

Technical Regulations TR CU 021/2011

In accordance with Article 13 of the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation dated 18 November 2010, the Customs Union Commission (hereinafter referred to as the Commission) **decided:**

1. To adopt the Customs Union Technical Regulation "On the Safety of Food Products" (TR CU 021/2011) (attached).

2. Note. Clause 2 has been rendered invalid by Decision No. 236 of the Board of the Eurasian Economic Commission dated 24.12.2019 (enters into force on 1 July 2020).

3. To establish:

3.1. The Customs Union Technical Regulation "On the Safety of Food Products" (hereinafter referred to as the Technical Regulation) shall enter into force

on 1 July 2013, except for the requirements for Fish and Fish Products and the related processes of their production, storage, transportation, sale and disposal. Until the date of entry into force of the Customs Union Technical Regulation establishing requirements for Fish and Fish Products and the related processes of their production, storage, transportation, sale and disposal, the provisions of regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union shall apply to such products and the processes of their production, storage, transportation, sale and disposal.

Note. Sub-clause 3.1 as amended by Decision No. 129 of the Board of the Eurasian Economic Commission dated 11.06.2013 (enters into force upon

the expiry of 30 calendar days from the date of its official publication, and with regard to the requirements for Fish and Fish Products, from the date of entry into force of Decision No. 147 of the Board of the Eurasian Economic Commission dated 25 June 2013); as amended by Decision No. 91 of the Board of the Eurasian Economic Commission dated 10.06.2014 (enters into force upon the expiry of 30 calendar days from the date of its official publication).

3.2. Conformity assessment documents confirming compliance with the mandatory requirements established by regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union, issued or adopted with regard to products that are objects of technical regulation under the Technical Regulation (hereinafter, products), before the date of entry into force of the Technical Regulation, shall remain valid until the end of their validity period, but no later than 15 February 2015. The specified documents issued or adopted before the date of official publication of this Decision shall remain valid until the end of their validity period;

From the date of entry into force of the Technical Regulation, the issuance or adoption of conformity assessment documents confirming compliance of products with the mandatory requirements previously established by regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union shall not be permitted;

3.3. Until 15 February 2015, the production and placing on the market of products in accordance with the mandatory requirements previously established by regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union shall be permitted, provided that conformity assessment documents confirming compliance of the products with the specified mandatory requirements were issued or adopted before the date of entry into force of the Technical Regulation;

Such products shall bear the national mark of conformity (mark of product circulation on the market) in accordance with the legislation of a Member State of the Customs Union or Decision No. 386 of the Commission dated 20 September 2010;

Marking such products with the single mark of product circulation on the market of the Member States of the Customs Union shall not be permitted.

3.3¹. Until 1 July 2014, the production and placing

on the market in the customs territory of the Customs Union of products that, before the date of entry into force of the Technical Regulation, were not subject to mandatory conformity assessment against the mandatory requirements established by regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union shall be permitted without documents confirming mandatory conformity assessment and without marking with the national mark of conformity (mark of product circulation on the market).

Note. The Decision was supplemented with sub-clause 3.3¹ pursuant to Decision No. 129 of the Board of the Eurasian Economic Commission dated 11.06.2013 (enters into force upon the expiry of 30 calendar days from the date of its official publication, and with regard to the requirements for Fish and Fish Products, from the date of entry into force of Decision No. 147 of the Board of the Eurasian Economic Commission dated 25 June 2013).

3.4. The circulation of products placed on the market during the validity period of the conformity assessment documents specified in sub-clause 3.2 of this Decision, as well as of the products specified in sub-clause 3.3¹ of this Decision, shall be permitted during the shelf life of the products established in accordance with the legislation of a Member State of the Customs Union.

Note. Sub-clause 3.4 as amended by Decision No. 129 of the Board of the Eurasian Economic Commission dated 11.06.2013 (enters into force upon the expiry of 30 calendar days from the date of its official publication, and

with regard to the requirements for Fish and Fish Products, from the date of entry into force of Decision No. 147 of the Board of the Eurasian Economic Commission dated 25 June 2013).

3.5. The following products shall be subject to State Registration in accordance with the procedure stipulated by Article 24 of the Technical Regulation until 15 February 2015:

- 1) natural table Mineral Water;
- 2) bottled Drinking Water packaged in containers;
- 3) tonic beverages;
- 4) Food Additives, complex Food Additives, flavourings, plant extracts used as flavouring substances and raw material components, starter cultures of microorganisms and bacterial cultures, processing aids, including enzyme preparations;
- 5) Food products obtained using genetically engineered (transgenic) organisms, including genetically modified microorganisms;

3.6. Information on production facilities that previously carried out activities involving the production (manufacture) of food products in accordance with the legislation of a Member State of the Customs Union shall be entered in the State Register without conducting procedures for state registration of production facilities in accordance with the Technical Regulation;

3.7. The provisions of Article 29 of the Technical Regulation shall enter into force from the moment the Integrated Information System for Foreign and Mutual Trade of the Customs Union is put into operation.

3.8. From the date of entry into force of the Technical Regulations of the Customs Union for certain types of food products, the names of the types of food products shall be clarified by amending the Technical Regulation in

accordance with the definitions established by such Technical Regulations, and the safety requirements for products that are objects of technical regulation under such Technical Regulations shall be excluded (except for requirements concerning the content of pathogenic microorganisms and their toxins, mycotoxins, toxic elements, nitrates, global pesticides, as well as permissible radionuclide levels), together with the microbiological safety standards (conditionally pathogenic microorganisms).

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

4.1. Before the date of entry into force of the Technical Regulations of the Customs Union for certain types of food products, ensure that amendments are made to the Technical Regulation in accordance with sub-clause 3.8 of this Decision.

4.2. Prepare a draft Action Plan necessary for the implementation of the Technical Regulation and, within 3 months from the date of entry into force of this Decision, ensure its submission to the Commission for approval in accordance with the established procedure, providing for:

4.2.1. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft decision on amendments to the Uniform Sanitary and Epidemiological and Hygienic Requirements for Goods Subject to Sanitary and Epidemiological Supervision (Control), approved by Decision No. 299 of the Customs Union Commission dated 28 May 2010, with regard to excluding from them the requirements for products that are objects of technical regulation under the Technical Regulation;

4.2.2. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft decision on amendments to the Unified List of Products Subject to Mandatory Conformity Assessment within the Customs Union with the Issuance of Uniform Documents, approved by Decision No. 620 of the

Customs Union Commission dated 7 April 2011, with regard to excluding from it products that are objects of technical regulation under the Technical Regulation;

4.2.3. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft decision on amendments to the Unified List of Goods Subject to Sanitary and Epidemiological Supervision (Control) at the customs border and in the customs territory of the Customs Union, approved by Decision No. 299 of the Customs Union Commission dated 28 May 2010, with regard to excluding from it products that are objects of technical regulation under the Technical Regulation;

4.2.4. Preparation and submission to the Commission for approval in accordance with the established procedure of draft amendments to the procedures for reissuing conformity assessment documents confirming compliance of products with the mandatory requirements previously established by regulatory legal acts of the Customs Union or the legislation of a Member State of the Customs Union, issued or adopted before the entry into force of the Technical Regulation, as documents confirming compliance of products with the mandatory requirements of the Technical Regulation, except where the parameters and/or their permissible levels do not correspond to the parameters and/or their permissible levels specified in the Technical Regulation;

4.2.5. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft programme for the development, amendment and revision of, and introduction of, interstate standards, the application of which on a voluntary basis ensures compliance with the requirements of the Technical Regulation, as well as interstate standards containing rules and methods for studies (tests) and measurements, including sampling rules, necessary for the application and implementation of the Technical Regulation and for

conformity assessment of products.

4.2.6. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft decision on amendments to the Unified List of Goods Subject to Veterinary Control (Supervision), approved by Decision No. 317 of the Customs Union Commission dated 18 June 2010, with regard to excluding from it products classified under the Technical Regulation as Processed Food Products of Animal Origin;

4.2.7. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft decision on amendments to the Regulation on the Uniform Procedure for Conducting Joint Inspections of Facilities and Sampling of Goods (Products) Subject to Veterinary Control (Supervision), approved by Decision No. 834 of the Customs Union Commission dated 18 October 2011, with regard to bringing it into compliance with the provisions of the Technical Regulation;

4.2.8. Preparation and submission to the Commission for approval in accordance with the established procedure, by 15 March 2013, of a draft Regulation "On Establishing Criteria for Conducting Inspections during the Registration of Production Facilities at Which Activities Involving the Receipt and Processing of Unprocessed Food Raw Materials of Animal Origin Are Carried Out".

5. The Russian Party, with the participation of the Parties and based on monitoring the results of application of the standards, shall ensure the preparation of proposals for updating the Lists of Standards specified in Clause 2 of this Decision and their submission at least once a year from the date of entry into force of the Technical Regulation to the Secretariat of the Commission for approval in accordance with the established procedure.

6. The Parties shall:

6.1. By 1 July 2013, ensure the adoption of an appropriate decision not to apply, with regard to products that are objects of technical regulation under the Technical Regulation, the regulatory legal acts of their respective states;

6.2. By 1 July 2013, ensure that certification bodies and testing laboratories (centres) carrying out conformity assessment work are ready to register declarations of conformity with the requirements of the Technical Regulation;

6.3. Before the date of entry into force of the Technical Regulation, designate the State Control and Supervision Bodies responsible for conducting state control (supervision) over compliance with the requirements of the Technical Regulation and inform the Commission thereof;

6.4. From the date of entry into force of the Technical Regulation, ensure state control (supervision) over compliance with the requirements of the Technical Regulation, taking into account sub-clauses 3.2–3.4 of this Decision.

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

Members of the Customs Union Commission:

From the Republic of Belarus	From the Republic of Kazakhstan	From the Russian Federation
S. Rumas	U. Shukeyev	I. Shuvalov

APPROVED
by Decision of the

TECHNICAL REGULATION OF THE CUSTOMS UNION

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CHAPTER 1. GENERAL PROVISIONS

Article 1. Scope of Application

1. The Technical Regulation of the Customs Union "On the Safety of Food Products" (hereinafter referred to as this Technical Regulation) establishes:

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

2. When applying this Technical Regulation, the requirements for food products concerning their labelling, packaging materials, and articles and equipment for the production of food products that come into contact with food products, established by the relevant Technical Regulations of the Customs Union, shall be taken into account.

3. When applying this Technical Regulation, the requirements of the Technical Regulations of the Customs Union establishing mandatory requirements for specific types of food products and the processes of production (manufacture), storage, transportation (carriage), sale and disposal related to such requirements (hereinafter referred to as the Technical Regulations of the Customs Union on specific types of food products), which supplement and (or) clarify the requirements of this Technical Regulation, shall be taken into account.

The requirements for specific types of food products and the processes of production (manufacture), storage, transportation (carriage), sale and disposal related to such requirements, established by other Technical Regulations of the Customs Union, may not alter the requirements of this Technical Regulation.

4. The Technical Regulations of the Customs Union on specific types of food products establish:

- 1) objects of technical regulation;
- 2) safety requirements for objects of technical regulation;
- 3) rules for the identification of objects of technical regulation. The Technical Regulations of the Customs Union on specific types of food products may contain labelling requirements and conformity confirmation schemes that do not conflict with the requirements of this Technical Regulation.

Article 2. Purposes of Adoption

The purposes of adopting this Technical Regulation are:

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

Article 3. Objects of Technical Regulation

1. The objects of technical regulation under this Technical Regulation are:

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

2. This Technical Regulation does not apply to food products produced by individuals at home, in personal subsidiary holdings, or by individuals engaged in horticulture, vegetable gardening or animal husbandry, or to the processes of production (manufacture), storage, transportation (carriage) and disposal of food products intended solely for personal consumption and not intended for placing on the market in the customs territory of the Customs Union, or to the cultivation of agricultural crops and food-producing animals under natural conditions.

Article 4. Definitions

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

infant formula (breast-milk substitutes) – food products for infants and young children, produced in liquid or powdered form on the basis of cow's milk or the milk of other food-producing animals and having a chemical composition as close as possible to human milk, intended to satisfy the physiological needs of infants in their first year of life for essential nutrients and energy;

food flavouring (flavouring) – a flavouring substance or flavouring preparation not directly consumed by humans as food, or a thermal process flavouring, or a smoke flavouring, or flavouring precursors, or a mixture thereof (flavouring component), intended to impart aroma and (or) taste to food products (except sweet, sour and salty tastes), with or without the addition of other components;

safety of food products – the condition of food products indicating the absence of an unacceptable risk associated with harmful effects on humans and future generations;

biologically active food supplements (BAFS) – naturally occurring and (or) nature-identical biologically active substances, as well as probiotic

microorganisms, intended to be consumed together with food or incorporated into food products;

drinking water for infants and children – drinking water intended for drinking by children, preparing food and reconstituting dry food products for children at home;

aquatic biological resources – fish, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants found in their natural habitat (in a state of natural freedom);

harmful effect of food products on humans – the effect of adverse factors associated with the presence in food products of contaminants and pollutants that pose a threat to human life or health, or a threat to the life and health of future generations;

placing food products on the market – purchase and sale and other methods of transferring food products in the customs territory of the Customs Union, beginning with the manufacturer or importer;

genetically modified (genetically engineered, transgenic) organisms (hereinafter referred to as GMOs) – an organism or several organisms, any non-cellular, unicellular or multicellular entity capable of reproducing or transmitting hereditary genetic material, distinct from natural organisms, obtained using genetic engineering methods and (or) containing genetically engineered material, including genes, their fragments or combinations of genes;

state registration of production facilities,

engaged in obtaining and processing of unprocessed food raw materials of animal origin (hereinafter referred to as state registration of production facilities) – granting a legal entity or individual entrepreneur access to activities involving the obtaining and processing of unprocessed food raw materials of animal origin;

children's herbal beverage (herbal tea) – food products for infants and children made on the basis of herbs and herbal extracts;

identification of food products – a procedure for classifying

food products as objects of technical regulation under the Technical Regulation;

manufacturer of food products – an organisation, regardless of its organisational and legal form, or an individual entrepreneur, including foreign organisations and individuals, carrying out the production (manufacture) of food products in its own name for sale to purchasers (consumers) and responsible for the conformity of such products with the requirements of the Technical Regulations;

importer – a resident of a Member State of the Customs Union placing on the market in the customs territory of the Customs Union food products supplied by a non-resident of a Member State of the Customs Union and responsible for the conformity of such products with the requirements of this Technical Regulation;

component of food products (food ingredient) (hereinafter referred to as a component) – a product or substance (including Food Additives and flavourings) used in accordance with a recipe in the production (manufacture) of food products and constituting a part thereof;

contamination of food products – the ingress into food products of objects, particles, substances and organisms (contaminants and pollutants) and their presence in quantities uncharacteristic of such food products or exceeding the established levels, as a result of which the food products acquire properties hazardous to humans;

initial infant formula – adapted (having a chemical composition as close as possible to human milk) or partially adapted (having a chemical composition partially close to human milk) formulae produced on the basis

of cow's milk or the milk of other food-producing animals and intended for feeding infants from the first days of life until six months of age;

unprocessed food products of animal origin – carcasses (carcasses of small animals) of food-producing animals of all species that have not undergone processing, their parts (including blood and edible offal), raw milk, raw skimmed milk, raw cream, apiculture products, eggs and egg products, catch of aquatic biological resources, aquaculture products;

norms of physiological requirements for energy and nutrients – the level of daily consumption of nutrients sufficient to satisfy the physiological needs of at least 97,5 percent of the population, taking into account age, sex, physiological condition and physical activity;

nutrients (food substances) – substances constituting components of food products that are used by the human body as sources of energy, sources or precursors of substrates for the formation, growth and renewal of organs and tissues, and the formation of physiologically active substances involved in regulating vital processes, and that determine the nutritional value of food products;

fortified food products – food products to which one or more food and (or) biologically active substances and (or) probiotic microorganisms not originally present in them, or present in insufficient quantities or lost during production (manufacture), have been added; in this case, the content of each food or biologically active substance used for fortification, guaranteed by the manufacturer, has been brought to a level corresponding to the criteria for food products that are sources of nutrients or to other distinguishing features of food products, while the maximum content of food and (or) biologically active substances in such products must not exceed the upper safe level of consumption of such substances when received from all possible sources (where such levels exist);

aquaculture facilities and organisms – fish, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants kept and bred, including raised, under semi-free conditions or in an artificially created habitat;

batch of food products – a specified quantity of food products of one name, packaged identically, produced (manufactured) by one manufacturer according to one regional (interstate) standard or national standard, and (or) an organisation standard, and (or) other manufacturer documentation within a specified period, accompanied by accompanying documentation for goods ensuring food traceability;

Food Additive – any substance (or mixture of substances), having or not having its own nutritional value, not normally consumed directly by humans as food, intentionally introduced into food products for a technological purpose (function) during their production (manufacture), transportation (carriage) and storage, resulting or potentially resulting in such substance or its transformation products becoming components of food products; a Food Additive may perform one or more technological functions;

food products – products of animal, plant, microbiological, mineral, artificial or biotechnological origin in natural, processed or further processed form, intended for human consumption, including specialized food products, drinking water packaged in containers, drinking mineral water, alcoholic products (including beer and beer-based beverages), non-alcoholic beverages, biologically active food supplements (BAFS), chewing gum, starter cultures and microorganism cultures, yeasts, food additives and flavourings, as well as Food Raw Materials;

aquaculture food products – aquaculture facilities and organisms extracted (caught) from semi-free conditions of their keeping, breeding or artificially created habitat;

food products for therapeutic dietary nutrition – specialized food products with specified nutritional and energy value, physical and organoleptic properties, intended for use as part of therapeutic diets;

food products for preventive dietary nutrition – specialized food products intended to correct carbohydrate, fat, protein, vitamin and other types of metabolism, in which the content and (or) ratio of individual substances has been changed relative to their natural content and (or) into which substances or components not originally present have been included, as well as food products intended to reduce the risk of disease development;

food products for infants and children – specialized food products intended for baby food for children (for children of early age from 0 to 3 years, preschool children from 3 to 6 years, and school-age children from 6 years and older), meeting the corresponding physiological needs of the child's body and not causing harm to the health of a child of the respective age;

food products for athletes' nutrition – specialized food products of a specified chemical composition, with increased nutritional value and (or) targeted efficacy, consisting of a combination of products or presented as individual types thereof, which have a specific effect on increasing a person's adaptive capacity to physical and neuro-emotional stress;

non-industrially produced food products – food products obtained by citizens at home and (or) in private subsidiary farms, or by citizens engaged in gardening, horticulture, animal husbandry and other types of activity;

novel food products – food products (including food additives and flavourings) previously not used for human consumption in the customs territory of the Customs Union, namely: with a new or intentionally modified primary molecular structure; consisting of or isolated from microorganisms, microscopic fungi and algae, plants, isolated from animals, obtained from GMOs or using them, nanomaterials and

nanotechnology products; excluding food products obtained by traditional methods, in circulation and considered safe based on experience;

dehydrated food products – food products from which water originally present in them has been completely or partially removed;

complementary food products – food products for infants and children that are introduced into the diet of children in the first year of life as a supplement to breast milk, breast-milk substitutes or follow-on formula, and produced (manufactured) on the basis of products of animal and (or) plant origin;

food products of mixed composition – food products consisting of two or more components, excluding food additives and flavourings;

processing – heat treatment (except freezing and cooling), smoking, canning, maturation, fermentation, salting, drying, marinating, concentration, extraction, extrusion or a combination of these processes;

follow-on formula – adapted (with a chemical composition as close as possible to breast milk) or partially adapted (with a chemical composition partially close to breast milk) formulae produced on the basis of cow's milk or the milk of other food-producing animals and intended for feeding children over six months of age in combination with complementary food products;

prebiotics – food substances that selectively stimulate the growth and (or) biological activity of representatives of the protective microflora of the human intestine and contribute to maintaining its normal composition and biological activity when systematically consumed as part of food products;

probiotic microorganisms – live non-pathogenic and non-toxic microorganisms – representatives of the protective groups of the normal intestinal microbiocenosis of a healthy person and natural symbiotic associations, supplied as part of food products to improve (optimize) the

composition and biological activity of the protective microflora of the human intestine;

Food Raw Materials – products of animal, plant, microbiological, mineral, artificial or biotechnological origin and Drinking Water used for the production (manufacture) of food products;

food-producing animals – animals, excluding fish, aquatic invertebrates, aquatic mammals and other aquatic animals, purposefully used to obtain food products from them;

production facility at which activities are carried out to obtain and process (treat) unprocessed food raw materials of animal origin – a facility (building, structure, premises, installation or other facility) intended for activities involving the obtaining and processing (treatment) of unprocessed food raw materials of animal origin and used in such activities, owned by a legal entity or an individual as an individual entrepreneur carrying out such activities on the basis of ownership or another lawful basis;

food traceability – the ability to establish by documentary means (on paper and (or) electronic media) the manufacturer and subsequent owners of food products in circulation, except for the final consumer, as well as the place of origin (production, manufacture) of the food products and (or) food raw materials;

food production process – the totality or combination of various Technological Operations of food production (manufacture) performed sequentially;

fish kept in cages – fish grown and (or) held in a device installed in a body of water for keeping it alive;

perishable food products – food products with a Shelf Life not exceeding 5 days, unless otherwise established by the Technical Regulations of the

Customs Union for specific types of food products, requiring specially established temperature conditions for storage and transportation in order to preserve safety and prevent the development therein of pathogenic microorganisms, spoilage microorganisms and (or) the formation of toxins at levels dangerous to human health;

specialized food products – food products for which requirements have been established concerning the content and (or) ratio of individual substances or all substances and components and (or) in which the content and (or) ratio of individual substances has been changed relative to their natural content in such food products and (or) substances or components not originally present have been included in the composition (except food additives and flavourings) and (or) the manufacturer declares their therapeutic and (or) preventive properties, and which are intended for the safe consumption of such food products by specific categories of persons;

shelf life of food products – the period during which food products must fully comply with the applicable safety requirements established by this Technical Regulation and (or) the Technical Regulations of the Customs Union for specific types of food products, and retain their consumer properties declared in the labelling, after which the food products are unfit for their intended use;

processing aids – a substance or materials, or derivatives thereof (excluding equipment, packaging materials, articles and utensils), which, while not being components of food products, are intentionally used during the processing of food raw materials and (or) production of food products to achieve specific technological purposes and are removed from such raw materials or food products after those purposes have been achieved, or whose residues do not produce a technological effect in the finished food products;

tonic beverages – non-alcoholic and low-alcohol beverages containing tonic substances (components), including those of plant origin, in an amount sufficient to provide a tonic effect on the human body, excluding tea, coffee and beverages based on them;

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

disposal of food products – the use of food products that do not comply with the requirements of the Technical Regulations of the Customs Union for purposes other than those for which the food products are intended and normally used, or bringing food products that do not comply with the requirements of the Technical Regulations of the Customs Union into a condition unsuitable for any use or application and also excluding their adverse impact on humans, animals and the environment.

Article 5. Rules for Product Circulation on the Market

1. Food products shall be placed on the market when they comply with this Technical Regulation and other Technical Regulations of the Customs Union applicable to them.
2. Food products that comply with the requirements of this Technical Regulation and other Technical Regulations of the Customs Union applicable to them, and that have undergone conformity assessment, shall bear the single mark of product circulation on the market of the Member States of the Customs Union.
3. Food products in circulation, including Food Raw Materials, shall be accompanied by accompanying documentation for goods ensuring the traceability of those products.
4. Food products that do not comply with the requirements of this Technical Regulation and (or) other Technical Regulations of the Customs Union applicable to them, including food products whose Shelf Life has

expired, shall be withdrawn from circulation by the business operator (owner of the food products) independently or pursuant to an order of the authorized State Control and Supervision Bodies of a Member State of the Customs Union.

Article 6. Identification of Food Products (Processes) for the Purposes of Classifying Them as Objects of Technical Regulation under the Technical Regulation

1. For the purposes of classifying food products as objects of technical regulation to which this Technical Regulation applies, interested persons shall carry out identification of food products.
2. Identification of food products is carried out based on their name and (or) their identification characteristics set out in the definition of such products in this Technical Regulation or in the Technical Regulations of the Customs Union applicable to specific types of food products, and (or) by visual and (or) organoleptic, and (or) analytical methods.
3. Identification of food products is carried out using the following methods:
 - 1) by name – by comparing the name and intended use of the food products specified in the labelling on the consumer packaging and (or) in the accompanying documentation for goods with the name specified in the definition of the type of food products in this Technical Regulation and (or) in the Technical Regulations of the Customs Union applicable to specific types of food products;
 - 2) by visual method – by comparing the appearance of the food products with the identification characteristics set out in the definition of such food products in this Technical Regulation and (or) in the Technical Regulations of the Customs Union applicable to specific types of food products;

3) by organoleptic method – by comparing the organoleptic indicators of the food products with the identification characteristics set out in the definition of such food products in this Technical Regulation or in the Technical Regulations of the Customs Union applicable to specific types of food products. The organoleptic method is applied if the food products cannot be identified by name or by the visual method;

4) by analytical method – by verifying the conformity of the physical and chemical and (or) microbiological indicators of the food products with the identification characteristics set out in the definition of such food products in this Technical Regulation or in the Technical Regulations of the Customs Union applicable to specific types of food products. The analytical method is applied if the food products cannot be identified by name, visual or organoleptic methods.

Article 6¹. Specific Requirements and Identification Characteristics Established for Chocolate, Chocolate Products, Chocolate Coating, Chocolate Mass and Cocoa Products

Chocolate, chocolate products, chocolate coating, chocolate mass and cocoa products shall comply with specific requirements and have identification characteristics in accordance with Annex 11.

Footnote. Chapter 1 was supplemented with Article 6¹ pursuant to Decision No. 173 of the Council of the Eurasian Economic Commission dated 25.11.2022 (enters into force upon the expiry of 210 days from the date of its official publication).

CHAPTER 2. FOOD PRODUCT SAFETY REQUIREMENTS

Article 7. General Food Product Safety Requirements

1. Food products placed on the market in the customs territory of the Customs Union during the established shelf life must be safe when used as

intended.

2. Food product safety indicators are established in Annexes 1, 2, 3, 4, 51 and 6 to this Technical Regulation.

3. Safety indicators (except microbiological indicators) for food products of mixed composition are determined based on the contribution of individual components, taking into account the mass fractions and safety indicators for these components established by this Technical Regulation, unless otherwise established by Annexes 1, 2, 3, 4, 51 and 6 to this Technical Regulation and (or) by the Technical Regulations of the Customs Union applicable to specific types of food products.

4. Safety indicators (except microbiological indicators) for dehydrated food products are calculated with reference to the initial Food Raw Materials, taking into account the dry matter content in the Food Raw Materials and in the dehydrated food products, unless otherwise established by Annexes 1, 2, 3, 4, 51 and 6 to this Technical Regulation and (or) by the Technical Regulations of the Customs Union applicable to specific types of food products.

5. Food products placed on the market must not contain pathogenic agents of infectious or parasitic diseases or their toxins that pose a risk to human and animal health.

Unprocessed Food Raw Materials of animal origin intended for the production (manufacture) of food products must be obtained from food-producing animals, catches of aquatic biological resources and aquaculture facilities and organisms, and must be recognized as fit for human consumption based on the results of a veterinary and sanitary examination in accordance with Article 30 of this Technical Regulation.

The following unprocessed Food Raw Materials of animal origin must not be placed on the market or used for the production (manufacture) of food

products:

not complying with the organoleptic indicators;

containing preservatives;

treated with colourants and flavourings, ionizing radiation (poultry meat, rabbit meat and horse meat) or ultraviolet rays;

meat and Slaughter Products obtained from carcasses with remnants of internal organs, meat with hemorrhages in the tissues, unremoved abscesses, larvae of gadflies and other insects, damaged and (or) contaminated by rodents, with mechanical impurities, as well as with a colour, odour or taste uncharacteristic of meat (of fish, medicinal products, herbs, etc.);

chilled meat and poultry meat having a temperature above plus 4 °C at any measurement point;

frozen meat (except rabbit meat) having a temperature above minus 8 °C at any measurement point, and frozen poultry meat and rabbit meat having a temperature above minus 12 °C at any measurement point (the storage temperature of meat must not exceed minus 18 °C);

frozen meat and poultry meat subjected to thawing during storage;

natural honey and apiculture products containing Veterinary Medicinal Products (above the detection limit of the determination method) from the imidazole group (metronidazole, dimetridazole, ronidazole, clotrimazole, aminotriazole, tinidazole), and (or) from the group of nitrofurans and their metabolites (including furazolidone and furacilin), dapsons, colchicine, aminazine and their analogues, and (or) other preparations established by acts of the bodies of the Eurasian Economic Union (hereinafter referred to as the Union) and used to treat bees, the presence of residues of which is not permitted, as well as coumaphos preparations (more than 100 мкг/кг)

and amitraz (more than 200 мкг/кг).

Unprocessed Food Raw Materials of animal origin obtained from the slaughter of cattle and small ruminants must be obtained from animals that have not received feed of animal origin containing proteins from ruminants, except for substances recommended by the Terrestrial Animal Health Code of the World Organisation for Animal Health.

Aquaculture facilities and organisms raised in closed-loop water supply systems must undergo the required holding period.

Bivalve molluscs, echinoderms, tunicates and marine gastropods must undergo the required holding period in depuration and distribution centres.

6. Shelf lives and storage conditions for food products are established by the manufacturer.

7. Materials used to manufacture packaging and articles that come into contact with food products must comply with the requirements established by the relevant Technical Regulation of the Customs Union.

8. Requirements for Food Additives, flavourings and processing aids used in the production of food products are established by the relevant Technical Regulation of the Customs Union.

9. When producing (manufacturing) food products from Food Raw Materials obtained from genetically modified plant, animal or microbial organisms, GM lines that have undergone State Registration must be used.

If the manufacturer did not use GMOs in the production of food products, a GMO content of 0,9 percent or less is an accidental or technically unavoidable impurity, and such food products are not classified as food products containing GMOs.

10. The production (manufacture) of food products for infants and children in the first year of life is carried out at specialized production facilities, in specialized workshops or on specialized production lines.

11. Fresh and freshly frozen table greens, vegetables, fruits and berries must not contain helminth eggs or cysts of intestinal pathogenic protozoa.

12. The content of each food or biologically active substance used to fortify fortified food products must be brought to a level providing, in 100 ml or 100 g, or in a single serving of such products, at least 5 percent of the daily intake.

The content of probiotic microorganisms in fortified food products must be at least 10⁹ colony-forming units (microbial cells) per 1 g or 1 ml of such products.

Note. Article 7 as amended by Decisions of the Council of the Eurasian Economic Commission dated 08.08.2019 No. 115 (enters into force upon the expiry of 180 calendar days from the date of its official publication); dated 23.06.2023 No. 70 (enters into force upon the expiry of 12 months from the date of its official publication).

Article 8. Safety Requirements for Specialized Food Products

1. In the production (manufacture) of food products for infants and children and Food Products for Pregnant and Breastfeeding Women, the use of Food Raw Materials containing GMOs is not permitted.

In the production of food products for infants and children, the use of Food Raw Materials obtained using pesticides in accordance with Annex 10 is not permitted.

2. Food Products for Pregnant and Breastfeeding Women must comply with the requirements established in Annexes 1, 2 and 3 to this Technical Regulation and (or) by the Technical Regulations of the Customs Union applicable to specific types of food products.

3. Food products for children in the first year of life must, in terms of consistency, correspond to the age-related physiological characteristics of the digestive system of a child of that age.

4. Food products for infants and children must meet the following requirements:

biscuits for infants and children must not contain more than 25 percent added sugar;

bakery products for infants and children must contain no more than 0,5 percent salt.

5. Food products for infants and children must not contain:

ethyl alcohol in an amount exceeding 0,2 percent;

natural coffee;

apricot kernels;

vinegar;

sweeteners, except for specialized food products for dietary therapeutic and dietary preventive nutrition.

6. Food products for infants and young children must not contain trans-isomers of fatty acids in breast-milk substitutes in an amount exceeding 4 percent of the total fatty acid content.

7. The use of benzoic acid, sorbic acid and their salts in the production (manufacture) of food products for infants and children is prohibited.

8. The following types of Food Raw Materials must not be used in the production (manufacture) of food products for infants and young children:

1) cottage cheese with an acidity exceeding 150 Turner degrees;

- 2) soy flour (except soy protein isolate and soy protein concentrate);
- 3) grain and products of its processing infested by pests and contaminated with foreign impurities and pests;
- 4) Slaughter Products of food-producing animals and poultry subjected to repeated freezing;
- 5) raw materials from fish and non-fish fishery objects subjected to repeated freezing;
- 6) mechanically separated meat of food-producing animals and mechanically separated poultry meat;
- 7) collagen-containing raw materials from poultry meat;
- 8) edible offal of food-producing animals and poultry, except liver, tongue, heart and blood;
- 9) trimmed beef with a mass fraction of connective and fatty tissue exceeding 12 percent;
- 10) trimmed pork with a mass fraction of fatty tissue exceeding 32 percent;
- 11) trimmed lamb with a mass fraction of fatty tissue exceeding 9 percent;
- 12) carcasses of category 2 chickens and broiler chickens;
- 13) frozen blocks of various types of trimmed animal meat, as well as edible offal (liver, tongue and heart), with shelf lives exceeding 6 months;
- 14) meat of bulls, boars and emaciated animals;
- 15) fish raw materials obtained from caged fish and bottom-dwelling fish species;

16) eggs and meat of waterfowl;

17) spreads;

18) salted butter;

19) vegetable oils: cottonseed and sesame oils;

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

21) concentrated diffusion juices;

22) spices (except dill, parsley, celery, caraway, basil, sweet, white and allspice, oregano, cinnamon, vanilla, coriander, cloves, bay leaf, as well as onions and garlic, the content of which is established by the manufacturer);

23) egg powder (for perishable food products);

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

25) hot spices (pepper, horseradish and mustard);

26) mayonnaise, mayonnaise sauces, sauces based on vegetable oils, creams based on vegetable oils, special-purpose fats and frying fat.

9. The use of the following types of Food Raw Materials is not permitted in the production (manufacture) of food products for infants and children of preschool and school age:

1) Slaughter Products of food-producing animals and poultry subjected to repeated freezing;

- 2) raw materials from fish and non-fish fishery objects subjected to repeated freezing;
- 3) mechanically separated meat of food-producing animals and mechanically separated poultry meat;
- 4) collagen-containing raw materials from poultry meat;
- 5) frozen blocks of various types of trimmed animal meat, as well as edible offal (liver, tongue and heart), with shelf lives exceeding 6 months;
- 6) trimmed beef with a mass fraction of connective and adipose tissue exceeding 20 percent;
- 7) trimmed pork with a mass fraction of adipose tissue exceeding 70 percent;
- 8) trimmed mutton with a mass fraction of adipose tissue exceeding 9 percent;
- 9) meat of bulls, boars and lean animals;
- 10) edible offal of food-producing animals and poultry, except for liver, tongue, heart and blood;
- 11) eggs and meat of waterfowl;
- 12) concentrated diffusion juices;
- 13) vegetable oils with a peroxide value exceeding 2 mmol of active oxygen/kg of fat (except for olive oil); olive oil with a peroxide value exceeding 2 mmol of active oxygen/kg of fat;
- 14) vegetable oils: cottonseed oil;

15) hydrogenated oils and fats;

16) pungent spices (pepper, horseradish, mustard);

10. In the production (manufacture) of biologically active food supplements (BAFS) for children aged 3 to 14 years and herbal beverages (herbal teas) for young children, only plant raw materials specified in Annex 8 to this Technical Regulation may be used.

11. In the production (manufacture) of food products for infants and young children, the vitamins and mineral salts specified in Annex 9 to this Technical Regulation may be used.

12. In the production (manufacture) of food products for children of all age groups, only natural food flavourings (flavouring substances) may be used to impart a specific aroma and taste; for children over 4 months of age, vanillin may also be used.

13. Plants and products of their processing, objects of animal origin, microorganisms, fungi and biologically active substances that pose a danger to human life and health and are specified in Annex 7 to this Technical Regulation are not permitted for use in the production (manufacture) of biologically active food supplements (BAFS).

14. Biologically active food supplements (BAFS) shall comply with the hygienic safety requirements for food products established in Annexes 1, 2 and 3 to this Technical Regulation. The content in the daily dose of biologically active food supplements (BAFS) of biologically active substances obtained from plants and/or their extracts shall be within the range of 10 to 50 percent of the amount of their single therapeutic dose determined when these substances are used as medicinal products.

Note. Article 8 was amended by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force after the expiry of 180 calendar days from the date of its official publication).

Article 9. Safety Requirements for Tonic Beverages

Tonic beverages (including energy drinks) are produced (manufactured) as non-alcoholic and low-alcohol beverages.

Caffeine and plants containing caffeine (plant extracts), tea, coffee, guarana, mate, as well as medicinal plants and their extracts having a tonic effect (ginseng, Rhodiola rosea, Chinese magnolia vine, Eleutherococcus) may be used as sources of tonic substances (components). No more than 2 tonic substances (components) may be added to tonic non-alcoholic beverages, and no more than 1 to tonic low-alcohol beverages.

Mineral substances, readily assimilable carbohydrates, vitamins and vitamin-like substances, substrates and stimulators of energy metabolism may be used in the production (manufacture) of tonic beverages.

The caffeine content in tonic beverages shall not exceed 400 mg/dm³.

Article 9¹. Safety Requirements for Food Products of Animal Origin, Including Unprocessed Food Products of Animal Origin, Including Food Raw Materials of Animal Origin, with Regard to Requirements for the Content of Residues of Veterinary Medicinal Products (Pharmacologically Active Substances and Their Metabolites)

1. Residues of veterinary medicinal products (pharmacologically active substances and their metabolites) in food products of animal origin, including unprocessed food products of animal origin, including food raw materials of animal origin, shall not exceed the maximum permissible levels established by Annexes 3 and 5¹ to this Technical Regulation.

Residues of veterinary medicinal products (pharmacologically active substances and their metabolites) in food products of animal origin, including unprocessed food products of animal origin, including food raw

materials of animal origin, established by Annex 5¹ to this Technical Regulation, shall also be monitored in accordance with information on their use during the last 2 months (specifying the name of the veterinary medicinal product, active substance, date of last use and withdrawal periods established by the instructions for use of the veterinary medicinal product).

The specified information shall be provided by the supplier or owner of food-producing animals, the manufacturer or supplier of unprocessed food raw materials of animal origin and processed food products of animal origin when placing them on the market in the customs territory of the Union, on paper and/or electronic media, as part of the accompanying documentation for goods.

The manufacturer or supplier of unprocessed food products of animal origin and the importer of unprocessed and processed food products of animal origin shall, upon request, provide State Control and Supervision Bodies and/or manufacturers or suppliers of processed food products of animal origin with information on the use of veterinary medicinal products received from the supplier or owner of food-producing animals, or from the manufacturer or supplier of unprocessed food raw materials of animal origin used, among other things, for their production.

The specified information shall be transmitted through information systems if this is provided for by the legislation of the Member State of the Union in whose territory the food manufacturer is registered.

2. In food products of animal origin, including unprocessed food products of animal origin, including food raw materials of animal origin, the content of residues of veterinary medicinal products (pharmacologically active substances and their metabolites) not specified in Annexes 3 and 5¹ to this Technical Regulation and/or pharmacologically active substances and their metabolites forming part of veterinary medicinal products not registered in the territories of the Member States of the Union is not

permitted in excess of the limit of quantification of the method of studies (tests) and measurements included in the List of international and regional (interstate) standards, or, in their absence, national (state) standards containing rules and methods of studies (tests) and measurements, including sampling rules, necessary for the application and implementation of the requirements of this Technical Regulation and conformity assessment of objects of technical regulation.

3. In food products of animal origin (meat and meat products, slaughter products, including edible offal, poultry meat and edible offal, products made from poultry meat and edible offal, milk and dairy products, natural honey and apiculture products, eggs and egg products, food products of animal origin from aquaculture), including unprocessed food products of animal origin, including food raw materials of animal origin, not specified in Annexes 3 and 5¹ to this Technical Regulation, the content of residues of veterinary medicinal products (pharmacologically active substances and their metabolites) is not permitted in excess of the limit of quantification of the method of studies (tests) and measurements included in the List of international and regional (interstate) standards, or, in their absence, national (state) standards containing rules and methods of studies (tests) and measurements, including sampling rules, necessary for the application and implementation of the requirements of this Technical Regulation and conformity assessment of objects of technical regulation.

4. The maximum permissible levels of residues of veterinary medicinal products (pharmacologically active substances and their metabolites) in food products of animal origin, including unprocessed food products of animal origin, including food raw materials of animal origin, established by Annex 5¹ to this Technical Regulation, as well as the provisions of Parts 2 and 3 of this Article, shall not apply to conformity assessment (confirmation) of food products, except for conformity assessment of food products carried out in the form of state control (supervision) and specified in Part 3 of Article 21 of this Technical Regulation.

Note. Chapter 2 was supplemented with Article 9¹ in accordance with Decision No. 70 of the Council of the Eurasian Economic Commission dated 23.06.2023 (enters into force after the expiry of 12 months from the date of its official publication).

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

Article 10. Ensuring the Safety of Food Products During Their Production (Manufacture), Storage, Transportation (Carriage) and Sale

1. Manufacturers, sellers and persons performing the functions of foreign manufacturers of food products shall carry out the processes of their production (manufacture), storage, transportation (carriage) and sale in such a way that such products comply with the requirements established for them by this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products.

2. When carrying out food production (manufacturing) processes related to the safety requirements for such products, the manufacturer shall develop, implement and maintain

HACCP-Based Procedures (in the English transcription, HACCP – Hazard Analysis and Critical Control Points) set out in Part 3 of this Article.

3. The following procedures shall be developed, implemented and maintained to ensure the safety of food products during their production (manufacture):

- 1) selection of the Technological Processes necessary to ensure the safety of food products during their production (manufacture);
- 2) selection of the sequence and flow of Technological Operations for the production (manufacture) of food products in order to prevent contamination of Food Raw Materials and food products;
- 3) identification of controlled stages of Technological Operations and food products at the stages of their production (manufacture) in Production Control programmes;
- 4) control of Food Raw Materials, Processing Aids, Packaging Materials, products used in the production (manufacture) of food products, as well as of food products, using means that ensure the required reliability and completeness of the control;
- 5) control of the operation of Process Equipment in a manner ensuring the production (manufacture) of food products that comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products;
- 6) ensuring the documentation of information on the controlled stages of Technological Operations and the results of food product control;
- 7) compliance with the conditions for the storage and transportation (carriage) of food products;
- 8) maintaining the Production Premises, Process Equipment and Utensils used in the production (manufacture) of food products in a condition that excludes contamination of food products;
- 9) selection of methods and ensuring that employees comply with Personal Hygiene rules in order to ensure the safety of food products.

10) selection of methods ensuring the safety of food products, establishing the frequency and carrying out cleaning, washing, Disinfection, Disinfestation and Deratization of the Production Premises, Process Equipment and Utensils used in the production (manufacture) of food products;

11) maintaining and storing Documentation on paper and (or) electronic media confirming that the food products produced comply with the requirements established by this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products;

12) food traceability.

Article 11. Requirements for Ensuring the Safety of Food Products During Their Production (Manufacture)

1. In order to ensure that food products placed on the market comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products, the food product manufacturer shall implement safety procedures during the production (manufacture) of such food products.

2. The organisation of safety assurance during the production (manufacture) of food products and the conduct of control shall be carried out by the manufacturer independently and (or) with the participation of a Third Party.

3. To ensure safety during the production (manufacture) of food products, the manufacturer shall determine:

1) a list of Hazards that may, during production (manufacture), result in the placing on the market of food products that do not comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products;

2) a list of Critical Control Points in the production (manufacturing) process – parameters of the Technological Operations of the production (manufacturing) process for food products (or part thereof); safety parameters (Indicators) of Food Raw Materials and Packaging Materials for which control is necessary to prevent or eliminate the Hazards specified in paragraph 1 of this Part;

3) Critical Limits for the parameters monitored at the Critical Control Points;

4) the procedure for Monitoring of Critical Control Points in the production (manufacturing) process;

5) establishment of the procedure for actions in the event that the values of the Indicators specified in paragraph 3 of this Part deviate from the established Critical Limits;

6) the frequency of inspections for compliance of food products placed on the market with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products;

7) the frequency of cleaning, washing, Disinfection, Deratization and Disinfestation of the Production Premises, cleaning, washing and Disinfection of the Process Equipment and Utensils used in the production (manufacture) of food products;

8) measures to prevent rodents, insects, synanthropic birds and animals from entering the Production Premises.

4. The manufacturer shall maintain and store Documentation on the implementation of measures to ensure safety during the production (manufacture) of food products, including documents confirming the safety of unprocessed Food Raw Materials of animal origin, on paper and (or) electronic media.

Documents confirming the safety of unprocessed Food Raw Materials of animal origin shall be stored for three years from the date of their issue.

5. Eating directly in the Production Premises is prohibited.

6. Employees engaged in work related to the production (manufacture) of food products, in which employees have direct contact with Food Raw Materials and (or) food products, shall undergo mandatory preliminary medical examinations upon recruitment and periodic medical examinations in accordance with the legislation of the Member State of the Customs Union.

7. Persons suffering from infectious diseases, persons suspected of having such diseases, persons who have been in contact with persons suffering from infectious diseases, and persons who are carriers of pathogens of infectious diseases shall not be permitted to perform work related to the production (manufacture) of food products.

Article 12. Requirements for Water Supply for the Processes of Production (Manufacture) of Food Products

1. The quantity of cold and hot water, steam and ice shall be sufficient to ensure the production (manufacture) of safe food products.

2. Water in different physical states used in the production (manufacture) of food products shall comply with the following requirements:

1) water used in the production (manufacture) of food products and directly contacting Food Raw Materials and Packaging Materials shall comply with the requirements for Drinking Water established by the legislation of the Member State of the Customs Union.

2) steam used in the production (manufacture) of food products and directly contacting Food Raw Materials and Packaging Materials shall not be a source of contamination of food products.

3) ice used in the production (manufacture) of food products shall be made from Drinking Water complying with the requirements for Drinking Water established by the legislation of the Member State of the Customs Union.

3. Water Supply requirements:

1) in production processes not directly related to the production (manufacture) of food products (fire protection system, cooling of refrigeration equipment, steam production and other processes), as well as in the processing of Food Raw Materials of plant origin for technical purposes (hydraulic conveying, washing), water that does not comply with the requirements for Drinking Water may be used. Pipelines intended for such processes shall not be used for the supply of Drinking Water and shall have features enabling them to be distinguished from Drinking Water pipelines;

2) during the heat treatment of Food Raw Materials and food products in sealed containers and (or) using appropriate equipment, conditions shall be ensured to prevent contamination of food products by the water used to cool the said containers and equipment.

Article 13. Safety Requirements for Food Raw Materials Used in the Production of Food Products

1. Food Raw Materials used in the production (manufacture) of food products shall comply with the requirements established by this Technical Regulation and (or) the Technical Regulations of the Customs Union for certain types of food products and shall be traceable.

2. Food Raw Materials of plant origin shall be used for the production (manufacture) of food products provided that information is available on the use of pesticides in the cultivation of the relevant plants and on the fumigation of Production Premises and containers for storing these raw

materials in order to protect them from pests and diseases of agricultural plants.

3. When obtaining unprocessed Food Raw Materials from food-producing animals that have been exposed to Veterinary Medicinal Products (natural and synthetic oestrogenic and hormonal substances, thyrostatic drugs (animal growth stimulants), antimicrobial and other Veterinary Medicinal Products), the Withdrawal Periods for such products from the animals' bodies established by the instructions for use of the Veterinary Medicinal Products shall be observed (taking into account the longest period in the event of their combined use).

4. Food Raw Materials and components used in the production (manufacture) of food products shall be stored under conditions preventing spoilage and protecting such raw materials and components from contaminants.

Note. Article 13 as amended by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 14. Requirements for the Organisation of Production Premises Where Food Products Are Produced (Manufactured)

1. The layout, construction, location and size of the Production Premises shall ensure:

1) the possibility of carrying out Technological Operations in a flow that prevents counter or cross-flows of Food Raw Materials and food products, contaminated and clean Utensils;

2) the prevention or minimization of contamination of the air used in the process of food production (manufacture);

3) protection against the entry of animals, including rodents, and insects into the Production Premises;

4) the possibility of carrying out the necessary Technical Maintenance and routine repair of Process Equipment, cleaning, washing, Disinfection, Disinfestation and Deratization of the Production Premises;

5) the space necessary for carrying out Technological Operations;

6) protection against the accumulation of dirt, shedding of particles into the food products being produced, and the formation of condensation and mould on the surfaces of the Production Premises;

7) conditions for storing Food Raw Materials, Packaging Materials and food products.

2. Production Premises in which food production (manufacture) is carried out must be equipped with:

1) natural and mechanical ventilation systems, the number and (or) capacity, design and construction of which make it possible to avoid contamination of food products and also provide access to filters and other parts of the specified systems requiring cleaning or replacement;

2) natural or artificial lighting complying with the requirements established by the legislation of the Member State of the Customs Union;

3) toilets whose doors must not open into the Production Premises and which must be equipped with coat racks for work clothing before entering a vestibule equipped with washbasins with hand-washing facilities;

4) washbasins for washing hands supplied with hot and cold water, with hand-washing facilities and devices for wiping and (or) drying hands.

3. The storage of personal and work (special) clothing and footwear of personnel is not permitted in the Production Premises.

4. The storage in the Production Premises of any substances and materials not used in food production (manufacture), including detergents and

Disinfectants, is not permitted, except for detergents and Disinfectants necessary to ensure routine washing and Disinfection of the Production Premises and equipment.

5. Parts of the Production Premises in which food production (manufacture) is carried out must comply with the following requirements:

- 1) floor surfaces must be made of waterproof, washable and non-toxic materials, be accessible for washing and, where necessary, Disinfection, and provide for proper drainage;
 - 2) wall surfaces must be made of waterproof, washable and non-toxic materials that can be washed and, where necessary, disinfected;
 - 3) ceilings or, in the absence of ceilings, the internal surfaces of roofs and structures located above the Production Premises must prevent the accumulation of dirt, the formation of mould and the shedding of particles from ceilings or such surfaces and structures, and contribute to reducing condensation;
 - 4) opening external windows (transoms) must be equipped with easily removable protective insect screens;
 - 5) doors of the Production Premises must be smooth and made of non-absorbent materials.
6. Doors must open outwards from the Production Premises unless otherwise provided for by fire safety requirements.
7. Sewage equipment in the Production Premises must be designed and constructed so as to eliminate the risk of contamination of food products.
8. Repair of the Production Premises simultaneously with food production (manufacture) in such Production Premises is prohibited.

Article 15. Requirements for the Use of Process Equipment and Utensils in the Process of Food Production (Manufacture)

1. Process Equipment and Utensils that come into contact with food products and that:
 - 1) have design and operating characteristics ensuring the production (manufacture) of food products complying with this Technical Regulation and (or) the Technical Regulations of the Customs Union on specific types of food products;
 - 2) make it possible to wash and (or) clean and disinfect them;
 - 3) are made of materials complying with the requirements applicable to materials that come into contact with food products.
2. Process Equipment, where necessary to achieve the objectives of this Technical Regulation and (or) the Technical Regulations of the Customs Union on specific types of food products, must be fitted with appropriate control instruments.
3. Working surfaces of Process Equipment and Utensils that come into contact with food products must be made of non-absorbent materials.

Article 16. Requirements for the Conditions of Storage and Removal of Waste from Food Production (Manufacture)

1. Waste generated during food production (manufacture) must be regularly removed from the Production Premises.
2. Waste generated during food production (manufacture) is divided into the following categories:
 - a) waste consisting of animal tissues;
 - b) waste from the vital activity of food-producing animals;

c) other waste (solid waste, refuse).

3. Waste must, according to its category, be placed separately in labelled, serviceable, closed containers used exclusively for the collection and storage of such waste and refuse.

4. The design characteristics of the containers specified in Part 3 of this Article must ensure the possibility of cleaning and (or) washing them and protect them against the entry of animals.

5. The removal and destruction of waste from the Production Premises and from the territory of the production facility for food production (manufacture) must not result in contamination of food products or the environment or create a threat to human life and health.

Article 17. Requirements for the Processes of Storage, Transportation and Sale of Food Products

1. Food products shall be transported by vehicles in accordance with the transportation conditions established by the manufacturers of such products or, where such conditions are absent, in accordance with the storage conditions for food products established by the manufacturers of such products.

2. When vehicles and (or) containers are used for the simultaneous transportation of different food products, or of food products and other cargo, conditions must be ensured that prevent their contact, contamination and alteration of the Organoleptic Properties of the food products.

3. The design of the Cargo Compartments of Vehicles and containers must ensure protection of food products against contamination and the entry of animals, including rodents and insects, and permit cleaning, washing and Disinfection.

4. Cargo Compartments of Vehicles, containers and receptacles used for the transportation of food products must ensure the possibility of maintaining the conditions for transportation and (or) storage of food products.
5. The internal surfaces of the Cargo Compartments of Vehicles and containers must be made of washable and non-toxic materials.
6. Cargo Compartments of Vehicles and containers must undergo regular cleaning, washing and Disinfection at intervals necessary to ensure that the Cargo Compartments of Vehicles and containers cannot be a source of contamination of products. Water used for washing the internal surfaces of the Cargo Compartments of Vehicles and containers must comply with the requirements for Drinking Water established by the legislation of the Member State of the Customs Union.
7. During storage of food products, the storage conditions and Shelf Life established by the manufacturer must be observed. The storage conditions established by the manufacturer must ensure that the food products comply with the requirements of this Technical Regulation and the Technical Regulations of the Customs Union on specific types of food products.
8. The storage of food products together with food products of another type and non-food products is not permitted where this may result in contamination of the food products.
9. Food products in storage must be accompanied by information on the storage conditions and Shelf Life of the products.
10. Employees engaged in work related to the storage, transportation and sale of food products, during which they have direct contact with Food Raw Materials and (or) food products, must undergo mandatory preliminary medical examinations upon employment and periodic medical

examinations in accordance with the legislation of the Member State of the Customs Union.

11. Persons suffering from infectious diseases, persons suspected of having such diseases, persons who have been in contact with persons suffering from infectious diseases, and persons who are carriers of infectious disease agents are not permitted to perform work related to the storage, transportation and sale of food products.

12. During the sale of food products, the storage conditions and Shelf Life of such products established by their manufacturer must be observed.

13. If food products not packaged in consumer packaging are sold, or if part of the information about them is provided on leaflets enclosed with the packaging, the seller is obliged to communicate information about such products to the consumer.

Article 18. Requirements for the Processes of Disposal of Food Products

1. Food products that do not comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union on specific types of food products are subject to disposal.

2. The decision on whether food products that do not comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union on specific types of food products may be used as animal feed shall be taken by the competent state veterinary supervision authorities or other authorised persons in accordance with the legislation of the Member State of the Customs Union in the field of veterinary medicine.

3. The food products specified in Part 4 of Article 5 must, before disposal, be transferred for storage under conditions that exclude the possibility of unauthorised access to them, and must be recorded.

4. When disposing of the food products specified in Part 4 of Article 5 pursuant to an order of the competent state control (supervision) authority, the owner of food products that do not comply with the requirements of this Technical Regulation and (or) the Technical Regulations of the Customs Union on specific types of food products shall select the methods and conditions for their disposal.

Bringing food products that do not comply with the requirements of this Technical Regulation and (or) the Customs Union Technical Regulations for certain types of food products into a condition unsuitable for any use or application and also precluding their adverse impact on humans, animals and the environment (hereinafter referred to as destruction) shall be carried out by any technically available method in compliance with the mandatory requirements of the legislation of the Member State of the Customs Union in the field of environmental protection.

Where food products unsuitable for their intended use and posing a risk of the occurrence and spread of diseases or poisoning of humans and animals or environmental pollution are subject to destruction, the owner of the food products that do not comply with the requirements of this Technical Regulation and (or) the Customs Union Technical Regulations for certain types of food products shall notify in writing the authorised state control (supervision) authority of the Member State of the Customs Union that issued the order for the disposal of food products that do not comply with the requirements of this Technical Regulation and (or) the Customs Union Technical Regulations for certain types of food products of the selected place, time, methods and conditions of disposal.

7. Infected food products dangerous to humans and animals shall be disinfected before or during destruction.

8. When disposing of food products that do not comply with the requirements of this Technical Regulation and (or) the Customs Union Technical Regulations for certain types of food products, including food

products whose shelf life has expired, the manufacturer and (or) importer and (or) seller shall, at the order of the authorised state control (supervision) authority of the Member State of the Customs Union, submit to the state control (supervision) authority that issued the order for their disposal a document confirming disposal of such food products in accordance with the procedure established by the legislation of the Member State of the Customs Union.

Article 19. Requirements for the Processes of Obtaining Unprocessed Food Products of Animal Origin

1. The slaughter of food-producing animals shall be carried out at specially designated locations.

Production facilities carrying out slaughter shall comply with hygienic and veterinary and sanitary requirements for the maintenance and operation of production facilities for the production (manufacture) of meat and meat products, aimed at ensuring the placing on the market of safe food and non-food products, as well as preventing the occurrence of an unacceptable risk.

2. The slaughter of food-producing animals shall be carried out by methods ensuring humane treatment of the food-producing animal.

3. Food-producing animals whose state of health, in accordance with the legislation of a Member State of the Union and with international treaties and acts constituting the law of the Union in the field of application of veterinary and sanitary measures, permits their slaughter products to be used for food purposes shall be permitted for slaughter for food use.

Food-producing animals treated with preparations for protection against insects and (or) in respect of which veterinary medicinal products intended for fattening, treatment or disease prevention have been used shall not be sent for slaughter for food use before the expiry of the withdrawal periods

for their elimination from the bodies of the food-producing animals.

Before slaughter for food use, food-producing animals shall undergo pre-slaughter holding.

The facility for pre-slaughter holding of food-producing animals shall mandatorily include a quarantine department, an isolation ward and a Sanitary Slaughterhouse. If a Sanitary Slaughterhouse is absent, the slaughter of food-producing animals sent for sanitary slaughter may be carried out on specially designated days or in the primary processing department for food-producing animals at the end of the shift, provided that all carcasses and other slaughter products of healthy food-producing animals have been removed from the department.

4. Immediately before slaughter, food-producing animals shall undergo ante-mortem veterinary inspection.

5. After slaughter, the carcasses of food-producing animals and other unprocessed Food Raw Materials of animal origin obtained from their slaughter shall undergo post-mortem inspection and veterinary and sanitary examination.

Unprocessed food products of animal origin obtained from the slaughter of food-producing animals shall not contain changes characteristic of infectious animal diseases or poisoning by various substances.

6. Other unprocessed Food Raw Materials of animal origin intended for the production (manufacture) of food products, except for the catch of aquatic biological resources, shall be obtained from food-producing animals whose state of health, in accordance with the legislation of a Member State of the Union and with international treaties and acts constituting the law of the Union in the field of application of veterinary and sanitary measures, permits such raw materials to be used for food purposes.

7. Repealed by Decision No. 115 of the Council of the Eurasian Economic

Commission dated 08.08.2019 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

8. Additional requirements for the processes of obtaining unprocessed food products of animal origin shall be established by the Customs Union Technical Regulations for certain types of food products, which establish requirements for such food products and for the processes of their production, storage, transportation, sale and disposal related to those requirements.

Note. Article 19 was amended by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 20. Ensuring the Compliance of Food Products with Safety Requirements

1. Compliance of food products with this Technical Regulation shall be ensured by fulfilling its safety requirements and the safety requirements of the Customs Union Technical Regulations for certain types of food products.

2. Methods of studies (tests) and measurements of food products shall be established in the list of international and regional (interstate) standards or, in their absence, national (state) 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 conformity assessment of objects of technical regulation.

Note. Article 20 was amended by Decision No. 70 of the Council of the Eurasian Economic Commission dated 23.06.2023 (enters into force upon the expiry of 12 months from the date of its official publication).

CHAPTER 4. CONFORMITY ASSESSMENT (CONFIRMATION)

Article 21. Forms of conformity assessment (confirmation) of food products and the processes of production (manufacture), storage, carriage (transportation), sale and disposal

1. Conformity assessment (confirmation) of food products, except for the food products specified in Part 3 of this Article, for compliance with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products shall be carried out in the following forms:

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

2. Conformity assessment (confirmation) of the processes of production (manufacture), storage, carriage (transportation), sale and disposal of food products for compliance with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products shall be carried out in the form of state control (supervision) over compliance with the requirements established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products, except for the processes of production (manufacture) of food products specified in Article 32. Conformity assessment (confirmation) of such processes of production (manufacture) shall be carried out in the form of state registration of production facilities.

3. Conformity assessment (confirmation) of non-industrially produced food products and food products of catering enterprises intended for sale in the

course of providing services, as well as of the processes of sale of such food products, shall be carried out in the form of state control (supervision) over compliance with the requirements for food products established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

Article 22. Applicant in the conformity assessment (confirmation) of food products

1. The applicant in the conformity assessment (confirmation) of food products, except for state control (supervision), may be a legal entity or an individual registered as an individual entrepreneur in accordance with the legislation of a Member State of the Customs Union in whose territory it is located, or a person acting as the manufacturer or seller, or performing the functions of a foreign manufacturer under an agreement with that manufacturer with regard to ensuring that the supplied food products comply with the requirements of this Technical Regulation and/or other Technical Regulations of the Customs Union applicable to them, and with regard to liability for their non-compliance with the requirements of such Technical Regulations.

2. The applicant shall ensure that the food products comply with the requirements established by this Technical Regulation and other Technical Regulations of the Customs Union applicable to them.

Article 23. Declaration of conformity

1. Food products placed on the market in the customs territory of the Customs Union shall be subject to conformity declaration, except for:

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

2. Declaration of conformity of food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products shall be carried out by the applicant, at its choice, adopting a declaration of conformity on the basis of its own evidence and/or evidence obtained with the participation of a Third Party.

3. Declaration of conformity of food products shall be carried out under one of the declaration schemes established by this Technical Regulation, at the applicant's choice, unless otherwise established by the Technical Regulations of the Customs Union applicable to certain types of food products.

4. Declaration schemes:

1) Declaration Scheme 1d

1.1) Scheme 1d includes the following procedures:

- preparation and analysis of Technical Documentation; - implementation of Production Control; - testing of product samples; - adoption and registration of the declaration of conformity;

- application of the single mark of product circulation on the market of the Member States of the Customs Union.

1.2) The applicant shall take all necessary measures to ensure that the production (manufacture) process is stable and ensuring compliance of the food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products, and shall prepare and analyse the Technical Documentation.

1.3) The applicant shall ensure the implementation of Production Control.

1.4) For the purpose of monitoring the compliance of food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products, the applicant shall test samples of the food products. At the applicant's choice, testing of food product samples shall be carried out in a testing laboratory or an accredited testing laboratory.

1.5) The applicant shall issue the declaration of conformity and register it under the Notification Procedure.

1.6) The applicant shall apply the single mark of product circulation on the market of the Member States of the Customs Union, unless otherwise established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

2) Declaration Scheme 2d

2.1) Scheme 2d includes the following procedures:

- preparation and analysis of Technical Documentation;
- testing of a batch of food products;
- adoption and registration of the declaration of conformity;
- application of the single mark of product circulation on the market of the Member States of the Customs Union.

2.2) The applicant shall prepare and analyse the Technical Documentation.

2.3) The applicant shall test samples of food products to ensure confirmation of the declared conformity of such products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products. At the applicant's choice, testing of samples of food products (a single product) shall be carried out in a testing laboratory or an accredited testing

laboratory.

2.4) The applicant shall issue the declaration of conformity and register it under the Notification Procedure.

2.5) The applicant shall apply the single mark of product circulation on the market of the Member States of the Customs Union, unless otherwise established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

3) Declaration Scheme 3d

3.1) Scheme 3d includes the following procedures:

- preparation and analysis of Technical Documentation; - implementation of Production Control; - testing of food product samples; - adoption and registration of the declaration of conformity;

- application of the single mark of product circulation on the market of the Member States of the Customs Union.

3.2) The applicant shall take all necessary measures to ensure that the production (manufacture) process is stable and ensures compliance of the food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products, and shall prepare and analyse the Technical Documentation.

3.3) The applicant shall ensure the implementation of Production Control.

3.4) For the purpose of monitoring the compliance of food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products, the applicant shall test samples of the food products. Testing of food product samples shall be carried out in an accredited testing

laboratory.

3.5) The applicant shall issue the declaration of conformity and register it under the Notification Procedure.

3.6) The applicant shall apply the single mark of product circulation on the market of the Member States of the Customs Union, unless otherwise established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

5. The Technical Regulations of the Customs Union applicable to certain types of food products may establish other declaration schemes.

6. When declaring conformity on the basis of its own evidence, the applicant shall independently prepare Evidence Materials for the purpose of confirming the compliance of food products with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

7. The Evidence Materials shall contain the results of studies (tests) confirming compliance with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products. Such studies (tests) may be carried out in the applicant's own testing laboratory or in another testing laboratory under an agreement with the applicant.

8. In addition to the documents specified in Part 7 of this Article, the Evidence Materials may include other documents selected by the applicant, unless otherwise provided for by the Technical Regulations of the Customs Union applicable to certain types of food products, which served as the basis for confirming the compliance of the food products subject to declaration with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to certain types of food products.

9. The declaration of conformity shall contain the following information:

- name and location of the applicant;
- name and location of the manufacturer;
- information about the object of conformity confirmation allowing that object to be identified;
- name of this Technical Regulation or of the Technical Regulation of the Customs Union applicable to certain types of food products, compliance with whose requirements is being confirmed for the products;
- statement by the applicant concerning the safety of the food products when used for their intended purpose and concerning the measures taken by the applicant to ensure that the food products comply with the requirements of this Technical Regulation or of the Technical Regulation of the Customs Union applicable to certain types of food products;
- information about the studies (tests) and measurements conducted, as well as about the documents that served as the basis for confirming the compliance of the food products with the requirements of this Technical Regulation or of the Technical Regulation of the Customs Union applicable to certain types of food products;
- period of validity of the declaration of conformity;
- other information provided for by the relevant Technical Regulations of the Customs Union,

10. The period of validity of the declaration of conformity shall be established by the applicant, unless otherwise provided for by the Technical Regulations of the Customs Union applicable to certain types of food products.

11. If the mandatory requirements for food products change, the Evidence Materials shall be amended with regard to confirmation of compliance with such requirements. Adoption of a new declaration of conformity shall not be required.

12. The Member States of the Customs Union shall keep records of adopted declarations of conformity.

Article 24. State registration of specialized food products

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

Specialized food products include:

1) food products for infants and children, including drinking water for food products for infants and children;

2) food products for dietary therapeutic and dietary preventive nutrition;

3) natural mineral water, medicinal-table water, medicinal mineral water with mineralization exceeding 1 mg/dm^3 or, at lower mineralization, containing biologically active substances in an amount not lower than the balneological standards;

4) food products for the nutrition of athletes, pregnant women and breastfeeding women;

5) biologically active food supplements (BAFS).

2. The food products specified in Part 1 of this Article may be produced (manufactured), stored, transported and sold after their State Registration in accordance with the procedure established by this Technical Regulation.

3. State Registration of specialized food products is carried out at the stage of their preparation for production (manufacture) in the customs territory of the Customs Union, while specialized food products imported

into the customs territory of the Customs Union are subject to State Registration before their importation into the customs territory of the Customs Union.

4. State Registration of specialized food products is carried out by an authority authorised by a Member State of the Customs Union (hereinafter referred to as the Authority for the Registration of Specialized Food Products).

5. State Registration of specialized food products is unlimited in duration.

6. State Registration of specialized food products may be terminated or suspended by the Authority for the Registration of Specialized Food Products in cases of non-compliance with the requirements of this Technical Regulation established as a result of state control (supervision) and/or by a decision of the judicial authorities of a Member State of the Customs Union.

7. The applicant has the right to appeal against the decision of the Authority for the Registration of Specialized Food Products through judicial procedure.

Article 25. Procedure for State Registration of Specialized Food Products

1. State Registration of specialized food products includes:

1) examination of documents submitted by the applicant that confirm the safety of such products and their compliance with the requirements of this Technical Regulation and other Technical Regulations of the Customs Union applicable to them;

2) entering information on the name of the specialized food products and their applicant in the Unified Register of Specialized Food Products or sending the applicant a decision refusing State Registration.

2. For the State Registration of specialized food products, the applicant submits the following documents to the Authority for the Registration of Specialized Food Products:

1) an Application for State Registration of specialized food products, indicating their name, the name of the applicant and the address of its location (for an applicant that is a legal entity), and the applicant's surname, first name and patronymic, address of location and details of the identity document (for an applicant that is an individual entrepreneur);

2) the results of studies (tests) of samples of specialized food products conducted in an accredited testing laboratory, as well as other documents confirming the compliance of such products with the requirements established by this Technical Regulation and other Technical Regulations of the Customs Union applicable to them;

3) information on the intended use of the food products;

3. Documents submitted to the Authority for the Registration of Specialized Food Products are accepted against an Inventory of Enclosures, a copy of which bearing a note of the date of their receipt is sent (served) to the applicant.

4. The Application for State Registration of specialized food products and the documents attached thereto may be sent to the Authority for the Registration of Specialized Food Products by post with an Inventory of Enclosures and an acknowledgement of receipt, or in the form of an electronic document certified by an Electronic Signature in accordance with the legislation of a Member State of the Customs Union.

5. Examination by the Authority for the Registration of Specialized Food Products of the documents submitted for registration is carried out within a period not exceeding 5 working days from the date of receipt of the application together with all necessary documents.

6. State Registration of specialized food products is deemed to have taken place when information on such products is entered in the Unified Register of Specialized Food Products within 3 days after the Authority for the Registration of Specialized Food Products has completed its examination of the submitted documents.

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

- 1) incompleteness or unreliability of the documents submitted by the applicant as provided for in Part 2 of this Article;
- 2) non-compliance of the specialized food products with the requirements of this Technical Regulation and other Technical Regulations of the Customs Union applicable to them, including with regard to not misleading the consumer.

The decision refusing registration, in written form or in the form of an electronic document, stating the reasons for refusal, is sent to the applicant within three working days.

8. The applicant has the right to appeal against the decision of the Authority for the Registration of Specialized Food Products refusing State Registration of specialized food products through judicial procedure.

Article 26. Unified Register of Specialized Food Products

1. Information on the State Registration of specialized food products is entered in the Unified Register of Specialized Food Products.

The Unified Register of Specialized Food Products forms an integral part of the Unified Register of Registered Food Products and consists of national sections of the Unified Register of Specialized Food Products, the establishment and maintenance of which are ensured by the Authorities for the Registration of Specialized Food Products of the Member States of

the Customs Union.

2. The Unified Register of Specialized Food Products includes the following information:

- 1) the name and location of the legal entity, or the surname, first name and patronymic, registration address and details of the identity document of the individual entrepreneur carrying out the production (manufacture) of specialized food products;
- 2) the name of the specialized food products;
- 3) information on the classification of the products as specialized food products;
- 4) the date and number of the decision on State Registration;
- 5) the name and location of the Authority for the Registration of Specialized Food Products that carried out the State Registration.

3. The application submitted for the State Registration of specialized food products and the documents attached thereto constitute the information fund of the Unified Register of Specialized Food Products and are subject to permanent retention by the Authority for the Registration of Specialized Food Products.

4. The Unified Register of Specialized Food Products that have undergone State Registration is maintained in the form of an electronic database protected against damage and unauthorized access.

Information in such Unified Register of Specialized Food Products is publicly accessible and is posted on a specialized search server on the Internet that is updated daily.

Article 27. State Registration of Novel Food Products

1. Novel food products are subject to State Registration.

Food products produced using known and previously applied technologies and containing components, including Food Additives, that have already been used for human consumption are not classified as novel food products, even if such products and components are produced according to a new formulation.

2) State Registration of novel food products is carried out at the stage of their preparation for production (manufacture) for the first time in the customs territory of the Customs Union, while food products imported into the customs territory of the Customs Union are subject to State Registration before their first importation into the customs territory of the Customs Union.

3) State Registration of novel food products is carried out by an authority authorised by a Member State of the Customs Union (hereinafter referred to as the Authority for the Registration of Novel Food Products).

4) State Registration of novel food products means that similar food products are not subsequently classified as novel food products and are not subject to State Registration by another applicant or under other names.

5) State Registration of novel food products is unlimited in duration.

6. Novel food products of each name are subject to conformity assessment (confirmation) in accordance with the procedure established by this Technical Regulation.

7. State Registration of novel food products may be terminated or suspended by the Authority for the Registration of Novel Food Products in cases of harm caused, established as a result of state control (supervision), or by a decision of the judicial authorities of a Member State of the Customs Union.

Article 28. Procedure for State Registration of Novel Food Products

1. State Registration of novel food products includes:

1) examination of documents submitted by the applicant that confirm the safety of such products for human life and health;

2) entering information on novel food products in the Unified Register of Novel Food Products or sending the applicant a decision refusing State Registration.

2. For the State Registration of novel food products, the applicant submits the following documents to the Authority for the Registration of Novel Food Products:

1) an Application for State Registration of novel food products, indicating their name, the name of the applicant and the address of its location (for an applicant that is a legal entity), and the applicant's surname, first name and patronymic, address of location and details of the identity document (for an applicant that is an individual entrepreneur);

2) documents:

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

2.2) information on their effects on the human body, confirming the absence of a harmful effect of such food products on humans, obtained from any reliable sources.

3. Documents submitted to the Authority for the Registration of Novel Food Products are accepted against an Inventory of Enclosures, a copy of which bearing a note of the date of their receipt is sent (served) to the

applicant.

4. The Application for State Registration of novel food products and the documents attached thereto may also be sent to the Authority for the Registration of Novel Food Products by post with an Inventory of Enclosures and an acknowledgement of receipt, or in the form of an electronic document certified by an Electronic Signature in accordance with the legislation of a Member State of the Customs Union.

5. Examination by the Authority for the Registration of Novel Food Products of the documents submitted for registration is carried out within a period not exceeding 5 days from the date of receipt of the application together with all necessary documents.

6. Registration of novel food products may be refused in the following cases:

1) incompleteness or unreliability of the documents submitted by the applicant as provided for in part 2 of this Article;

2) non-compliance of food products with the requirements of this Technical Regulation and other Technical Regulations of the Customs Union applicable to them;

3) establishment of a proven adverse effect on the human body.

The decision to refuse, in writing or as an electronic document and stating the reasons for refusal, shall be sent to the applicant within three working days.

7. The applicant shall have the right to appeal, through judicial procedure, the decision of the Authority for the Registration of Novel Food Products to refuse the state registration of novel food products.

Article 29. Unified Register of Novel Food Products

1. Information on the registration of novel food products shall be entered in the Unified Register of Novel Food Products.

The Unified Register of Novel Food Products is an integral part of the Unified Register of Registered Food Products and consists of national sections of the Unified Register of Novel Food Products, the establishment and maintenance of which are ensured by the Authorities for the Registration of Novel Food Products of the Member States of the Customs Union.

2. The following information shall be included in the Unified Register of Novel Food Products:

the following information:

1) a description of the novel food product;

2) the date and number of the decision on State Registration.

3. The application submitted for State Registration of a Novel Food Product and the documents attached thereto constitute the information fund of the national sections of the Unified Register of Novel Food Products and shall be retained permanently by the Authority for the Registration of Novel Food Products.

4. The Unified Register of Novel Food Products that have undergone registration shall be maintained in the form of an electronic database protected against damage and unauthorised access.

The information in the Unified Register of Novel Food Products shall be publicly available and posted on a specialised search server on the Internet, updated daily.

Article 30. Veterinary and Sanitary Examination

1. Unprocessed Food Products of Animal Origin shall be subject to veterinary and sanitary examination before being placed on the market in the customs territory of the Customs Union, unless otherwise established by the Technical Regulation of the Customs Union on Fish Products, and shall be accompanied by a document containing information confirming safety.

Processed Food Products of Animal Origin shall not be subject to veterinary and sanitary examination.

Conformity assessment of non-industrially produced food products of animal origin against the requirements established by this Technical Regulation and other Technical Regulations of the Customs Union applicable to specific types of food products may be carried out in the form of a veterinary and sanitary examination.

2. Veterinary and sanitary examination of unprocessed food products of animal origin shall be carried out for the purposes of:

1) establishing the conformity of food products and of the processes of production (manufacture), storage, transportation, sale and disposal related to their safety requirements with the requirements of this Technical Regulation and the Technical Regulations of the Customs Union applicable to specific types of food products;

2) establishing the veterinary status of the farms (production facilities) of origin of the animals;

3. Veterinary and sanitary examination and the formalisation of its results shall be carried out in accordance with the legislation of the Member State of the Customs Union and the Customs Union Agreement on Veterinary and Sanitary Measures.

Article 31. State Registration of Production Facilities

1. A business operator shall have the right to carry out the food production processes specified in Article 32 of this Technical Regulation in the customs territory of the Customs Union only after State Registration of the production facilities at which these production processes are carried out.
2. State Registration of production facilities shall be carried out by the authority authorised by the Member State of the Customs Union (hereinafter, the Production Facility Registration Authority) on the basis of an application for state registration of a production facility submitted by the business operator (hereinafter, the applicant).
3. The applicant shall submit the application for state registration of a production facility to the Production Facility Registration Authority at the location where the food production processes specified in Article 32 of this Technical Regulation are planned to commence.
4. An application on paper shall be signed by the authorised representative of the business operator and shall comply with the requirements of Article 33 of this Technical Regulation.
5. The application for state registration of a production facility and the documents attached thereto may be submitted by post with an Inventory of Enclosures and acknowledgement of receipt, or in electronic form.
6. Attached copies of documents on paper shall be certified by the applicant. The applicant shall be responsible for the accuracy of the information contained in the attached documents.
7. Within no more than 30 days from the date of receipt of the application for state registration of a production facility, the Production Facility Registration Authority shall conduct a production facility compliance inspection against the production process requirements established by this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to specific types of food products. The inspection shall be

carried out in accordance with the procedure established by the legislation of the Member State of the Customs Union.

8. Based on the results of the inspection of the production facility being registered, the Production Facility Registration Authority shall adopt a decision on state registration of a production facility, assign it an identification (registration) number and enter the production facility in the Register of Production Facilities for Food Production Subject to State Registration, or issue an order to remedy identified violations.

9. After remedying the violations specified in the order, the applicant shall notify the Production Facility Registration Authority in writing of compliance with the order and remedying the identified violations. The notification of remedying identified violations shall contain information on the fact and methods of remedying the identified violations and measures to prevent the identified violations. The notification shall be submitted in accordance with the procedure established in Parts 3 and 5 of this Article.

10. The Production Facility Registration Authority shall have the right to inspect compliance with the order in accordance with the procedure established in Part 7 of this Article, within 15 working days from the date of receipt of the notification of compliance with the order and remedying all identified violations, and to adopt a decision on state registration of a production facility or a decision on refusal of state registration of a production facility.

11. State registration of a production facility shall be perpetual.

12. The grounds for refusal of state registration of a production facility shall be failure to comply with an order to remedy identified violations of the requirements of this Technical Regulation and the requirements of other Technical Regulations of the Customs Union applicable to it. The refusal of state registration of a production facility shall be issued in writing and shall specify the requirements of the Technical Regulation that

have been violated. The refusal of state registration of a production facility shall be delivered personally to the applicant's representative or sent to the applicant by post with acknowledgement of receipt.

13. State registration of a production facility may be terminated by the Production Facility Registration Authority if, as a result of state control (supervision), the production process is found not to comply with the requirements of this Technical Regulation, pursuant to a decision of the judicial authorities of the Member State of the Customs Union.

14. The applicant shall have the right to appeal against the decision of the Production Facility Registration Authority through judicial procedure.

Article 32. Production Facilities for Food Production Subject to State Registration

Production facilities at which activities are carried out involving the receipt and processing of unprocessed food raw materials of animal origin, namely the following food production processes, shall be subject to State Registration:

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

б) receipt of raw milk, raw cream and raw skimmed milk and/or their processing in the production (manufacture) of dairy products;

в) production (manufacture) and processing of eggs of farm poultry and products processed therefrom;

г) production (manufacture) and processing of aquaculture products and the catch of aquatic biological resources, except for products of plant origin.

Note. Article 32 as amended by Decision No. 115 of the Council of the

Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of 180 calendar days from the date of its official publication).

Article 33. Application for State Registration of Production Facilities

1. The application for state registration of a production facility shall contain the following information:

- 1) the name and location (for a legal entity), surname, given name and patronymic, registration address, and details of the identity document (for an individual entrepreneur);
- 2) the actual address of the production facility;
- 3) a list of the food production processes specified in Article 32 of this Technical Regulation that are planned to be carried out;
- 4) details of the certificate of registration of a legal entity (for a legal entity);
- 5) details of the certificate of registration of an individual entrepreneur (for an individual entrepreneur).

2. The application for state registration of a production facility shall state that the production facility complies with the requirements of this Technical Regulation and/or the Technical Regulations of the Customs Union applicable to specific types of food products.

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

4. The form of the application for state registration of a production facility shall be established by the Production Facility Registration Authority. The approved form of the application for state registration of a production facility shall be officially published in electronic and digital form in a public

information system.

Article 34. Documents Confirming State Registration of Production Facilities

1. State registration of a production facility shall be evidenced by assigning the production facility an identification number and entering information about the production facility in the Register of Production Facilities for Food Production Subject to State Registration. At the applicant's request, an extract from the Register of Production Facilities for Food Production Subject to State Registration (hereinafter, the extract), in the prescribed form, may be issued to the applicant.

2. The extract shall contain the following information:

1) the identification number entered in the Register of Production Facilities for Food Production Subject to State Registration;

2) the name and location (for a legal entity), surname, given name and patronymic, and details of the identity document (for an individual entrepreneur);

3) the actual address of the production facility;

4) a list of the food production processes specified in Article 32 of this Technical Regulation that are planned to be carried out.

3. The form of the extract shall be established by the Production Facility Registration Authority. The approved form of the extract shall be officially published in the public information system in electronic and digital form.

Article 35. Procedure for Notifying Changes to the Actual Details of the Applicant and the Production Facility for the Production of Food Products Subject to State Registration

1. The applicant shall notify the Production Facility Registration Authority within 14 days, in accordance with the procedure stipulated in part 5 of Article 31, of the following changes:

- 1) change of the location of the legal entity;
- 2) change of the surname, first name, patronymic, registration address, or details of the identity document of the individual entrepreneur;
- 3) reorganisation of the legal entity.

2. Where the actual details specified in paragraph 3 of part 1 of Article 33 of this Technical Regulation are changed so as to expand the list of food production processes carried out from among those specified in Article 32 of this Technical Regulation, the applicant shall notify the Production Facility Registration Authority of such changes at least 30 days before the planned actual commencement of new production processes from the list established by Article 32 of this Technical Regulation that are not specified in the Register of Production Facilities for Food Production Subject to State Registration and in the Certificate of State Registration (if available). The applicant shall attach to the notification of changes to such details the amended documents or new documents stipulated in paragraphs 4 and 5 of part 1 of Article 33 of this Technical Regulation.

The Production Facility Registration Authority shall have the right to conduct an inspection of the compliance of production facilities for food production subject to state registration with the production process requirements established by this Technical Regulation and the Customs Union Technical Regulations for particular types of food products within 30 days from the date of receipt of the notification from the applicant.

3. On the basis of the notifications from the applicant referred to in parts 1 and 2 of this Article, the Production Facility Registration Authority shall, within 30 days, enter the changes in the Register of Production Facilities

for Food Production Subject to State Registration. The applicant may be refused changes to the data in the Register of Production Facilities for Food Production Subject to State Registration if violations of the requirements of this Technical Regulation and the Customs Union Technical Regulations for particular types of food products are identified during an inspection conducted in accordance with part 2 of this Article.

4. If the actual details specified in paragraph 2 of part 1 of Article 33 of this Technical Regulation are changed, or if the applicant is liquidated, registration shall be terminated.

Article 36. Register of Production Facilities for Food Production Subject to State Registration

1. Information on the state registration of production facilities shall be entered in the Register of Production Facilities for Food Production Subject to State Registration, which shall be maintained by the Production Facility Registration Authority.

2. The following information shall be included in the Register of Production Facilities for Food Production Subject to State Registration:

- 1) information stipulated in part 1 of Article 33 of this Technical Regulation;
- 2) the identification number of the registered production facility;
- 3) the name and location of the Production Facility Registration Authority that adopted the decision on state registration of the production facility;

3. Applications shall form the information fund of the Register of Production Facilities for Food Production Subject to State Registration and shall be retained permanently by the Production Facility Registration Authority. Where the actual details are changed in accordance with parts 1, 2 and 4 of Article 35 of this Technical Regulation, such changes shall be

entered in the Register of Production Facilities for Food Production Subject to State Registration.

4. The data in the Register of Production Facilities for Food Production Subject to State Registration shall be published in the public information system, including on the Internet, in electronic form.

Note. Article 36 as amended by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of 180 calendar days from the date of its official publication).

CHAPTER 5. STATE CONTROL (SUPERVISION)

Article 37. Registration of Production Facilities for Food Production

1. A business operator shall have the right to commence activities involving the production (manufacture) of food products, except for the food production (manufacturing) processes specified in Article 32 of this Technical Regulation, after submitting a notification of commencement of food production (manufacturing) activities for such food products to the state control (supervision) authority in accordance with the procedure stipulated by the legislation of a Member State of the Customs Union.

2. The Member States of the Customs Union shall maintain records of production facilities at which activities involving the production (manufacture) of food products are carried out, except for the food production processes specified in Article 32 of this Technical Regulation.

3. Information on production facilities at which activities involving the production (manufacture) of food products are carried out, except for the production (manufacturing) processes for food products specified in Article 32 of this Technical Regulation, shall be entered in the Register of Production Facilities for Food Production Not Subject to State Registration,

which shall be maintained by an authority authorised by a Member State of the Customs Union.

The Register of Production Facilities for Food Production Not Subject to State Registration shall be maintained in the form of an electronic database protected against damage and unauthorised access.

The information in such Register shall be publicly available and posted on a specialised search server on the Internet that is updated daily.

Article 38. State Control (Supervision) over Compliance with the Requirements of this Technical Regulation

State control (supervision) over compliance with the requirements of this Technical Regulation in respect of food products and the production (manufacturing), storage, carriage (transportation), sale and disposal processes associated with the requirements applicable to such products shall be carried out in accordance with the legislation of a State - Member of the Customs Union.

CHAPTER 6. FOOD PRODUCT LABELLING

Article 39. Food Product Labelling Requirements

Food product labelling shall comply with the requirements of the Customs Union Technical Regulation establishing requirements for food products with regard to their labelling, and with the relevant requirements of the Customs Union Technical Regulations for particular types of food products.

Food products that have undergone conformity assessment shall bear the single mark of product circulation on the market of the Member States of the Customs Union, unless otherwise established by the Customs Union Technical Regulations for particular types of food products, except for non-industrially produced food products manufactured by citizens at home, on private subsidiary farms, or by citizens engaged in horticulture, gardening

or animal husbandry, and intended for placing on the market in the customs territory of the Customs Union, as well as food products sold at catering establishments (public catering establishments).

The single mark of product circulation on the market of the Member States of the Customs Union for unpackaged food products shall be affixed to the accompanying documents, unless otherwise established by the Customs Union Technical Regulations for particular types of food products.

Within 36 months from the date of renaming of a geographical feature (for example, a city, oblast, district or settlement) and/or an element of the street and road network (for example, a street, avenue, square, lane, passage, embankment, boulevard, building or structure) specified as address details for the location of a legal entity (place of residence of an individual registered as an individual entrepreneur) that is the manufacturer of food products, a person authorised by the manufacturer, or an importer, placing on the market of food products bearing the previous names of the location in their labelling shall be permitted, provided that the actual geographical location of the manufacturer, person authorised by the manufacturer or importer and the actual place of production remain unchanged.

Note. Article 39 as amended by Decisions No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of 180 calendar days from the date of its official publication) and No. 35 dated 22.04.2024 (enters into force upon expiry of 180 calendar days from the date of its official publication).

CHAPTER 7. SAFEGUARD CLAUSE

Article 40. Safeguard Clause

1. The Member States of the Customs Union shall take all measures to prevent the placing on the market in the customs territory of the Customs

Union of food products that do not comply with the requirements of this Technical Regulation and to withdraw such products from circulation.

2. The authorised body of a State - Member of the Customs Union shall notify the authorised bodies of the other Member States of the Customs Union of the decision adopted, stating the reasons for adopting the decision and providing evidence explaining the necessity of taking this measure.

3. The following cases may constitute grounds for applying this Article:

failure to comply with the requirements of this Technical Regulation;

incorrect application of the standards interrelated with this Technical Regulation, where such standards have been applied.

Annex 1
to the Technical Regulation
of the Customs Union
"On the Safety of Food Products"
(TR CU 021/2011)

Microbiological Safety Standards (pathogenic)

Indicator	Product Group	Product Mass (g) in Which Presence Is Not Permitted
Pathogenic microorganisms, including Salmonella	Meat and Meat Products; Edible Offal, pork backfat and products thereof	25
	Poultry Eggs and Products of Their Processing	25 125 g - raw eggs (5 samples of 25 g each); analysis is performed in the yolks
	Milk and Dairy Products (except sterilized and ultra-pasteurized products with aseptic filling), starter culture media, milk-clotting preparations, dry mixes for ice cream	25 (50 - for lactose concentrate, milk protein, casein)
	Starter Cultures	100 (liquid), 10 (dry)

Fish, Non-Fishery Objects and Products Made Therefrom (except fish oil)	25
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Flour-and-Groat Products (groats not requiring cooking, egg pasta, pasta with fillings, Bran and Dietary Fibre), bakery products with fillings	25
Sugar Confectionery Products, Chewing Gum, Cocoa Products, Chocolate and Chocolate Products, Flour Confectionery Products	25
Fresh Vegetables and Potatoes; blanched, boiled, Quick-Frozen, dried, fermented, salted, pickled vegetables, potatoes, mushrooms and fruit, their processed products and products made therefrom, not sterilized; pasteurized fruit Juice Products, freshly squeezed juices, concentrated juices, concentrated fruit drinks and concentrated fruit and/or vegetable purées, including Quick-Frozen products	25
Spices, Seasonings, Nuts, Oilseed for Human Consumption	25

Special-Purpose Fats, including culinary, confectionery and bakery fats; Mayonnaises, mayonnaise sauces, sauces based on vegetable oils; Margarines, Milk Fat Substitutes, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, ghee blends, spreads, creams based on vegetable oils	25
Non-Alcoholic Beverages, concentrates and mixes for beverages, Syrups, fermented beverages, Beer and beer-based beverages	25 (100 - for Non-Alcoholic Beverages with a Shelf Life of up to 30 days)
Protein Isolates and Concentrates and Products of Their Processing; Pectin, agar-agar, gelatin, gums, starch and products of its processing, Yeasts, Starter Cultures, Food Concentrates; Ready-to-Eat Culinary Products, catering meals	25 (10 - for Starter Cultures; 50 - for catering beverages)

Biologically Active Food Supplements	10 (25 – for BAFS based on Dietary Fibre, dry children's BAFS teas; 50 – for liquid BAFS based on pure cultures of probiotic microorganisms)
Food Products for Pregnant and Breastfeeding Women based on milk*	50
Food Products for Infants and Young Children: Adapted Infant Formula, initial and follow-on instant infant formula, instant skimmed milk powder (except sterilized and ultra-pasteurized products with aseptic filling)*; Sterilized Adapted Milk Formulae, non-aseptically filled sterilized milk and cream manufactured in dairy kitchens; Specialized Food Products for dietary therapeutic nutrition (except Freeze-Dried Products based on meat and milk, low-protein products)	100

Food
Products
for
Infants
and
Young
Children:
grain-
based
complementary
feeding
products:
flour
and
groats
requiring
cooking;
Children's
herbal
beverage
(herbal
tea);
skimmed
milk
powder

50r
 Food
 Products
 for
 Infants
 and
 Young
 Children,
 including
 products
 for
 dietary
 therapeutic
 nutrition
 for
 children:
 Freeze-
 Dried
 Products
 based
 on
 meat
 and
 milk,
 low-
 protein
 products;
 follow-
 on
 and
 partially
 adapted
 infant
 formula
 requiring

treatment,
 adapted
 liquid

	Food Products for Infants and Young Children of Preschool and School Age (except ultra-pasteurized milk without aseptic filling in consumer packaging; ultra-pasteurized cream without aseptic filling in consumer packaging, canned products)	25 (100 – ultra-pasteurized milk without aseptic filling in consumer packaging; ultra-pasteurized cream without aseptic filling in consumer packaging)
Listeria monocytogenes	Meat and Meat Products, Edible Offal, pork backfat and products thereof (except edible blood)	25
	Milk and Dairy Products, including dry mixes for soft ice cream (except raw milk, raw skimmed milk and raw cream, sterilized and ultra-pasteurized products with aseptic filling, fermented milk, dry and condensed products, cheeses and processed cheese products, clarified butter, milk fat, vegetable-fat ghee blend)	25 125 g (for soft and brined cheeses – in 5 samples weighing 25 g each).
	Fish, Non-Fishery Objects and Products Made Therefrom (except dried, semi-dried, cured fish and pasteurized roe)	25

Blanched Quick-Frozen vegetables and potatoes and products made therefrom, salads made from raw vegetables and fruit; freshly squeezed juices	25
Vegetable-Cream Spreads	25
Products for Pregnant and Breastfeeding Women based on milk and soy*	50 25 - for dry products based on milk and grain (in the dry product)
Food Products for Infants and Young Children: Adapted Infant Formula, initial and follow-on instant infant formula, instant skimmed milk powder; Specialized Food Products for dietary therapeutic nutrition: products for premature and low-birth-weight infants, dry high-protein milk products, low-lactose and lactose-free products (except sterilized and ultra-pasteurized products with aseptic filling)*; Sterilized Adapted Milk Formulae, non-aseptically filled sterilized milk and cream manufactured in dairy kitchens	100

for
Food
Products
for
Infants
and
Young
Children
based
on
milk
(except
sterilized
and
ultra-
pasteurized
products
with
aseptic
filling)*;
for
dry
porridges
–
in
the
dry
product

Skimmed
milk
powder
for
infant
food
for
young
children

Food
Products
for
Infants
and
Young
Children
of
Preschool
and
School
Age:
semi-
finished
meat
products
and
semi-
finished
products
made
from
fish
and
Non-
Fishery
Objects,
pâtés
and
meat
Culinary
Products,
sausage
products
(sausages)

Small
sausages),
milk

Enterobactersakaz akii	Food Products for Infants and Young Children: Adapted Infant Formula, instant dry milk-based porridges for children under 6 months; Specialized Food Products for dietary therapeutic nutrition for children under 6 months, dry products for premature and/or low-birth-weight infants (in the dry product); pasteurized Reconstituted Formulae; produced in children's dairy kitchens for children from birth*	300 when Enterobacteriaceae bacteria not belonging to E. coli and Salmonella are detected in the regulated mass
Bacteria of the Genus Yersinia	Dry vegetables and potatoes and products of their processing; products made from raw vegetables, sliced vegetables and fruit, blanched products, including frozen products	25 (in the event of an epidemiological situation in the region of production)

Staphylococcal Enterotoxins	Cheeses and cheese products, cheese pastes, including those for infant food; dry milk-based Food Products for Infants and Young Children (except dry porridges), including Specialized Food Products for dietary therapeutic nutrition	125 (in 5 samples weighing 25 g each); (when S.aureus staphylococci are detected in the regulated product mass)
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* (in the ready-to-eat product)

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

Microbiological Safety Standards

Note. Annex 2 as amended by Decisions of the Council of the Eurasian Economic Commission dated 08.08.2019 No. 115 (enters into force after 180 calendar days from the date of its official publication); dated 25.11.2022 No. 173 (enters into force after 210 days from the date of its official publication).

Table 1

1.1. Meat and meat products; poultry, eggs and products of their processing

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g (cm ³), not more than	10	Warm meat (all species of slaughter animals)
	100	Dietary chicken eggs, quail eggs
	1x10 ³	Chilled, slightly frozen meat (all species of slaughter animals); Cooked sausages, including poultry sausages, including sliced; Cooked, cooked and baked, cooked smoked, baked smoked, baked meat products, including sliced and vacuum-packed or packed in a modified atmosphere; Liver and (or) meat pâtés, including in casings; Poultry carcasses and carcass parts and products thereof baked, cooked smoked, smoked, dry-cured smoked, dry-cured, including minced

2x10 ³	Blood sausages, liver sausages, brawns, saltisons; Jellied meat and poultry products; Poultry meat pâtés;
2,5x10 ³	Cooked sausages produced from second-grade and third-grade raw materials, including sliced

5x103	Poultry liver pâtés; Liver sausages from poultry meat and edible offal; Thermally dried minced chicken; Chicken table eggs and eggs of other poultry species
1x104	Frozen meat; Chilled meat cuts, vacuum-packed or packed in a modified gas atmosphere; Ready-to-eat quick-frozen meat dishes: from portioned cuts of meat of all species of food-producing animals (without sauces), fried, boiled; Chilled poultry carcasses and meat; Dried poultry meat products, including freeze-dried minced chicken; Freeze-dried egg white
2x104	Ready-to-eat quick-frozen meat dishes from minced meat with sauces; Pancakes stuffed with meat or edible offal
2,5x104	Food-grade albumin; Dry food concentrates from meat and edible offal

5x10 ₄	Dry blood plasma (serum) concentrate; Egg powder, egg melange for enteral nutrition products; Freeze-dried egg yolk
1x10 ₅	Frozen poultry carcasses and meat; Liquid egg products: filtered, pasteurized; Natural semi-finished poultry products: bone-in, boneless without breading
5x10 ₅	Frozen blocks of bone-in, boneless, trimmed meat; Boneless semi-finished meat products (chilled, slightly frozen, frozen), including marinated: large-cut; food-grade blood; Prepacked poultry carcasses and meat, chilled, slightly frozen, frozen; Liquid egg products; frozen
1x10 ₆	Boneless semi-finished meat products (chilled, slightly frozen, frozen), including marinated small-cut. Natural semi-finished poultry products: bone-in, boneless breaded, with spices, sauce, marinated; boneless cut meat in blocks; Semi-finished products from

		minced poultry meat (chilled, slightly frozen, frozen); Mechanically separated poultry meat, bone residue chilled, frozen in blocks, bone semi-finished product; Poultry skin; Poultry edible offal and semi-finished products thereof
	2x10 6	Minced semi-finished meat products (chilled, frozen) in dough coating, stuffed (cabbage rolls, courgettes), minced meat-containing semi-finished products
	5x10 6	Frozen mechanically separated meat of slaughter animals; Minced semi-finished meat products (chilled, frozen): shaped, including breaded; Minced beef, pork, minced meat of other slaughter animals; Bone-in semi-finished products (large-cut, portioned, small-cut)

Coliform bacteria, not permitted in the product mass (g/cm ³)	1,0	Warm meat (all animal species); Sausages, including poultry sausages, semi-smoked, cooked smoked, cooked, including sliced; Cooked, cooked and baked, cooked smoked, baked smoked, baked meat products, including sliced and vacuum-packed or packed in a modified atmosphere; Blood sausages; liver sausages, brawns, saltisons; Liver and (or) meat pâtés, including in casings; Dry food concentrates from meat and edible offal; Poultry carcasses and carcass parts and products baked, cooked smoked, smoked, dry-cured smoked, dry-cured; Culinary products from minced meat
	0,1	Slightly frozen, chilled meat (all animal species); Food-grade blood and dry processed products thereof: albumin, plasma concentrate; Dry-cured smoked and dry-cured sausages and products from meat and poultry; Jellied meat and poultry products; Ready-to-eat quick-frozen poultry dishes; Pâtés and liver sausages from poultry meat and edible offal; Dried poultry meat products;

		Dietary chicken eggs, quail eggs; Liquid egg products, pasteurized; frozen; dry, omelette mixes
	0,01	Frozen meat; chilled meat (all animal species) in cuts, vacuum-packed or packed in a modified gas atmosphere; Frozen meat of slaughter animals in carcasses, half-carcasses, quarters, cuts; Ready-to-eat quick-frozen meat dishes; Freeze-dried minced chicken; Table eggs; Freeze-dried egg products
	0,001	Frozen bone-in, boneless, block, trimmed meat; Boneless semi-finished meat products (chilled, slightly frozen, frozen), including marinated
	0,0001	Frozen mechanically separated meat; Bone-in, minced, shaped, including breaded, in dough coating, stuffed semi-finished meat, meat-containing, and poultry products; Minced meat
E. coli, not permitted in the product mass (g/cm ³)	1,0	Dry-cured smoked and dry-cured sausages and products from meat and poultry, including sliced and vacuum-packed

S. aureus, not permitted in the product mass (g/cm ³)	1,0	Food-grade blood; Cooked, baked, cooked smoked, smoked, dry-cured smoked, dry-cured sausages and products from meat and poultry; Blood sausages, liver sausages from poultry meat and edible offal; Blood sausages, liver sausages, brawns, saltisons, liver and (or) meat pâtés, including in casings, jellied meat products (for products with a shelf life exceeding 2 days); Culinary products from minced poultry meat; Ready-to-eat quick-frozen poultry dishes: fried, boiled, from minced meat with sauces and side dishes; Poultry meat pâtés, including with the use of giblets; Jellied poultry products; Liquid egg products, pasteurized, frozen; Dry omelette mixes
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	0,1	Ready-to-eat quick-frozen meat dishes: from portioned cuts of meat of all species of food-producing animals without sauces, fried, boiled, from minced meat with sauces; Pancakes stuffed with meat or edible offal, etc.; Liver and (or) meat pâtés, including in casings; Jellied meat products; Semi-smoked poultry sausages; Poultry liver pâtés; Freeze-dried and thermally dried minced chicken
	0,01	Dried poultry meat products
Bacteria of the Genus <i>Proteus</i> , not permitted in the product mass (g)	1,0	Meat (all animal species): chilled - for baby and dietary food; food-grade albumin; Freeze-dried and thermally dried minced chicken; Dried poultry meat products; Liquid egg products: filtered, pasteurized; Dry egg products, omelette mixes
	0,1	Chilled meat (all animal species) with a shelf life of more than 7 days

Sulfite-reducing clostridia, not permitted in the product mass (g/cm ³)	1,0	Food-grade blood, albumin; Dry blood plasma concentrate; Liver and (or) meat pâtés, including in casings
	1,0	Cooked smoked, semi-smoked sausages from meat and poultry; Cooked sausages, including sliced and vacuum-packed or packed in a modified atmosphere; Cooked, cooked smoked, baked smoked, baked meat products; Cooked and baked, baked smoked meat products, including sliced and vacuum-packed or packed in a modified atmosphere; Brawns, saltisons; Blood sausages, liver sausages (for products with a shelf life exceeding 2 days); Blood sausages, liver sausages, including from poultry meat and edible offal; Liver and (or) meat pâtés, including poultry, including in casings; Jellied meat and poultry products; Poultry carcasses and carcass parts and products baked, cooked smoked, smoked, dry-cured smoked, dry-cured; Culinary products from minced poultry meat

	0,01	Dry-cured smoked and dry-cured sausages and products from meat of slaughter animals, semi-smoked and cooked smoked, cooked sausages; Dry-cured, dry-cured smoked, semi-smoked poultry sausages; Cooked smoked meat products (pork jowls, cheeks, pork shank); Blood sausages, liver sausages
Bacteria of the Genus Enterococcus, CFU/g, not more than	1×10^3	Ready-to-eat quick-frozen meat dishes: from portioned cuts of meat (without sauces), fried, boiled; from minced meat with sauces; Pancakes stuffed with meat or edible offal, etc.
	1×10^4	Ready-to-eat quick-frozen poultry dishes
Moulds, CFU/g, not more than	500	Minced semi-finished meat products (chilled, frozen) shaped, including breaded; in dough coating, stuffed (cabbage rolls, courgettes), minced meat-containing semi-finished products, with a shelf life of more than 1 month
	100	Dry food concentrates from meat and edible offal

1.2. Fish, Non-Fishery Resources and Products Manufactured from Them

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	1×10^3	Cooked-frozen structured products; Pasteurized granular sturgeon roe
	5×10^3	Pasteurized roe of other fish species; Hydrolysate from non-fishery marine resources, live bivalve molluscs; Sea kale jams
	1×10^4	Undressed hot- and cold-smoked fish products; Cooked products with heat treatment, roe products; Multicomponent salads without dressing; Canned granular sturgeon roe, pressed roe, roe analogues

2x10 ⁴	Cooked-frozen products: quick-frozen ready-made dishes made from fish and non-fishery resources, including vacuum-packed products; Dried and dehydrated products made from marine invertebrates.
3x10 ⁴	Cold-smoked fish products, dressed, including sliced products
7,5x10 ⁴	Cold-smoked fish products, balyk products, including sliced products
5x10 ⁴	Raw fish and live fish; Chilled and frozen fish products: special-grade minced fish; Preserved products made from dressed and heat-treated fish and from the meat of bivalve molluscs; Lightly smoked and lightly salted dressed fish, including fillets, including vacuum-packed products; Dried, semi-dried and dehydrated fish; Multicomponent cooked products with heat treatment, jellied products; Milt and roe in ovaries, chilled and frozen; Salted sturgeon roe in ovaries; salted granular salmon roe from frozen ovaries; Live crustaceans and other invertebrates; chilled and frozen bivalve molluscs; Dried and protein-based non-fishery marine resources: dry mussel broth, bouillon cubes and pastes, isolated protein; Seaweed and marine herbs, raw, including frozen and dried products

1x Coiled
5 and
frozen
fish
products,
except
special-
grade
minced
fish,
and
non-
fishery
resources;
Frozen
fish
livers
and
heads;
Spiced
and
specially
salted
preserved
fish
products,
including
undressed
fish;
preserved
products
“Pastes”
—
protein
pastes:

Smoked,
salted,
spiced

2x10 reserved
5 products
made
from
dressed
fish
and
non-
fishery
resources
with
the
addition
of
vegetable
oils,
fillings
and
sauces,
with or
without
garnishes,
including
products
made
from
salmon
species;
Culinary
products
without
heat
treatment:
chopped
salted

5x10 5	Reserved products “Pastes” — fish pastes; Dry soups with fish requiring cooking
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Coliform Bacteria, not permitted in the product mass (g)	1,0	Preserved products made from heat-treated fish; Hot-smoked fish products; Culinary products with heat treatment, minced products, pastes, pâtés, baked, fried, boiled, in fillings and other products; Fish and seafood salads without dressing; Culinary roe products with heat treatment; Cooked-frozen products — structured products; Granular salted sturgeon and salmon roe, pasteurized roe of other fish species; Non-fishery resources — live, dried and dehydrated bivalve molluscs; Dried and protein-based non-fishery marine resources: hydrolysate and protein-carbohydrate concentrate from mussels; Dried seaweed and marine herbs, sea kale jams
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0,1	Cold-smoked fish products, including sliced products, balyk products, including sliced products; Lightly smoked and lightly salted dressed fish, including fillets, including vacuum-packed products; Salted, spiced and marinated fish; Dried, semi-dried and
	Preserved products



0,01

Raw
fish
and
live
fish,
non-
fishery
resources
—
live
crustaceans
and
other
invertebrates;
Chilled
and
frozen
fish
products:
special-
grade
minced
fish;
Spiced
and
specially
salted
preserved
products
made
from
dressed
fish
and
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resources

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	0,001	Chilled and frozen fish, fish products: fish fillets, specially dressed fish, food-grade minced fish, formed minced products, including products with a flour component; Non-fishery resources: crustaceans and other invertebrates; Dry soups with fish requiring cooking; Culinary products without heat treatment: herring, roe, krill and other butters; Milt and roe in ovaries, chilled and frozen; Frozen fish livers and heads
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S. aureus, not permitted in the product mass (g)	1,0	Lightly salted, spiced and specially salted preserved fish products, including products with the addition of vegetable oils, fillings and sauces, with or without garnishes; products made from heat-treated fish and non-fishery resources with the addition of vegetable oils and fillings, with or without garnishes; Hot- and cold-smoked fish products, balyk products, including sliced products; Culinary products with heat treatment: fish and minced products, pastes, pâtés, baked, fried, boiled, in fillings and other products, with a flour component, multicomponent products, jellied products; Culinary roe products; Culinary products without heat treatment after mixing: fish and seafood salads without dressing; Cooked-frozen products: structured products, made from non-fishery resources: mollusc meat, dishes made from bivalve mollusc meat, shrimp, crab and krill meat; Sturgeon roe; salted granular salmon roe; roe of other fish species; Roe analogues; Dried and protein-based non-fishery marine resources: mussel hydrolysate (MIGI-K), protein-carbohydrate concentrate from mussels
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0,1	Chilled and frozen fish products: special-grade minced fish; Preserved products “Pastes”, products made from bivalve mollusc meat; Cold-smoked fish products, including minced and sausage products, lightly smoked and lightly salted dressed fish, including fillets, vacuum-packed products; Salted, spiced, marinated and dressed fish, including products with fillings, spices, garnishes and vegetable oil; Culinary products without heat treatment: chopped salted fish, pâtés, pastes, herring, roe, krill and other butters, multicomponent culinary roe dishes without heat treatment after mixing; Cooked-frozen products: quick-frozen ready-made fish dishes, including vacuum-packed products; Non-fishery resources: crustaceans; Salted milt; Bivalve molluscs
0,01	Raw fish and live fish; Chilled and frozen fish; Non-fishery resources: crustaceans and other invertebrates (cephalopods and gastropods, echinoderms and others): live, chilled and frozen; Chilled and frozen fish products: fish fillets, specially dressed fish, food-grade minced fish, formed minced products, including products with a flour component; Milt and roe in ovaries, chilled and frozen; Frozen fish livers and heads

V. parahaemolyticus, CFU/g, not more than	10	Fish products made from cold-smoked marine fish, including sliced products; Dressed lightly smoked and lightly salted marine fish, including fillets
	100	Raw fish and live fish (marine); Chilled and frozen: fish (marine), fish products: fish fillets, specially dressed fish (for marine fish), food-grade minced fish and minced products, including products with a flour component; milt and roe in ovaries (for marine fish); Frozen fish livers and heads; Non-fishery resources: crustaceans and other invertebrates: live, chilled and frozen; chilled and frozen bivalve molluscs
V. parahaemolyticus, not permitted in the product mass (g/cm ³)	25	Non-fishery resources: live bivalve molluscs
Bacteria of the Genus Enterococcus, not permitted in the product mass (g/cm ³)	0,1	Non-fishery resources: live bivalve molluscs

Bacteria of the Genus Enterococcus, CFU/g, not more than	1x10 ³	Cooked-frozen products: quick-frozen ready-made meal and snack fish dishes, fish pancakes, fish filling, including vacuum-packed products (in products made from portioned pieces); Cooked-frozen products made from non-fishery resources: crustaceans, mollusc meat, dishes made from bivalve mollusc meat, shrimp, crab and krill meat (in products made from portioned pieces)
	2x10 ³	Cooked-frozen products: structured products; products made from non-fishery resources: crustaceans, mollusc meat, dishes made from bivalve mollusc meat, shrimp, crab and krill meat (in minced products).

Sulfite-Reducing Clostridia, not permitted in the product mass, (g)	1,0	Preserved products made from heat-treated fish; Dried fish; Culinary Products with heat treatment: including baked, fried, boiled minced products, products in fillings and others; with a flour component; multicomponent products packaged under vacuum; Cooked-frozen products: structured products made from non-fishery objects—crustaceans, mollusc meat, dishes made from bivalve mollusc meat, shrimp, crab and krill meat (in vacuum packaging); Salted granular roe of sturgeon and salmon fish; Roe of other fish species: strained salted roe, lightly salted roe in ovaries, smoked, dried and pasteurized roe; Dried and protein-based non-fishery objects of marine origin: protein-carbohydrate concentrate from mussels, packaged under vacuum
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0,1	Chilled and frozen fish products: special-grade minced fish; “Pastes” preserved products made from protein paste; Roe analogues, including protein-based analogues; Hot- and cold-smoked fish products, vacuum-packed; Salted, spiced and marinated lightly dried
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0,01

Chilled
and
frozen
fish
products:
fish
fillets,
specially
processed
fish,
food-
grade
minced
fish,
minced
products,
including
products
with
a
flour
component
(in
vacuum-
packed
products);
Spiced
and
specially
salted
preserved
fish
products,
including
products

Moulds, not permitted in the product mass (g)	0,1	Pasteurized granular roe of sturgeon fish and pasteurized roe of other fish species
Moulds, CFU/g (cm ³), not more than	10	Spiced and specially salted preserved products made from whole and processed fish, including lightly salted products; Preserved products made from processed fish and non-fishery objects with the addition of vegetable oils, fillings and sauces, with and without garnish; “Pastes” preserved products—fish pastes and protein paste; Preserved products made from bivalve mollusc meat
	50	Dried fish; Roe of sturgeon fish: granular canned roe, pressed roe, lightly salted roe in ovaries, salted roe; Salted granular roe of salmon fish; Roe of other fish species: strained salted roe, lightly salted roe in ovaries, smoked and dried roe; roe analogues, including protein-based analogues
	100	Dried seaweed and marine herbs
Yeasts, not permitted in the product mass (g)	0,1	Pasteurized granular roe of sturgeon fish; pasteurized roe of other fish species.

Yeasts, CFU/g (cm ³), not more than	50	Roe of sturgeon fish: granular canned roe, pressed roe, roe analogues, including protein-based analogues
	100	Spiced and specially salted preserved products made from fish, including processed fish and non-fishery objects with the addition of vegetable oils, fillings and sauces, with and without garnish, and products made from bivalve mollusc meat; “Pastes” preserved products—fish pastes and protein paste; Dried fish; Lightly salted and salted roe in ovaries of sturgeon fish
	200	Salted granular roe of salmon fish made from frozen roe in ovaries
	300	Salted granular roe of salmon fish—canned and barrel-packed; Strained salted roe, lightly salted roe in ovaries, smoked and dried roe of other fish species
Moulds and yeasts, CFU/g (cm ³), not more than	100	Lightly dried and dried fish; Dried and dehydrated products made from marine invertebrates; Dry soups with fish requiring cooking; Culinary Products with heat treatment: fish and minced products, pastes and pâtés, baked, fried, boiled products, products in fillings and others; with a flour component, including frozen products

Bacteria of the Genus Proteus, not permitted in the product mass (g)	0,1	Culinary Products without heat treatment made from fish and seafood, roe products—multicomponent dishes
	1,0	Non-fishery objects—live bivalve molluscs

1.3. Flour, Groats and Bakery Products

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	1×10^3	Bakery Products with Fillings
	5×10^3	Groats Not Requiring Cooking; Bakery Products with Cream
	1×10^4	Dry Groat Products Made Using Extrusion Technology
	5×10^4	Instant Pasta Products with Milk- and Plant-Based Additions; Food-Grade Bran from Cereals; Dietary Fibre from Bran
	1×10^5	Protein-Free Pasta Products
Coliform Bacteria, Not Permitted in the Product Mass (g)	1,0	Dry Groat Products Made Using Extrusion Technology; Bakery Products with Filling

0,1	Instant Pasta Products with Plant-Based Additions; Food-Grade Bran from Cereals; Dietary Fibre from Bran
0,01	Groats Not Requiring Cooking; Instant Pasta Products with Milk-Based Additions; Protein-Free Pasta Products; Bakery Products with Butter Custard

S.aureus, Not Permitted in the Product Mass (g)	1,0	Bakery Products with Filling
	0,1	Instant Pasta Products with Milk-Based Additions;
Moulds, CFU/g, not more than	50	Groats Not Requiring Cooking; Dry Groat Products Made Using Extrusion Technology; Dietary Fibre from Bran; Bakery Products with Filling
	100	Instant Pasta Products with Plant-Based Additions (Together with Yeasts); Food-Grade Bran from Cereals (Heat-Treated)
	200	Protein-Free Pasta Products (Together with Yeasts)
Yeasts, CFU/g, not more than	100	Protein-Free Pasta Products
B.cereus, Not Permitted in the Product Mass (g)	0,1	Groats Not Requiring Cooking; Dry Products Made Using Extrusion Technology of All Types, Cocoa-Free Products
Bacteria of the Genus Proteus, Not Permitted in the Product Mass (g)	0,1	Bakery Products with Filling

1.4. Sugar and Confectionery Products

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	500	Uncoated Caramel (hard candy, with fondant, liqueur, fruit-and-berry, whipped or jelly filling), diabetic; Chewing Gum; Flour-Based Eastern Sweets (cinnamon biscuit, kurabye, shaker-lokum, shaker-churek)
	1x10 ³	Toffee; Pastila and Marmalade Products: uncoated, diabetic; Eastern Sweets: caramel-type (roasted nut); Sugar Finishing Semi-Finished Products of the "vermicelli" type; Biscuits: galettes, crackers; Flour-Based Eastern Sweets: nut-filled rolls and tubes
	2,5x10 ³	Gingerbread Products, Gingerbread Loaves: without filling

5x10 ³	Sweets and Candies: uncoated (fondant, milk), diabetic; Uncoated Caramel with Filling: nut, chocolate-nut, chocolate, cream and other fillings; Pastila and Marmalade Products: coated; Eastern Sweets: soft-candy type, caramel-type (gozinaki); Pastes, Creams: milk, chocolate; Cakes and Pastries, Diabetic Rolls:
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1x10 ⁴	Sweets and Candies: uncoated (praline-based, fat-based), coated with centres: fondant, fruit, marzipan, grillage, candied fruit, popped grain, liqueur, jelly; Coated Caramel with Fillings: fondant, fruit, liqueur, jelly; Coated Halva; Dragées; Eastern Sweets: soft-candy type, coated (rahat-
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	5x10 4	Coated Sweets and Candies with Centres: milk, whipped, dried-fruit, cream, praline-based, fat-based; Coated Caramel with Fillings: milk, whipped, nut; Uncoated Halva; Chocolate With Additions: bitter, dark, ordinary, sweet; Chocolate With and Without Additions: milk, extra-milk, white; Filled Chocolate; Assorted-Type Candies; Confectionery Bars; Chocolate, Confectionery and Fat-Based Coatings Placed on the Market; Nut Pastes and Creams; Cakes and Pastries with Decorations; Wafer Cakes with Filling: praline, chocolate-nut, halva; Sponge Rolls with Filling: cream, fat-based; Wafers Coated with Chocolate Glaze
	1x10 5	Cocoa Powder for Retail Sale and for Use in Food-Service Organisations

Coliform Bacteria, not permitted in the product mass, g (cm3)	1,0	Sweets and Candies: uncoated (fondant, milk), coated with centres (fondant, fruit, marzipan, grillage), diabetic; Caramel: uncoated; diabetic; Toffee; Chewing Gum; Pastila and Marmalade Products: diabetic; Eastern Sweets: caramel-type (roasted nut); Sugar Finishing Semi-Finished Products; Cakes and Pastries without decorations, with decorations based on margarines, cream substitutes and fats; Sponge Rolls with Filling; Gingerbread Products, Gingerbread Loaves: without filling, with filling; Biscuits: galettes, crackers; Flour-Based Eastern Sweets
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	0,1	Coated Sweets and Candies with Centres (milk, whipped, dried fruit, candied fruit, popped grain, liqueur, jelly); Dragées; Caramel: uncoated with filling, including coated; Pastila and Marmalade Products; Eastern Sweets: soft-candy type, coated soft-candy type, caramel-type (gozinaki), coated caramel-type; Chocolate and Assorted-Type Candies, Confectionery Bars, Chocolate, Confectionery and Fat-Based Coatings Placed on the Market; Pastes, Creams (milk, chocolate); Cakes and Pastries: with decorations (with a shelf life of at least 5 days); Cakes and Pastries, Diabetic Rolls; Wafer Cakes with Filling (fat-based); Muffins and Cakes; Muffins and Rolls in Hermetically Sealed Packaging; Wafers; Biscuits (sugar, chocolate-coated, rich, hard, oat, with cream layer, with filling); Coated Flour-Based Eastern Sweets
	0,01	Sweets and Candies: uncoated, coated with centres (cream, praline-based); Halva; Eastern Sweets: rahat-lokum; Nut Pastes and Creams; Cocoa Powder; Cakes and Pastries: with decorations (with a shelf life of less than 5 days); Wafer Cakes with Filling; Sponge Rolls with Filling (cream, fat-based)

S.aureus, not permitted in the product mass, g (cm3)	1,0	Cakes and Pastries: with decorations (with custard), diabetic; Rolls: sponge rolls with filling (fruit, candied fruit, poppy seed, nut), diabetic
	0,1	Cakes and Pastries: with decorations (cream (if the shelf life is at least 5 days), fruit, fondant, chocolate glaze, fat-based, cottage-cheese-and-cream, cream-and-vegetable, "potato" type); without decorations; with decorations based on margarines, vegetable creams and fats; Muffins and Rolls in Hermetically Sealed Packaging; Biscuits: with cream layer, with filling
	0,01	Cakes and Pastries: with decorations, including frozen: cream (if the shelf life is less than 5 days)

Moulds, CFU/g, not more than	10	Toffee
	50	Sweets and Candies: uncoated, coated with centres, diabetic; Dragées; Caramel: uncoated; coated with fillings; diabetic; Chewing Gum; Halva; Pastila and Marmalade Products (diabetic); Eastern Sweets: caramel-type (roasted nut, gozinaki); coated caramel-type; Sugar Finishing Semi-Finished Products of the "vermicelli" type; Chocolate Without Additions: bitter, dark, ordinary, sweet; Pastes, Creams: milk, chocolate; Cakes and Pastries: with decorations; without decorations; diabetic; Wafer Cakes with Filling; Muffins and Cakes (with icing sugar); Muffins and Rolls in Hermetically Sealed Packaging; Gingerbread Products, Gingerbread Loaves: without filling and with filling; Flour-Based Eastern Sweets: cinnamon biscuit, kurabye, shaker-lokum, shaker-churek, zemelakh, nut-filled rolls and tubes

100

Sweets
and
Candies:
uncoated
(praline-
based,
fat-
based),
coated
with
dried-
fruit,
cream
and
praline-
based
centres;
Pastila
and
Marmalade
Products;
Eastern
Sweets:
soft-
candy
type,
coated,
sherbet,
rahat-
lokum;
Chocolate
With
Additions:
bitter,
dark



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inbox@ac-inorms.com



www.ac-inorms.com

Sweet,
Chocolate
Without

Yeasts	10	Sweets and Candies: uncoated (fondant, milk); Toffee
CFU/g, not more than	50	Sweets and Candies: uncoated (praline-based, fat-based); coated with centres, diabetic; Dragées; Caramel: uncoated; coated with fillings; diabetic; Chewing Gum; Halva; Pastila and Marmalade Products; Eastern Sweets: caramel-type, coated caramel-type; Sugar Finishing Semi-Finished Products; Chocolate and Assorted-Type Candies, Confectionery Bars, Chocolate, Confectionery and Fat-Based Coatings Placed on the Market; Pastes, Creams; Cakes and Pastries: with decorations, without decorations, with decorations based on margarines, vegetable creams and fats; diabetic rolls; Wafer Cakes: with filling (fat-based, praline, chocolate-nut, halva); Sponge Rolls with Filling; Muffins and Cakes; Muffins and Rolls in Hermetically Sealed Packaging; Wafers; Gingerbread Products, Gingerbread Loaves; Biscuits; Flour-Based Eastern Sweets: cinnamon biscuit, kurabye, shaker-lokum, shaker-churek, zemelakh, nut-filled rolls and tubes, coated
	100	Eastern Sweets: soft-candy type, coated soft-candy type; Cocoa Powder Cakes and Pastries with Decorations (cream)
	200	Sweets and Candies: coated with dried-fruit centres; Eastern Sweets: sherbet-type

1.5. Fruit and Vegetable Products

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g (cm ³), not more than	1x10 ³	Quick-Frozen Fruit and Berry Desserts; Potato Chips; Candied Fruit
	5x10 ³	Vegetable and Fruit Desserts; Jams, Preserves, Fruit Paste, Confitures, Fruit and Berries, Non-Sterilized Fruit and Berry Concentrates with Sugar; Powdered Garlic; Non-Sterilized Tomato Sauces and Ketchups, Including Those with Added Preservatives
	1x10 ⁴	Quick-Frozen: Whole Fresh Vegetables and Blanched Mushrooms; Chips and Extruded Products with Flavourings; Mixtures for Fruit and Berry Ice Cream (after Reconstitution with Water)
	2x10 ⁴	Dried Potatoes and Other Root Vegetables, Blanched Before Drying;

5x10⁴

Quick-Frozen Semi-Finished Potato Products; Quick-Frozen Salads and Mixtures of Blanched Vegetables; Quick-Frozen Semi-Finished Vegetable Purée Products; Quick-Frozen Smooth Pome and Stone Fruit; Fresh Berries in Vacuum Packaging and Whole Quick-Frozen Berries; Dry Potato Purée; Fruit and Berries

		Vegetable Powders (Freeze-Dried); Food Flavouring Seasoning – Table Mustard, Table Horseradish
	1x10 5	Whole Fresh Unblanched Quick-Frozen Vegetables; Quick-Frozen Vegetable Patties; Quick-Frozen Mashed or Crushed Berries; Quick-Frozen Semi-Finished Fruit and Berry Desserts; Fruit and Berry Ice Cream, Flavoured, and Sugar-Syrup-Based Edible Ices
	5x10 5	Whole Fresh Unblanched Quick-Frozen Vegetables; Quick-Frozen Pubescent Stone Fruit; Potatoes and Dried Vegetables, Not Blanched Before Drying; Dried Mushrooms; Ready-to-Eat Spices and Seasonings; Compound Food Additives with Spices and Spicy Vegetables;
	2x10 6	Raw Spices and Seasonings;

Coliform Bacteria, not permitted in the product mass, g (cm3)	1,0	Quick-Frozen: Whole Fresh Vegetables and Blanched Mushrooms; Quick-Frozen Fruit and Berry Desserts; Candied Fruit; Vegetable and Fruit Desserts (Heat-Dried); Jams, Preserves, Fruit Paste, Confitures, Non-Sterilized Fruit and Berry Concentrates with Sugar; Powdered Garlic (Freeze-Dried); Non-Sterilized Tomato Sauces and Ketchups, Including Those with Added Preservatives
	0,1	Quick-Frozen Salads and Mixtures of Blanched Vegetables; Quick-Frozen Semi-Finished Vegetable Purée Products; Quick-Frozen Vegetable Patties (Semi-Finished Products); Quick-Frozen Smooth Pome and Stone Fruit; Quick-Frozen Pubescent Stone Fruit; Fresh Berries in Vacuum Packaging and Whole Quick-Frozen Berries; Semi-Finished Fruit and Berry Desserts; Dry Potato Purée; Potato Chips; Chips and Extruded Products with Flavourings; Fruit and Berries (Dried Fruit); Fruit and Berries, Freeze-Dried Fruit and Berry Purées; Roasted Nuts

	0,01	Whole Fresh Unblanched Quick-Frozen Vegetables; Quick-Frozen Semi-Finished Potato Products; Quick-Frozen Mashed or Crushed Berries; Quick-Frozen Semi-Finished Fruit and Berry Products in Dough Coating; Potatoes and Dried Vegetables, Not Blanched Before Drying; Dried Potatoes and Other Root Vegetables, Blanched Before Drying; Vegetable Powders (Freeze-Dried); Ready-to-Eat Spices and Seasonings; Compound Food Additives with Spices and Spicy Vegetables; Food Flavouring Seasoning – Table Mustard, Table Horseradish; Natural Shelled Unroasted Nuts; Fruit and Berry Ice Cream, Flavoured, and Sugar-Syrup-Based Edible Ices; Mixtures for Fruit and Berry Ice Cream (after Reconstitution with Water)
	0,001	Dried Mushrooms; Raw Spices and Seasonings
S.aureus, not permitted in the product mass, g (cm ³)	1,0	Vegetable and Fruit Desserts (Heat-Dried)

Moulds, CFU/g, not more than	50	Candied Fruit; Jams, Preserves, Fruit Paste, Confitures, Non-Sterilized Fruit and Berry Concentrates with Sugar; Non-Sterilized Tomato Sauces and Ketchups, Including Those with Added Preservatives
	100	Quick-Frozen: Whole Fresh Vegetables and Blanched Mushrooms; Quick-Frozen Salads and Mixtures of Blanched Vegetables; Quick-Frozen Mashed or Crushed Berries; Quick-Frozen Fruit and Berry Desserts (combined with Yeasts); Fruit and Berries, Freeze-Dried Fruit and Berry Purées; Vegetable Powders (Freeze-Dried); Powdered Garlic (Freeze-Dried); Dried Coconut; Fruit and Berry Ice Cream, Flavoured, and Sugar-Syrup-Based Edible Ices; Mixtures for Fruit and Berry Ice Cream (after Reconstitution with Water)
	200	Quick-Frozen Semi-Finished Vegetable Purée Products; Chips and Extruded Products with Flavourings; Vegetable and Fruit Desserts (Heat-Dried); Compound Food Additives with Spices and Spicy Vegetables; Food Flavouring Seasoning – Table Mustard, Table Horseradish

500	Whole Fresh Unblanched Quick- Frozen Vegetables; Fresh Berries in Vacuum Packaging and Whole Quick- Frozen Berries; Potatoes and Dried Vegetables, Not Blanched Before Drying; Dry Potato Purée; Dried Potatoes and Other Root Vegetables.
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10 ³	Quick-Frozen Pome and Stone Fruit; Semi-Finished Fruit and Berry Desserts (combined with Yeasts); Ready-to-Eat Spices and Seasonings; Natural Shelled Unroasted Nuts; Tea
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10 ⁴	Raw Spices and Seasonings
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Yeasts, CFU/g, not more than	50	Candied Fruit; Jams, Preserves, Fruit Paste, Confitures, Non-Sterilized Fruit and Berry Concentrates with Sugar; Non-Sterilized Tomato Sauces and Ketchups, Including Those with Added Preservatives
	100	Quick-Frozen: Whole Fresh Vegetables and Blanched Mushrooms; Quick-Frozen Salads and Mixtures of Blanched Vegetables; Fruit and Berry Ice Cream, Flavoured, and Sugar-Syrup-Based Edible Ices; Mixtures for Fruit and Berry Ice Cream (after Reconstitution with Water)
	200	Quick-Frozen Semi-Finished Vegetable Purée Products; Quick-Frozen Smooth Pome and Stone Fruit; Fresh Berries in Vacuum Packaging and Whole Quick-Frozen Berries
	500	Whole Fresh Unblanched Quick-Frozen Vegetables; Quick-Frozen Pubescent Stone Fruit; Quick-Frozen Mashed or Crushed Berries; Fruit and Berries (Dried Fruit)
	10 ³	Quick-Frozen Semi-Finished Potato Products; Quick-Frozen Vegetable Patties

Sulfite-Reducing Clostridia, not permitted in the product mass, (g)	1,0	Quick-Frozen Semi-Finished Vegetable Purée Products
	0,1	Non-Sterilized Tomato Sauces and Ketchups, Including Those with Added Preservatives
	0,01	Ready-to-Eat Spices and Seasonings; Compound Food Additives with Spices and Spicy Vegetables
Mesophilic Sulfite-Reducing Clostridia, not permitted in the product mass, (g)	0,1	Salted and Pickled Mushrooms Prepared in Barrels, Boiled in Barrels
Non-Spore-Forming B. cereus Organisms, not permitted in the product mass, (g)	0,1	Vegetable and Fruit Desserts (Heat-Dried)
	10 ²	Powdered Garlic (Freeze-Dried)
	10 ³	Potatoes and Dried Vegetables, Not Blanched Before Drying

1.6. Fat Products

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	5×10^4	Chilled, Frozen, Unsalted Pork Backfat; Salted, Smoked, and Smoked-Baked Products Made from Pork Backfat and Pork Belly
Coliform Bacteria, not permitted in the product mass (g) of	1	Salted, Smoked, and Smoked-Baked Products Made from Pork Backfat and Pork Belly
S.aureus, not permitted in the product mass (g)	0,001	Chilled, Frozen, Unsalted Pork Backfat
	0,1	Salted, Smoked, and Smoked-Baked Products Made from Pork Backfat and Pork Belly

1.7. Beverages

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic Microorganisms, CFU/100 cm ³ , not more than	100	Non-alcoholic beverages, including juice-containing beverages with a shelf life of 30 days or more, sweetened with sweeteners
	10	Filtered pasteurized kvass; Low-Alcohol Fermented Beverages, filtered and pasteurized
Count of mesophilic aerobic and facultatively anaerobic microorganisms, CFU/g (cm ³), not more than	30	Non-pasteurized non-alcoholic beverages without preservatives with a shelf life of less than 30 days
	100	Natural mineral drinking waters, table waters, medicinal-table waters, medicinal waters

500	Pasteurized and sterile-filtered beer
5×10^4	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for non-alcoholic beverages (except concentrates containing sodium bicarbonate)
5×10^5	Dry mixtures of plant raw materials for preparing hot non-alcoholic beverages

Pseudomonasaerugin osa, product volume in which they are not permitted (cm ³)	300 (in 3 samples of 100 cm ³ each)	Natural mineral drinking waters, table waters, medicinal-table waters, medicinal waters
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Fecal Coliform Bacteria, not permitted in the product volume (cm ³)	300 (in 3 samples of 100 cm ³ each)	Natural mineral drinking waters, table waters, medicinal-table waters, medicinal waters
Coliform Bacteria, not permitted in the product mass (g/cm ³)	333	Non-pasteurized non-alcoholic beverages without preservatives with a shelf life of less than 30 days
	300 (in 3 samples of 100 cm ³ each)	Natural mineral drinking waters, table waters, medicinal-table waters, medicinal waters
	100	Artificially mineralized drinking waters; Non-alcoholic beverages, including juice-containing beverages with a shelf life of 30 days or more, sweetened with sugars or sweeteners; non-alcoholic beverages with juice

1	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for non-alcoholic beverages; Dry mixtures of plant raw materials for preparing hot non-alcoholic beverages; Non-pasteurized, pasteurized, hot-filled syrups; Unfiltered draught kvass; filtered non-pasteurized draught kvass;
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	3	Unfiltered kvass: in kegs; non-pasteurized filtered kvass: in kegs; Unfiltered Low-Alcohol Fermented Beverages in kegs; filtered, non-pasteurized Low-Alcohol Fermented Beverages in kegs; non-pasteurized beer in kegs
	10	Filtered non-pasteurized kvass: in polymer bottles (PETF); filtered pasteurized kvass; filtered, non-pasteurized Low-Alcohol Fermented Beverages in polymer bottles (PETF, etc.); filtered pasteurized Low-Alcohol Fermented Beverages; non-pasteurized beer in bottles; pasteurized and sterile-filtered beer
Yeasts and Moulds (total), CFU/100 cm ³ , not more than	15	Non-alcoholic beverages, including juice-containing beverages with a shelf life of 30 days or more, sweetened with sugars
Yeasts and Moulds (total), CFU/cm ³ , not more than	10	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for non-alcoholic beverages

Yeasts and Moulds (total), CFU/cm ³ , not permitted	40	Non-alcoholic beverages, including juice-containing beverages with a shelf life of 30 days or more; non-alcoholic beverages with juice; pasteurized, hot-filled syrups; pasteurized and sterile-filtered beer
Yeasts and Moulds (total), CFU/10 cm ³ , not more than	50	Non-pasteurized syrups
Yeasts and Moulds (total), CFU/g (cm ³), not more than	100	Filtered pasteurized kvass; Filtered pasteurized Low-Alcohol Fermented Beverages
Yeasts, CFU/g, not more than	100	Dry mixtures of plant raw materials for preparing hot non-alcoholic beverages
Moulds, CFU/g, not more than	100	Dry mixtures of plant raw materials for preparing hot non-alcoholic beverages

1.8. Other Products

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	5×10^2	Pectin for baby food and dietary food products; Hot soups and other hot dishes: borscht, cabbage soup, rassolnik, kharcho soup, solyanka, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, groats; milk soups with the same fillings, purée soups; Cottage cheese dishes: lazy dumplings, steamed boiled pudding; Side dishes: stewed vegetables (without dressing); Sweet dishes and beverages: compotes made from fresh fruit and berries, canned fruit and berries, compotes made from dried fruit and berries, kissels made from fresh and dried fruit and berries, juices, syrups, fruit and berry purées

1x10 ³	Enzymatic protein hydrolysate from soybean raw materials; Fish aspics; Cold sweet soups and purée soups made from canned and dried fruit and berries; Egg dishes: boiled eggs, omelettes made from eggs (melange, egg powder), plain and with the addition of vegetables, meat products, etc., fillings containing eggs:
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2,5x10 ³	Albumin-casein concentrate; Fish minced-product dishes (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked products, pies
5x10 ³	Plant Protein Isolates, Plant Protein Concentrates, soybean flour (for Products for Children); Carrageenan; Thickeners and Stabilizers based on gums (guar gum, xanthan gum, etc.); Dry products for preventive nutrition—cereal, dairy and meat mixtures (extrusion technology); Salads and vinaigrettes made from boiled vegetables and dishes made from boiled, fried and stewed vegetables without the addition of salted vegetables and dressing; Sauces and dressings for main courses

1x10⁴ Food-grade gelatin for Products for Children and dietary food products;

Swelling amylopectin starch, extrusion starch;

Low-sugar syrup; Granulated glucose with juice additives;

Biomass of unicellular plants and yeasts for industrial processing;

sorbitol, mannitol

2,5x10 ⁴	Soy protein concentrate, textured soybean flour
2 x10 ⁴	Ready-made hamburgers, cheeseburgers and sandwiches
5x10 ⁴	Plant Protein Isolates, Plant Protein Concentrates, soybean flour Food-grade sunflower protein concentrate; Food-Grade Bran from cereals; Dietary fibre from bran; meal from vegetables, fruit pomace; Beverages based on soybeans: soy beverages, cocktails, chilled and frozen desserts; Soy protein products (tofu, okara) without the use of starter cultures; Pectin for mass-consumption products; food-grade agar, agaroid, furcellaran, food-grade sodium alginate; maltin, maltodextrins; dry food broths; Concentrates of meal dishes not requiring cooking (instant soups); First and second courses made using extrusion technology and not requiring cooking; Dry multicomponent soups requiring cooking; Dry mushroom soups requiring cooking; Dry concentrated broths with spices requiring cooking; Salads made from raw vegetables and fruit with dressings (mayonnaise, sauces, etc.); Salads and vinaigrettes made from boiled vegetables and dishes made from boiled, fried and stewed vegetables with dressings (mayonnaise, sauces, etc.); Salads with the addition of meat, poultry, fish, smoked products, etc., with dressings (mayonnaise, sauces, etc.); Frozen semi-finished pizza

Coliform Bacteria not permitted in the product mass, (g)	1,0	Enzymatic protein hydrolysate from soybean raw materials; Soy beverages, cocktails, chilled and frozen desserts (with a shelf life of more than 72 h); Fermented soy beverages (with a shelf life of more than 72 h); Soy protein products (tofu) (with a shelf life of more than 72 h); Pectin for baby food and dietary food products; Food-grade agar, agaroid, furcellaran, food-grade sodium alginate; Carrageenan; Thickeners and Stabilizers based on gums (guar gum, xanthan gum, etc.); Food-grade gelatin for Products for Children and dietary food products; Low-sugar syrup; Maltin, maltodextrins; Glucose-fructose syrup; Granulated glucose with juice additives; Lyophilized starter cultures (for the production of fermented meat products); Biomass of unicellular plants and yeasts for industrial processing; dry food broths; Xylitol, sorbitol, mannitol and other sugar alcohols; Crystalline amino acids and mixtures thereof; First and second courses made using extrusion technology and not requiring cooking; Dry concentrated broths with spices requiring cooking; Fish aspics; Boiled beef, poultry, rabbit, pork, etc. (without dressing or sauce); Boiled and fried fish under marinade; Cold sweet soups and purée soups made from canned and dried fruit and berries; Hot soups and other hot dishes: borscht, cabbage soup, rassolnik, kharcho soup, solyanka, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, groats; milk soups with the same fillings, purée soups; Egg dishes: boiled eggs, omelettes made from eggs (melange, egg powder), plain and with the addition of vegetables, meat products, etc., fillings containing eggs; Cottage cheese dishes: lazy dumplings, steamed boiled pudding, cottage cheese fritters, casseroles, baked pudding, cottage cheese
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0,1	Plant Protein Isolates, Plant Protein Concentrates, soybean flour; Food-grade sunflower protein concentrate; Soy protein concentrate, textured soybean flour; Food-Grade Bran from cereals; Dietary fibre from bran; meal from vegetables, fruit pomace; soy beverages, cocktails, chilled and frozen desserts; fermented soy beverages; Soy protein products (tofu); Pectin for mass-consumption products; Food-grade gelatin for mass-consumption products; Swelling amylopectin starch, extrusion starch; Concentrates of meal dishes not requiring cooking (instant soups); Dry products for preventive nutrition—cereal, dairy and meat mixtures (extrusion technology); Salads made from raw vegetables and fruit without dressing and with dressings (mayonnaise, sauces, etc.); Salads made from marinated, fermented and salted vegetables; Salads and vinaigrettes made from boiled vegetables and dishes made from boiled, fried and stewed vegetables without the addition of salted vegetables and dressing, and with dressings (mayonnaise, sauces, etc.); Salads with the addition of meat, poultry, fish, smoked products, etc., without dressing and with dressings (mayonnaise, sauces, etc.); Beef, pork and poultry aspics; Meat and liver pâtés; Creams (citrus, vanilla, chocolate, etc.); Ready-made hamburgers, cheeseburgers and sandwiches
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	0,01	Soy okara; Dry starch (potato, corn, pea); Dry baker's yeast; Powdered culinary sauces (heat-dried); Powdered flavourings with vegetable additives, spices and seasonings (heat-dried); Dry multicomponent soups requiring cooking; Dry instant porridge concentrates; Dry fruit-and-berry kissels; Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc., without dressing and without the addition of salted vegetables, with dressings (mayonnaise, sauces, etc.); Cold soups: okroshka, vegetable soups, meat soups made with kvass, kefir, svekolnik, botvinya, borscht, green cabbage soup with meat, fish or egg (without sour-cream dressing); Frozen pizza semi-finished product
	0,001	Pressed baker's yeast; Dry mushroom soups requiring cooking;
E.coli, not permitted in the product mass, (g)	1,0	Salads made from raw vegetables and fruit: without dressing, with dressings (mayonnaise, sauces, etc.); Jellied dishes made from beef, pork and poultry; Meat and liver pâtés; Hot soups: purée soups; Ready-made hamburgers, cheeseburgers and sandwiches

0,1	Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc., without dressing and without the addition of salted vegetables, with dressings (mayonnaise, sauces, etc.); Salads and vinaigrettes made from cooked vegetables
	dishes made from



S.aureus, not permitted in the product mass, (g)	1,0	Soy drinks, cocktails, chilled and frozen desserts; fermented soy drinks; Soy protein products (tofu); soy okara; Pressed baker's yeast; Powdered culinary sauces (heat-dried); First and second-course meals produced using extrusion technology and not requiring cooking; Dry products for preventive nutrition—cereal, milk and meat mixtures (extrusion technology); Salads made from raw vegetables and fruit: without dressing, with dressings (mayonnaise, sauces, etc.); Salads made from marinated, fermented and salted vegetables; Salads and vinaigrettes made from cooked vegetables and dishes made from cooked, fried and stewed vegetables without the addition of salted vegetables and dressing, with dressings (mayonnaise, sauces, etc.); Jellied fish dishes; Boiled beef, poultry, rabbit, pork, etc. (without dressing or sauce); Boiled or fried fish with marinade; Sweet cold soups and purée soups made from canned and dried fruit and berries; Hot soups and other hot dishes: soups with pasta and potatoes, vegetables, legumes and groats; milk soups with the same fillings, purée soups; Egg dishes: boiled eggs, omelettes made from eggs (melange, egg powder), plain and with the addition of vegetables and meat products, etc., fillings containing eggs; Cottage-cheese dishes: lazy dumplings, steamed boiled pudding, cottage-cheese pancakes, casseroles, baked pudding, cottage-cheese fillings and pies; Fish dishes: poached, stewed, fried and baked fish, dishes made from minced fish (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked products and pies; Meat and meat product dishes: boiled, fried and stewed meat, pilafs, dumplings, belvashi.
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	0,1	Plant protein isolates and concentrates, soy flour; Textured soy protein concentrate and soy flour; Dry baker's yeast; Concentrates of main-course dishes not requiring cooking (instant soups); Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc., without dressing and without the addition of salted vegetables, with dressings (mayonnaise, sauces, etc.); Jellied dishes made from beef, pork and poultry; Meat and liver pâtés; Cold soups: okroshka, vegetable soups, meat soups made with kvass, kefir, svekolnik, botvinya, borscht, green cabbage soup with meat, fish or egg (without sour-cream dressing); Creams (citrus, vanilla, chocolate, etc.); Frozen pizza semi-finished product
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Bacteria of the Genus <i>Proteus</i>, not permitted in the product mass (g)	0,1	Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc.; Salads made from marinated, fermented and salted vegetables; Salads and vinaigrettes made from cooked vegetables and dishes made from cooked, fried and stewed vegetables; Salads with the addition of meat, poultry, fish, smoked products, etc. Jellied dishes made from fish, beef, pork and poultry; Meat and liver pâtés; Boiled beef, poultry, rabbit, pork, etc. (without dressing or sauce); Boiled, marinated, poached, stewed, fried and baked fish; dishes made from minced fish (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked products and pies; Cold soups (okroshka, vegetable soups, meat soups made with kvass, kefir, svekolnik, botvinya, borscht, green cabbage soup with meat, fish or egg, without sour-cream dressing); Omelettes made from eggs (melange, egg powder), plain and with the addition of vegetables and meat products, etc., fillings containing eggs; Cottage-cheese pancakes, casseroles, baked pudding, cottage-cheese fillings and pies; Meat and meat product dishes: boiled, fried and stewed meat, pilafs, dumplings, belyashi, pancakes, products made from minced meat, including baked products; Poultry and rabbit dishes, boiled and fried dishes, stewed and baked products made from minced poultry, dumplings, pies, etc.; Side dishes without dressing (boiled rice, boiled pasta, mashed potatoes, boiled and fried potatoes, stewed vegetables); Sauces and dressings for main courses; Ready-made culinary products made from poultry meat and fish in consumer packaging, including vacuum-packed products; Ready-made
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Sulfite-Reducing Clostridia, not permitted in the product mass,(g)	1,0	Lyophilized Starter Cultures (for the production of fermented meat products); Powdered culinary sauces (heat-dried); Powdered flavourings with vegetable additives, spices and seasonings (heat-dried)
	0,1	Plant protein isolates and concentrates, soy flour; Textured soy protein concentrate and soy flour; Ready-made culinary products made from poultry meat and fish in consumer packaging, including vacuum-packed products

	0,01	Dry Food Broths; Dry multicomponent soups requiring cooking; Dry concentrated broths with seasonings requiring cooking
B.cereus, not permitted in the product mass, (g)	0,1	Soy drinks, cocktails, chilled and frozen desserts; Fermented soy drinks; Soy protein products (tofu), soy okara
	10	Dry products for preventive nutrition—cereal, milk and meat mixtures (extrusion technology)
	100	Powdered flavourings with vegetable additives, spices and seasonings (heat-dried); First and second-course meals produced using extrusion technology and not requiring cooking; Dry instant porridge concentrates
Yeasts, not permitted in the product mass, (g)	1,0	Enzymatic protein hydrolysate from soy raw materials

Yeasts, CFU/g, not more than	10	Soybean-based beverages (fermented soy drinks) Lyophilized Starter Cultures (for the production of fermented meat, fish and vegetable products) Dry products for preventive nutrition—cereal, milk and meat mixtures (extrusion technology)
	50	Soy protein products (tofu); Pectin (for infant and dietary food products) Low-sugar syrup; Maltin, maltodextrins; Lactulose concentrate; Glucose-fructose syrup; Granulated glucose with juice additives; Biomass of unicellular plants and yeasts for industrial processing
	100	Plant protein isolates and concentrates, soy flour; Textured soy protein concentrate and soy flour; Pectin (for mass-market products); Dry instant porridge concentrates

	200	Salads made from raw vegetables and fruit with dressings (mayonnaise, sauces, etc.) containing a preservative; Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc. with dressings (mayonnaise, sauces, etc.) containing a preservative; Salads and vinaigrettes made from boiled vegetables and dishes made from boiled, fried, or stewed vegetables with dressings (mayonnaise, sauces, etc.) containing a preservative; Salads with the addition of meat, poultry, fish, smoked products, etc. with dressings (mayonnaise, sauces, etc.) containing a preservative
	250	Swelling amylopectin starch, extruded starch
	500	Dry starch (potato, corn, pea) Dry fruit and berry kissels; Salads made from raw vegetables and fruit with dressings (mayonnaise, sauces, etc.); Salads made from raw vegetables with the addition of eggs, canned vegetables, fruit, etc. with dressings (mayonnaise, sauces, etc.); Salads and vinaigrettes made from boiled vegetables and dishes made from boiled, fried, or stewed vegetables with dressings (mayonnaise, sauces, etc.); Salads with the addition of meat, poultry, fish, smoked products, etc. with dressings (mayonnaise, sauces, etc.)

Yeasts and Moulds (in total), CFU/g, not more than	500	Thickeners and Stabilizers based on gums (guar, xanthan, etc.)
Moulds, not permitted in the product mass, (g)	1,0	Enzymatic protein hydrolysate from soy raw materials
Moulds, CFU/g, not more than	10	Food-grade sunflower protein concentrate; Beverages based on soybeans Protein products from soybeans (tofu), okara; Lyophilized Starter Cultures (for the production of fermented meat, fish, and vegetable products);

50

Dietary
Fibre
from
bran;
vegetable
meal,
fruit
pomace;
Pectin
(for
Infant
Food
Products
and
dietary
food
products);
Biomass
of
unicellular
plants
and
yeasts
for
industrial
processing;
Salads
made
from
raw
vegetables
and
fruit
with
dressings



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saucers,
etc.);
Salads

100

Plant
Protein
Isolates
and
Concentrates,
soy
flour;
Soy
protein
concentrate,
textured
soy
flour;
Food-
Grade
Bran
from
cereals;
Pectin
(for
mass-
consumption
food
products);
Food-
grade
agar,
agaroid,
furcellaran,
sodium
alginate;
Carrageenan;
Low-
sugar
syrup;



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malto-dextrins,

Glucose-

fructose

200	Dry concentrated broths with spices requiring cooking
250	Swelling amylopectin starch, extruded starch
500	Dry starch (potato, corn, pea); Multicomponent soups requiring cooking; Dry fruit and berry kissels

1.9. Biologically Active Food Supplements

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	5×10^3	Plant-based BAFS, including flower pollen: liquid, in the form of syrups, elixirs, infusions, balms, etc.; BAFS teas (dry products for children)

1x10⁴

BAFS
based on
natural
minerals
(zeolites,
etc.),
including
mumiyo;
plant-
based
BAFS,
including
flower
pollen:
tableted,
encapsulated,
powdered;

BAFS
based on
processed
meat-and-
dairy raw
materials,
including
edible
offal,
poultry,
arthropods,
amphibians,
and
apiculture
products
(royal jelly,
propolis,



BAFS
based on

5x10⁴

BAFS
based
predominantly
on dietary
fibre
(cellulose,
gums,
pectin,
gum
arabic,
microcrystalline
cellulose,
bran,
fructooligosaccharides,
chitosan
and other
polysaccharides);
BAFS
based on
pure
substances
(vitamins,
minerals,
organic
substances,
etc.) or
concentrates
(plant
extracts,
etc.) using
various
fillers,
including
dry
concentrates



beverages

5x10 ⁵	Plant-based BAFS, including flower pollen: mixtures of dried medicinal plants (teas)	
Coliform Bacteria, not permitted in the product mass, (g)	10	BAFS – concentrated liquids based on pure cultures of probiotic microorganisms; BAFS – non-concentrated liquids based on pure cultures of probiotic microorganisms
	2,0	BAFS – dry products based on pure cultures of probiotic microorganisms
	1,0	Plant-based BAFS, including flower pollen: liquid, in the form of syrups, elixirs, infusions, balms, etc.; BAFS – dry products based on pure cultures of microorganisms with added amino acids, trace elements, mono-, di- and oligosaccharides, etc.)

	0,1	BAFS based predominantly on dietary fibre (cellulose, gums, pectin, gum arabic, microcrystalline cellulose, bran, fructooligosaccharides, chitosan and other polysaccharides); BAFS based on pure substances (vitamins, minerals, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages; BAFS based on natural minerals (zeolites, etc.), including mumiyo; plant-based BAFS, including flower pollen: tableted, encapsulated, powdered; plant-based BAFS, including flower pollen: tableted, encapsulated, powdered, with added microorganisms – probiotics; BAFS teas (dry products for children); BAFS based on processed meat-and-dairy raw materials, including edible offal, poultry, arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) – dry products; BAFS based on meat raw materials, including poultry offal; BAFS based on milk raw materials; BAFS based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) - dry products; BAFS based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
	0,01	Plant-based BAFS, including flower pollen: mixtures of dried medicinal plants (teas)

E.coli, not permitted in the product mass, (g)	5,0	BAFS – dry products based on pure cultures of microorganisms with added amino acids, trace elements, mono-, di- and oligosaccharides, etc.)
	1,0	BAFS based predominantly on dietary fibre (cellulose, gums, pectin, gum arabic, microcrystalline cellulose, bran, fructooligosaccharides, chitosan and other polysaccharides); BAFS based on pure substances (vitamins, minerals, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages; plant-based BAFS, including flower pollen: tableted, encapsulated, powdered, with or without added microorganisms – probiotics; BAFS teas (dry products for children); BAFS based on processed meat-and-dairy raw materials, including edible offal, poultry, arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) – dry products; BAFS based on meat raw materials, including poultry offal; BAFS based on milk raw materials; BAFS based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) - dry products; BAFS based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates

	0,1	Plant-based BAFS, including flower pollen: mixtures of dried medicinal plants (teas)
S.aureus, not permitted in the product mass, (g)	10	BAFS – concentrated liquids based on pure cultures of probiotic microorganisms; BAFS – non-concentrated liquids based on pure cultures of probiotic microorganisms
	2,0	BAFS – dry products based on pure cultures of probiotic microorganisms

1,0

BAFS
based
on
natural
minerals
(zeolites,
etc.),
including
mumiyo;
plant-
based
BAFS,
including
flower
pollen:
tableted,
encapsulated,
powdered,
with
or
without
added
microorganisms
–
probiotics;
BAFS
teas
(dry
products
for
children);

BAFS
based
on



and-
dairy

Moulds CFU/g, not more than	10	BAFS – dry products based on pure cultures of probiotic microorganisms; BAFS – concentrated liquids based on pure cultures of probiotic microorganisms (combined with yeasts); BAFS – non-concentrated liquids based on pure cultures of probiotic microorganisms (combined with yeasts)
	50	Plant-based BAFS, including flower pollen: liquid, in the form of syrups, elixirs, infusions, balms, etc.; BAFS teas (dry products for children); BAFS – dry products based on pure cultures of microorganisms with added amino acids, trace elements, mono-, di- and oligosaccharides, etc.); BAFS based on yeasts and their lysates
	100	BAFS based predominantly on dietary fibre (cellulose, gums, pectin, gum arabic, microcrystalline cellulose, bran, fructooligosaccharides, chitosan and other polysaccharides) (combined with yeasts); BAFS based on pure substances (vitamins, minerals, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages (combined with yeasts); BAFS based on natural minerals (zeolites, etc.), including mumiyo (combined with yeasts); plant-based BAFS, including flower pollen: tableted, encapsulated, powdered, with or without added microorganisms – probiotics; BAFS based on unicellular algae (spirulina, chlorella, etc.)

200	BAFS based on apiculture products (royal jelly, propolis, etc.) - dry products (combined with yeasts); BAFS based on marine plant organisms (algae, etc.) - dry products (combined with yeasts)
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	10 ³	Plant-based BAFS, including flower pollen: mixtures of dried medicinal plants (teas)
Yeasts, CFU/g, not more than	10	BAFS – dry products based on pure cultures of probiotic microorganisms; BAFS based on yeasts and their lysates
	50	Plant-based BAFS, including flower pollen: liquid, in the form of syrups, elixirs, infusions, balms, etc.; BAFS teas (dry products for children); BAFS – dry products based on pure cultures of microorganisms with added amino acids, trace elements, mono-, di- and oligosaccharides, etc.)
	100	Plant-based BAFS, including flower pollen: tableted, encapsulated, powdered, with or without added microorganisms – probiotics; plant-based BAFS, including flower pollen: mixtures of dried medicinal plants (teas); BAFS based on unicellular algae (spirulina, chlorella, etc.)
Viable Producer Cells, not permitted in the product mass, (g)	0,1	BAFS based on yeasts and their lysates

B.cereus, not permitted in the product mass, (g)	2x10 ²	BAFS based on natural minerals (zeolites, etc.), including mumiyo; plant-based BAFS, including flower pollen: tableted, encapsulated, powdered; plant-based BAFS, including flower pollen: liquid, in the form of syrups, elixirs, infusions, balms, etc.; BAFS teas (dry products for children)
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1.10. Food Products for Pregnant and Breastfeeding Women

Note. Section 1.10 was excluded by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of 180 calendar days from the date of its official publication).

1.11. Specialized food products for infants and children for young children produced (manufactured) in dairy kitchens

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g	1×10^2	Sterilized adapted milk formulae, sterilized milk and cream of non-aseptic filling, calcified cottage cheese manufactured in dairy kitchens
	2×10^2	Pasteurized meat-based sausages (from 1,5 years of age and older)
	5×10^2	Reconstituted pasteurized formulae manufactured in dairy kitchens
	1×10^3	Ready-to-eat milk-based porridges manufactured in dairy kitchens

	1×10^4	Dry dairy-free instant porridges (instant preparation), instant biscuits
	5×10^3	Infusions (from rosehip, blackcurrant, etc.) manufactured in dairy kitchens; children's herbal drink (herbal tea)
	5×10^4	Flour and groats requiring cooking
Coliform bacteria not permitted in the product mass, g (cm ³)	0,1	Flour and groats requiring cooking
	0,3	Cottage cheese, cottage cheese products, products based on cottage cheese, acidophilus paste, low-lactose protein paste manufactured in dairy kitchens
	1,0	Dry dairy-free instant porridges (instant preparation); Instant biscuits; Pasteurized meat-based sausages; Children's herbal drink (herbal tea); Calcified cottage cheese, ready-to-eat milk-based porridges, infusions (from rosehip, blackcurrant, etc.) manufactured in dairy kitchens

	3,0	Fermented milk products of non-aseptic filling manufactured in dairy kitchens
	10	Sterilized adapted milk formulae, sterilized milk and cream of non-aseptic filling and reconstituted pasteurized formulae, starter cultures (liquid) manufactured in dairy kitchens

E.coli not permitted in the product mass, g (cm ³)	10	Sterilized adapted milk formulae, sterilized milk and cream of non-aseptic filling, reconstituted pasteurized formulae, fermented milk products of non-aseptic filling, infusions (from rosehip, blackcurrant, etc.), liquid starter cultures manufactured in dairy kitchens
S.aureus not permitted in the product mass, g (cm ³)	10	Sterilized adapted milk formulae, sterilized milk and cream of non-aseptic filling, reconstituted pasteurized formulae, fermented milk products of non-aseptic filling, infusions (from rosehip, blackcurrant, etc.), starter cultures (liquid) manufactured in dairy kitchens
	1,0	Cottage cheese, cottage cheese products, acidophilus paste, low-lactose protein paste, calcified cottage cheese, ready-to-eat milk-based porridges manufactured in dairy kitchens
Moulds, CFU/g	50	Children's herbal drink (herbal tea)
	100	Dry dairy-free instant porridges (instant preparation),
	200	Flour and groats requiring cooking

Yeasts, CFU/g	50	Flour and groats, dry dairy-free instant porridges (instant preparation); Children's herbal drink (herbal tea)
	100	Flour and groats requiring cooking, dry dairy-free instant porridges requiring cooking
B.cereus, CFU/g	Not permitted in 1,0 g	Pasteurized meat-based sausages (from 1,5 years of age and older)
	20	Reconstituted pasteurized formulae manufactured in dairy kitchens.
	100	Children's herbal drink (herbal tea)
	2×10^2	Dry dairy-free instant porridges (instant preparation)

1.12. Specialized food products for infant and child nutrition for preschool- and school-age children

Indicators	Permissible Levels	Notes
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g (cm ³), not more than	1x10 ³	Sausage Products; Pâtés, Culinary Products from Meat, Bakery Products, Biscuits, Crackers; Semi-Finished Products from Fish and Non-Fishery Harvested Objects — Structured Products ("Crab Sticks" and others)
	2,5x10 ³	Gingerbread Products, Gingerbread Loaves Without Filling
	5x10 ³	Muffins and Cakes with Powdered Sugar, Glazed, with Nuts, Candied Fruit, with Fruit or Rum Soaking; Muffins and Cakes and Rolls in Hermetically Sealed Packaging; Wafers Without Filling, with Fruit, Fondant or Fat Fillings; Gingerbread Products, Gingerbread Loaves with Filling

	1x10 ₄	Sponge Rolls with Fruit Filling, with Candied Fruit, Poppy Seeds or Nuts; Sugar Biscuits, with Chocolate Glaze, Rich Biscuits, with Cream Layer or Filling; Culinary Products from Fish and Non-Fishery Harvested Objects with Heat Treatment: Baked or Boiled Fish and Minced Products, Including Frozen Products; Without Heat Treatment: Fish and Seafood Salads Without Dressing
	2x10 ₄	Semi-Finished Products from Fish and Non-Fishery Harvested Objects — Quick-Frozen Ready-Made Fish Lunch Dishes, Including Vacuum-Packed Products
	5x10 ₄	Instant Pasta Products with Milk- and Plant-Based Additions; Sponge Rolls with Cream or Fat Filling; Wafers with Nut-Praline Filling, Coated with Chocolate Glaze; Semi-Finished Products from Fish and Non-Fishery Harvested Objects
	1 x10 ₅	Raw Natural Meat Semi-Finished Products
	5x10 ₅	Raw Chopped Meat Semi-Finished Products

Coliform Bacteria, not permitted in the product mass, (g)	1,0	Sausage Products, Pâtés, Culinary Products from Meat, Bakery Products, Sponge Rolls with Fruit Filling, with Candied Fruit, Poppy Seeds or Nuts, Gingerbread Products, Gingerbread Loaves, Biscuits, Crackers; Culinary Products from Fish and Non-Fishery Harvested Objects with Heat Treatment: Baked or Boiled Fish and Minced Products, Including Frozen Products; Culinary Products from Fish and Non-Fishery Harvested Objects Without Heat Treatment: Fish and Seafood Salads Without Dressing, Structured Products ("Crab Sticks" and others)
	0,1	Instant Pasta Products with Plant-Based Additions; Muffins and Cakes with Powdered Sugar, Glazed, with Nuts, Candied Fruit, with Fruit or Rum Soaking; Muffins and Cakes and Rolls in Hermetically Sealed Packaging; Wafers Without Filling, with Fruit, Fondant or Fat Fillings; Gingerbread Products, Gingerbread Loaves with Filling; Sugar Biscuits, with Chocolate Glaze, Rich Biscuits, with Cream Layer or Filling; Quick-Frozen Ready-Made Fish Lunch Dishes, Including Vacuum-Packed Products

0,01	Instant Pasta Products with Milk- Based Additions; Sponge Rolls with Cream or Fat Filling; Wafers with Nut- Praline Filling, Coated with Chocolate Glaze; Semi- Finished Products from Fish and Non- Fishery Harvested Objects
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0,001	Raw Meat Semi- Finished Products
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E.coli, not permitted in the product mass, (g)	1,0	Sausage Products with a Shelf Life of more than 5 days; Pâtés and Culinary Products from Meat with a Shelf Life of more than 72 hours
S.aureus, not permitted in the product mass, (g)	1,0	Sausage Products, Bakery Products, Sponge Rolls with Fruit Filling, with Candied Fruit, Poppy Seeds or Nuts; Culinary Products from Fish and Non-Fishery Harvested Objects with Heat Treatment: Baked or Boiled Fish and Minced Products, Including Frozen Products; Culinary Products from Fish and Non-Fishery Harvested Objects Without Heat Treatment: Fish and Seafood Salads Without Dressing, Structured Products ("Crab Sticks" and others)
	0,1	Raw Meat Semi-Finished Products and Instant Pasta Products with Milk-Based Additions; Sponge Rolls with Cream or Fat Filling; Muffins and Cakes and Rolls in Hermetically Sealed Packaging, Biscuits with Cream Layer or Filling; Quick-Frozen Ready-Made Fish Lunch Dishes, Including Vacuum-Packed Products
	0,01	Semi-Finished Products from Fish and Non-Fishery Harvested Objects

Bacteria of the Genus Proteus, not permitted in the product mass, (g)	0,1	Culinary Products from Fish and Non-Fishery Harvested Objects Without Heat Treatment: Fish and Seafood Salads Without Dressing
Sulfite-Reducing Clostridia, not permitted in the product mass, (g)	1,0	Culinary Products from Fish and Non-Fishery Harvested Objects with Heat Treatment: Baked or Boiled Fish and Minced Products, Including Frozen Products, Vacuum-Packed Products, Structured Products ("Crab Sticks" and others)
	0,1	Sausage Products, Pâtés, Culinary Products from Meat, Semi-Finished Products from Fish and Non-Fishery Harvested Objects; Quick-Frozen Ready-Made Fish Lunch Dishes, Including Vacuum-Packed Products
	0,01	Semi-Finished Products from Fish and Non-Fishery Harvested Objects, Vacuum-Packed Products
V.parahaemolyticus, CFU/g, not more than	100	Semi-Finished Products from Marine Fish

Bacteria of the Genus Enterococcus, CFU/g, not more than	1×10^3	Quick-Frozen Ready-Made Fish Lunch Dishes from Portion Pieces, Including Vacuum-Packed Products
	2×10^3	Semi-Finished Products from Fish and Non-Fishery Harvested Objects — Structured Minced Products
Moulds, CFU/g, not more than	50	Bakery Products, Muffins and Cakes with Powdered Sugar; Muffins and Cakes and Rolls in Hermetically Sealed Packaging; Gingerbread Products, Gingerbread Loaves
	100	Sausage Products, Pâtés, Culinary Products from Meat; Sponge Rolls with Cream, Fat or Fruit Filling, with Candied Fruit, Poppy Seeds or Nuts; Glazed Muffins and Cakes, with Nuts, Candied Fruit, with Fruit or Rum Soaking; Wafers Without Filling, with Fruit, Fondant or Fat Fillings, with Nut-Praline Filling, Coated with Chocolate Glaze; Sugar Biscuits, with Chocolate Glaze, Rich Biscuits, with Cream Layer or Filling; Biscuits, Crackers
	250	Raw Meat Semi-Finished Products in Breadcrumbs

Yeasts, CFU/g (cm ³), not more than	50	Sponge Rolls with Fruit Filling, with Candied Fruit, Poppy Seeds or Nuts; Muffins and Cakes with Powdered Sugar. Glazed, with Nuts, Candied Fruit, with Fruit or Rum Soaking; Muffins and Cakes and Rolls in Hermetically Sealed Packaging; Wafers Without Filling, with Fruit, Fondant or Fat Fillings, with Nut-Praline Filling, Coated with Chocolate Glaze; Gingerbread Products, Gingerbread Loaves; Sugar Biscuits, with Chocolate Glaze, Rich Biscuits, with Cream Layer or Filling
	100	Sausage Products, Pâtés, Culinary Products from Meat
Yeasts and Moulds, in total, CFU/g, not more than	100	Instant Pasta Products with Plant-Based Additions; Culinary Products from Fish and Non-Fishery Harvested Objects with Heat Treatment: Baked or Boiled Fish and Minced Products, Including Frozen Products

1.13. Specialized food products for therapeutic dietary nutrition for children, premature and low-birth-weight children

Note. Section 1.13 was excluded by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of 180 calendar days from the date of its official publication).

1.14. Main types of Food Raw Materials and Components used in the (production) manufacture of

specialized food products for infants and children

Indicators	Permissible Levels	Note
Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms, CFU/g, not more than	10	Fresh meat of slaughter animals
	1×10^2	Refined deodorized corn oil; Soybean oil; Rendered poultry fat; Vitamin premix
	$2,5 \times 10^2$	Aspartame
	5×10^2	Refined deodorized sunflower oil
	1×10^3	Chilled meat of slaughter animals; Granulated sugar, refined milk sugar; Refined milk sugar; Lactose concentrate
	5×10^3	Corn syrup; Dry corn syrup obtained by import; Lactulose concentrate; Soy protein isolate

1x10 ⁴	Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk-protein concentrate; Dry caseinate; Rice, buckwheat, oat and rye flour, processed; Semolina; Oat flour; Frozen meat of slaughter animals; Premium-grade butter; Malt extract for infant food; Premium-
	Low-sugar powdered

1,5x10 ⁴	Low-fat dry milk component for dry infant products; Dry milk component with malt extract (for liquid infant products)
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2,5x10 ⁴	Milk powder with a fat mass fraction of 25%, skimmed dry; Dry carbohydrate-protein module from cheese whey; Dry carbohydrate-protein modules from cottage-cheese whey; Dry milk component with carbohydrate-protein concentrate for liquid infant products; Low-fat dry milk component without chemical
	for dry infant products;

	5×10^4	Unprocessed cereal flour; Raw fish, chilled, partially frozen, frozen
	1×10^5	Raw cow's milk (highest grade); Frozen meat of slaughter animals in blocks and pieces; Chilled poultry; chilled meat of chickens and broiler chickens
	2×10^5	Boneless meat in pieces, bone-in meat in pieces, including legs and breasts; Chilled poultry offal
	5×10^5	Raw cow's milk (first grade)
Somatic cells, content in 1 cm^3 (g), not more than	2×10^5	Raw cow's milk (highest grade)
	1×10^6	Raw cow's milk (first grade)
Coliform Bacteria, not permitted in the product mass, (g, cm^3)	3,0	Paracasein concentrate

1,0	Milk powder with a fat mass fraction of 25%, skimmed dry; Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk-protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry
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0,3	Low-fat dry milk component for dry infant products
0,1	Dry milk component with malt extract; Unprocessed cereal flour, chilled meat of slaughter animals, premium- grade butter, soy protein isolate; Pectin

0,01	Frozen meat of slaughter animals; Raw fish, chilled, partially frozen, frozen
0,001	Frozen meat of slaughter animals in blocks and pieces

S.aureus, not permitted in the product mass, (g, cm ³)	1,0	Milk powder with a fat mass fraction of 25%, skimmed dry; Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk-protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry carbohydrate-protein modules from cottage-cheese whey; Paracasein concentrate; Dry casecite; Low-fat dry milk component for dry infant products; Dry milk component with malt extract (for liquid infant products); Dry milk component with carbohydrate-protein concentrate for liquid infant products; Low-fat dry milk component without chemical treatment for dry infant products; Processed cereal flour; Semolina; Oat flour; dry food-grade blood Refined deodorized vegetable oil, premium-grade butter; Rendered poultry fat; Corn syrup, including low-sugar powdered syrup; Food-grade lactose; Lactulose concentrate, vitamin and mineral premixes; Soy protein isolate
	0,01	Raw fish, chilled, partially frozen, frozen

Yeasts, not permitted in the product mass, (g)	1,0	Refined deodorized vegetable oil; Vitamin premix
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Yeasts, CFU/g, not more than	10	Milk powder with a fat mass fraction of 25%, skimmed dry; Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk-protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry carbohydrate-protein modules from cottage-cheese whey; Dry casecite; Low-fat dry milk component for dry infant products; Dry milk component with malt extract (for liquid infant products); Processed cereal flour; Oat flour; Granulated sugar, refined milk sugar; Premium-grade corn starch; Dry corn syrup obtained by import; Premium-grade potato starch
	50	Paracasein concentrate; Dry milk component with carbohydrate-protein concentrate for liquid infant products; Low-fat dry milk component without chemical treatment for dry infant products, semolina, malt extract for infant food; Syrup, including low-sugar powdered syrup; Carbohydrate component obtained by enzymatic hydrolysis of starch; Lactulose concentrate; Mineral premix
	100	Unprocessed cereal groats; Unprocessed cereal flour; Pectin

Moulds, CFU/g (cm ³), not more than	10	Granulated sugar, refined milk sugar; Refined milk sugar
	20	Refined deodorized corn oil; Refined deodorized soybean oil; Vitamin premix
	50	Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk-protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry carbohydrate-protein modules from cottage-cheese whey; Paracasein concentrate; Dry caseinate; Low-fat dry milk component for dry infant products; Dry milk component with malt extract (for liquid infant products); Dry milk component with carbohydrate-protein concentrate for liquid infant products; Low-fat dry milk component without chemical treatment for dry infant products; Processed cereal flour; Semolina; Oat flour, malt extract for infant food; Premium-grade corn starch; Corn syrup, including dry syrup; Premium-grade potato starch; Mineral premix

100	Milk powder with a fat mass fraction of 25%, skimmed dry; Unprocessed cereal groats; Refined deodorized vegetable oil; Premium-grade butter; Low-sugar powdered syrup; Carbohydrate component obtained by enzymatic hydrolysis of starch: grade lactose; Lactose
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200	Unprocessed rice, buckwheat, oat and rye flour
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Table 2

2. Microbiological Safety Indicators of Canned Food Products

Canned-Product Groups	Commercial Sterility Requirements		Notes
	Groups of Microorganisms Detected in Canned Products	Assessment Criteria	

Fully Canned Products of Groups "A" and "B"	Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms of the B.cereus and B.polymyxa Groups	Not Permitted in 1 g (cm ³) of Product	Sterilized canned products with cereal and vegetable garnishes; made from edible offal, including pâté products (all types of slaughter and game animals); made from poultry meat, and meat-and-vegetable products, including pâté and minced products;
	Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms of the B. subtilis Group	Not More Than 11 Cells in 1 g (cm ³) of Product	Canned products made from fish, fish liver and non-fishery products in glass, aluminium and tin containers;
	Mesophilic Clostridia C. botulinum and (or) C. perfringens	Not Permitted in 1 g (cm ³) of Product	Vegetable canned products with a pH of 4,2 and above, Canned products made from apricots, peaches and pears with a pH of 3,8 and above, prepared without the addition of acid, except for fruit juice products; canned mushroom products made from

Mesophilic Clostridia (except C. botulinum and (or) C. perfringens)	Not More Than 1 Cell in 1 g (cm ³) of Product
Non-Spore-Forming Microorganisms, including Lactic Acid Microorganisms and (or) Molds, and (or) Yeasts	Not Permitted in 1 g (cm ³) of Product

Spore- Forming Thermophilic Anaerobic, Aerobic and Facultatively Anaerobic Microorganisms	Not Permitted in 1 g (cm ³) of Product at a Storage Temperature Above +20°C
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Fully Canned Products of Groups "A" and "B" for Baby Food and Dietary Food	Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms of the <i>B.cereus</i> and <i>B.polymyxa</i> Groups	Not Permitted in 1 g (cm ³) of Product	Sterilized canned products: natural canned products made from beef, pork, horse meat, etc.; products with cereal and vegetable garnishes; products made from edible offal, including pâté products (all types of slaughter and game animals); products made from poultry meat and meat-and-vegetable products, including pâté and minced products; canned products made from fish, fish liver and non-fishery products in glass, aluminium and tin containers; vegetable canned products with a pH of 4,2 and above; canned products made from apricots, peaches and pears with a pH of 3,8 and above, prepared without the addition of acid, except for fruit juice products; canned mushroom products made from natural mushrooms; non-concentrated tomato products (fully canned) with a dry-matter content of less than 12%, except for vegetable juice
	Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms of the <i>B. subtilis</i> Group	Not More Than 11 Cells in 1 g (cm ³) of Product	
	Mesophilic Clostridia	Not Permitted in 10 g (cm ³) of Product	

Non-Spore-Forming Microorganisms, including Lactic Acid Microorganisms and (or) Molds, and (or) Yeasts	Not Permitted in 1 g (cm ³) of Product
Spore-Forming Thermophilic Anaerobic, Aerobic and Facultatively Anaerobic Microorganisms	Not Permitted in 1 g (cm ³) of Product

Fully Canned Products of Group "B"	Gas-Forming Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms of the <i>B. polymyxa</i> Group	Not Permitted in 1 g (cm ³) of Product	Vegetable canned products with a pH of 3,7-4,2, except for fruit and (or) vegetable juice products; Canned mushroom products made from marinated mushrooms
	Non-Gas-Forming Spore-Forming Mesophilic Aerobic and Facultatively Anaerobic Microorganisms	Not more than 90 CFU in 1 g (cm ³) of Product	
	Mesophilic Clostridia <i>C. botulinum</i> and (or) <i>C. perfringens</i>	Not Permitted in 1 g (cm ³) of Product	
	Mesophilic Clostridia (except <i>C. botulinum</i> and (or) <i>C. perfringens</i>)	Not More Than 1 Cell in 1 g (cm ³) of Product	

Non-Spore-Forming Microorganisms and (or) Molds, and (or) Yeasts	Not Permitted in 1 g (cm ³) of Product		
Fully Canned Products of Group "Γ"	Non-Spore-Forming Microorganisms and (or) Molds, and (or) Yeasts	Not Permitted in 1 g (cm ³) of Product	Vegetable canned products (with a pH below 3,7); pasteurized fruit and berry products; catering canned products with sorbic acid and a pH below 4,0; canned products made from apricots, peaches and pears with a pH below 3,8, except for fruit and (or) vegetable juice products; jams, preserves, fruit paste, confiture, fruits and berries puréed with sugar, and other fruit and berry concentrates with sugar, sterilized.

Semi-Preserved Products of Group "Д"	Count of Mesophilic Aerobic and Facultatively Anaerobic Microorganisms (КМАФАнМ)	Not More Than 2×10^2 CFU/g	Pasteurized canned products: made from beef and pork; chopped and amateur-style ham; made from poultry meat; pasteurized semi-preserved fish products in glass containers
	Coliform Bacteria	Not Permitted in 1 g of Product	
	B. cereus	Not Permitted in 1 g of Product	
	Sulfite-Reducing Clostridia	Not Permitted in 0,1 g of Product; for semi-preserved fish products, in 1,0 g of Product *	
	S. aureus and Other Coagulase-Positive Staphylococci	Not Permitted in 1 g of Product	

**Annex 3
to the Technical Regulation
of the Customs Union
"On the Safety of Food Products"
(TR CU 021/2011)**

Hygienic Safety Requirements for Food Products

Note. Annex 3 as amended by Decisions of the Council of the Eurasian Economic Commission dated 08.08.2019 No. 115 (enters into force upon expiry of 180 calendar days from the date of its official publication); dated 23.06.2023 No. 70 (enters into force upon expiry of 12 months from the date of its official publication).

1. Meat and Meat Products; Poultry, Eggs and Products Thereof

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
- lead	0,5	Meat, meat and meat-containing products, poultry meat and products thereof, canned meat products, meat-and-vegetable canned products, poultry canned products; dry egg white (albumin)
	0,6	Edible offal of slaughter animals, pork skin, food-grade blood and products thereof, canned offal products, including pâté products
	1,0	Kidneys; meat products containing kidneys; canned products: canned meat, poultry meat, edible offal (including pâté products), meat-and-vegetable canned products (in assembled tin containers)
	0,3	Eggs and liquid egg products (melange, egg white, egg yolk)

	3,0	Dry egg products (egg powder, egg white, egg yolk)
- arsenic	0,1	Meat, meat and meat-containing products, poultry meat, products thereof, canned meat products, meat-and-vegetable canned products, poultry canned products; eggs and liquid egg products (melange, egg white, egg yolk)
	0,2	Dry egg white (albumin)
	0,6	Dry egg products (egg powder, egg white, egg yolk)

	1,0	Edible offal of slaughter animals, pork skin, food-grade blood and products thereof, canned poultry pâté products; canned offal products, including pâté products
- cadmium	0,05	Meat, meat and meat-containing products, poultry meat, products thereof, canned meat products, meat-and-vegetable canned products, poultry canned products; dry egg white (albumin)
	0,1	Canned meat products, canned poultry meat, meat-and-vegetable canned products in assembled tin containers; dry egg products
	0,01	Eggs and liquid egg products (melange, egg white, egg yolk)

	0,3	Edible offal of slaughter animals, pork skin, food-grade blood and products thereof, canned offal products (including pâté products), meat-and-vegetable canned products.
	0,6	Canned offal products with added kidneys, including pâté products
	1,0	Kidneys; meat products containing kidneys
- mercury	0,03	Meat, meat and meat-containing products, poultry meat and products thereof, canned meat products, meat-and-vegetable canned products, poultry canned products. Dry egg white (albumin)
	0,02	Eggs and liquid egg products

	0,1	Edible offal of slaughter animals, pork skin, food-grade blood and products thereof, canned offal products, including pâté products; dry egg products
	0,2	Kidneys; meat products containing kidneys; canned offal products with added kidneys, including pâté products
- tin	200,0	Canned meat products, canned poultry meat, canned offal products, meat-and-vegetable canned products in assembled tin containers
- chromium	0,5	Canned meat products, canned poultry meat, canned offal products, meat-and-vegetable canned products in chromium-plated containers
Pesticides		
- HCH (α , β , γ -isomers)	0,1	Meat, meat and meat-containing products, poultry meat; edible offal of slaughter animals and poultry; eggs, egg products; pork skin, food-grade blood and products thereof, canned meat products, canned offal products, meat-and-vegetable canned products

- DDT and its metabolites	0,1	Meat, meat and meat-containing products, poultry meat; edible offal of slaughter animals and poultry; eggs, egg products; pork skin, food-grade blood and products thereof, canned meat products, canned offal products, meat-and-vegetable canned products
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Benzo[a]pyrene	0,001	Smoked meat, meat-containing and poultry products
Nitrates	200,0	Meat-and-vegetable canned products with vegetables, poultry meat-and-vegetable canned products
Nitrosamines (NDMA and NDEA)	0,002	Canned meat products and canned poultry meat with added sodium nitrite; canned offal products, including pâté products
	0,004	Smoked meat, meat-containing and poultry products
Dioxins	0,000003 (fat basis)	Canned meat products (beef, lamb and products thereof); chicken eggs and products thereof
	0,000001 (fat basis)	Canned meat products (pork and products thereof)
	0,000006 (fat basis)	Liver and products thereof; canned liver products
	0,000002	Poultry and products thereof

Note: For dry products, including meat and poultry meat subjected to freeze-drying and thermal drying, and dry egg products, the content of toxic elements, antibiotics, pesticides and dioxins is calculated with reference to the original product, taking into account the dry matter content in it and in the final product

2. Milk and Dairy Products

Indicators	Permissible Levels, mg/kg, no more than	Notes
Toxic Elements		
- lead	0,1	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, milk whey, milk drinks, fermented milk products, sour cream, milk-containing composite products based on them; Butter, butter paste made from cow's milk, milk fat; Cream-and-vegetable fat spread, cream-and-vegetable fat ghee blend; All types of ice cream made from milk and milk-based ice cream; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for liquid products, including frozen products)*
	0,1	Dairy products, dry composite dairy products, freeze-dried dairy products (calculated based on the reconstituted product)

	0,3	Cottage cheese and products based on it, cottage cheese products, milk-containing composite products based on them; Milk albumin and products based on it, paste-like milk protein products, including those thermally processed after fermentation; Concentrated and condensed processed milk products, canned dairy products, milk-containing composite products; Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Butter, butter paste made from cow's milk, milk fat with added cocoa products; Cream-and-vegetable fat spread, cream-and-vegetable fat ghee blend with added cocoa products; Dry nutrient media based on milk for culturing starter and probiotic microflora)*
	0,5	Cheeses and cheese products, cheese pastes, sauces
	1,0	Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for dry products)
	10,0	Milk-coagulating enzyme preparations

- arsenic	0,05	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, milk whey, milk drinks, fermented milk products, sour cream, milk-containing composite products based on them; All types of ice cream made from milk and milk-based ice cream; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for liquid products, including frozen products)*
	0,05	Dairy products, dry composite dairy products, freeze-dried dairy products (calculated based on the reconstituted product)
	0,1	Butter, butter paste made from cow's milk, milk fat; Cream-and-vegetable fat spread, cream-and-vegetable fat ghee blend)*
	0,15	Concentrated and condensed processed milk products; canned dairy products, milk-containing composite products
	0,2	Cottage cheese and products based on it, cottage cheese products; Milk albumin and products based on it; Paste-like milk protein products, including those thermally processed after fermentation; starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for dry products)

	0,3	Cheeses and cheese products, cheese pastes, sauces*
	1,0	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Dry nutrient media based on milk for culturing starter and probiotic microflora
	3,0	Milk-coagulating enzyme preparations
- cadmium	0,03	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, milk whey, milk drinks, fermented milk products, sour cream, milk-containing composite products based on them; Butter, butter paste made from cow's milk, milk fat; Cream-and-vegetable fat spread, cream-and-vegetable fat ghee blend; All types of ice cream made from milk and milk-based ice cream; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for liquid products, including frozen products) *

	0,03	Dairy products, dry composite dairy products, freeze-dried dairy products (calculated based on the reconstituted product)
	0,1	Cottage cheese and products based on it, cottage cheese products, milk albumin and products based on it; Paste-like milk protein products, including those thermally processed after fermentation; Concentrated and condensed processed milk products; canned dairy products, milk-containing composite products) *
	0,2	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheeses and cheese products, cheese pastes, sauces; Butter, butter paste made from cow's milk, milk fat, cream-and-vegetable fat spread, cream-and-vegetable fat ghee blend with added cocoa products; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for dry products); Dry nutrient media based on milk for culturing starter and probiotic microflora) *

- mercury	0,005	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, milk whey, milk drinks, fermented milk products, sour cream, milk-containing composite products based on them; all types of ice cream made from milk and milk-based ice cream; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, cultured butter, cheeses (for liquid products, including frozen products); Dairy products, dry composite dairy products, freeze-dried dairy products, (calculated based on the reconstituted product) *
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	0,015	Concentrated and condensed processed milk products; canned dairy, composite dairy and milk-containing products *
	0,02	Cottage cheese and products based on it, cottage cheese products; Milk albumin and products based on it, pasty milk-protein products, including those thermally processed after fermentation *
	0,03	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk-protein hydrolysates; Cheeses and cheese products, cheese pastes, sauces; Butter, butter paste made from cow's milk, milk fat; Cream-vegetable spread, cream-vegetable ghee blend; Starter cultures, starter and probiotic microorganisms for the production of fermented milk products, sweet-cream butter, and cheeses (for dry products); Dry milk-based nutrient media for culturing starter and probiotic microflora*
- copper α	0,4	Butter, butter paste made from cow's milk, milk fat (for reserved products); Cream-vegetable spread, cream-vegetable ghee blend (for reserved products) *

- iron	1,5	Butter, butter paste made from cow's milk, milk fat (for reserved products), cream-vegetable spread, cream-vegetable ghee blend (for reserved products) *
- nickel	0,7	Cream-vegetable spread, cream-vegetable ghee blend (for products with hydrogenated fat) *
- tin	200,0	Processed milk products canned in assembled tin containers
- chromium	0,5	Processed milk products canned in chromium-plated containers
Benzo[a]pyrene	0,001	For smoked cheeses and cheese products, cheese pastes, and sauces
Pesticides ⁴		
- HCH (α , β , γ -isomers)	0,05	Raw milk, raw skimmed milk; Drinking milk, buttermilk, milk whey, milk drinks, liquid fermented milk products, composite milk products based on them, including products thermally processed after fermentation *

	1,25 (in terms of fat)	Cream, drinking cream, sour cream; Cottage cheese and products based on it, cottage cheese products, composite milk products based on them, milk albumin and products based on it, pasty milk-protein products; milk, cream, buttermilk, whey, milk products, composite milk products based on them, concentrated and condensed with sugar, sterilized condensed milk, canned milk products and canned composite milk products; Dry and freeze-dried milk products and composite milk products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk-protein hydrolysates; Processed, whey-albumin, dry cheeses and cheese products, cheese pastes, sauces; Butter, butter paste made from cow's milk, milk fat; cream-vegetable spread, cream-vegetable ghee blend; Ice cream of all types made from milk and milk-based products; Dry milk-based nutrient media for culturing starter and probiotic microflora*
- DDT and its metabolites	0,05	Raw milk, raw skimmed milk; Drinking milk and buttermilk, milk whey, milk drinks, liquid fermented milk products, composite milk products based on them, including products thermally processed after fermentation *

	1,0 (in terms of fat)	Cream, drinking cream, sour cream; Cottage cheese and products based on it, cottage cheese products, composite milk products based on them, milk albumin and products based on it, pasty milk-protein products; Milk, cream, buttermilk, whey, milk products, composite milk products based on them, concentrated and condensed with sugar, sterilized condensed milk, canned milk products and canned composite milk products; Dry and freeze-dried milk products and composite milk products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk-protein hydrolysates; Processed, whey-albumin, dry cheeses and cheese products, cheese pastes, sauces; Butter, butter paste made from cow's milk, milk fat; Cream-vegetable spread, cream-vegetable ghee blend; Ice cream of all types made from milk and milk-based products; dry milk-based nutrient media for culturing starter and probiotic microflora*
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Mycotoxins		
- aflatoxin M1	0,0005	Milk and processed milk products;
Aflatoxin B1	not permitted (<0,00015)	Milk-coagulating enzyme preparations of fungal origin
Zearalenone	not permitted (<0,005)	Milk-coagulating enzyme preparations of fungal origin
T-2 Toxin	not permitted (<0,05)	Milk-coagulating enzyme preparations of fungal origin
Ochratoxin A	not permitted (<0,0005)	Milk-coagulating enzyme preparations of fungal origin
Dioxins ²	0,000003 (in terms of fat)	Milk and milk products
Melamine ³	not permitted (<1,0 mg/kg)	Raw milk, raw skimmed milk, raw cream; Processed milk products (except butter, butter paste made from cow's milk, milk fat, cream-vegetable spread and cream-vegetable ghee blend) for dry and freeze-dried processed milk products (in terms of the reconstituted product);

Peroxide value	10 mmol of active oxygen/kg of fat	Cream-vegetable spread, cream-vegetable ghee blend
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Notes:

* Composite milk products and milk-containing products with a content of non-dairy components exceeding 35 percent: requirements for permissible content levels of toxic elements, mycotoxins, antibiotics, pesticides, and radionuclides, and for microbiological safety indicators, are established taking into account the content and ratio of dairy and non-dairy components and the types and content levels of potentially hazardous substances in them.

3. Fish, non-fishery objects and products manufactured from them

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
- lead	1,0	All types of fish products (except tuna, swordfish and beluga) and meat of marine mammals, including dried products ¹
	2,0	Tuna, swordfish and beluga — all types of products, including dried products ¹
	10,0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles
	0,5	Algae and marine grasses

- arsenic	1,0 freshwater 5,0 marine	All types of fish products (except fish roe, milt and fish oil) and meat of marine mammals, including dried products ¹
	1,0	Fish roe and milt and products thereof; fish roe analogues; fish oil
	5,0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles; algae and marine grasses

- cadmium	0,2	All types of fish products and marine mammals (except roe, milt and liver), including dried products ¹
	1,0	Fish roe and milt and products thereof; fish roe analogues; algae and marine grasses
	0,7	Fish liver and products thereof
	2,0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles
- mercury	0,3 non-predatory freshwater fish 0,6 predatory freshwater fish 0,5 marine fish	All types of fish products (except tuna, swordfish, beluga and roe, milt, liver and fish oil products) and meat of marine mammals, including dried products ¹
	1,0	Tuna, swordfish and beluga — all types of products (except roe, milt, liver and fish oil), including dried products ¹
	0,5	Fish liver and products thereof
	0,3	Fish oil

0,2	Fish roe and milt and products thereof; fish roe analogues; molluscs, crustaceans and other invertebrates, amphibians, reptiles	
0,1	Algae and marine grasses	
- tin	200	Canned and preserved fish products, products made from fish liver and products thereof, in assembled metal cans
- chromium	0,5	Canned and preserved fish products, products made from fish liver and products thereof, in chromium-plated containers
Histamine	100,0	Tuna, mackerel, salmon, herring — all types of products, including dried products ¹

Nitrosamines (sum of NDMA and NDEA)	0,003	All types of fish products and marine mammals, including dried products ¹
Dioxins	0,000004	All types of fish products and marine mammals, including dried products ¹
	0,000002 (calculated on a fat basis)	Fish oil ¹
Pesticides		

- HCH (α , β , γ -isomers)	0,03	All types of products made from freshwater fish, except liver, roe, milt, fish oil, dried products and other products ready for consumption
	0,2	All types of products made from marine fish and meat of marine mammals (except liver and fish oil); fish roe and milt and products thereof; fish roe analogues
	0,1	Fish oil
	1,0	Fish liver and products thereof
DDT and its metabolites	0,3	All types of products made from freshwater fish (except liver, roe and milt, fish oil, dried products and other products ready for consumption)
	0,2	All types of products made from marine fish (except sturgeon, salmon and fatty herring) and meat of marine mammals (except liver, roe and milt, dried products and other products ready for consumption); fish oil
	2,0	Sturgeon, salmon, fatty herring — all types of products (except liver, roe and milt), including dried, smoked, salted, spiced, marinated products, fish culinary products and other products ready for consumption

0,4	Fish (except sturgeon, salmon and fatty herring), dried, cured, smoked, salted, spiced or marinated, fish culinary products and other fish products ready for consumption; fish roe and milt (of all species) and products thereof; fish
	analogues

3,0	Fish liver and products thereof
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2,4-D acid, its salts and esters	not permitted	All types of products made from freshwater fish
Polychlorinated Biphenyls	2,0	All types of fish products (except liver and fish oil) and meat of marine mammals, including dried products ¹
	5,0	Fish liver and products thereof
	3,0	Fish oil
Benzo[a]pyrene	0,005	Smoked fish products
Paralytic Shellfish Poison (saxitoxin)	0,8	Molluscs

Amnesic Shellfish Poison (domoic acid)	20	Molluscs
	30	Internal organs of crabs
Diarrhetic Shellfish Poison (okadaic acid)	0,16	Molluscs
Acid value, mg KOH/g	4,0	Fish oil
Peroxide value, mol of active oxygen/kg	10,0	Fish oil

Note.¹ — calculated for the original product, taking into account the dry matter content in it and in the final product).

4. Flour, Groats and Bakery Products

Indicators	Permissible Levels, mg/kg, maximum	Notes
Toxic Elements:		
lead	0,5	Products of processing of cereal and legume crops, except food bran, bread and bakery products
	1	Food Bran (wheat and rye)
	0,35	Bread, bakery products and rich bakery products
arsenic	0,2	Products of processing of cereal crops, except legume crops, bread and bakery products
	0,3	Products of processing of legume crops

0,15	Bread, bakery products and rich bakery products	
cadmium	0,1	Products of processing of cereal and legume crops, except bread and bakery products
	0,07	Bread, bakery products and rich bakery products
mercury	0,03	Groats, oat flour, flakes, flour, food bran
	0,02	Pasta, bagel products, rusks, breadsticks, etc.
	0,015	Bread, bakery products and rich bakery products
Mycotoxins:		
aflatoxin B1	0,005	Products of processing of cereal and legume crops

deoxynivalenol	0,7	Products of wheat processing
	1	Products of barley processing
T-2 Toxin	0,1	Products of cereal processing
zearalenone	1	Food bran (wheat, barley and corn)
	0,2	Products of cereal processing (wheat, barley and corn)
ochratoxin A	0,005	Products of cereal processing (wheat, barley, rye, oats and rice)
Nitrosamines (sum of NDMA and NDEA)	0,015	Brewing malt
Pesticides:		

HCH (a-, b-, g-isomers)	0,5	Products of cereal and legume crop processing
	0,2	Tea
DDT and its metabolites	0,02	Products of cereal processing
	0,05	Products of legume crop processing
	0,2	Tea
2,4-D acid, its salts and esters	not permitted (within the detection limit of the determination method)	Products of cereal and legume crop processing
hexachlorobenzene	0,01	Products of wheat processing
Organomercury Pesticides	not permitted (within the detection limit of the determination method)	Products of cereal and legume crop processing

Oligosaccharides, %, maximum	2	Food bran (for soy protein products) for dietary and infant nutrition
Trypsin inhibitor, %, maximum	0,5	Food bran (for soy protein products) for dietary and infant nutrition
Infestation by stored-grain pests (insects and mites)	not permitted (within the detection limit of the determination method)	Groats, oat flour, flakes, flour made from food-grade grain, food bran (wheat and rye)
Contamination by stored-grain pests (insects and mites), total contamination density	not permitted (within the detection limit of the determination method)	Groats, oat flour, flakes, flour made from food-grade grain, food bran (wheat and rye)
Infestation with agents of "potato disease" of bread	not permitted (within the detection limit of the determination method)	Wheat flour used for baking bread made from wheat varieties (36 hours after trial laboratory baking)";

5. Sugar and Confectionery Products

Indicators	Permissible Levels, mg/kg, maximum	Notes
Toxic Elements		

- lead	0,5	Sugar, flour confectionery products
	1,0	Sugar confectionery products, oriental sweets, chewing gum; chocolate and chocolate products; cocoa beans and cocoa products; Honey
- arsenic	1,0	Sugar and sugar confectionery products, oriental sweets, chewing gum; chocolate and chocolate products; cocoa beans and cocoa products
	0,3	Flour confectionery products
	0,5	Honey
- cadmium	0,05	Sugar, honey
	0,1	Sugar and flour confectionery products, oriental sweets, chewing gum
	0,5	Chocolate and chocolate products; cocoa beans and cocoa products

- mercury	0,01	Sugar and sugar confectionery products, oriental sweets, chewing gum
	0,1	Chocolate and chocolate products; cocoa beans and cocoa products
	0,02	Flour confectionery products
Pesticides		
- HCH (α , β , γ -isomers)	0,005	Sugar, honey
	0,5	Cocoa beans and cocoa products
	0,2	Flour confectionery products
- DDT and its metabolites	0,005	Sugar, honey
	0,02	Flour confectionery products
	0,15	Cocoa beans and cocoa products
Mycotoxins		

- aflatoxin B1	0,005	Flour and sugar confectionery products, oriental sweets, chewing gum (for products containing nuts); chocolate and chocolate products; cocoa beans and cocoa products
- deoxynivalenol	0,7	Flour confectionery products
5-hydroxymethylfurfural	25	Honey

Note: Sugar confectionery products, oriental sweets, chewing gum, chocolate and chocolate products: the permissible levels for HCH (α , β , γ -isomers) and DDT and its metabolites are calculated based on the principal type(s) of raw material, both by mass fraction and by the permissible levels of the regulated pesticides.

6. Fruit and Vegetable Products, Tea, Coffee

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
lead	0,5	Vegetables, potatoes, melons and gourds, nuts, mushrooms and products thereof, including canned vegetables; juice products from vegetables*
	0,4	Fruit, berries and products thereof; juice products from fruit*
	1,0	Canned vegetables, fruit, berries and mushrooms in composite tin containers, except for juice products from fruit and/or vegetables; Coffee (whole bean, ground, instant)*
	0,3	Fruit and berry ice cream, flavoured ice cream and edible ices
	5,0	Spices, seasonings and culinary herbs
	10,0	Tea (black, green, brick)

arsenic	0,2	Vegetables, potatoes, melons and gourds, fruit, berries and products thereof; juice products from fruit and/or vegetables*
	0,1	Fruit and berry ice cream, flavoured ice cream and edible ices
	0,5	Mushrooms and products of their processing*
	1,0	Fruit and berry concentrates with sugar (jams, preserves, etc.); Tea, coffee (whole bean, ground, instant)*
	3,0	Spices, seasonings and culinary herbs
	0,3	Nuts
cadmium	0,03	Vegetables, potatoes, melons and gourds, fruit, berries and products thereof, including canned vegetables;* Juice products from fruit and/or vegetables
	0,1	Mushrooms, nuts and products thereof

	0,05	Canned vegetables, fruit and berries in composite tin containers, except for juice products from fruit and/or vegetables; Fruit and berry concentrates with sugar (jams, preserves, etc.); Coffee (whole bean, ground, instant)*
	0,2	Spices, seasonings and culinary herbs
	1,0	Tea

mercury	0,02	Vegetables, potatoes, melons and gourds, fruit, berries and products thereof; Juice products from fruit and/or vegetables; Coffee*
	0,05	Mushrooms, nuts and products thereof*
	0,1	Tea
tin	200,0	Canned vegetables, fruit and berries in composite tin containers, including juice products from fruit and/or vegetables
chromium	0,5	Canned vegetables, fruit and berries in composite chromium-plated containers, including juice products from fruit and/or vegetables
Nitrates **	250	Potatoes and products thereof
	900	Early white cabbage (before 1 September) and products thereof
	500	Late white cabbage and products thereof
	400	Early carrots (before 1 September) and products thereof
	250	Late carrots and products thereof

150	Tomatoes and products thereof
300	Greenhouse- grown tomatoes and products thereof
150	Cucumbers and products thereof
400	Greenhouse- grown cucumbers and products thereof
1400	Table beetroot and products thereof

80	Bulb onions and products thereof
600	Green onions and products thereof
800	Greenhouse- grown green onions and products thereof

2000	Leafy vegetables (lettuce, spinach, sorrel, lettuce-type cabbage, parsley, celery, coriander, dill, etc.) and products thereof
200	Sweet peppers and products thereof

400	Greenhouse-grown sweet peppers, marrows and products thereof
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	60	Watermelons and products thereof
	90	Melons and products thereof
	4500	Fresh lettuce grown under protected cultivation from 1 October to 31 March
	4000	Fresh lettuce grown in open ground from 1 October to 31 March
	3500	Fresh lettuce grown under protected cultivation from 1 April to 30 September
	2500	Fresh lettuce grown in open ground from 1 April to 30 September
	2000	Iceberg-type lettuce grown under protected cultivation
	2500	Iceberg-type lettuce grown in open ground
Nitrates	500	Juice products from white cabbage
	250	Juice products from carrots
	150	Juice products from tomatoes

700	Juice products from table beetroot
400	Juice products from marrows
200	Juice products from other vegetables
60	Juice products from watermelons
90	Juice products from melons
Pesticides	

- HCH (α , β , γ -isomers)*	0,1	Potatoes, green peas, sugar beet and products thereof
	0,5	Vegetables, melons and gourds, mushrooms, nuts and products thereof. Juice products from vegetables and melons and gourds
	0,05	Fruit, berries, grapes and products thereof; juice products from fruit

DDT and its metabolites*	0,1	Vegetables, potatoes, melons and gourds, fruit, berries, mushrooms and products thereof; juice products from fruit and/or vegetables
	0,15	Nuts
Mycotoxins:		
patulin	0,05	Apples, tomatoes, sea buckthorn, guelder rose and products thereof
aflatoxin B ₁	0,005	Nuts, tea, coffee
5-Hydroxymethylfurfural	20,0	Fruit and berry ice cream, flavoured ice cream and edible ices*

Note:

* In dried vegetables, potatoes, fruit and berries, the content of toxic elements, nitrates and pesticides is determined by recalculation for the original product, taking into account the dry matter content in the raw materials and in the final product.

** Except for juice products from fruit and/or vegetables.

7. Oil and Fat Products, Fat Products

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
- lead	0,1	Vegetable oils (all types), vegetable oil fractions, products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and baking fats; milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, vegetable-butter and vegetable-fat spreads, vegetable-butter and vegetable-fat ghee blends, animal fats, pork backfat and products made from it, rendered animal fats

0,3	Mayonnaises; vegetable- butter and vegetable- fat spreads, and vegetable- butter and vegetable- fat ghee blends (with cocoa products), vegetable- oil-based sauces, mayonnaises, mayonnaise sauces, vegetable- oil-based creams
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1,0	Oilseeds, edible fat from fish and marine mammals and fish oil used as dietary (therapeutic and prophylactic) nutrition
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- arsenic	0,1	Vegetable oils (all types), vegetable oil fractions, products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and baking fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, vegetable-butter and vegetable-fat spreads, vegetable-butter and vegetable-fat ghee blends, vegetable-oil-based sauces, mayonnaises, mayonnaise sauces, vegetable-oil-based creams; animal fats, pork backfat and products made from it, rendered animal fats
	0,3	Oilseeds

	1,0	Edible fat from fish and marine mammals and fish oil used as dietary (therapeutic and prophylactic) nutrition
- cadmium	0,05	Vegetable oils (all types), vegetable oil fractions, products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); Refined deodorized hydrogenated oils (fats); Margarines; Special-purpose fats, including culinary, confectionery and baking fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, vegetable-fat spreads and ghee blends, vegetable-oil-based sauces, mayonnaises, mayonnaise sauces, vegetable-oil-based creams
	0,03	Vegetable-butter spreads, vegetable-butter ghee blends, animal fats, pork backfat and products made from it, rendered animal fats
	0,2	Vegetable-butter and vegetable-fat spreads, vegetable-butter and vegetable-fat ghee blends (with cocoa products); edible fat from fish and marine mammals and fish oil used as dietary (therapeutic and prophylactic) nutrition

	0,5	Food poppy seeds
- mercury	0,03	Vegetable oils (all types), vegetable oil fractions, vegetable-butter spreads, vegetable-butter ghee blends, animal fats, pork backfat and products made from it, rendered animal fats

	0,05	Products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and baking fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, vegetable-fat spreads and ghee blends, vegetable-oil-based sauces, mayonnaises, mayonnaise sauces, vegetable-oil-based creams), oilseeds
	0,2	Vegetable-butter spreads and vegetable-butter ghee blends with cocoa products
	0,3	Edible fat from fish and marine mammals and fish oil used as dietary (therapeutic and prophylactic) nutrition
- iron	1,5	Vegetable oils (all types) and their refined fractions, blends of refined oils; margarines, spreads and ghee blends (except margarines, spreads and ghee blends with added cocoa products); rendered animal fats (supplied for storage)
	5,0	Vegetable oils (all types) and their unrefined fractions, blends of unrefined oils, blends of refined and unrefined oils

- copper	0,1	Vegetable oils (all types) and their refined fractions, blends of refined oils; margarines, vegetable-fat spreads, vegetable-fat ghee blends (except margarines, spreads and ghee blends with added cocoa products)
	0,4	Vegetable oils (all types) and their unrefined fractions, blends of unrefined oils, blends of refined and unrefined oils; vegetable-butter spreads, vegetable-butter ghee blends (except margarines, spreads and ghee blends with added cocoa products), rendered animal fats (supplied for storage)

- nickel	0,7	Refined deodorized hydrogenated oils (fats) and products containing hydrogenated oils and fats
Pesticides		
- HCH (α , β , γ -isomers)	0,2	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils; soybean seeds, cotton seeds, animal fat, pork backfat and products thereof
	0,05	Vegetable oils (all types) and their refined fractions, mixtures of refined oils; products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and bakery fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, spreads and vegetable fat ghee blends, vegetable-oil-based sauces, mayonnaises, mayonnaise sauces, vegetable-oil-based creams

	1,25	Vegetable-and-butter spreads, vegetable-and-butter ghee blends (calculated as fat)
	0,1	Food-grade fat from fish and marine mammals and fish fat used as dietary (therapeutic and prophylactic) food
- DDT and its metabolites	0,2	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils, food-grade fat from fish and marine mammals and fish fat used as dietary (therapeutic and prophylactic) food

	0,1	Vegetable oils (all types) and their refined fractions, mixtures of refined oils; products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and bakery fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, spreads and vegetable fat ghee blends, vegetable-oil-based sauces, mayonnaises, mayonnaise sauces, vegetable-oil-based creams)
	1,0	Animal fats, pork backfat and products thereof
	1,0	Vegetable-and-butter spreads, vegetable-and-butter ghee blends (calculated as fat).
Mycotoxins		

- Aflatoxin B1	0,005	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils, products of processing vegetable oils and animal fats, including fish fats, refined deodorized interesterified oils (fats); refined deodorized hydrogenated oils (fats); margarines; special-purpose fats, including culinary, confectionery and bakery fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes, spreads and vegetable fat ghee blends, mayonnaises, mayonnaise sauces, vegetable-oil-based creams), oilseeds, vegetable-oil-based sauces
Polychlorinated Biphenyls	3,0	Products containing fish fats, food-grade fat from fish and marine mammals and fish fat used as dietary (therapeutic and prophylactic) food

Nitrosamines (sum of NDMA and NDEA)	0,002	Raw animal fat, pork backfat and products thereof
	0,004	Smoked pork backfat
Benzo[a]pyrene	0,001	Smoked pork backfat
Dioxins	0,00000075	Vegetable oil (all types) and its fractions
	0,000003	Beef fat, including rendered beef fat
	0,000001	Pork fat, including rendered pork fat
	0,000002	Poultry fat, mixed fat, including rendered fat, fish fat

8. Beverages

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic elements		
- lead	0,1	Natural mineral drinking waters for table use, medicinal-table use and medicinal use
	0,3	Non-alcoholic beverages, including juice-containing and artificially mineralized beverages, fermented beverages, beer, wine, vodka, low-alcohol and other alcoholic beverages.
- arsenic	0,1	Non-alcoholic beverages, including juice-containing beverages, and artificially mineralized fermented beverages.
	0,2	Beer, wine, vodka, low-alcohol and other alcoholic beverages
- cadmium	0,01	Natural mineral drinking waters for table use, medicinal-table use and medicinal use

	0,03	Non-alcoholic beverages, including juice-containing and artificially mineralized fermented beverages, beer, wine, vodka, low-alcohol and other alcoholic beverages.
- mercury	0,005	Natural mineral drinking waters for table use, medicinal-table use and medicinal use, non-alcoholic beverages, including juice-containing and artificially mineralized beverages, fermented beverages, beer, wine, vodka, low-alcohol and other alcoholic beverages.

Methyl alcohol	0,05%, not more than	Vodka, food-grade ethyl alcohols, including alcohol semi-finished products
	1,0 g/dm ³ , not more than	Cognacs, cognac spirits
Mycotoxins		
- patulin	0,05	Juice-containing beverages: apple, tomato, sea buckthorn and viburnum
Caffeine	150	Beverages containing caffeine
	400	Specialized beverages containing caffeine

Quinine	85	Beverages containing quinine
	300	Alcoholic beverages containing quinine
Total mineralization	2 g/l	Artificially mineralized beverages
Nitrosamines (sum of NDMA and NDEA)	0,003	Beer

9. Other Products

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
lead	1,0	Plant protein isolates, concentrates, hydrolysates and texturates; food-grade meal and flour made from the seeds of leguminous, oil-bearing and non-traditional crops; blood protein concentrates; seed germs of cereals, leguminous crops and other crops and products made from them; dry food broths; xylitol, sorbitol, mannitol and other sugar alcohols; crystalline amino acids and mixtures thereof; food yeasts, biomass of unicellular plants, bacterial starter cultures.
	0,3	Milk whey protein concentrates, casein, caseinates, milk protein hydrolysates

0,2	Protein products made from the seeds of cereals, leguminous crops and other crops, beverages made from them, including dry beverages, tofu and dry okara (calculated on a dry-matter basis).
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2,0	Carrageenans, gum arabic, gums (locust bean, guar, xanthan, gellan and konjac); gelatin, connective- tissue protein concentrates; table salt and therapeutic and prophylactic salt.
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	5,0	Agar, alginates
	10,0	Pectin, gums (ghatti, tara and karaya)
	0,5	Starch, syrup and products of their processing; flour confectionery products with finishes manufactured by catering establishments
arsenic	1,0	Plant protein isolates, concentrates, hydrolysates and texturates; food-grade meal and flour made from the seeds of leguminous, oil-bearing and non-traditional crops; milk whey protein concentrates, casein, caseinates, milk protein hydrolysates; blood protein concentrates; gelatin, connective-tissue protein concentrates; dry food broths; table salt and therapeutic and prophylactic salt; crystalline amino acids and mixtures thereof.
	0,1	Protein products made from the seeds of cereals, leguminous crops and other crops, beverages, including fermented beverages, tofu, okara; concentrated, condensed and dry beverages, dry tofu and dry okara (calculated on a dry-matter basis).
	3,0	Pectin, agar, carrageenan, gums (ghatti, tara, karaya, gellan and konjac)
	0,5	Starch, syrup and products of their processing

0,2	Seed germs of cereals, leguminous crops and other crops, flakes and meal made from them, bran; food yeasts, biomass of unicellular plants, bacterial starter cultures
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2,0	Xylitol, sorbitol, mannitol and other sugar alcohols	
0,3	Flour confectionery products with finishes manufactured by catering establishments	
cadmium	0,2	Plant protein isolates, concentrates, hydrolysates and texturates; food-grade meal and flour made from the seeds of leguminous, oil-bearing and non-traditional crops; milk whey protein concentrates, casein, caseinates, milk protein hydrolysates; protein products made from the seeds of cereals, leguminous crops and other crops, beverages, including fermented beverages; tofu, okara, concentrated, condensed and dry beverages; dry tofu and dry okara (calculated on a dry-matter basis); food yeasts, biomass of unicellular plants, bacterial starter cultures; dry food broths.

	0,1	Blood protein concentrates, seed germs of cereals, leguminous crops and other crops, flakes and meal made from them; gelatin, connective-tissue protein concentrates; starch, syrup and products of their processing; table salt and therapeutic and prophylactic salt; crystalline amino acids and mixtures thereof; flour confectionery products with finishes manufactured by catering establishments
	1,0	Carrageenan
	0,05	Xylitol, sorbitol, mannitol and other sugar alcohols
mercury	0,03	Plant protein isolates, concentrates, hydrolysates and texturates; food-grade meal and flour made from the seeds of leguminous, oil-bearing and non-traditional crops; milk whey protein concentrates, casein, caseinates, milk protein hydrolysates; blood protein concentrates; seed germs of cereals, leguminous crops and other crops, flakes and meal made from them; protein products made from the seeds of cereals, leguminous crops and other crops, beverages, including fermented beverages, tofu, okara; concentrated, condensed and dry beverages, dry tofu and dry okara (calculated on a dry-matter basis); food yeasts, biomass of unicellular plants, bacterial starter cultures; crystalline amino acids and mixtures thereof.

0,02	Starch, syrup and products of their processing; flour confectionery products with finishes manufactured by catering establishments
1,0	Carrageenan
0,1	Dry food broths, table salt.

0,01	Xylitol, sorbitol, mannitol and other sugar alcohols; “Extra” table salt and therapeutic and prophylactic salt
0,05	Gelatin, connective- tissue protein concentrates.

copper	50	Pectin
zinc	25	Pectin
nickel	2,0	Xylitol, sorbitol, mannitol and other sugar alcohols
iodine	0,04 mg/g	Iodized table salt (when determined, the permissible level is $0,04 \pm 0,015$)
chromium	10	Gelatin, connective-tissue protein concentrates
Toxic Elements (lead, arsenic, cadmium, mercury)	calculated for the original product	Food concentrates
Pentachlorophenol	not permitted (<0.001 mg/kg)	Thickeners, stabilizers, gelling agents (guar gum, locust bean gum, tragacanth gum, karaya gum, tara gum, ghatti gum)

Pesticides:		
- HCH (α , β , γ -isomers)	0,5	Isolates, concentrates, hydrolysates and texturates, food-grade meal and flour from cereals, maize, legumes (except soybeans), sunflower and peanuts; seed germs of cereals, grain legumes and other crops, flakes and meal made from them (calculated on a fat basis); starch, syrup and products of their processing (maize).
	0,4	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from flax, mustard and rapeseed
	0,2	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from soybeans and cottonseed; flour confectionery products with decorations manufactured by public catering establishments
	1,25	Milk whey protein concentrates, casein, caseinates, hydrolysates of milk proteins (calculated on a fat basis).

0,1	Concentrated, condensed and dry beverages made from cereal and grain-legume seeds, dry tofu and okara; protein products made from cereal, grain-legume and other crop seeds, beverages, including fermented beverages, tofu and okara (calculated dry matter basis);
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DDT and its metabolites	0,15	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from sunflower and peanuts.
	0,1	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from flax, mustard and rapeseed; gelatin, concentrates of connective-tissue proteins; starch, syrup and products of their processing (potato); dry food broths (calculated with reference to the original product).
	0,05	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from legumes, cottonseed and maize; starch, syrup and products of their processing (maize).
	0,02	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from cereals; seed germs of cereals, grain legumes and other crops, flakes and meal made from them (calculated on a fat basis); flour confectionery products with decorations manufactured by public catering establishments

1,0	Milk whey protein concentrates, casein, caseinates, hydrolysates of milk proteins (calculated on a fat basis).	
	0,01	Protein products made from cereal, grain-legume and other crop seeds, beverages, including fermented beverages, tofu and okara (calculated on a dry matter basis); concentrated, condensed and dry beverages made from cereals and grain legumes, dry tofu and okara (calculated on a dry matter basis).
Organo-mercury Pesticides	Not Permitted	Protein products made from cereal, grain-legume and other crop seeds; concentrated, condensed and dry beverages made from cereals and grain legumes, dry tofu and okara (calculated on a dry matter basis)
Mycotoxins		

Aflatoxin B1	0,005	Isolates, concentrates, hydrolysates and texturates of plant proteins; food-grade meal and flour from seeds of legumes, oil crops and other crops; bran; seed germs of cereals, grain legumes and other crops and products made from them; protein products made from cereal, grain-legume and other crop seeds, including fermented products, tofu and okara; concentrated, condensed and dry beverages made from cereal and grain-legume seeds, dry tofu and okara; flour confectionery products with decorations manufactured by public catering establishments
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Aflatoxin M ₁	0,0005	Milk whey protein concentrates, casein, caseinates, hydrolysates of milk proteins
Deoxynivalenol	0,7	Isolates, concentrates, hydrolysates and texturates of wheat proteins; food-grade meal and flour from wheat; wheat seed germs, flakes and meal made from them; bran; protein products made from wheat, beverages, including fermented beverages made from wheat; concentrated, condensed and dry beverages made from wheat; flour confectionery products with decorations manufactured by public catering establishments
	1,0	Isolates, concentrates, hydrolysates and texturates of barley proteins; food-grade meal and flour from barley; barley seed germs, flakes and meal made from them; bran; protein products made from barley, beverages, including fermented beverages; concentrated, condensed and dry beverages made from barley.

Zearalenone	1,0	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from wheat, barley and maize; seed germs from wheat, barley and maize, flakes and meal made from them; bran; protein products made from wheat, barley and maize, beverages, including fermented beverages; concentrated, condensed and dry beverages made from wheat, barley and maize.
Oligosaccharides:	2,0 %, not more than	For dietary and baby food soybean products: isolates, concentrates, hydrolysates and texturates of soy proteins, meal and flour from soybeans, soybean seed germs, flakes and meal made from them, bran, protein products made from soybean seeds, beverages, including fermented beverages, tofu and okara

Trypsin inhibitor:	0,5 %, not more than	For dietary and baby food soybean products: isolates, concentrates, hydrolysates and texturates of soy proteins, meal and flour from soybeans, soybean seed germs, flakes and meal made from them, bran, protein products made from soybean seeds, beverages, including fermented beverages, tofu and okara
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Melamine	not permitted (< 1 mg/kg)	Isolates, concentrates, hydrolysates and texturates of plant proteins, food-grade meal and flour from seeds of legumes, oil crops and other crops; milk whey protein concentrates, casein, caseinates, hydrolysates of milk proteins.
Harmful Impurities: Contamination by and infestation by stored-grain pests (insects, mites)	not permitted	Seed germs of cereals, grain legumes and other crops and products made from them
Dioxins		Food concentrates calculated with reference to the original product (calculated on a fat basis)

10. Biologically Active Food Supplements

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
lead	1,0	Food Supplements based predominantly on dietary fibre; Food Supplements based on processed meat-and-dairy raw materials, including edible offal and poultry; arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) (dry).
	5,0	Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages.
	6,0	Food Supplements based on natural minerals (zeolites, etc.), including mumie; plant-based Food Supplements, including flower pollen, dry products, and teas.

	0,5	Plant-based Food Supplements, including flower pollen, liquid products (elixirs, balms, tinctures, etc.).
	10,0	Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) (dry).
	0,1 2,0	Food Supplements based on probiotic microorganisms Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
arsenic	0,2 3,0	Food Supplements based predominantly on dietary fibre Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages. Food Supplements based on natural minerals (zeolites, etc.)

	12,0	Food Supplements based on mumie, Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) (dry)
	0,5	Plant-based Food Supplements, including flower pollen, dry products, and teas.
	0,05	Plant-based Food Supplements, including flower pollen, liquid products (elixirs, balms, tinctures, etc.); Food Supplements based on probiotic microorganisms.
	1,5	Food Supplements based on processed meat-and-dairy raw materials, including edible offal and poultry; arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) (dry)
	1,0	Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates

cadmium	0,1 1,0	Food Supplements based predominantly on dietary fibre Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages; Food Supplements based on natural minerals (zeolites, etc.), including mumie; plant-based Food Supplements, including flower pollen, dry products, and teas; Food Supplements based on processed meat-and-dairy raw materials, including edible offal and poultry; arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) (dry); Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates.
	0,03	Plant-based Food Supplements, including flower pollen, liquid products (elixirs, balms, tinctures, etc.); Food Supplements based on probiotic microorganisms.
	2,0	Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) (dry).

mercury	0,03	Food Supplements based predominantly on dietary fibre
	1,0	Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages; Food Supplements based on natural minerals (zeolites, etc.), including mumie.
	0,01	Plant-based Food Supplements, including flower pollen, liquid products (elixirs, balms, tinctures, etc.)
	0,2	Food Supplements based on processed meat-and-dairy raw materials, including edible offal and poultry; arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) (dry).
	0,5	Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) - dry
	0,005	Food Supplements based on probiotic microorganisms.

0,1	Plant-based Food Supplements, including flower pollen, dry products, and teas; Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
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Mycotoxins:	regulated according to the raw materials	Food Supplements based predominantly on dietary fibre
aflatoxin M1	0,0005	Food Supplements based on processed dairy raw materials (dry).
Pesticides**:		
- HCH (α , β , γ -isomers)	0,5	Food Supplements based predominantly on dietary fibre

0,1	Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages (for compositions containing plant components); plant-based Food Supplements, including flower pollen, dry products.
	plant-based Food



0,2	Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) – dry	
0,05	Food Supplements based on probiotic microorganisms	
DDT and its metabolites	0,02	Food Supplements based predominantly on dietary fibre

0,1	Food Supplements based on pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant extracts, etc.) using various fillers, including dry concentrates for beverages (for compositions containing plant components); plant-based Food Supplements, including flower pollen, dry products.	
	plant-based Food	

2,0	Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) – dry
0,05	Food Supplements based on probiotic microorganisms

heptachlor	not permitted ($<0,002$)	For all types of Food Supplements. For all types of Food Supplements
aldrin	not permitted ($<0,002$)	
Dioxins	not permitted	Food Supplements based on processed meat-and-dairy raw materials, including edible offal and poultry; arthropods, amphibians, and apiculture products (royal jelly, propolis, etc.) (dry); Food Supplements based on fish, marine invertebrates, crustaceans, molluscs and other seafood, and marine plant organisms (algae, etc.) (dry).
Melamine	not permitted (<1 mg/kg)	Food Supplements based on processed dairy raw materials
Nitrates	1000	Food Supplements based on unicellular algae (spirulina, chlorella, etc.)

Note:

Safety indicators for Food Supplements based predominantly on proteins, amino acids and their complexes, vegetable oils, lipids of animal and vegetable origin, fish oil, digestible carbohydrates, including honey with added biologically active components, syrups, etc., are regulated according to the primary food products from which the Food Supplement is produced: "Dry Egg Products", "Dry Dairy Products", "Plant Protein Isolates, Concentrates, Hydrolysates and Texturates; Food-Grade Meal from Seeds of Leguminous, Oilseed and Non-Traditional Crops"; "Milk Whey Protein Concentrates, Casein, Caseinates, Milk Protein Hydrolysates", "Blood Protein Concentrates", "Seed Germs of Cereals, Legumes and Other Crops, Flakes and Meal Made from Them, Bran", "Crystalline Amino Acids and Mixtures Thereof", "Vegetable Oils, All Types", "Products of Processing Vegetable Oils and Animal Fats, Including Fish Oil", "Fish Oil and Marine Mammal Fat", "Raw Beef, Pork, Mutton and Other Slaughter-Animal Fat, Pork Backfat", "Rendered Animal Fats", "Cow's Butter", "Sugar", "Dry Vegetables, Potatoes, Fruit, Berries and Mushrooms", "Starches, Syrups and Products of Their Processing", "Honey" (for syrups, safety indicators are calculated based on dry matter (item "Sugar")).

11. Food Products for Pregnant and Breastfeeding Women

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements		
- lead	0,05	Milk-based products and products based on soy protein isolate (in the ready-to-eat product)
	0,3	Milk-and-cereal-based porridges (instant); fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks)
	0,02	Instant herbal teas (plant-based)
- arsenic	0,05	Milk-based products and products based on soy protein isolate (in the ready-to-eat product), instant herbal teas (plant-based)
	0,2	Milk-and-cereal-based porridges (instant)

	0,1	Fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks)
- cadmium	0,02	Milk-based products and products based on soy protein isolate (in the ready-to-eat product); fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks), instant herbal teas (plant-based)
	0,06	Milk-and-cereal-based porridges (instant)

- mercury	0,005	Milk-based products and products based on soy protein isolate (in the ready-to-eat product), instant herbal teas (plant-based)
	0,03	Milk-and-cereal-based porridges (instant)
	0,01	Fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks)
Mycotoxins		

- aflatoxin M1	not permitted ($<0,00002$ mg/kg)	Milk-based products (in the ready-to-eat product); milk-and-cereal-based porridges (instant)
- aflatoxin B1	not permitted ($<0,00015$ mg/kg)	Soy-based products (in the ready-to-eat product); milk-and-cereal-based porridges (instant)
- deoxynivalenol	not permitted ($<0,05$ mg/kg)	Milk-and-cereal-based porridges (instant), wheat and barley
- zearalenone	not permitted ($<0,005$ mg/kg)	Milk-and-cereal-based porridges (instant), corn, wheat and barley
- T-2 Toxin	not permitted ($<0,05$ mg/kg)	Milk-and-cereal-based porridges (instant)
- ochratoxin A	not permitted ($<0,0005$ mg/kg)	Milk-and-cereal-based porridges (instant)

- patulin	not permitted (<0,02 mg/kg)	Fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks) containing apples, tomatoes, sea buckthorn and guelder rose
Pesticides		
- HCH (α , β , γ - isomers)	0,02	Milk-based products and products based on soy protein isolate (in the ready-to-eat product), instant herbal teas (plant-based)
	0,01	Milk-and-cereal-based porridges (instant); fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks)

- DDT and its metabolites	0,01	Milk-based products and products based on soy protein isolate (in the ready-to-eat product); milk-and-cereal-based porridges (instant), instant herbal teas (plant-based)
	0,005	Fruit-and-vegetable-based products (fruit and vegetable juices, nectars and beverages, fruit drinks)
- hexachlorobenzene	0,01	Milk-and-cereal-based porridges (instant)

- Organomercury Pesticides	not permitted	Milk-and-cereal- based porridges (instant)
- 2,4-D acid, its salts and esters	not permitted	Milk-and-cereal- based porridges (instant)
Benzo[a]pyrene	not permitted (<0,2 µg/kg)	Milk-and-cereal- based porridges (instant)
Nitrates	200,0	Vegetable-based and fruit-and- vegetable-based products
	50,0	Fruit-based products
5-Hydroxymethylfurfural	20,0	Juice Products
Dioxins	not permitted	Milk-based products (in the ready-to-eat product); milk-and- cereal-based porridges (instant)

Melamine	not permitted (<1,0 mg/kg)	Milk-based products (in the ready-to-eat product); milk-and-cereal-based porridges (instant)
Harmful Impurities:		
- infestation and contamination by stored-grain pests (insects, mites)	not permitted	Milk-and-cereal-based porridges (instant)
- metallic impurities	3×10^{-4} (%), the size of individual particles must not exceed 0,3 mm in the largest linear dimension)	Milk-and-cereal-based porridges (instant)
Indicators of Oxidative Deterioration:		

- peroxide value	4,0 mmol of active oxygen/kg of fat, not more than	Milk-based products and products based on soy protein isolate (in the ready-to-eat product)
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Annexes for all sections:

1. Antibiotics:

Antibiotics		
- chloramphenicol (chloramphenicol)	not permitted (< 0,0003 mg/kg)	Milk and Processed Milk Products; milk- clotting enzyme preparations
- tetracycline group: tetracycline, oxytetracycline, chlortetracycline (sum of the parent substances and their 4-epimers)	not permitted (< 0,01 mg/kg)	
- streptomycin	not permitted (< 0,2 mg/kg)	
- penicillin	not permitted (< 0,004 mg/kg)	

Antibiotics		
- chloramphenicol (chloramphenicol)	not permitted (< 0,0003 mg/kg)	Meat, including poultry meat (excluding wild animals and birds); Meat and Meat-Containing Products, including poultry products; Edible Offal, including poultry offal; Products containing them; Products made from meat raw materials, poultry meat and offal, including poultry offal; Eggs, egg products, processed egg products and products containing eggs; Aquaculture Animals; Honey
- tetracycline group: tetracycline, oxytetracycline, chlortetracycline (sum of the parent substances and their 4-epimers)	not permitted (< 0,01 mg/kg)	
- bacitracin (except rabbit meat)	not permitted (< 0,02 mg/kg)	

2. Dioxins are determined where there is a justified assumption that they may be present in the raw materials. The permissible level of dioxins is not regulated in products containing less than 1 % fat.

Infant Food Products

Indicators	Permissible Levels, mg/kg, not more than	Notes
Toxic Elements:		
Lead	0,02	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, milk drink, drinking cream; sterilized milk-based porridges ready for consumption; ready-made milk-based porridges produced in dairy kitchens
	0,06	Cottage Cheese and Products Based on It
	0,02	Dried milk for Baby Food, dry and liquid milk drinks (calculated for the reconstituted product)

0,3	Flour and groats requiring cooking; instant Dairy-Free Porridges (instant preparation); instant Milk-Based Porridges; dry Milk-Based Porridges requiring cooking; instant biscuits (calculated for the dry product)
0,3	Fruit and Vegetable Canned Products, including Juice Products made from fruit and (or) vegetables
0,2	Canned meat products, Pasteurized Sausages based on meat for Products for Infants and Young Children
0,3	Meat-and-Vegetable Canned Products and vegetable-and-meat canned products for preschool- and school-age children
0,5	Canned fish products, Semi-Finished Products and Culinary Products made from fish and non-fish commercial species
0,4	Fish-and-Vegetable Canned Products

0,02	Herbal drink for children (herbal tea) (calculated for the reconstituted product)
0,3	Canned meat products, sausage products, meat Semi-Finished Products, pâtés and Culinary Products
0,35	Bakery and flour Confectionery Products
0,5	Flour and groat products
0,2	Cheeses, cheese products and cheese pastes
0,02	Low-lactose and lactose-free products, products based on soy protein isolate, high-protein dry milk products, products based on complete or partial protein hydrolysates, phenylalanine-free or low-phenylalanine products, products for premature and (or) low-weight children (calculated for the reconstituted product)
0,3	Low-protein products

	0,15	Freeze-Dried Products based on milk
	0,2	Freeze-Dried Products based on meat
	1,0	Freeze-Dried Products based on plants
Arsenic	0,05	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, milk drink, drinking cream; sterilized Milk-Based Porridges ready for consumption; ready-made Milk-Based Porridges produced in dairy kitchens
	0,15	Cottage Cheese and Products Based on It; cheeses, cheese products and cheese pastes

0,05	Dried milk for Baby Food, dry and liquid milk drinks (calculated for the reconstituted product)
0,2	Flour and groats requiring cooking; instant Dairy-Free Porridges (instant preparation); instant Milk-Based Porridges; dry Milk-Based Porridges requiring cooking; instant biscuits (calculated for the dry product)
0,1	Fruit and Vegetable Canned Products, including Juice Products made from fruit and (or) vegetables
0,1	Canned meat products, Pasteurized Sausages based on meat
0,2	Meat-and-Vegetable Canned Products and vegetable-and-meat canned products
0,5	Canned fish products, Semi-Finished Products and Culinary Products made from fish and non-fish commercial species
0,2	Fish-and-Vegetable Canned Products
0,05	Herbal drink for children (herbal tea) (calculated for the reconstituted product)
0,1	Canned meat products, sausage products, meat Semi-Finished Products, pâtés and Culinary Products

	0,2	Flour and groat products
	0,15	Bakery and flour Confectionery Products
	0,05	Low-lactose and lactose-free products, products based on soy protein isolate, high-protein dry milk products, products based on complete or partial protein hydrolysates, phenylalanine-free or low-phenylalanine products, products for premature and (or) low-weight children (calculated for the reconstituted product)
	0,2	Low-protein products
	0,15	Freeze-Dried Products based on milk
	0,1	Freeze-Dried Products based on meat
	0,2	Freeze-Dried Products based on plants
Cadmium	0,02	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, milk drink, drinking cream; milk-based porridges ready for consumption, sterilized; ready-made milk-based porridges produced in dairy kitchens

0,06	Cottage Cheese and Products Based on It
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0,02	Dried milk for Baby Food, dry and liquid milk drinks (calculated for the reconstituted product)
0,06	Flour and groats requiring cooking; instant Dairy-Free Porridges (instant preparation); instant Milk-Based Porridges; dry Milk-Based Porridges requiring cooking; instant biscuits (calculated for the dry product)
0,02	Fruit and Vegetable Canned Products, including Juice Products made from fruit and (or) vegetables
0,03	Canned meat products, sausage products, meat Semi-Finished Products, pâtés and Culinary Products, Pasteurized Sausages based on meat, Meat-and-Vegetable Canned Products and vegetable-and-meat canned products

	0,1	Canned fish products, Semi-Finished Products and Culinary Products made from fish and non-fish commercial species
	0,04	Fish-and-Vegetable Canned Products
	0,02	Herbal drink for children (herbal tea) (calculated for the reconstituted product)
	0,1	Flour and groat products
	0,07	Bakery and flour Confectionery Products
	0,1	Cheeses, cheese products and cheese pastes
	0,02	Low-lactose and lactose-free products, products based on soy protein isolate, high-protein dry milk products, products based on complete or partial protein hydrolysates, phenylalanine-free or low-phenylalanine products, products for premature and (or) low-weight children (calculated for the reconstituted product)
	0,03	Low-protein products
	0,06	Freeze-Dried Products based on milk
	0,03	Freeze-Dried Products based on meat

0,1	Freeze-Dried Products based on plants	
Mercury	0,005	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, milk drink, drinking cream; milk-based porridges ready for consumption, sterilized; ready-made milk-based porridges produced in dairy kitchens
	0,015	Cottage Cheese and Products Based on It
	0,005	Dried milk for Baby Food, dry and liquid milk drinks (calculated for the reconstituted product)

0,02	Flour and groats requiring cooking; instant Dairy-Free Porridges (instant preparation)
0,03	Dry Milk-Based Porridges requiring cooking, instant dry Milk-Based Porridges, instant biscuits (calculated for the dry product)
0,01	Fruit and Vegetable Canned Products, including Juice Products made from fruit and (or) vegetables
0,02	Canned meat products, sausage products, meat Semi-Finished Products, pâtés and Culinary Products, Pasteurized Sausages based on meat, Meat-and-Vegetable Canned Products and vegetable-and-meat canned products
0,15	Canned fish products, Semi-Finished Products and Culinary Products made from fish and non-fish commercial species
0,05	Fish-and-Vegetable Canned Products

0,005	Herbal beverage for children (herbal tea) (calculated for the reconstituted product)
0,03 0,015	Flour and groat products; Bread, bakery and flour confectionery products
0,03	Cheeses, cheese products and cheese pastes
0,005	Low-lactose and lactose-free products, based on soy protein isolate, high-protein dry milk products, based on complete or partial protein hydrolysates, phenylalanine-free or low-phenylalanine products, products for premature and/or low-birth-weight infants (calculated for the reconstituted product)
0,03	Low-protein products
0,015	Freeze-Dried Products based on milk
0,02	Freeze-Dried Products based on meat
0,03	Freeze-Dried Products based on plants

Tin	100	Canned meat products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat canned products, fish canned products, fish-and-vegetable canned products, pâtés and culinary products (for canned products in assembled tinplate containers)
Antibiotics*		
Levomycesin (chloramphenicol)	not permitted <0,0003	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, sterilized drinking cream; Cottage Cheese and products based on it; Cheeses, cheese products and cheese pastes; ready-to-eat sterilized milk-based porridges; ready-to-eat milk-based porridges produced in Dairy Kitchens
	not permitted <0,0003	Dry milk for Baby Food (calculated for the reconstituted product)

not permitted <0,0003	Dry and liquid milk beverages, including beverages for children aged 6 months to 3 years (dry products — calculated for the reconstituted product)
not permitted <0,0003	Dry milk porridges requiring cooking, instant dry milk porridges (calculated for the reconstituted product)

not permitted <0,0003	Instant biscuits
not permitted <0,0003	Canned meat products, pasteurized meat- based sausages, meat-and- vegetable and vegetable- and-meat canned products, pâtés and culinary products

not permitted <0,01	Culinary products made from fish and non-fish commercial species raised in ponds and cages, including products with a milk component and fish-and-vegetable canned products
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not permitted <0,01	Low-lactose and lactose-free products; high-protein dry milk products; products for premature and/or low-birth-weight infants (calculated for the reconstituted product); Freeze-Dried Products based on milk and meat
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	not permitted <0,01	Raw materials and components for Baby Food (based on milk, meat and edible offal)
tetracycline group	not permitted <0,01	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, sterilized drinking cream; Cottage Cheese and products based on it; Cheeses, cheese products and cheese pastes, dry and liquid milk beverages, including beverages for children over 6 months of age
	not permitted <0,01	Dry milk for Baby Food, dry milk porridges requiring cooking, instant dry milk porridges, instant biscuits (calculated for the reconstituted product); ready-to-eat sterilized milk-based porridges; ready-to-eat milk-based porridges produced in Dairy Kitchens

not permitted <0,01	Canned meat products, sausages, semi-finished meat products, pâtés and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat canned products
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not permitted <0,01	Culinary products made from fish and non-fish commercial species raised in ponds and cages, including products with a milk component and fish-and-vegetable canned products
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not permitted <0,01	Low-lactose and lactose-free products; high-protein dry milk products; products for premature and/or low-birth-weight infants (calculated for the reconstituted product); Freeze-Dried Products based on milk, Freeze-Dried Products based on meat
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not permitted <0,01	Raw materials and components for Baby Food (based on milk, meat and edible offal)
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penicillin	not permitted <0,004	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, sterilized drinking cream; Cottage Cheese and products based on it, milk beverage; Cheeses, cheese products and cheese pastes
	not permitted <0,004	Dry milk for Baby Food (calculated for the reconstituted product), dry and liquid milk beverages, including beverages for children over 6 months of age
	not permitted <0,004	Dry milk porridges requiring cooking, instant dry milk porridges, instant biscuits (calculated for the reconstituted product) Ready-to-eat sterilized milk-based porridges; ready-to-eat milk-based porridges produced in Dairy Kitchens
	not permitted <0,01ед/г	Culinary products made from fish and non-fish commercial species (for products with a milk component)

not permitted <0,004	Low-lactose and lactose-free products; high-protein dry milk products, products for premature and/or low-birth-weight infants (calculated for the reconstituted product); Freeze-Dried Products based on milk
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not permitted <0,004	Raw materials and components for Baby Food (based on milk)	
streptomycin	not permitted <0,2	Adapted and partially adapted infant formulae (dry formulae — calculated for the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products; Cottage Cheese and products based on it; Cheeses, cheese products and cheese pastes, milk beverage, sterilized drinking cream
	not permitted <0,2	Dry milk for Baby Food (calculated for the reconstituted product)
	not permitted <0,2	Dry and liquid milk beverages, including beverages for children over 6 months of age

	not permitted <0,2	Dry Milk-Based Porridges Requiring Cooking, Instant Dry Milk-Based Porridges, Instant Biscuits (calculated on the reconstituted product); Ready-to-Eat Milk-Based Porridges, Sterilized; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens
	not permitted <0,2	Culinary Products Made from Fish and Non-Fish Fishery Products (for products with a milk component)
	not permitted <0,2	Low-Lactose and Lactose-Free Products; Dry High-Protein Milk Products; Products for Preterm and/or Low-Birth-Weight Infants (calculated on the reconstituted product)
	not permitted <0,2	Freeze-Dried Products Based on Milk
	not permitted <0,2	Raw Materials and Components for Baby Food (milk-based, meat-based, and offal-based)

Bacitracin	not permitted <0,02	Canned Meat Products, Sausage Products, Meat Semi-Finished Products, Pâtés and Culinary Products, Pasteurized Sausages Based on Meat, Meat-and-Vegetable and Vegetable-and-Meat Canned Products
	not permitted	Culinary Products Made from Fish and Non-Fish Fishery Products (for products with an egg component)
	not permitted <0,02	Freeze-Dried Products Based on Meat
Pesticides*		
- HCH (α , β , γ -isomers)	0,02	Adapted and Partially Adapted Infant Formulae (dry formulae calculated on the reconstituted product), Sterilized, UHT-Treated and Pasteurized Milk, Including Fortified Milk, Liquid Fermented Milk Products; Dry and Liquid Milk Beverages, Milk Drink, Sterilized Drinking Cream

0,55 calculated on fat	Cottage Cheese and Products Based on It
0,02	Dry Milk for Baby Food (calculated on the reconstituted product)
0,01	Flour and Groats Requiring Cooking, Instant Dry Milk-Free Porridges, Dry Milk-Based Porridges Requiring Cooking (calculated on fat in the dry product), Instant Biscuits
0,001	Ready-to-Eat Milk-Based Porridges, Sterilized; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens
0,01	Fruit and Vegetable Canned Products, Including Juice Products Made from Fruit and/or Vegetables
0,02	Canned Fish Products, Fish-and-Vegetable Canned Products, Semi-Finished Products and Culinary Products Made from Fish and Non-Fish Fishery Products
0,02	Herbal Beverage for Children (Herbal Tea) (calculated on the reconstituted product)

0,02	Canned Meat Products, Sausage Products, Meat Semi- Finished Products, Pâtés and Culinary Products, Pasteurized Sausages Based on Meat, Meat- and- Vegetable and Vegetable- and-Meat Canned Products
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0,0	Bakery Products, Flour Confectionery Products, and Flour and Groat Products
0,6	Cheeses, (calculated on Products fat) and Cheese Pastes

0,02 Low-Lactose
and Lactose-
Free
Products,
Products
Based on
Soy Protein
Isolate,
Products
Based on
Complete or
Partial
Protein
Hydrolysates,
Phenylalanine-
Free or Low-
Phenylalanine
Products for
Children in
the 1st Year
of Life
(calculated
on the
reconstituted
product)

0,02	Dry High-Protein Milk Products (calculated on the reconstituted product)
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	0,01	Low-Protein Products
	0,05	Freeze-Dried Products Based on Milk
	0,02	Freeze-Dried Products Based on Meat
	0,1	Freeze-Dried Products Based on Plants
	0,005	Products for Premature and/or Low-Birth-Weight Infants
DDT and Its Metabolites	0,01	Adapted and Partially Adapted Infant Formulae (dry formulae — calculated based on the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, including fortified milk, liquid fermented milk products, milk drink, sterilized drinking cream
	0,33 calculated based on fat	Cottage Cheese and Products Based on It
	0,01	Milk Powder for Infant Food (calculated based on the reconstituted product)

0,01	Dry and Liquid Milk Drinks for Children over 6 Months of Age
0,01	Flour and Groats Requiring Cooking, Dry Milk Porridges, Instant Dairy-Free Porridges, Dry Milk Porridges Requiring Cooking (calculated based on fat in the dry product); Instant Biscuits

0,001	Ready-to-Eat Sterilized Milk-Based Porridges; Ready Milk- Based Porridges Produced in Dairy Kitchens
0,005	Fruit and Vegetable Canned Products, Including Juice Products Made from Fruit and/or Vegetables

0,01	Canned Fish Products, Fish-and-Vegetable Canned Products, Semi-Finished Products, and Culinary Products Made from Fish and Non-Fish Fishery Products
0,01	Children's Herbal Drink (Herbal Tea) (calculated based on the reconstituted product)

0,01	Canned Meat Products, Sausages, Meat Semi-Finished Products, Pâtés and Culinary Products, Pasteurized Sausages Based on Meat, Meat-and-Vegetable and Vegetable-and-Meat Canned Products
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	0,01	Bakery Products, Flour Confectionery Products, and Flour and Groat Products
	0,2 (calculated based on fat)	Cheeses, Cheese Products and Cheese Pastes
	0,01	Low-Lactose and Lactose-Free Products, Products Based on Soy Protein Isolate, Dry High-Protein Milk Products, Low-Protein Products, Products Based on Complete or Partial Protein Hydrolysates, Products Without Phenylalanine or with a Low Phenylalanine Content (calculated based on the reconstituted product)
	0,03	Freeze-Dried Products Based on Milk
	0,01	Freeze-Dried Products Based on Meat
	0,1	Freeze-Dried Products Based on Plants

0,005	Products for Premature and/or Low-Birth-Weight Infants	
Hexachlorobenzene	0,01	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges
	0,01	Culinary Products Made from Fish and Non-Fish Fishery Products
Organomercury Pesticides	Not Permitted	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges
	Not Permitted	Culinary Products Made from Fish and Non-Fish Fishery Products
2,4-D Acid, Its Salts and Esters	Not Permitted	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges
	Not Permitted	Culinary Products Made from Fish and Non-Fish Fishery Products

Heptachlor	Not Permitted < 0,002 mg/kg	Freeze-Dried Products Based on Plants
Aldrin	Not Permitted < 0,002 mg/kg	Freeze-Dried Products Based on Plants

Indicators of Oxidative Deterioration: Peroxide Value	4,0 mmol of active oxygen/kg of fat	Products Based on Soy Protein Isolate, Products Based on Complete or Partial Protein Hydrolysates, Products Without Phenylalanine or with a Low Phenylalanine Content, Low-Lactose and Lactose-Free Products, Products for Premature and/or Low-Birth-Weight Infants (calculated based on the reconstituted product)
Melamine	Not Permitted (< 1 mg/kg)	Adapted and Partially Adapted Infant Formulae (dry formulae — calculated based on the reconstituted product), sterilized, ultra-pasteurized and pasteurized milk, liquid fermented milk products, milk drink, drinking cream
		Dry and Liquid Milk Drinks, Including Those for Children over 6 Months of Age (calculated based on the reconstituted product)
		Cottage Cheese and Products Based on It
		Cheeses, Cheese Products and Cheese Pastes

	Dry Milk Porridges Requiring Cooking, Instant Dry Milk Porridges, Instant Biscuits (for dry products, calculated based on the reconstituted product)
	Ready-to- Eat Sterilized Milk-Based Porridges; Ready Milk- Based Porridges Produced in Dairy Kitchens

	Products Based on Soy Protein Isolate, Dry High-Protein Milk Products, Low-Lactose and Lactose- Free Products, Products for Premature and/or Low- Birth- Weight Infants	
Dioxins	Not Permitted	Adapted and Partially Adapted Infant Formulae, sterilized, ultra-pasteurized and pasteurized milk, liquid fermented milk products, milk drink, drinking cream
		Milk Powder for Infant Food (calculated based on the reconstituted product)

		Dry and Liquid Milk Drinks, Including Those for Children over 6 Months of Age (calculated based on the reconstituted product)
		Cottage Cheese and Products Based on It, Cheeses
		Cheeses, Cheese Products and Cheese Pastes
		Dry Milk Porridges Requiring Cooking, Instant Dry Milk Porridges, Instant Biscuits (calculated based on the dry product)
		Ready-to-Eat Sterilized Milk-Based Porridges; Ready Milk-Based Porridges Produced in Dairy Kitchens
		Canned Meat Products, Pasteurized Sausages Based on Meat, Meat-and-Vegetable and Vegetable-and-Meat Canned Products, Sausages, Meat Semi-Finished Products, Pâtés and Culinary Products

	Canned Fish and Fish-and- Vegetable Products, Semi- Finished Products and Culinary Products Made from Fish and Non- Fish Fishery Products
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	Dry High-Protein Milk Products, Low-Lactose and Lactose-Free Products, Products for Premature and/or Low-Birth-Weight Infants (calculated based on the reconstituted product)
	Freeze-Dried Products Based on Milk

	Freeze-Dried Products Based on Meat	
Infestation and Contamination by Stored-Grain Pests (Insects and Mites)	Not Permitted	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges, Dry Milk Porridges Requiring Cooking, Instant Biscuits (calculated based on the dry product)
		Ready-to-Eat Sterilized Milk-Based Porridges; Ready Milk-Based Porridges Produced in Dairy Kitchens
		Bakery Products, Flour Confectionery Products, and Flour and Groat Products
		Low-Protein Products

Metallic Impurities	3·10 ⁻⁴ (%; the size of individual particles must not exceed 0,3 mm in the largest linear dimension	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges, Dry Milk Porridges Requiring Cooking, Instant Biscuits (calculated based on the dry product)
		Ready-to-Eat Sterilized Milk-Based Porridges; Ready Milk-Based Porridges Produced in Dairy Kitchens
		Bakery Products, Flour Confectionery Products, and Flour and Groat Products
		Low-Protein Products
Mycotoxins Aflatoxin B1	Not Permitted (<0,00015)	Flour and Groats Requiring Cooking, Instant Dry Dairy-Free Porridges (instant preparation); Dry Milk Porridges Requiring Cooking, Instant Biscuits (calculated based on the dry product)

Not Permitted (<0,00015)	Ready-to-Eat Sterilized Milk-Based Porridges; Ready Milk-Based Porridges Produced in Dairy Kitchens
Not Permitted <0,00015	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for products containing groats and flour)
Not Permitted <0,00015	Fruit and Vegetable Canned Products (for fruit-and-grain purées)
	Fish-and-Vegetable Canned Products
Not Permitted	Bakery Products, Flour Confectionery Products, and Flour and Groat Products

Not Permitted	Culinary Products Made from Fish and Non-Fish Fishery Products (for products containing groats and flour)
	Products Based on Soy Protein Isolate (calculated based on the reconstituted product), Low-Protein Products

Deoxynivalenol	not permitted <0,05	Flour and Groats Requiring Cooking, Dry Dairy-Free Porridges (Instant); Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (calculated on a dry-product basis) (for porridges containing wheat or barley flour or groats)
	not permitted <0,05	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens (for porridges containing wheat or barley flour or groats)
	not permitted <0,05	Fruit and Vegetable Canned Products (for fruit-and-grain purées containing wheat or barley flour)
	not permitted <0,05	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for canned products containing wheat or barley groats and flour)
		Fish-and-Vegetable Canned Products (for canned products containing wheat or barley flour or groats)

	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products (made from wheat and barley)
not permitted	Culinary Products from Fish and Non-Fish Fishery Products (for products containing groats or flour)

	Low-Protein Products (made from wheat or barley flour)
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Zearalenone	not permitted <0,005	Flour and Groats Requiring Cooking, Dry Dairy-Free Instant Porridges (Instant);, Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (for corn, barley, and wheat flour, calculated on a dry-product basis)
	not permitted <0,005	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens (for porridges containing wheat or barley flour or groats)
	not permitted <0,005,	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for products containing wheat, barley, or corn groats and flour)

	not permitted <0,005	Fish-and-Vegetable Canned Products (for canned products containing wheat or barley flour or groats)
	not permitted <0,005	Fruit and Vegetable Canned Products (for fruit-and-grain purées containing wheat, corn, or barley flour)
	not permitted	Culinary Products from Fish and Non-Fish Fishery Products (for products containing groats or flour)
	not permitted <0,005	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products (made from wheat, barley, or corn)
	not permitted <0,005	Low-Protein Products (made from wheat or barley flour)

T-2 Toxin	not permitted (<0,05)	Flour and Groats Requiring Cooking; Dry Dairy-Free Instant Porridges (Instant); Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (calculated on a dry-product basis)
not permitted (<0,05)	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens	
not permitted (<0,05)	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for products containing groats and flour)	
not permitted (<0,05)	Fish-and-Vegetable Canned Products (for canned products containing flour and groats)	

not permitted	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products	
not permitted	Culinary Products from Fish and Non-Fish Fishery Products (for products containing groats or flour)	
	Low-Protein Products	
Ochratoxin A	not permitted (<0,0005)	Flour and Groats Requiring Cooking; Dry Dairy-Free Instant Porridges (Instant); Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (for all types, calculated on a dry-product basis)

	not permitted <0,0005	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens (for all types)
	not permitted (<0,0005)	Fruit and Vegetable Canned Products (for products containing flour or groats)
	not permitted <0,0005	Meat-and-Vegetable Canned Products (Vegetable-and-Meat Canned Products) (for products containing groats and flour)
	not permitted (<0,0005)	Fish-and-Vegetable Canned Products (for canned products containing flour and groats)
	not permitted	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products
	not permitted	Culinary Products from Fish and Non-Fish Fishery Products (for products containing groats or flour)
		Low-Protein Products

Fumonisin B1 and B2	0,2	Flour and Groats Requiring Cooking, Dry Dairy-Free Instant Porridges (Instant); Dry Milk-Based Instant Porridges, Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (for corn flour, calculated on a dry-product basis)
	0,2	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens (for porridges containing flour or groats)
	0,2	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products (for corn flour)
Patulin	not permitted <0,02	Fruit and Vegetable Canned Products, including Juice Products from Fruits and/or Vegetables (for products containing apples, tomatoes, or sea buckthorn)
	not permitted <0,02	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for products containing tomatoes)
	not permitted <0,02	Fish-and-Vegetable Canned Products (for canned products containing tomatoes)

	not permitted <0,02	Freeze-Dried Products Based on Plant Materials (for products containing apples, tomatoes, or sea buckthorn)
Aflatoxin M1	not permitted (<0,00002)	Adapted and Partially Adapted Infant Formulae (dry — calculated on a reconstituted-product basis), sterilized, UHT-treated, and pasteurized milk, liquid fermented milk products, milk drink, drinking cream
	Milk Powder for Infant Food, Dry and Liquid Milk Drinks, including for children over 6 months of age (calculated on a reconstituted-product basis)	
Not more than 0,00002	Cottage Cheese and Products Based on It	
not permitted (<0,00005)	Cheeses, Cheese Products, and Cheese Pastes	

not permitted (<0,00002)	Dry Milk-Based Porridges Requiring Cooking, Dry Milk-Based Instant Porridges, Instant Biscuits (for dry products, calculated on a reconstituted-product basis)
not permitted (<0,00002)	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens
not permitted (<0,00002)	Fruit and Vegetable Canned Products (for fruit-and-milk purées)
not permitted (<0,00002)	Culinary Products from Fish and Non-Fish Fishery Products (for products with a milk component)

	not permitted (<0,00002)	Dry High-Protein Milk Products, Products Based on Complete or Partial Protein Hydrolysates, Low-Lactose and Lactose-Free Products, Products for Premature and/or Low-Birth-Weight Infants (calculated on a reconstituted-product basis)
	not permitted (<0,00002)	Freeze-Dried Products Based on Milk
Benzo[a]pyrene	not permitted ($\leq 0,0002 \text{ мкг/кг}$)	Flour and Groats Requiring Cooking, Dry Milk-Based and Dairy-Free Instant Porridges, Dry Milk-Based Porridges Requiring Cooking, Instant Biscuits (calculated on a dry-product basis)
	not permitted < 0,0002	Ready-to-Eat Sterilized Milk-Based Porridges; Ready-Made Milk-Based Porridges Produced in Dairy Kitchens
	not permitted < 0,0002	Bread and Bakery Products, Flour Confectionery Products, and Flour and Groat Products

not permitted < 0,0002	Culinary Products from Fish and Non- Fish Fishery Products	
Nitrates	50 (fruit-based, except products containing bananas and strawberries) 200 (vegetable- based and fruit-and- vegetable-based, and for products containing bananas and strawberries)	Fruit and Vegetable Canned Products, including Juice Products from Fruits and/or Vegetables

	150	Meat-and-Vegetable and Vegetable-and-Meat Canned Products (for canned products containing vegetables)
	150	Fish-and-Vegetable Canned Products (for canned products containing vegetables)
	150	Culinary Products from Fish and Non-Fish Fishery Products (for products containing vegetables)
Nitrites	not permitted (<0,5)	Canned Meat Products, Pasteurized Sausages Based on Meat, Meat-and-Vegetable Canned Products (Vegetable-and-Meat Canned Products), Semi-Finished Meat Products, Pâtés, and Culinary Products
	30	Sausage Products

Nitrosamines, Sum of NDMA and NDEA	not permitted (<0,001)	Canned Meat Products, Pasteurized Sausages Based on Meat, Meat-and-Vegetable Canned Products (Vegetable-and-Meat Canned Products), Semi-Finished Meat Products, Pâtés, and Culinary Products
		Fish Canned Products and Fish-and-Vegetable Canned Products, Culinary Products and Semi-Finished Products from Fish and Non-Fish Fishery Products
	0,002	Sausage Products
Polychlorinated Biphenyls	0,5	Fish Canned Products, Semi-Finished Products, and Culinary Products from Fish and Non-Fish Fishery Products
	0,2	Fish-and-Vegetable Canned Products
Histamine	100 (tuna, mackerel, salmon, herring)	Fish Canned Products, Culinary Products, and Semi-Finished Products from Fish and Non-Fish Fishery Products

40 (tuna,
mackerel, salmon,
herring)

Fish-and-
Vegetable
Canned
Products

Phycotoxins		
Paralytic Shellfish Poison (saxitoxin)	not permitted (molluscs)	Semi-finished products of fish and non-fish aquatic harvest species
	control by raw materials	Culinary products of fish and non-fish aquatic harvest species
Amnesic Shellfish Poison (domoic acid)	not permitted (molluscs)	Semi-finished products of fish and non-fish aquatic harvest species
	control by raw materials	Culinary products of fish and non-fish aquatic harvest species
Amnesic Shellfish Poison (domoic acid)	not permitted (internal organs of crabs)	Semi-finished products of fish and non-fish aquatic harvest species
	control by raw materials	Culinary products of fish and non-fish aquatic harvest species

Diarrhetic Shellfish Poison (okadaic acid)	not permitted (molluscs)	Semi-finished products of fish and non-fish aquatic harvest species
	control by raw materials	Culinary products of fish and non-fish aquatic harvest species
Oligosaccharides	not more than 2,0%	Products based on soy protein isolate
Trypsin inhibitor	not more than 0,5%	Products based on soy protein isolate

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

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

Footnote. Annex 4 as amended by Decision of the Council of the Eurasian Economic Commission No. 115 dated 08.08.2019 (enters into force upon expiration of 180 calendar days from the date of its official publication).

Item No.	Food product groups	Specific activity of caesium-137, Bq/kg(l)	Specific activity of strontium-90, Bq/kg(l)
1.	Meat, meat products and edible offal	200	-
2.	Venison, wild animal meat	300	-
3.	Fish and fish products	130	100
4.	Dried and cured fish	260	-
5.	Milk and processed milk products (except condensed, concentrated, canned products, dry, cheeses and cheese products, butter and butter paste from cow's milk, butter-vegetable spread and butter-vegetable ghee blend, milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates)	100	25
6.	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates	300	80

7.	Dry, freeze-dried processed milk products	500	200
8.	Cheeses and cheese products	50	100
9.	Concentrated, condensed processed milk products; canned milk products, canned composite milk products, canned milk-containing products	300	100
10.	Butter, butter paste from cow's milk, milk fat	200 (for milk fat 100)	60 (for milk fat 80)

11.	Butter-vegetable spread, butter-vegetable ghee blend	100	80
12.	Dry milk-based culture media	160	80
13.	Vegetables, root crops including potatoes	80 (600 (2))	40 (200 (2))
14.	Bread and bakery products	40	20
15.	Flour, groats, flakes, pasta products,	60	-
16.	Wild berries and canned products thereof	160 (800 (2))	-
17.	Fresh mushrooms	500	-
18.	Dried mushrooms	2500	-
19.	Specialized infant food products ready for consumption ⁽¹⁾	40	25
20.	Vegetable oils	40	80

21.	Interesterified refined deodorized oils (fats); hydrogenated refined deodorized oils (fats); margarines; special-purpose fats, including cooking, confectionery, and bakery fats; milk fat substitutes; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-tempering cocoa butter substitutes, vegetable fat spreads, vegetable fat ghee blends, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil creams	60	80
22.	Vegetable-butter spreads, vegetable-butter ghee blends	100	80

Notes: (1) – for freeze-dried products, the specific activity is determined in the reconstituted product;

(2) – permissible level in the dry product

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

Requirements for Unprocessed Food (Edible) Raw Materials of Animal Origin

Footnote. Annex 5 ceased to have effect by Decision of the Council of the Eurasian Economic Commission No. 115 dated 08.08.2019 (enters into force upon expiration of 180 calendar days from the date of its official publication).

Annex 51
to the Technical Regulation of the Customs Union
"On the Safety of Food
Products" (TR CU 021/2011)

Maximum Permissible Levels of Residues of Veterinary Medicinal Products (Pharmacologically Active Substances and Their Metabolites) in Food Products of Animal Origin, Including Unprocessed Products of Animal Origin, Including Food Raw Materials of Animal Origin

Footnote. The Technical Regulation was supplemented with Annex 5¹ in accordance with Decision of the Council of the Eurasian Economic Commission No. 70 dated 23.06.2023 (enters into force upon expiration of 12 months from the date of its official publication).

Veterinary Medicinal Product (Pharmacologically Active Substance and its Metabolites) (Marker Molecule)	Food Products of Animal Origin, including Unprocessed Food Products of Animal Origin, including Food Raw Materials of Animal Origin	Maximum Permissible Levels, mg/kg, not more than	Species of Food-Producing Animals from which the Food Products were Obtained
1. Abamectin/Aversectin (Avermectins B1)	Meat and Meat Products	0,01	all species of food-producing animals cattle, goats
	fat, liver and food products containing them*	0,1	

kidneys and food products containing them*	0,05		
milk, dairy products	0,005		
2. Avilamycin Avilamycin (dichloroiso-everninic acid)	meat and Meat Products	0,05	pigs, rabbits, poultry
	fat and food products containing it*	0,1	
	liver and food products containing it*	0,3	
	kidneys and food products containing them*	0,2	

3. Amitraz (sum of amitraz and all metabolites containing the 2,4-dimethylaniline (2,4-DMA) group, expressed as amitraz)	meat and Meat Products	0,05	cattle
	fat, liver kidneys and food products containing them*	0,2	
	milk, dairy products	0,01	
	meat and Meat Products	0,1	sheep
	fat and food products containing it*	0,4	
	liver and food products containing it*	0,1	

kidneys and food products containing them*	0,2	
milk, dairy products	0,01	
fat and food products containing it*	0,2	goats
liver and food products containing it*	0,1	
kidneys and food products containing them*	0,2	
milk, dairy products	0,01	
meat and Meat Products	0,05	pigs
fat (backfat with skin) and food products containing it*	0,4	
liver, kidneys and food products containing them*	0,2	
honey and apiculture products	0,2	bees

4. Amoxicillin Amoxicillin	meat (for fish – in natural proportions with skin), meat and fish products	0,05	all species of food-producing animals, Aquaculture Animals
	fat, liver, kidneys and food products containing them*	0,05	
	milk, dairy products	0,004	
5. Ampicillin Ampicillin	meat (for fish – in natural proportions with skin), meat and fish products	0,05	all species of food-producing animals, Aquaculture Animals

fat, liver, kidneys and food products containing them*	0,05		
milk, dairy products	0,004		
6. Apramycin Apramycin	meat, Meat Products	1,0	all species of food-producing animals
	fat and food products containing it*	1,0	
	liver and food products containing it*	10,0	
	kidneys and food products containing them*	20,0	
7. Amprolium Amprolium	meat, Meat Products	0,2	broiler chickens, turkeys

skin, fat, liver and food products containing them*	0,2		
kidneys and food products containing them*	0,4		
eggs, egg products	1,0		
8. Baquiloprim Baquiloprim	fat and food products containing it*	0,01	cattle
	liver and food products containing it*	0,3	
	kidneys and food products containing them*	0,15	
	milk, dairy products	0,03	

backfat with skin and food products containing it*	0,04	pigs	
liver, kidneys and food products containing them*	0,05		
9. Bacitracin Bacitracin (sum of bacitracins A, B and C, including in the form of zinc bacitracin)	milk, dairy products	0,1	cattle
	meat, Meat Products	0,15	rabbits
	fat, liver, kidneys and food products containing them*	0,15	

10. Benzylpenicillin ethylenediamine Benzylpenicillin ethylenediamine, (benzylpenicillin, penicillin G, penicillin G procaine, procaine benzylpenicillin, procaine penicillin, procaine benzylpenicillin G, procaine penicillin G, penicillin G ethylenediamine, penethamate, sodium benzylpenicillin, benzathine benzylpenicillin, debenzylethylenediamine)	meat (for fish – in natural proportions with skin), meat and fish products	0,05	all species of food- producing animals, Aquaculture Animals
	fat (for poultry – in natural proportions with skin, for pigs – backfat with skin), liver, kidneys and food products containing them*	0,05	
11. Valnemulin Valnemulin	meat, Meat Products	0,05	pigs

liver and food products containing it*	0,5		
kidneys and food products containing them*	0,1		
12. Halofuginone Halofuginone	meat (for fish – in natural proportions with skin), meat and fish products	0,01	all species of food-producing animals, excluding cattle, Aquaculture Animals
	fat, skin (for pigs – backfat with skin) and food products containing them*	0,025	
	liver, kidneys and food products containing them*	0,03	

eggs, egg products	0,006		
milk, dairy products	0,001		
other Food Products of Animal Origin, including unprocessed products, except honey	0,003		
13. Gentamicin Gentamycin (sum of gentamicin C1, gentamicin C1a, gentamicin C2 and gentamicin C2a)	meat, Meat Products	0,05	all species of food-producing animals (except poultry)
	fat and food products containing it*	0,05	
	liver and food products containing it*	0,2	
	kidneys and food products containing them*	0,75	

milk, dairy products	0,1	cattle	
14. Danofloxacin Danofloxacin	meat, Meat Products	0,2	cattle, small ruminants, poultry
	liver, kidneys and food products containing them*	0,4	
	fat (for poultry, skin and fat) and food products containing them*	0,1	
	milk, dairy products	0,03	
	meat (for fish – in natural proportions with skin), meat and fish products	0,1	other species of food-producing animals, Aquaculture Animals

liver, kidneys and food products containing them*	0,2		
fat (for pigs – backfat with skin) and food products containing it*	0,05		
15. Decoquinate Decoquinate	all types of Food Products of Animal Origin, including unprocessed products, except honey	0,02	all species of food-producing animals, except cattle and small ruminants, Aquaculture Animals
16. Diclazuril Diclazuril	meat, Meat Products	0,5	sheep and rabbits
	liver and food products containing it*	3,0	

kidneys and food products containing them*	2,0	
fat and food products containing it*	1,0	
meat, Meat Products	0,5	broiler chickens, turkeys
liver and food products containing it*	3,0	
kidneys and food products containing them*	2,0	
fat, skin and food products containing them*	1,0	
eggs, egg products	0,002	
liver, kidneys and food products containing them*	0,04	other types of food-producing animals, aquaculture animals
other types of food products of animal origin, including unprocessed products, except honey	0,005	

17. Dicloxacillin Dicloxacillin	meat, meat and fish products	0,3	all types of food-producing animals, aquaculture animals
	fat, liver, kidneys and food products containing them*	0,3	
	milk, dairy products	0,03	
18. Difloxacin Difloxacin	meat, meat products	0,4	cattle and small ruminants
	liver and food products containing it*	1,4	
	kidneys and food products containing them*	0,8	

fat and food products containing it*	0,1	
meat, meat products	0,4	pigs
liver, kidneys and food products containing them*	0,8	
backfat with skin and food products containing it*	0,1	
meat, meat products	0,3	poultry
liver and food products containing it*	1,9	
kidneys and food products containing them*	0,6	
skin, fat and food products containing them*	0,4	
meat (for fish — in natural proportions with skin), meat and fish products	0,3	other types of food-producing animals, aquaculture animals
liver and food products containing it*	0,8	

kidneys and food products containing them*	0,6		
fat and food products containing it*	0,1		
19. Doxycycline Doxycycline	meat and meat products	0,1	cattle
	liver and products containing it*	0,3	
	kidneys and products containing them*	0,6	
	meat and meat products	0,1	pigs, poultry
	skin and fat and products containing them*	0,3	

liver and products containing it*	0,3		
kidneys and products containing them*	0,6		
20. Doramectin Doramectin	meat and meat products	0,01	cattle
	fat and food products containing it*	0,15	
	liver and food products containing it*	0,1	
	kidneys and food products containing them*	0,03	
	meat and meat products	0,01	sheep, pigs

fat and food products containing it*	0,1		
liver and food products containing it*	0,05		
kidneys and food products containing them*	0,03		
21. Ivermectin Ivermectin (22, 23- dihydroavermectin B _{1a})	liver and food products containing it*	0,1	cattle
	fat and food products containing it*	0,04	
	liver and food products containing it*	0,015	sheep and pigs
	fat and food products containing it*	0,02	

meat, edible offal and food products containing them*	0,001	poultry	
22. Imidocarb Imidocarb	meat, meat products	0,3	cattle
	fat and food products containing it*	0,05	
	liver and food products containing it*	2,0	
	kidneys and food products containing them*	1,5	
	milk, dairy products	0,05	
	meat, meat products	0,3	sheep

fat and food products containing it*	0,05		
liver and food products containing it*	2,0		
kidneys and food products containing them*	1,5		
23. Kanamycin Kanamycin (kanamycin A)	meat, meat products	0,1	all types of food-producing animals
	fat and food products containing it*	0,1	
	liver and food products containing it*	0,6	
	kidneys and products containing them*	2,5	
	milk, dairy products	0,15	

24. Clavulanic acid Clavulanic acid	meat, meat products	0,1	cattle, pigs
	fat (for pigs — backfat with skin) and food products containing it*	0,1	
	liver and food products containing it*	0,2	
	kidneys and food products containing them*	0,4	
	milk, dairy products	0,2	cattle
25. Closantel Closantel	meat and meat products	1,0	cattle

fat and food products containing it*	3,0		
liver and food products containing it*	1,0		
kidneys and food products containing them*	3,0		
meat and meat products	1,5	sheep	
fat and food products containing it*	2,0		
liver and food products containing it*	1,5		
kidneys and food products containing them*	5,0		
26. Cloxacillin Cloxacillin	meat (for fish — in natural proportions with skin), meat and fish products	0,3	all types of food-producing animals, aquaculture animals

fat, liver, kidneys and food products containing them*	0,3		
milk, dairy products	0,03		
27. Colistin Colistin	meat (for fish — in natural proportions with skin), meat and fish products	0,15	all types of food-producing animals, aquaculture animals
	fat (for poultry — skin and fat in natural proportions; for pigs — backfat with skin) and food products containing it* , liver and food products containing it*	0,15	

kidneys and food products containing them*	0,2		
milk, dairy products	0,05		
eggs, egg products	0,3		
28. Coumaphos	honey and apiculture products	0,1	bees
29. Lasalocid Lasalocid (ionophores) (lasalocid A) (sodium lasalocid)	meat, meat products	0,02	poultry
	skin, fat, liver and food products containing them*	0,1	
	kidneys and food products containing them*	0,05	

eggs, egg products	0,15		
milk, dairy products	0,001	other types of food-producing animals, aquaculture animals	
liver, kidneys and food products containing them*	0,05		
other types of food products of animal origin, including unprocessed products, except honey	0,005		
30. Lincomycin/ clindamycin Lincomycin/Clindamycin	meat, meat products	0,1	all types of food-producing animals
	fat, skin (for pigs — backfat with skin) and food products containing them*	0,05	
	liver and food products containing it*	0,2	

kidneys and food products containing them*	0,4	poultry	
milk, dairy products	0,15		
eggs, egg products	0,05		
meat, meat products	0,1		
fat, skin and products containing them	0,05		
liver and products containing it	0,5	0,002	all types of food-producing animals, Aquaculture Animals
31. Maduramicin Maduramicin	all types of food products of animal origin, including unprocessed food products, except honey		

32. Marbofloxacin Marbofloxacin	meat, meat products	0,15	cattle, pigs

fat (for pigs – backfat with skin) and food products containing it*	0,05		
liver, kidneys and food products containing them*	0,15		
milk, dairy products	0,075		
33. Metronidazole/ dimetridazole/ ronidazole/dapsone/ clotrimazole/aminitrizole Metronidazole/ dimetridazole/ronidazole/ dapsone/clotrimazole/ aminitrizole	all types of food products of animal origin, including unprocessed food products	not permitted (< 0,001)	all types of food-producing animals, aquaculture animals
34. Monensin (monensin A) Monensin	meat, meat products	0,002	cattle
	fat and food products containing it*	0,01	
	liver and food products containing it*	0,03	

kidneys and food products containing them*	0,002		
milk, dairy products	0,002		
liver and food products containing it*	0,008	poultry	
other types of food products	0,002		
liver	0,008	other types of food-producing animals	
other slaughter products	0,002		
35. Narasin Narasin	eggs, egg products	0,002	all types of food-producing animals, aquaculture animals
	milk, dairy products	0,001	
	liver and products containing it*	0,05	

other types of food products of animal origin, including unprocessed food products, except honey	0,005		
36. Nafcillin Nafcillin	meat, meat products	0,3	all types of food-producing animals (except pigs and horses)
	fat, liver, kidneys and food products containing them*	0,3	
	milk, dairy products	0,03	
37. Neomycin Neomicin (neomycin B, including framycetin)	meat (for fish – in natural proportions with skin), meat and fish products, fat	0,5	all types of food-producing animals, aquaculture animals
	liver and food products containing it*	0,5	

kidneys and food products containing them*	5,0		
eggs, egg products	0,5		
milk, dairy products	1,5		
38. Nicarbazin Nicarbazin dinitrocarbanilide (as N, N'-bis-(4-nitrophenyl) urea)	meat, meat products	0,2	broiler chickens
	liver, kidneys, fat, skin and food products containing them*	0,2	
	eggs, egg products	0,1	other types of food-producing animals, aquaculture animals
	milk, dairy products	0,005	
	liver, kidneys and food products containing them*	0,1	

other types of food products of animal origin, including unprocessed food products, except honey	0,025		
39. Nitrofurans (including furazolidone) Nitrofurans (including furazolidone)	all types of food products of animal origin, including unprocessed food products	not permitted (< 0,001)	all types of food-producing animals, aquaculture animals
40. Novobiocin Novobiocin	milk, dairy products	0,05	cattle
41. Oxacillin Oxacillin	meat (muscle tissue, for fish – in natural proportions with skin), meat and fish products	0,3	all types of food-producing animals, aquaculture animals

fat, liver, kidneys and food products containing them*	0,3		
milk, dairy products	0,03		
42. Oxolinic acid Oxolinic acid	meat (for fish - in natural proportion with skin), meat and fish products	0,1	all types of food-producing animals, aquaculture animals
	liver, kidneys and food products containing them	0,15	
	fat (for poultry - skin and fat in natural proportions, for pigs - backfat with skin) and food products containing it*	0,05	

43. Paromomycin Paromomycin	meat (for fish – in natural proportions with skin), meat and fish products	0,5	all types of food- producing animals, aquaculture animals
	liver, kidneys and food products containing them*	1,5	
44. Pirlimycin Pirlimycin	meat, meat products	0,1	all types of food- producing animals
	liver and food products containing it*	1,0	
	kidneys and food products containing them*	0,4	
	milk, dairy products	0,1	

45. Rifaximin/ Rifaximin	milk, dairy products	0,06	cattle
46. Robenidine Robenidine	eggs, egg products	0,025	all types of food- producing animals, aquaculture animals
	liver, kidneys, skin and fat (for pigs – backfat with skin) and food products containing them*	0,05	
	other types of food products of animal origin, including unprocessed food products, except honey	0,005	

47. Salinomycin Salinomycin	liver (except rabbit liver) and food products containing it*	0,005	all types of food-producing animals, aquaculture animals
	eggs, egg products	0,003	
	other types of food products of animal origin, including unprocessed food products	0,002	
48. Sarafloxacin Sarafloxacin	meat, meat products	0,01	poultry
	liver, kidneys and food products containing them*	0,1	

skin, fat and food products containing them*	0,01		
meat (muscle tissue of fish of the salmon family in natural proportion with skin), fish products, except fish roe	0,03	aquaculture animals	
49. Semduramicin Semduramicin	all types of food products of animal origin, including unprocessed food products, except honey	0,002	all types of food-producing animals, aquaculture animals
50. Spectinomycin Spectinomycin	fat and food products containing it*	0,5	all types of food-producing animals, except sheep, aquaculture animals
	meat (for fish - in natural proportions with skin), meat and fish products	0,3	

kidneys and food products containing them*	5,0		
beef liver and food products containing it*	1,0		
milk, dairy products	0,2		
fat and food products containing it*	0,5	sheep	
meat, meat products	0,3		
kidneys and food products containing them*	5,0		
liver and food products containing it*	2,0		
milk, dairy products	0,2		
51. Spiramycin Spiramycin (sum of spiramycin and neospiramycin) (for food products made from pork: spiramycin 1)	meat, meat products	0,2	cattle

fat, liver, kidneys and food products containing them*	0,3		
milk, dairy products	0,2		
meat, meat products	0,2	poultry	
skin, fat and food products containing them*	0,3		
liver and food products containing it*	0,4		
meat, meat products	0,25		pigs
liver and food products containing it*	2,0		
kidneys and food products containing them*	1,0		
backfat and food products containing it*	0,3		
52. Streptomycin/ Dihydrostreptomycin Streptomycin/ Dihydrostreptomycin	meat, meat products	0,5	all species of food-producing animals

fat, liver and food products containing them*	0,5		
kidneys and food products containing them*	1,0		
eggs, egg products	0,5	poultry	
53. Sulfonamides (all substances of the sulfonamide group) (the sum of all residues of this group must not exceed the maximum permissible level)	meat, meat products	0,1	all species of food-producing animals
	fat, liver, kidneys and food products containing them*	0,1	
	milk, dairy products	0,025	cattle, sheep, goats
54. Thiabendazole Thiabendazole (sum of thiabendazole and 5-hydroxythiabendazole)	meat, meat products	0,1	cattle
	liver and food products containing it*	0,3	

kidneys and food products containing them*	1,0		
milk, dairy products	0,2		
meat, meat products	0,03	poultry	
eggs, egg products	0,1		
55. Tiamulin Tiamulin (sum of metabolites that can be hydrolyzed to 8- α -hydroxymutilin)	meat, meat products	0,1	pigs, rabbits
	liver and food products containing it*	0,5	
	meat, meat products	0,1	chickens
	skin, fat and food products containing them*	0,1	
	liver and products containing it*	1,0	

eggs, egg products	1,0		
meat, meat products	0,1	turkeys	
skin, fat and food products containing them*	0,1		
liver and food products containing it*	0,3		
56. Thiamphenicol Thiamphenicol (as the sum of thiamphenicol and thiamphenicol conjugates, expressed as thiamphenicol)	meat (for fish – in the natural proportion with skin), meat and fish products	0,05	all species of food-producing animals, Aquaculture Animals
	liver and kidneys (except fish) and food products containing them*	0,05	

fat (for poultry – in natural proportions with skin, for pigs – backfat with skin) and food products containing it*	0,05		
milk, dairy products	0,05		
57. Tylvalosin Tylvalosin (sum of tylvalosin and 3-O-acetyltylosin)	meat, meat products	0,05	pigs
	backfat with skin, liver, kidneys and food products containing them*	0,05	
	meat, meat products	0,05	poultry
	fat, skin, liver and food products containing them*	0,05	
58. Tilmicosin Tilmicosin	meat, meat products	0,075	poultry

skin, fat and food products containing them*	0,075	
liver and food products containing it*	1,0	
kidneys and food products containing them*	0,25	
meat (for fish – in the natural proportion with skin), meat and fish products	0,05	other species of food-producing animals, Aquaculture Animals
liver, kidneys and food products containing them*	1,0	
fat (for pigs – backfat with skin) and food products containing it*	0,05	
milk, dairy products	0,05	

59. Tylosin Tylosin (tylosin A)	meat (for fish – in the natural proportion with skin), meat and fish products	0,1	all species of food- producing animals, Aquaculture Animals
	liver, kidneys, fat (for poultry – in the natural proportion with skin, for pigs – backfat with skin) and food products containing them*	0,1	
	eggs, egg products	0,2	
	milk, dairy products	0,05	

60. Toltrazuril Toltrazuril (toltrazuril sulfone)	meat, meat products	0,1	all species of food-producing animals, except poultry
	fat and food products containing it*	0,15	
	liver and food products containing it*	0,5	
	kidneys and food products containing them*	0,25	
	meat, meat products	0,1	poultry
	skin, fat and food products containing them*	0,2	
	liver and food products containing it	0,6	

kidneys and food products containing them*	0,4		
61. Trimethoprim Trimethoprim	meat, meat products	0,05	all species of food-producing animals, except horses
	liver, kidneys, fat and food products containing them*	0,05	
	milk, dairy products	0,05	
	meat, meat products	0,1	horses
	liver, kidneys, fat and food products containing them*	0,1	

62. Tulathromycin Tulathromycin (2R, 3S, 4R, 5R, 8R, 10R, 11R, 12S, 13S, 14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[3,4,6-trideoxy-3-(dimethylamino)- β -D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecane-15-one, expressed as tulathromycin equivalents)	fat and food products containing it*	0,1	cattle
	liver, kidneys and food products containing them*	3,0	
	backfat with skin and food products containing it*	0,1	pigs
	liver, kidneys and food products containing them*	3,0	
63. Phenoxymethylpenicillin Phenoxymethylpenicillin synonym: Penicillin V	meat, meat products	0,025	pigs
	liver, kidneys and food products containing them*	0,025	

meat, meat products	0,025	poultry	
skin, fat, liver, kidneys and food products containing them*	0,025		
64. Flavomycin Flavomycin (for food products of aquaculture animal origin) (flavophospholipol)	meat (for fish – in natural proportions with skin), meat and fish products	0,7	all species of food-producing animals, Aquaculture Animals
	liver, kidneys, fat and food products containing them*	0,7	
	eggs, egg products	0,7	
	milk, dairy products	0,7	
65. Florfenicol Florfenicol (sum of florfenicol and its metabolites as florfenicol amine)	meat, meat products	0,2	cattle and small ruminants

liver and food products containing it*	3,0	
fat and food products containing it*	0,2	
kidneys and food products containing them*	0,3	
meat, meat products	0,3	pigs
liver and food products containing it*	2,0	
kidneys, backfat with skin and food products containing them*	0,5	
meat, meat products	0,1	poultry
liver and food products containing it*	2,5	
kidneys and food products containing them*	0,75	
fat, skin and food products containing them*	0,2	

muscle tissue, fish products	1,0	Aquaculture Animals	
meat, meat products	0,1	other species of food- producing animals	
fat and food products containing it*	0,2		
liver and food products containing it*	2,0		
kidneys and food products containing them*	0,3		
66. Флумеквин Flumequine	meat, meat products	0,2	cattle and small ruminants
	liver and food products containing it*	0,5	
	kidneys and food products containing them*	1,5	

fat and food products containing it*	0,3	
milk and milk products	0,05	
meat, meat products	0,4	poultry
liver and food products containing it*	0,8	
kidneys and food products containing them*	1,0	

fat, skin and food products containing it*	0,25		
muscle tissue (in the natural proportion with skin), fish products	0,6	aquaculture animals	
meat, meat products	0,2	other types of food-producing animals	
liver and food products containing it*	0,5		
kidneys and food products containing them*	1,0		
fat and food products containing it*	0,25		
67. Ceftiofur Ceftiofur (sum of all residues containing a β -lactam structure, expressed as desfuroylceftiofur)	meat, meat products	1,0	all types of food-producing animals
	liver, fat and food products containing them*	2,0	

kidneys and food products containing them*	6,0		
milk, dairy products	0,1		
68. Cefacetrile Cefacetrile	milk, dairy products	0,125	cattle
69. Cefalexin Cefalexin	milk, dairy products	0,1	cattle
	meat, meat products	0,2	
	fat, liver and food products containing them*	0,2	
	kidneys and food products containing them*	1,0	
70. Cefalonium (Cefalonium) Cefalonium	milk, dairy products	0,02	cattle

71. Cefoperazone Cefoperazone	milk, dairy products	0,05	cattle
72. Cefquinome Cefquinome	meat, meat products, skin, fat, backfat with skin and food products containing them*	0,05	cattle, pigs, horses
	liver and food products containing it*	0,1	
	kidneys and food products containing them*	0,2	
	milk, dairy products	0,02	
73. Cefapirin Cefapirin (sum of cefapirin and deacetylcephapirin)	meat, meat products, fat and food products containing it*	0,05	cattle

kidneys and food products containing them*	0,1		
milk, dairy products	0,01		
74. Ciprofloxacin/ Enrofloxacin/ Pefloxacin/ Ofloxacin/ Norfloxacin Ciprofloxacin/ Enrofloxacin/ Pefloxacin/Ofloxacin/ Norfloxacin (sum of fluoroquinolones)	meat (for fish – in natural proportions with skin), meat and fish products	0,1	all types of food-producing animals, aquaculture animals
	fat (for pigs – backfat with skin) and food products containing it*	0,1	
	milk, dairy products	0,1	cattle and small ruminants
	liver and food products containing it*	0,3	

kidneys and food products containing them*	0,2		
liver and food products containing it*	0,2	poultry	
kidneys and food products containing them*	0,3		
skin and food products containing it*	0,1		
liver and food products containing it*	0,2	pigs, rabbits	
kidneys and food products containing them*	0,3		
75. Erythromycin Erythromycin (erythromycin A)	meat (for fish - in the natural proportion with skin), meat and fish products	0,2	all types of food- producing animals, aquaculture animals

liver, kidneys, fat (for pigs – backfat with skin) and food products containing them*	0,2
milk, dairy products*	0,04
eggs, egg products	0,15

*As the primary component of animal origin.

Annex 6
to the Technical Regulation
of the Customs Union
"On the Safety of Food Products"
(TR CU 021/2011)

Parasitological safety indicators of fish, crustaceans, molluscs, amphibians, reptiles and products of their processing

Table 1

Freshwater fish and products of their processing

index	Product group	Parasitological safety indicators and permissible content level				
		Live larvae				
		3	4	5	6	7
1	Family Cyprinidae	not permitted	not permitted	not permitted	not permitted	not permitted
2	Family Esocidae	-	-	-	-	not permitted
3	Family Percidae	-	-	-	-	-
4	Family Salmonidae	-	-	-	-	not permitted
5	Family Coregonidae	-	-	-	-	-
6	Family Thymallidae	-	-	-	-	not permitted
7	Family Gadidae	-	-	-	-	-

8	Family Acipenseridae					
9	Family Channidae					
10	Family Cottidae					
11	Family Siluridae					
12	Minced fish of the fish specified in clauses 1-11	not permitted	not permitted	not permitted	not permitted	not permitted

13	Canned and preserved products made from fish of the families specified in clauses 1-11	not permitted	not permitted	not permitted	not permitted	not permitted	n p
14	Fried, jellied, salted, marinated, smoked and dried fish of the families specified in clauses 1-11	not permitted	not permitted	not permitted	not permitted	not permitted	n p
15	Roe of fish of the families:						
15.1	Esocidae, Percidae, Gadidae (genus Lota), Thymallidae	-	-	-	-	-	-
15.2	Salmonidae	-	-	-	-	-	-

15.3	Coregonidae	-	-	-	-	-	-
15.4	Acipenseridae (Amur basin, lower Volga, Caspian Sea)	-	-	-	-	-	-

Note:

1. not permitted – not permitted (live larvae);
2. parasite larvae

trematodes	cestodes	nematodes
3-Opisthorchis	12-Diphyllbothrium	13-Anisakis
4-Clonorchis		14-Contracaecum
5-Pseudamphistomum		15-Dioctophyme
6-Metagonimus		16-Gnathostoma
7-Nanophyetus		
8-Echinochasmus		
9-Metorchis		
10-Rossicotrema		
11-Apophallus		

Table 2

Anadromous fish and products of their processing

index	Product group	Parasitological safety indicators and permissible content levels					
		Live larvae					
		3	4	5	6	7	8
1	Salmon	-	not permitted	not permitted	-	-	-
2	Far Eastern salmon	not permitted	not permitted	not permitted	not permitted	not permitted	not permitted
3	Minced fish of the fish specified in clause 1	-	not permitted	not permitted	-	-	-
and clause 2	not permitted	not permitted	not permitted	not permitted	not permitted	not permitted	not permitted

4	Canned and preserved products made from fish of the families specified in clause 1	-	not permitted	not permitted	-	-	-
and clause 2	not permitted	not permitted	not permitted	not permitted	not permitted	not permitted	
5	Fried, jellied, salted, marinated, smoked and dried fish of the families specified in clause 1	-	not permitted	not permitted	-	-	-
and clause 2	not permitted	not permitted	not permitted	not permitted	not permitted	not permitted	

6	Roe (gonads) of the fish specified in clauses 1, 2	-	not permitted	not permitted	-	-	-
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Note:

3. not permitted – not permitted (live larvae);

4. parasite larvae 5)

trematodes	cestodes	nematodes	acanthocephalans
3- Nanophyetus	4- Diphyllbothrium	5-Anisakis	7-Bolbosoma
		6- Contracaecum	8-Corynosoma

Table 3

Marine Fish and Products Thereof

index	Product Group	Parasitological Safety Indicators and Permissible Content Levels												
		Live Larvae												
		3	4	5	6	7	8	9	10	11	12	13	14	15
Marine fish, including by fishing areas and families:														
1	<i>Barents Sea</i>													
1.1	Anadromous Salmonidae	-	-	-	-	-	n/d	-	-	n/d	-	-	-	-
1.2	Smelt	-	-	-	-	-	n/d	-	-	n/d	-	-	-	-
1.3	Herring	-	-	-	-	-	-	-	-	n/d	-	-	-	-
1.4	Cod	-	-	n/d	-	-	n/d	-	n/d	n/d	n/d	n/d	n/d	-
1.5	Scorpionfish	-	-	-	-	-	-	-	-	n/d	-	-	-	-
1.6	Flatfish	-	-	-	-	-	-	-	-	n/d	-	-	-	-
2	<i>North Atlantic</i>													

2.1	Smelt	-	-	n/d	-	-	-	-	-	n/d	-	-	-	-
2.2	Herring	-	-	n/d	-	-	n/d	-	-	n/d	-	n/d	-	-
2.3	Cod	-	-	n/d	-	-	n/d	-	-	n/d	-	-	-	-

4	Baltic Sea													
4.1	Smelt	-	-	-	-	-	-	-	-	-	-	-	n/d	-
4.2	Herring	-	-	-	-	-	-	-	-	n/d	-	-	n/d	-
4.3	Cod	-	-	n/d	-	-	-	-	-	n/d	-	-	-	-
5	Black Sea, Sea of Azov, Mediterranean Sea													
5.1	Gobiidae	-	n/d	-	n/d	n/d	-	-	-	-	-	-	-	-
5.2	Mullet	-	n/d	-	-	-	-	-	-	-	-	-	-	-
6	Subantarctic, Antarctic													
6.1	Cod	-	-	-	-	-	-	-	-	n/d	n/d	n/d	n/d	n/d
6.2	Merlucciidae	-	-	-	-	-	-	-	-	n/d	n/d	n/d	n/d	n/d
6.3	Ophidiidae	-	-	-	-	-	-	-	-	n/d	-	-	-	-
6.4	Notothenioids	-	-	-	-	-	n/d	-	-	n/d	n/d	n/d	n/d	n/d
6.5	Icefish	-	-	-	-	-	n/d	-	-	n/d	n/d	n/d	n/d	n/d
7	Indian Ocean													

7.1	Carangidae	-	-	-	-	-	-
7.2	Scombridae	-	-	-	-	-	-
7.3	Polynemidae	-	-	-	-	-	-
8	Pacific Ocean						
8.1	Salmonidae	not permitted	-	-	not permitted	-	not permitted
8.2	Engraulidae	-	-	-	-	-	-
8.3	Clupeidae	-	-	-	-	-	-
8.4	Carangidae	-	-	-	-	-	not permitted
8.5	Hexagrammidae	-	-	-	-	-	-

8.6	Pleuronectidae	-	-	-	-	-	-
8.7	Scorpaenidae	-	-	-	-	-	-
8.8	Berycidae	-	-	-	-	-	-
8.9	Gempylidae	-	-	-	-	-	-
8.10	Tunas (Scombridae)	-	-	-	-	-	-
8.11	Gadidae	-	-	-	-	-	-
9.	Minced fish from the families specified in paragraphs 1-8	not permitted	not permitted	not permitted	not permitted	-	not permitted

10.	Canned and preserved products from the families specified in paragraphs 1-8	not permitted	not permitted	not permitted	-	-	not permitted
11.	Fried, jellied, salted, marinated, smoked and dried fish from the families specified in paragraphs 1-8	not permitted	not permitted	not permitted	-	-	not permitted
12.	Pollock and cod roe	-	-	-	-	-	-
13.	Cod liver	-	-	-	-	-	-

Note:

6) not permitted – (live larvae);

7) parasite larvae

trematodes	cestodes	nematodes	acanthocephalans
3- Nanophyetus	8- Diphylobothrium	11-Anisakis	14-Bolbosoma
4- Heterophyes	9-Diplogonoporus	12- Contracaecum	15-Corynosoma
5- Cryptocotyle	10- Pyramicocephalus	13- Pseudoterranova	
6- Rossicotrema			
7-Aphallus			

Table 4

Crustaceans, marine molluscs, amphibians, reptiles and products of their processing

index	Product Group	Parasitological safety indicators and permissible content levels					
		Live larvae (parasite species)					
		3	4	5	6	7	8
1	Crustaceans and products of their processing						
1.1	Crayfish from water bodies of the Far East (Russia, Korean Peninsula, PRC, etc.), USA	not permitted	-	-	-	-	-

1.2	Freshwater shrimp from water bodies of the Far East (Russia, Korean Peninsula)	not permitted	-	-	-	-	-
1.3	Freshwater crabs (from water bodies of the Russian Far East, Southeast Asian countries, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, the Philippines)	not permitted	-	-	-	-	-

1.4	Sauce made from freshwater crabs (item 1.3)	not permitted	-	-	-	-	-
2	Marine molluscs and products of their processing						
2.1	Squid	-	-	not permitted	not permitted	not permitted	-
2.2	Octopuses	-	-	not permitted	-	not permitted	-
2.3	Scallops	-	-	-	-	-	-
2.4	Mactrids (Spisula)	-	-	-	-	-	-
2.5	Oysters	-	-	-	-	-	-
3	Amphibians (frogs)	-	not permitted	-	-	-	no pe
4	Reptiles						

4.1	Snakes	-	not permitted	-	-	-	-
4.2	Turtles						
4.2.1	marine	-	-	-	-	-	-
4.2.2	freshwater	-	-	-	-	-	-

Note:

8) not permitted – live larvae;

9) parasite larvae

trematodes	cestodes	nematodes
3-Paragonimuses	4-Spirometra	5-Anisakises
		6-Contracaecums
		7-Pseudoterranovas
		8-Dioctophymes
		9-Gnathostomas
		10-Sulcascarises
		11-Echinocephaluses

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

List of plants and products of their processing, objects of animal origin, microorganisms, fungi and biologically active substances prohibited for use as part of Biologically Active Food Supplements

IZPI Note!

Annex 7 was amended by Decision No. 115 of the Council of the Eurasian Economic Commission dated 08.08.2019 (enters into force upon expiry of

180 calendar days from the date of its official publication).

1.1 Plants and products of their processing containing psychotropic, narcotic, potent or poisonous substances:

No. Serial No.	Russian Name of the Plant	Latin Name of the Plant	Plant Parts
*	Abyssinian Tea	See Khat	-
1.	Rosary Pea	Abrus precatorius L.	Seeds
2.	Hedge Hyssop	Gratiola officinalis L.	Aboveground Parts
*	Adam's Root	See Common Tamus.	-
3.	Tankerbush	Adenanthera L.	All species, all parts
*	Rhombic Adenostyles	See Groundsel	-
4.	Climbing Fumitory	Adlumia fugosa Greene	All parts
*	Adonis	See Pheasant's Eye	-
5.	Indian Neem	Azadirachta indica A. Juss.	All parts

6.	Heterotropic Asiasarum	Asiasarum heterotropoides F. Maek.	Roots
6 ¹ .	Grass-Leaved Sweet Flag	Acorus gramineus Soland. (= A. pusillus Sieb.)	Rhizome, essential oil, leaves
7.	Tree of Heaven	Ailanthus altissima	Aboveground Parts
8.	Acacia	Acacia L.	All species, aboveground parts
9.	Aconite	Aconitum L.	All species, all parts
10.	Poisonous Alstonia	Alstonia venenata R.Br.	Bark
11.	Toothpick Ammi	Ammi visnaga (L.) Lam. (= Visnaga daucoides Gaertn.)	All parts
12.	Riviera's Elephant Ear	Amorphophallus rivieri Durieu	All parts

13.	Anabasis	Anabasis L.	All species, shoots
14.	Cocculus Indicus	Anamirta cocculus (L.) Wight et Arn.	All parts
15.	Levin's Anhalonium	Anhalonium lewinii Jennings	All parts
16.	Variable-Leaved Aplopappus	Aplopappus heterophyllus	All parts
*	Arabian Tea	See Khat	-
17.	Prickly Poppy	Argemone L.	All species, all parts
18.	Areca Nut Palm	Areca catechu L.	All parts
*	Areca Palm	See Areca Nut Palm	-
19.	Arisarum	Arisarum.L,	All species, all parts
20.	Birthwort	Aristolochia L.	All species, all parts

21.	Arnica	Arnica L.	All species, flowers
22.	Arum	Arum L.	All species, all parts
23.	Grey Glasswort	Arthrocnemum glaucum Delile	Aboveground Parts
24.	Giant Reed	Arundo donax L.	Flowers
25.	Southern Sassafras	Atherosperma moschatum Labill.	All parts
26.	Large-Flowered Aphanamixis	Aphanamixis grandiflora Blume	Seeds
27.	Wild Rosemary	Ledum L.	All species, aboveground parts, shoots
28.	Japanese Star Anise	Illicium anisatum	Fruits
29.	Lignum Vitae	Guaiacum officinale L.	All parts
30.	Bacconia	Bacconia L.	All species, all parts

31.	Narrow-Leaved Balduina	Balduina angustifolia	Aboveground Parts
32.	Mountain Baliospermum	Baliospermum Montana Muell. Arg	Root, rhizome
33.	Banisteriopsis	Banisteriopsis	All species, all parts
34.	Fir Clubmoss	Huperzia selago L.	All parts
35.	Barberry	Berberis L.	All species, roots, bark
36.	Periwinkle	Vinca L.	All species, all parts
37.	Velvet Bean	Mucuna pruriens DC	Seeds
37 ¹ .	Cold Bassia	Bassia cycloptera Bunge	Aboveground Parts
38.	Lady's Slipper	Cypripedium sp.	All species, all parts
39.	Colchicum	Colchicum sp.	All species, all parts

40.	Multiradiate Baileya	Baileya multiradiata Harv. et Gray	Aboveground Parts
41.	Beilschmiedia	Beilschmiedia Nees	All parts
42.	Henbane	Hyoscyamus sp.	All species, all parts
*	Deadly Nightshade	See Common Belladonna	-
43.	Marsh Grass-of- Parnassus	Parnassia palustris L.	All parts
*	Marsh Snowflake	See Marsh Grass-of- Parnassus	-
44.	Summer Snowflake	Leucojum aestivum L.	All parts
45.	European Spindle Tree	Euonymus europaea L.	Seeds
45 ¹ .	Round-Winged Bienertia	Bienertia cycloptera Bunge	Aboveground Parts
*	Betel Palm	See Areca Nut Palm	-

46.	Oriental Arborvitae	Biota orientalis L.	All parts
47.	Common Privet	Ligustrum vulgare L.	Leaves, fruits
48.	Edible Blepharis	Blepharis edulis Pers.	All parts
49.	Marsh Fleabane	Pulicaria uliginosa Stev. ex DC.	All parts
50.	Golden Chain Tree	Laburnum anagyroides (= Cytisus laburnum L.)	All parts
51.	Hemlock	Conium L.	All species, all parts
*	Monkshood	See Aconite	-
52.	Boronia	Boronia Sm.	Essential oils from the leaves and shoots of all species
*	Spindle Tree	See European Spindle Tree	-
53.	Javan Brucea	Brucea javanica Merr.	All parts

54.	Herbaceous Elder	Sambucus edulus L.	- " -
55.	Ragwort	Ligularia dentata Hara	All parts
55 ¹ .	Persian Bunium	Bunium persicum B. Fedtsch	All parts of the plant
55 ² .	Cylindrical Bunium	Bunium cylindricum Drude	Aboveground parts and essential oil from them
56.	Madagascar Burasaia	Burasaia madagascariensis DS	All parts
57.	Meadow Rue	Thalictrum L.	All species, aboveground parts
58.	Thick-Fruited Vexibia	Vexibia pachycarpa Jakovl	All parts
59.	Common Camel Thorn	Alhagi pseudalhagi Fisch.	Shoots
60.	Anemone	Anemone L.	All species, all parts

61.	Water Hemlock	Cicuta L.	All species, all parts
62.	Virola	Virola	All species, aboveground parts
*	Carrot-Leaved Ammi	See Toothpick Ammi	-
63.	Ashwagandha	Withania somnifera (L.) Dunal	All parts
64.	African Voacanga	Voacanga africana	All parts
65.	Columbine	Aquilegia L.	All species, roots
66.	Common Bugloss	Anchusa officinalis L.	All parts
67.	Wolfberry	Daphne sp.	All species, all parts
68.	Baneberry	Actaea L.	All species, all parts

69.	Paris	Paris L.	All species, all parts
70.	Bindweed	Convolvulus L.	All species, all parts
71.	Coronilla	Coronilla L.	All species, roots, seeds
72.	Firewheel	Gaillardia pulchella Foug.	Leaves, flowers
73.	Harmala	Peganum L.	All species, aboveground parts
*	Guaiacum tree	See Lignum vitae	-
74.	Gelsemium	Gelsemium L.	All species, all parts
75.	Hydnocarpus	Hydnocarpus Gaertn.	All species, seeds
76.	Goldenseal	Hydrastis L.	All species, all parts
*	Gypsophila	See Kachim	-

76 ¹ .	Gymnocalycium	Gymnocalycium	Aboveground parts
77.	Jehol hemlock parsley	Conioselinum jeholense M.Pimem	All parts
78.	Horned poppy	Glaucium L.	All species, aboveground parts
79.	Honey locust	Gleditsia triacanthos L.	All parts
*	Three-thorned acacia	See Honey locust	-
80.	Gomphocarpus	Gomphocarpus L.	All species, all parts
81.	Adonis	Adinis L.	All species, aboveground parts
*	Mountain grape	See Mahonia	-
82.	Common vetch	Vicia Angustifolia, V. sativa	All parts of the plant

*	Narrow-leaved vetch	See Common vetch	-
83.	Wild mustard	Sinapis arvensis L.	All parts of the plant during fruiting
84.	Groudніка	Cida L.	All species, all parts
*	Hernia herb	See Stonecrop	-
*	Johnson grass	See Aleppo sorghum	-
85.	Fir clubmoss	Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All parts
85 ¹ .	Bulbous canary grass	Phalaris tuberosa L.	Aboveground parts
86.	British elecampane	Inula Britannica L.	Flowers, aboveground parts
87.	Christ's eye elecampane	Inula oculus-christi L.	Aboveground parts

88.	Swamp loosestrife	Decodon verticillatus Ell.	Aboveground parts
89.	Delosperma	Delosperma	All species, aboveground parts
90.	Larkspur	Delphinium L.	All species, all parts
91.	Raceme desmodium	Desmodium racemosum DC	Aboveground parts
92.	Showy desmodium	Desmodium pulchellum Benth.	Aboveground parts
93.	Dehaasia	Dehaasia squarrosa Hassk.	All parts
94.	Roundleaf twinleaf	Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All parts
*	Johnson grass	See Aleppo sorghum	-
95.	Jute	Corchorus L.	All species, seeds

96.	Hispid yam	Dioscorea hispida Dennst.	All parts
97.	Bleeding heart	Dicentra	All species, all parts
98.	Yellow sweet clover	Melilotus oficinalis.	All parts
99.	Sassafras doryphora	Doryphora sassafras Endl.	Essential oils of all parts
100.	Dyer's broom	Genista tinctoria L.	All parts
*	Adjarian cyclamen	See Adjarian cyclamen	-
*	Oak berries	See Mistletoe	-
101.	Duboisia	Duboisia	All species, aboveground parts
102.	Jimsonweed	Datura L.	All species, all parts
103.	Cocklebur	Xanthium L.	All species, all parts

104.	Fumitory	Fumaria L.	All species, all parts
105.	Duboisia	Duboisia L.	All species, all parts
106.	Gray's eubotryoides	Eubotryoides grayana Hara	Leaves
*	Goldenseal	See Goldenseal	-
106 ¹ .	Jointed anabasis	Anabasis articulata	Aboveground parts";
107.	Wallflower	Erysimum L.	All species, all parts
*	Larkspur	See Larkspur	-
108.	Chamisso's honeysuckle	Lonicera. chamissoi	All parts
109.	European fly honeysuckle	Lonicera xylosteum	Fruits
110.	Tatarian honeysuckle	Lonicera. tatarica	Fruits

111.	Joster	See American buckthorn, alder buckthorn, common buckthorn	-
112.	Siberian death camas	Zigadenus sibiricus (L.) A.Gray	All parts
*	Goat's beard	See Cocklebur	-
*	Goldthread	See Three-leaved goldthread	-
*	Golden seal	See Goldenseal	-
*	Golden chain	See Anagyroid laburnum	-
113.	Bitter candytuft	Iberis amara L.	All parts
114.	Bitter ignatia	Ignatia amara L.	All parts
*	Ylang-ylang	See Fragrant ylang-ylang	-
115.	Illicium	Illiciaceae	All species, seeds, leaves

*	Indian licorice	See Rosary pea	-
116.	Ipecac	Cephaelis L.	All species, all parts
117.	Heavenly blue morning glory	Ipomea violacea	Seeds
118.	Pará cabi	Cabi paraensis Ducke	All parts
*	Kava-kava	See Kava pepper	-
119.	Peyote cactus	Lophophora williamsii	Aboveground parts
120.	San Pedro cactus	Echinopsis pachanoi	Aboveground parts
121.	Caladium	Caladium L.	All species, all parts, except edible caladium C.esculentum (rhizome)
122.	Calea zacatechichi	Calea zacatechichi	Aboveground parts

123.	Marsh marigold	Caltha sp.	All species, aboveground parts
124.	Fragrant ylang-ylang	Cananga odorata Hook. f. et Thoms.	All parts
125.	Bulbous canary grass	Phalaris tuberosa L.	Aboveground parts
126.	Hoary cress	Cardaria draba (L.) Desv.	All parts
127.	Edible khat (qat, chat)	Catha edulis Forsk.	Aboveground parts
*	Catharanthus	See Periwinkle	-
128.	Kachim	Gypsophila L.	All species, all parts
129.	Soapbark tree	Quillaja saponaria Molina	All parts
130.	Dogbane	Apocynum L.	All species, all parts

131.	Common wood sorrel	Oxalis acetosella L.	- " -
*	Clematis	See Clematis	-
132.	Silver maple	Acer saccharium	Leaves
133.	Castor bean	Ricinus communis L.	All parts
134.	Roadside pepperweed	Lepidium ruderae L.	All parts
135.	Clasping pepperweed	Lepidium perfoliatum L.	All parts
136.	Siberian clematis	Atragene sibirica L.	All parts

*	Coca	See Coca shrub	-
137.	Coca shrub	Erythroxylum coca Lam.	All species, all parts
*	Indian cocculus	See Anamirta cocculus	-
138.	Fool's parsley	Aethusa Cynapium L.	All parts
139.	Anise-scented collinsia	Collinsonia anisata Sims.	Aboveground parts
140.	Taro	Colocasia L.	All species, all parts
140 1.	Colocynth	Citrullus colocynthis Schrad.	Fruits (powder, extract)
140 2.	Sibthorp's echinophora	Echinophora sibthorpiana Huss	Aboveground parts";
141.	Hemp	Cannabis sp.	All species, all parts
142.	Forking larkspur	Consolida regalis S.F. Gray	Fruits, seeds

143.	Goldthread	Coptis L.	All species, all parts
144.	Wild ginger	Asarum L.	All species, all parts, essential oil, oil from roots and rhizomes
145.	Coriaria	Coriaria	All species, aboveground parts
146.	New Zealand laurel	Corynocarpus Laevigata Forst.	Kernel, fruit
146 ¹ .	Small-lobed coryphantha	Coryphantha micromeris Lem.	Whole plant
147.	White-flowered cornulaca	Cornulaca leucantha Charif et Allen	Aboveground parts
148.	Coscinium fenestratum	Coscinium fenestratum Colebr.	All parts
*	Kochi	See Crossopteryx	-
149.	Roman nettle	Urtica pilulifera L.	Aboveground parts

150.	Deadly nightshade	Atropa belladonna L.	All parts
151.	Ragwort	Senecio L.	All species, aboveground parts
*	Bloodwort	See medicinal hedge hyssop	-
152.	Crossopteryx kotschyana	Crossopteryx kotschyana Fenzl.	Bark
153.	Rattlepod	Crotalaria L.	All species, all parts
154.	Purgative croton	Croton tiglium L.	All parts
155.	Fine-leaved cyclopermum	Cyclopermum leptophyllum Sprague	Fruits
156.	American buckthorn	Rhamnus purshiana	unripe fruits, fresh bark
157.	Alder buckthorn	Frangula alnus Mill	unripe fruits, fresh bark
158.	Purging buckthorn	Rhamnus catharticus	unripe fruits, fresh bark

159.	Yellowroot	Xanthorhiza simplicissima Marsh. (Zanthorhiza)	All parts
160.	Yellow water-lily	Nuphar L.	All species, all parts
161.	Corn cockle	Agrostemma githago L.	All parts
*	Kukolvan	See Anamirta cocculus	-
162.	Solomon's seal	Polygonatum L.	All species, all parts
163.	Bur chervil	Anthriscus caucalis Bieb.	All parts
164.	American laurel	Sassafras officinale albidum	All parts
165.	Pokeweed	Phytolacca L.	All species, all parts
166.	Lily of the valley	Convallaria L.	All species, all parts

167.	Swallow-wort	Vincetoxicum sp.	All species, all parts
168.	Poison bush	Latua venenosa Phil.	All parts
168 1.	Nummularia saltbush	Atriplex nummularia Lindl.	Aboveground parts
169.	Bicolor lespedeza	Lespedeza bicolor Turcz	Leaves, bark, rhizome
170.	Monadelphous lily	Lilium monadelphum Bieb.	All parts
171.	Oldham's lindera	Lindera oldhamii Hemsl.	Stems, leaves
*	Likhodeyka	See medicinal black root	-
*	Fever grass	See stonecrop	-
172.	Lobelia	Lobelia L.	All species, all parts
173.	Clematis	Clematis sp.	All species, all parts

174.	Blue lotus	Nymphaea Caerulea	Leaves, petals
175.	Peyote	Lophophora L.	All species, all parts
176.	Oleaster	Elaeagnus	All species, aboveground parts
177.	Dahurian moonseed	Menispermum dauricum L.	All parts
178.	Common toadflax	Linaria vulgaris Mill.	All parts
179.	Buttercup	Ranunculus L.	All species, aboveground parts
180.	Magnolia	Magnolia L.	All species, all parts
181.	Mahonia	Mahonia Nutt.	All species, all parts

182.	Poppy (Armenian, bracted, long-headed, naked-stemmed, opium)	Papaver L.(P. Armeniacum, P. Bracteatum, P. Dubium, P. Nudicaule, P. somniferum)	All parts, except seeds
183.	Plume poppy	Macleaya	All species, aboveground parts
184.	Spiral zamia	Macrozamia spiralis Miq.	All parts
185.	Mammillaria	Mammillaria	All species, aboveground parts
186.	Mandrake	Mandragora officinarum L.	All parts
*	Margosa	See Indian neem	-
187.	Goosefoot	Chenopodium L.	All species, all parts, essential oil from all parts, seed oil

188.	Cow-wheat	Melampyrum sp.	All species, all parts
*	Ergot	See ergot	-
*	Horn poppy	See Glaucium	-
189.	Indian bead tree	Melia azedarach L.	All parts
190.	Russian broom	Chamaecytisus ruthenicus, Ch. borysthenticus	All parts
191.	Tamarisk	Myricaria L.	All species, all parts
*	Bog myrtle	See marsh rosemary	-
192.	Mitragyna	Mitragyna L.	All species, all parts
*	Many-flowered plant	See multicolored crownvetch	-
*	Harmala	See common harmala	-

192 1.	Wrinkled giant hyssop	Agastache rugosa O.Kuntze	Essential oil
193.	Savin juniper	Janiperus sabina L.	All parts
*	Prayer beans	See rosary pea	-
194.	Spurge	Euphorbia sp.	All species, all parts
195.	Globe thistle	Echinops L.	All species, fruits
196.	Hellebore	Helleborus L.	All species, all parts
196 1.	Two-anther mosla	Mosla dianthera L.	Essential oil
197.	Mostuea stimulans	Mostuea stimulans A. Cheval	Aboveground parts
198.	Male fern	Dryopteris filix mas Schott.	Rhizomes
199.	Nutmeg	Myristica fragrans Hjuft	Fruit (nut)

*	Soapwort	See Common Soapwort	-
*	Soap root	See Common Soapwort	-
200.	Common Soapwort	Saponaria officinalis L.	All parts
201.	Lousewort	Pedicularis sp.	All species, all parts
*	Mice plant*	See Thermopsis	-
202.	Heavenly bamboo	Nandina domestica Thunb.	Bark, root bark
203.	Foxglove	Digitalis sp.	All species, all parts
204.	Beak-leaved nauclea	Nauclea rhynchophylla Miq.	All parts
205.	Large puchury nectandra	Nectandra puchury-major Nees et Mart.	Fruit
206.	Humboldt's nemuaron	Nemuaron humboldtii Bail.	Essential oil

*	Neem	See Indian neem	-
207.	Figwort	Scrophularia sp.	All species, all parts
208.	Silk vine	Periploca L.	All species, bark
209.	Creeping odostemon	Odostemon aquifolium Rydb.	Roots
210.	Comfrey	Symphytum L.	All species, roots
211.	Oleander	Nerium L.	All species, all parts
*	Ololiuki	See Turbina corymbosa	-
*	Ololyuki	See Turbina corymbosa	-
212.	Water dropwort	Oenanthe sp.	All species, all parts
213.	Mistletoe	Viscum L.	All species, all parts

214.	Japanese orixa	Orixa japonica Thunb.	All parts
214 1.	Carrot-leaved orlaya	Orlaya daucoides	Fruit (essential oil)
214 2.	Asarone-leaved orthodon	Orthodon asaroniferum	Aboveground parts
215.	Sedge	Carex L.	All species, all parts
216.	Locoweed	Oxytropis L.	All species, all parts
217.	Holy basil	Ocimum sanctum L.	All parts
218.	Stonecrop	Sedum L.	All species, all parts
219.	Field pimpernel	Anagallis arvensis L.	All parts
*	Catechu palm	See Areca catechu	-
220.	Twinleaf	Zygophyllum L.	All species, all parts

221.	Nightshade	Solatum sp.	All species, all parts
*	Peyote	See Williams' lophophora	-
222.	Pelargonium (geranium)	Pelargonium Willd.	All species, all parts of the plant
*	Tumbleweed	See Panicked baby's-breath	-
*	Bog rosemary	See Marsh grass-of-Parnassus	-
223.	Bryony	Bryonia L.	All species, roots
224.	Betel pepper	Piper betle L.	All parts
*	Kava-kava pepper	See Intoxicating pepper	-
225.	Intoxicating pepper	Piper methysticum (kava-kava)	All parts
226.	Grey sand-loving plant	Prammogeton canescens Vatke	Fruit

227.	Labichea-leaved petalostylis	Petalostylis labicheoides R. Br.	Aboveground parts
228.	One-stamen petrosimonia	Petrosimonia monandra Bunge	Aboveground parts
229.	Boldo	Peumus boldus Molina	Leaf essential oil
230.	Liverleaf	Anemone sp.	All species, all parts
231.	Galeopsis	Galeopsis sp.	All species, all parts
232.	Green dragon	Pinellia ternata Brittenbach	Stems
233.	Moutan peony	Paeonia anomalae L.	All parts
234.	Piptadenia	Piptadenia	All species, all parts
235	Jurema	Piptadenia peregrina Benth.	Bark
236.	Red piscidia	Piscidia erythrina L.	All parts

*	Pituri	See Duboisia	-
*	Club moss – fir moss	See Common fir moss	-
237.	Darnel	Lolium temulentum L.	Fruit
238.	Dodder	Cuscuta L.	All species, all parts
239.	Rattle	Rhinanthus L.	All species, all parts
240.	Mayapple	Podophyllum L.	All species, rhizomes with roots
241.	Voronov's snowdrop	Galanthus woronowii Lozinsk.	All parts
242.	Wormwood	Artemisia L.	All species, all parts
243.	Mercury	Mercurialis L.	All species, all parts
244.	Pasqueflower	Pulsatilla sp.	All species, all parts

245.	Unequal psilocaulon	Psilocaulon absimile N.E.Br.	Aboveground parts
*	Birdlime	See European mistletoe	-
246.	Bladderplant	Physochlaina L.	All species, all parts
247.	Corn smut	Ustilago maydis DC.	All parts
248.	Inflated bladderwort	Utricularia physalis	Aboveground parts
*	Drunken grass	See Thermopsis	-
*	Broom	See Little broom	-
249.	Stachys-leaved ramona	Ramona stachyoides Briq.	All parts
250.	Variable-leaved rauvolfia	Rauvolfia heterophylla Roem. et Schult.	All parts
*	Vomiting nut	See Strychnine tree	-

251	Reflexed roemeria	Roemeria refracta DC.	All parts
*	Spiny burdock	See Cocklebur	-
252.	Hornhead	Ceratocephala L.	All species, all parts
253.	Rhododendron	Rhododendron sp.	All species, all parts
254.	Hawaiian rose	Argyreia nervosa; Hawaiian Baby Woodrose	All parts
*	Wild rosemary	See Labrador tea	-
255.	Many-cleft roubieva	Roubieva multifida Moq.	Essential oil of aboveground parts
256.	Rue	Ruta L.	All species, all parts
257.	Fish berry	See Anamirta cocculus	-
258.	Ussuri fritillary	Fritillaria ussuriensis Maxim.	All parts

259.	Curled cycad	<i>Cycas circinalis</i> L.	Seeds
260.	Sago palm	<i>Cycas revoluta</i> Thunb.	Seeds
261.	Saxaul	<i>Haloxylon</i> L.	All species, leaves, stems
262.	Evergreen boxwood	<i>Buxus sempervirens</i> L.	Stem, leaves
263.	Canadian bloodroot	<i>Sanguinaria canadensis</i> L.	Roots
264.	Sarcolobus	<i>Sarcolobus</i> R. Br.	All species, all parts
265.	Sarcocephalus	<i>Sarcocephalus</i> Afzel.	All species, all parts
266.	Knobby sarsazan	<i>Haloxylon articulatum</i> Bunge	Leaves, stems
267.	Whitish sassafras	<i>Sassafras albidum</i> (Nutt.) Nees.	All parts, essential oil from roots and wood

268.	Bladder-fruited seepweed	Suaeda physophora L.	All parts
269.	European leadwort	Plumbago europaea L.	All parts
270.	Rosemary seidlitzia	Seidlitzia rosmarinus Bunge	Leaf, stems
271.	Securinega	Securinega L.	All species, shoots

272.	Oriental sneezeweed	Siegesbeckia orientalis L.	All parts
*	Sida	See Grudnika (Cida L.)	-
273.	Jjoba	Simmondsia californica Nutt.	Seeds
274.	Common viper's bugloss	Echium vulgare L.	All parts
275.	Kanna	Sceletium tortuosum	All parts
276.	Scopolia	Scopolia L.	All species, all parts
277.	Thorny smodingium	Smodingium argutum E. Mey	All parts
*	Dog's potion	See Syrian rue	-
*	Dog parsley	See fool's parsley	-
278.	Shrubby glasswort	Salicornia fruticosa L.	Leaves, stems
*	Solomon's seal	See Solomon's seal	-

279.	Southern saltwort (Russian saltwort)	<i>Salsola australis</i> R.Br. (= <i>S. ruthenica</i> Ilijin)	All parts of the plant
280.	Sorghum	<i>Sorghum</i> L.	All species, all parts
*	Broad-fruited sophora	See broad-fruited veksibia	-
281.	Ergot	<i>Claviceps</i> sp.	All species, all parts
282.	Dwarf stelleria	<i>Stellera chamaejasme</i> L.	All parts
283.	Stephania	<i>Stephania</i> L.	All species, tubers with roots
284.	Linden-leaved strictocardia	<i>Strictocardia tiliaefolia</i> Hall.	Seeds
285.	Strophanthus	<i>Strophanthus</i> DC	All species, all parts
286.	Salt-loving sphaerophysa	<i>Sphaerophysa salsula</i> (Pall.) DC.	All parts

287.	Medicinal schoenocaulon	Schoenocaulon officinal A.Gray	Seeds
288.	Tobacco	Nicotiana L.	All species, all parts
289.	Iboga	Tabernanthe iboga Baill	All parts
290.	Common black bryony	Tamus communis L.	All parts
291.	Tauschia	Tauschia Schltdl.	All species, all parts
292.	Thermopsis	Thermopsis L.	All species, all parts
293.	Heart-leaved tinospora	Tinospora cordifolia Miers	All parts
294.	Yew	Taxus L.	All species, all parts
295.	Asian toddalia	Toddalia asiatica Lam.	All parts
296.	Toxicodendron	Toxicodendron L. (= Rhus toxicodendron var. hispida Engl.)	All species, all parts

297.	Trichocereus	Trichocereus	All species, aboveground parts
298.	Southern reed	Phragmites Australia Trin. ex Steud.	Rhizome
299.	Corymbose turbina	Turbina corymbosa	Seeds
300.	Corymbose turbina	Turbina corymbosa Raf.	Seeds
301.	Viccaria	Viccaria sp.	All species, all parts
302.	Victor's Ungernia	Ungernia victoris Vved. ex Artjushenko	All parts
303.	Sewertzow's Ungernia	Ungernia. Sewertzowii (Regel) B.Fedtsch.	All parts
304.	Most fragrant unona	Unona odoratissima Blanco	Flowers
305.	Gum-bearing ferula	Ferula gummosa Boiss	Seeds

306.	Dyeing fibraurea	Fibraurea tinctoria Lour.	All parts
307.	Alai physochlaina	Physochlaina alica Korotk.	Roots
308.	Oriental physochlaina	Physochlaina orientalis G. Don f.	Roots
*	American pokeweed	See American pokeweed	-
309.	Leatherleaf	Chamaedaphne calyculata Moench	Aboveground parts
*	Harg	See Gomphocarpus	-
*	Horsetail ephedra	See Ephedra	-
310.	Willow-leaved heimia	Heimia salicifolia	Aboveground parts
*	Jequirity	See Rosary pea	-
311.	Cinchona tree	Cinchona succirubra Pavon.	Bark

312.	Corydalis	Corydalis sp.	All species, all parts
*	Jojoba	See Californian jojoba	-
313.	Horseradish tree	Moringa oleifera Lam.	All parts
314.	Hunnemannia	Hunnemannia fumariaefolia Sweet	All parts
315.	Haplophyllum	Haplophyllum	All species, all parts
316.	Common buttonbush	Cephalanthus occidentalis L.	Aboveground parts
317.	Cyclamen	Cyclamen L.	All species, all parts
*	Hemlock water-dropwort	See water hemlock	-
318.	Winter's citronella grass	Cymbopogon winterianus Jowitt.	Essential oils of all parts
319.	Smith's zieria	Zieria smithii Andr.	Aboveground parts, essential oil of all parts

*	Chaulmoogra	See Hydnocarpus	-
*	Consumption herb	See crown vetch	-
320.	False hellebore	Veratrum sp.	All species, all parts
321.	Common hound's-tongue	Cynoglossum officinalis L.	All parts
322.	Strychnine tree	Strychnos L.	All species, seeds
323.	Vetchling	Lathyrus sp.	All species, all parts
324.	Marsh woundwort	Stachys palustris L.	All parts
325.	Rough woundwort	Stachys aspera Michx.	Aboveground parts
326.	Celandine	Chelidonium L.	All species, aboveground parts
*	Lesser celandine	See marsh marigold-leaved lesser celandine	-

327.	Marsh marigold-leaved lesser celandine	<i>Ficaria verna</i> Reichenb., <i>F. verna</i> Huds.	All parts
328.	Diviner's sage	<i>Salvia divinorum</i>	Leaves
329.	Berry schanginia	<i>Schanginia baccata</i> Moq.	Leaves, shoots
330.	Melia-leaved evodia	<i>Evodia meliifolia</i> Benth.	All parts
331.	Simple evodia	<i>Evodia simplex</i> Cordem.	All parts
332.	Barker's encephalartos	<i>Encephalartos barkeri</i> Carruth. et Miq.	All parts
333.	Eriophyllum	<i>Eriophyllum</i>	All species, bark
334.	Ephedra	<i>Ephedra</i> sp.	All species, all parts
335.	Echinopsis	<i>Echinopsis</i> L.	All species, aboveground parts

336.	Puncture vine	Tribulus L.	All species, all parts
337.	True jalap	Ipomoea purga (Wend.) Hayne	All parts
338.	White burning bush	Dictamnus albus L.	Leaves, fruits
339.	Palmatine-bearing jateorhiza (Columbo)	Jateorhiza palmata (Lam.) Miers. (= Jatrorrhiza columba (Roxb.) Miers.)	All parts

* - synonyms of Russian names of medicinal plants.

1.2. Plants and their processed products that may not be included in the composition of single-component biologically active

food supplements:

No. (item)	Plant name	Botanical (Latin) name	Plant parts
1	Japanese angelica tree, Manchurian aralia, Devil's tree, Thorn tree	Arali elata (Miq.) Seem. = Arali mandshurica Rupr. et Maxim.	All parts
2	African plum	Pygeum africanum	Bark
3	Valerian	Valeriana L.	All species, root and rhizomes
4	Ginkgo (maidenhair tree)	Ginkgo biloba L.	Aerial parts
5	Gymnema sylvestre	Gymnema sylvestre	All parts
6	Wild yam, Hairy dioscorea	Dioscorea villosa	Rhizomes
7	Ginseng	Ginseng	All species, all parts

8	Tall devil's club, Tall oplopanax, Tall echinopanax	Oplopanax elatus Nakai = Echinopanax elatus Nakai	All parts
9	St John's wort	Hypericum L.	All species, all parts
10	Butcher's broom	Ruscus aculeatus (Butcher 's Broom)	All parts
11	Yohimbe (Pausinystalia yohimbe)	Pausinystalia yohimbe (K. Schum.) Pierre ex Beile	All parts
12	Chinese magnolia vine	Schisandra chinensis (Turcz.) Baill.	All parts
13	Muirea puama	Muirea puama (Liriosma jvata)	All parts
14	Ant tree, Pau d'Arco, Tabebuia	Tabebuia heptaphylla	Bark
15	Roseroot, Golden root	Rhodiola rosea L.	All parts
16	Turnera, Damiana	Turnera Diffusa	All parts

17	Siberian ginseng (Eleutherococcus), Prickly free-berry, Devil's bush	Eleutherococcus senticosus (Rupr. et Maxim.) Maxim = Aconthopanax senticosus (Rupr. et Maxim.) Harms	All parts
18	Adam's needle (Yucca)	Yucca filamentosa	Leaves

1.3. Animal organs and tissues and their processed products that are specified risk materials, i.e. materials that increase the risk of transmitting prion diseases (transmissible spongiform encephalopathy (TSE)):

From cattle:

- the skull, excluding the mandible, including the brain and eyes, and the spinal cord of animals aged over 12 months;
- the vertebral column, excluding the tail vertebrae, the spinous and transverse processes of the cervical, thoracic and lumbar vertebrae, the median sacral crest and the wings of the sacrum, but including the dorsal root ganglia, of animals aged over 30 months;
- the tonsils, the intestines from the duodenum (the "12-finger" gut) to the rectum, and the mesentery of animals of all ages,

From sheep (rams) and goats:

- the skull, including the brain and eyes, the tonsils and the spinal cord of animals aged over 12 months or that have a permanent incisor erupted through the gum;

- the spleen and intestines of animals of all ages.

Products consisting of or containing material from ruminants:

- mechanically separated meat;
- gelatine (except gelatine produced from ruminant hides);
- rendered fat from ruminants and its processed products.

Materials of animal origin: Seven-spot ladybird (*Coccinella septempunctata* L.), whole body; Scorpion (*Scorpiones* L.), whole body; Spanish fly (*Lytta* sp.), all species, whole body.

For the manufacture of food products, as well as biologically

active food supplements manufactured using raw materials of animal origin, the epizootic situation regarding transmissible spongiform encephalopathy (TSE) (including bovine spongiform encephalopathy (BSE)) in the country of the manufacturer of these components must be taken into account.

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

1.5. Hormones of animal origin and endocrine organs of animals (adrenal glands, pituitary gland, pancreas, thyroid and parathyroid glands, thymus, gonads) where hormonal activity is present.

1.6. Human tissues and organs.

1.7. Microorganisms that cause diseases or can carry out or mediate the transfer of antibiotic resistance genes, including:

- spore-forming aerobic and anaerobic microorganisms of the genera *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (former name: *Lactobacillus coagulans*), *B. subtilis*, *B. licheniformis* and other species) and *Clostridium*;
- microorganisms of the genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp.;
- microorganisms with haemolytic activity;
- non-spore-forming microorganisms isolated from animals and poultry that are not part of the normal microflora of the human body, including members of the genus *Lactobacillus*.

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

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

Types of Plant Raw Materials for Use in the Production of Biologically Active Food Supplements for Children Aged 3 to 14 Years and Children's Herbal Teas (Tea Beverages) for Infants and Young Children

№	Name of Plant Raw Material in Russian	Name of Plant Raw Material in Latin	Parts of Plant Raw Materials
1.	Common Anise	Anisum vulgare Gaerth family Umbelliferae	Anise fruits (Anisi fructus)
2.	Marsh Mallow	Althaea officinalis family Malvacea	Marsh-mallow roots (Althaeae radix)
3.	Black Elder	Sambucus nigra L. family Cambucaceae	Elder flowers (Sambuci flos)
4.	Silver Birch	Betula verrucosa Ehrh. family Betulaceae	Birch leaves (Betulae folium)
5	Weeping Birch	Betula pendula	same

6.	Lingonberry	Vaccinium vitis idaea L. family Vacciniaceae	Lingonberry fruits (Vaccini fructus)
7.	Hibiscus	Hibiscus sabdariffa L. family Malvaceae	Hibiscus flowers (Hibisci flos)
8.	Red Mallow	Hibiscus sabdariffa L. family Malvaceae	same
9.	Common Oregano	Origanum vulgare family Lamiaceae	Oregano herb (Origani herba)
10.	Strawberry	Fragaria family Rosaceae	Strawberry leaves (Fragariae folium)
11.	Calendula	Calendula officinalis L. family Composite	Calendula flowers (Calendulae flos)
12.	Stinging Nettle	Urtica dioica L. family Urticaceae	Nettle leaves (Urticae folium)
13.	Narrow-Leaved Lavender	Lavandula angustifolia Mill. family Lamiaceae	Lavender flowers (Lavandulae flos)
14.	Small-Leaved Lime	Tilia cordata Mill family Tiliaceae	Lime flowers (Tiliae flos)

15	Common Raspberry	Rubus ideaus L. family Rosaceae	Raspberry leaves (Rubi idaei folium)
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16.	Wood Mallow	Malva sylvestris L. (cyn. Malva Mauritiana) family Malvaceae	Mallow flowers (Malvae flos)
17.	Wood Mallow	Malva sylvestris L. (cyn. Malva Mauritiana) family Malvaceae	same
18.	Lemon Balm	Melissa officinalis family Lamiaceae	Lemon-balm leaves (Melissae folium)
19.	Lemon Mint	Melissa officinalis family Lamiaceae	same
20.	Peppermint	Mentha piperita family Lamiaceae	Peppermint leaves (Menthae piperitae folium)
21.	Sea Buckthorn	Hippophae rhamnoides L. family Elaeagnaceae	Sea-buckthorn leaves (Hyppophae's folium)
22.	Greater Plantain	Plantago major L. family Plantaginaceae	Plantain leaves (Plantaginis herba)
23.	Hoary Plantain	Plantago media L. family Plantaginaceae	same

24.	Ribwort Plantain	Plantago lanceolate L. family Plantaginaceae	same
25.	Fleawort Plantain	Plantago psyllium L. family Plantaginaceae	Seed husks (Plantaginis tunica semen)
26.	Bitter Orange	Citrus aurantium family Rutaceae	Bitter-orange peel
27.	German Chamomile	Matricaria recutita L. family Compositae (syn. Chamomilla L.)	Chamomile flowers (Chamomillae flos)
28.	Blackcurrant	Ribes nigrum L. family Saxifragaceae	Currant leaves (Ribi nigri folium)
29.	Common Thyme	Thymus vulgaris L. (Thymus marschallianus) family Lamiaceae	Thyme herb (Thymi herba)
30.	Wild Thyme	Thymus serpyllum family Lamiaceae	same
31.	Creeping Thyme	same	same

32.	Common Caraway	Carum carvi, family Umbellifere	Caraway fruits (Cari carvi fructus)
33.	Common Fennel	Foeniculum vulgare Mill family Umbelliferae	Fennel fruits (Foeniculi fructus)
34.	Pharmacy Fennel	Foeniculum vulgare Mill family Umbelliferae	same
35.	Bilberry	Vaccinium myrtillus L. family Vacciniaceae	Bilberry fruits (Myrtilli fructus)
36.	Rosehip	Rosa family Rosaceae	Rosehip fruits (Rosae fructus)

Annex 9
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Vitamins and Mineral Salts Used in the Production of Food Products for Infants and Children

Name	Form
Biotin	D-biotin
Vitamin D	D3 cholecalciferol; D2 ergocalciferol
Vitamin A	Retinol acetate; retinol palmitate; retinol; beta-carotene
Vitamin B1	Thiamine hydrochloride (thiamine chloride); thiamine mononitrate
Vitamin B12	Cyanocobalamin; hydroxocobalamin
Vitamin B2	Riboflavin; sodium riboflavin-5-phosphate
Vitamin B6	Pyridoxine hydrochloride; pyridoxine-5-phosphate; pyridoxine dipalmitate
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate
Vitamin K	Phylloquinone (phytomenadione)

Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin C	L-ascorbic acid; sodium L-ascorbate; calcium L-ascorbate; 6-palmitoyl-L-ascorbic acid (ascorbyl palmitate); potassium ascorbate
Iron	Iron (II) gluconate; iron (II) sulfate; iron (II) lactate; iron (II) fumarate; iron (III) diphosphate (pyrophosphate); iron (II) citrate; iron (III) ammonium citrate; iron (II) bisglycinate
Inositol	Inositol

Iodine	Potassium iodide; potassium iodate; sodium iodide; iodocasein (in the production of drinking milk, used only for feeding children over 2 years of age)
Potassium	Potassium citrate; potassium lactate; potassium salts of orthophosphoric acid; potassium bicarbonate; potassium carbonate; potassium chloride; potassium gluconate; potassium hydroxide
Calcium	Calcium carbonate; calcium citrate; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid; calcium chloride; calcium hydroxide
Carnitine	L-carnitine; L-carnitine hydrochloride; L-carnitine L-tartrate

Magnesium	Magnesium carbonate; magnesium citrate; magnesium chloride; magnesium gluconate; magnesium salts of orthophosphoric acid; magnesium sulfate; magnesium lactate; magnesium hydroxide; magnesium oxide
Manganese	Manganese carbonate; manganese chloride; manganese citrate; manganese gluconate; manganese sulfate
Copper	Copper carbonate; copper citrate; copper gluconate; copper sulfate; copper-lysine complex
Sodium	Sodium citrate, sodium chloride; sodium bicarbonate; sodium gluconate; sodium carbonate; sodium lactate; sodium salts of orthophosphoric acid; sodium hydroxide
Pantothenic Acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol
Selenium	Sodium selenite; sodium selenate
Folic Acid	Folic acid
Choline	Choline chloride; choline citrate; choline bitartrate; choline
Zinc	Zinc acetate; zinc sulfate; zinc chloride; zinc lactate; zinc citrate; zinc gluconate; zinc oxide

**Annex 10
to the Technical Regulation
of the Customs Union
"On the Safety of Food Products"
(TR CU 021/2011)**

Pesticides Prohibited for Use in the Manufacture of Food Raw Materials Intended for the Manufacture of Food Products for Infants and Children

Chemical name of the substance (definition is given taking into account degradation products)
Disulfoton (sum of disulfoton, disulfoton sulfoxide, and disulfoton sulfone, expressed as disulfoton)
Fensulfothion (sum of fensulfothion, its oxygen analogue, and their sulfones, expressed as fensulfothion)
Fentin, expressed as triphenyltin cation
Haloxypop (sum of haloxypop, its salts, and esters, including conjugates, expressed as haloxypop)
Heptachlor and _{trans} -heptachlor epoxide, expressed as heptachlor
Hexachlorobenzene
Nitrofen
Omethoate
Terbufos (sum of terbufos, its sulfoxide, and sulfone, expressed as terbufos)

Aldrin and dieldrin, expressed as dieldrin
Endrin

Annex 11
to the Technical Regulation
of the Customs Union
"On the Safety of Food Products"
(TR CU 021/2011)

Specific Requirements and Identification Characteristics Established for Chocolate, Chocolate Products, Chocolate Glaze, Chocolate Mass, and Cocoa Products

Footnote. The Technical Regulation was supplemented with Annex 11 in accordance with Decision of the Council of the Eurasian Economic Commission No. 173 of 25.11.2022 (enters into force upon expiry of 210 days from the date of its official publication).

1. The following requirements apply to chocolate, chocolate mass, and cocoa products:

a) vegetable oils (fats) other than cocoa butter and Oil and Fat Products shall not be used for the manufacture of chocolate, chocolate mass, and cocoa products, except in the cases specified in sub-paragraphs "b" and "c" of this paragraph;

b) for the manufacture of chocolate and chocolate mass, cocoa butter equivalents and (or) SOS-type cocoa butter improvers may be used without reducing the minimum values of cocoa butter and total cocoa solids content specified in paragraph 2 of this document, the total mass fraction of which in the specified food products, excluding food ingredients added in accordance with sub-paragraph "d" of this paragraph, shall not exceed 5 percent;

c) animal fats, except for milk fat, shall not be used for the manufacture of chocolate and chocolate mass;

d) the addition of food ingredients, except for sugars, sweeteners, and food ingredients that determine the identification characteristics of the specified food products provided for in paragraph 2 of this document, to chocolate and chocolate mass is permitted in an amount of 40 percent or

less of the mass of the specified food products;

e) flavourings that imitate the flavour and (or) aroma of chocolate or cocoa products shall not be used for the manufacture of chocolate, chocolate mass, and cocoa products.

In addition, for the manufacture of milk, extra-milk, and white chocolate, milk, extra-milk, and white chocolate mass, and other types of chocolate and chocolate mass that contain dairy products in their composition, it is not permitted to use flavourings that imitate the flavour and (or) aroma of milk or cream, or milk fat;

f) the physicochemical parameters of chocolate with fillings and chocolate with separable additions (whole or crushed nuts, peanuts, candied fruits, raisins, puffed grains, and other separable food ingredients) are determined without taking into account the filling and separable additions.

2. Chocolate, chocolate products, chocolate mass, and cocoa products have the following identification characteristics:

a) chocolate includes bitter (or dark), dark, regular, sweet, milk, extra-milk, white chocolate, chocolate with filling, and chocolate powder; chocolate products include confectionery products that contain 25 percent or more of a separable chocolate component of the total product mass; cocoa products include cocoa mass, cocoa butter, cocoa powder, cocoa nibs, and cocoa cake.

The separable chocolate component in chocolate products includes chocolate mass (bitter (or dark), dark, regular, sweet, milk, extra-milk, white) or chocolate (bitter (or dark), dark, regular, sweet, milk, extra-milk, white);

b) the identification characteristics and requirements for chocolate mass are identical to the requirements for the corresponding type of chocolate established by Technical Regulation of the Customs Union "On the Safety

of Food Products" (TR CU 021/2011), adopted by Decision of the Customs Union Commission No. 880 of December 9, 2011;

c) bitter (or dark) chocolate must contain 55 percent or more of total cocoa solids, including 33 percent or more of cocoa butter. If the specified amount of cocoa butter is provided by cocoa mass, then bitter (or dark) chocolate may be manufactured without additional addition of cocoa butter;

d) dark chocolate must contain 40 percent or more of total cocoa solids, including 20 percent or more of cocoa butter. If the specified amount of cocoa butter is provided by cocoa mass, then dark chocolate may be manufactured without additional addition of cocoa butter;

e) regular chocolate (or chocolate) must contain 35 percent or more of total cocoa solids, including 18 percent or more of cocoa butter and 14 percent or more of fat-free cocoa solids;

f) sweet chocolate must contain 30 percent or more of total cocoa solids, including 18 percent or more of cocoa butter and 12 percent or more of fat-free cocoa solids;

g) milk chocolate must contain 25 percent or more of total cocoa solids, including 2,5 percent or more of fat-free cocoa solids, 12 percent or more of milk solids, including 2,5 percent or more of milk fat, with a total content of cocoa butter and milk fat of 25 percent or more;

h) extra-milk chocolate must contain 20 percent or more of total cocoa solids, including 2,5 percent or more of fat-free cocoa solids, 20 percent or more of milk solids, including 5 percent or more of milk fat, with a total content of cocoa butter and milk fat of 25 percent or more;

i) white chocolate contains no cocoa mass or cocoa powder and must contain 20 percent or more of cocoa butter and 14 percent or more of milk solids, including 2,5 percent or more of milk fat;

j) chocolate powder has the form of a finely ground powder and must contain 29 percent or more of total cocoa solids, including 15 percent or more of cocoa butter;

k) chocolate with filling must contain 25 percent or more of the outer part of chocolate separable from the filling. Chocolate with filling does not include bakery products (including rich bakery products), flour confectionery products, and ice cream coated with chocolate;

l) total cocoa solids in chocolate and chocolate mass are provided by the dry matter of cocoa mass, cocoa butter, cocoa powder, and fat-free cocoa solids – by the fat-free dry matter of cocoa mass, cocoa powder.

Milk solids in chocolate and chocolate mass are provided by milk constituents, with the exception of water;

m) cocoa mass must contain 47 percent or more of cocoa butter, with not more than 5 percent (calculated on fat-free dry matter) of the total content of cocoa bean shell (cocoa shell) and cocoa bean germ (sprout) permitted;

n) cocoa nibs must contain 47 percent or more of cocoa butter, with not more than 2 percent of the total content of cocoa bean shell (cocoa shell) and cocoa bean germs (sprouts) permitted;

o) cocoa butter must contain 1,75 percent or less of free fatty acids calculated as oleic acid and 0,7 percent or less of unsaponifiable matter determined using petroleum ether, and press cocoa butter – 0,35 percent or less of unsaponifiable matter determined using petroleum ether;

p) cocoa powder and cocoa cake must contain from 10 to 20 percent of fat (cocoa butter). Defatted cocoa powder and cocoa cake must contain less than 10 percent of fat (cocoa butter). High-fat cocoa powder and cocoa cake must contain 20 percent or more of fat (cocoa butter).

Approved
by Decision of the Customs Union
Commission
No. 880 of December 9, 2011

List of Standards, the Application of Which on a Voluntary Basis Ensures Compliance with the Requirements of the Technical Regulation of the Customs Union "On the Safety of Food Products" (TR CU 021/2011)

Footnote. The List expired by Decision of the Board of the Eurasian Economic Commission No. 236 of 24.12.2019 (enters into force on July 1, 2020).

Approved
by Decision of the Customs Union
Commission
No. 880 of December 9, 2011

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 the Technical Regulation "On the Safety of Food Products" (TR CU 021/2011) and Implementation of Conformity Assessment (Confirmation) of Products

Footnote. The List expired by Decision of the Board of the Eurasian Economic Commission No. 236 of 24.12.2019 (enters into force on July 1, 2020).

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