

Technical Regulations TR CU 023/2011

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 Technical Regulation of the Customs Union "Technical Regulation on Fruit and Vegetable Juice Products" (TR CU 023/2011) (attached).

2. Repealed by Decision of the Board of the Eurasian Economic Commission dated 28.01.2020 No. 19 (enters into force on 01.01.2021).

3. To establish that:

3.1. the Technical Regulation of the Customs Union "Technical Regulation on Fruit and Vegetable Juice Products" (hereinafter referred to as the Technical Regulation) enters into force on 1 July 2013;

3.2. Conformity assessment (confirmation) documents for the mandatory requirements established by regulatory legal acts of the Customs Union or by the legislation of a Member State of the Customs Union, issued or adopted in respect of products that are objects of technical regulation under the Technical Regulation (hereinafter referred to as products), before the date of entry into force of the Technical Regulation, shall remain valid until their expiry, but not later than 15 February 2015. The specified documents issued or adopted before the date of official publication of this Decision shall remain valid until their expiry.

From the date of entry into force of the Technical Regulation, the issuance or adoption of conformity assessment (confirmation) documents for products in respect of mandatory requirements previously established by regulatory legal acts of the Customs Union or by 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 by the legislation of a Member State of the Customs Union shall be permitted, provided that conformity assessment (confirmation) documents for the products against the specified mandatory requirements were issued or adopted before the date of entry into force of the Technical Regulation.

The specified products shall bear the national conformity mark (mark of product circulation on the market) in accordance with the legislation of a Member State of the Customs Union.

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;

3.4. The circulation of products placed on the market during the period of validity of the conformity assessment (confirmation) documents specified in subparagraph 3.2 of this Decision shall be permitted throughout the shelf life of the products established in accordance with the legislation of a Member State of the Customs Union.

4. The Commission Secretariat, jointly with the Parties, shall prepare a draft Action Plan required for implementation of the Technical Regulation and, within three 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.

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 to update the lists of standards specified in paragraph 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 Commission Secretariat for approval by the Commission in accordance with the established procedure.

6. The Parties shall:

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

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

7. This Decision enters 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
Customs Union Commission

TECHNICAL REGULATION OF THE CUSTOMS UNION TR CU 023/2011

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Technical Regulation of the Customs Union "Technical Regulation on Fruit and Vegetable Juice Products"

Foreword

1. This Technical Regulation of the Customs Union has been developed in accordance with 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.
2. This Technical Regulation of the Customs Union has been developed to establish uniform mandatory requirements for the application and implementation of fruit and/or vegetable juice products within the single customs territory of the Customs Union and to ensure the free movement of fruit and/or vegetable juice products placed on the market within the single customs territory of the Customs Union.
3. If other Technical Regulations of the Customs Union establishing requirements for fruit and/or vegetable juice products have been adopted in respect of fruit and/or vegetable juice products, the fruit and/or vegetable juice products shall comply with the requirements of the Technical Regulations of the Customs Union applicable to them.

Article 1. Scope of application of this Technical Regulation

1. This Technical Regulation of the Customs Union applies to fruit and/or vegetable juice products placed on the market within the single customs territory of the Customs Union.

2. This Technical Regulation of the Customs Union does not apply to fruit and/or vegetable juice products produced by individuals at home, in personal subsidiary holdings, or by individuals engaged in gardening or horticulture, or to the processes of production, storage, transportation and disposal of juice products intended solely for personal consumption and not intended for placing on the market within the single customs territory of the Customs Union.

3. The objects of technical regulation under this Technical Regulation of the Customs Union are fruit and/or vegetable juice products (the identification characteristics of the types are established in Article 2 of this Technical Regulation) and the processes of production, storage, transportation and sale associated with the requirements applicable to them.

4. For the purposes of protecting human life and health and preventing actions that mislead purchasers (consumers), this Technical Regulation of the Customs Union establishes:

- requirements for fruit and/or vegetable juice products;
- requirements for the processes of production, storage, transportation and sale associated with the requirements for fruit and/or vegetable juice products;
- product identification rules for fruit and/or vegetable juice products;

- conformity confirmation schemes for fruit and/or vegetable juice products;
- requirements for the marking of fruit and/or vegetable juice products.

Article 2. Terms and Definitions

For the purposes of this Technical Regulation, the following terms and their definitions are established:

1) juice - a liquid food product that is unfermented, capable of fermentation, obtained from the edible parts of sound, ripe, fresh or fresh-preserved or dried fruits and/or vegetables by physically processing these edible parts, and in which, in accordance with the characteristics of the method of its production, the nutritional value, physicochemical and organoleptic properties characteristic of juice from fruits and/or vegetables of the same name are preserved. Juice may be clarified. Concentrated natural fruit flavouring substances and/or concentrated natural vegetable flavouring substances, fruit and/or vegetable pulp, and/or fruit and/or vegetable purée (including concentrated purée - for reconstituted juice), and/or citrus fruit cells produced from fruits and/or vegetables of the same name by physically processing them may be added to juice. Mixed juice is produced by mixing two or more different juices or juices and fruit and/or vegetable purées. Preservation of juice may be carried out only using physical methods, except for treatment with ionising radiation. Depending on the methods of their production and processing of fruits and/or vegetables, juices are classified as follows:

a) directly pressed juice - juice produced by mechanically processing fresh or fresh-preserved fruits and/or vegetables directly;

6) freshly squeezed juice - directly pressed juice produced from fresh or fresh-preserved fruits and/or vegetables in the presence of consumers and

not subjected to preservation;

в) reconstituted juice - juice produced from concentrated juice or concentrated juice and directly pressed juice and drinking water. Reconstituted tomato juice may also be produced by reconstituting concentrated tomato paste and/or tomato purée;

г) concentrated juice - juice produced by physically removing part of the water contained in directly pressed juice in order to increase the soluble solids content at least twofold in relation to the original directly pressed juice. In the production of concentrated juice, soluble solids may be extracted from crushed fruits and/or vegetables of the same batch from which the juice was previously separated, using drinking water, provided that the product of this extraction is added to the original juice before the concentration stage within a single continuous technological process. Concentrated natural flavouring substances produced from juice of the same name or from fruits or vegetables of the same name may be added to concentrated juice;

д) diffusion juice - juice produced by extracting, using drinking water, extractive substances from fresh fruits and/or vegetables or dried fruits and/or vegetables of one type, juice from which cannot be obtained by mechanical processing. Diffusion juice may be concentrated and then reconstituted. The soluble solids content in diffusion juice must not be lower than the level established for reconstituted juice of the same name;

2) fruit and/or vegetable nectar - a liquid food product that is unfermented, capable of fermentation, produced by mixing juice, and/or fruit and/or vegetable purée, and/or concentrated fruit and/or vegetable purée with drinking water, with the addition of sugar, and/or sugars, and/or honey, sweeteners, or without their addition. The minimum juice volume fraction and/or fruit and/or vegetable purée in fruit and/or vegetable nectar must not be lower than the level established in Annex 2

to this Technical Regulation of the Customs Union. Fruit and/or vegetable pulp of the same name and/or cells of citrus fruits of the same name, concentrated natural flavouring substances of fruits of the same name and/or concentrated natural flavouring substances of vegetables of the same name may be added to such nectar. Preservation of fruit and/or vegetable nectar may be carried out only using physical methods, except for treatment with ionising radiation. Mixed fruit and/or vegetable nectar is produced by mixing two or more juices, or fruit and/or vegetable purées, or concentrated fruit and/or vegetable purées produced from different types of fruits and/or vegetables;

3) fruit and/or vegetable juice-containing beverage - a liquid food product that is unfermented, capable of fermentation, produced by mixing juice or juices and/or fruit and/or vegetable purée or concentrated fruit and/or vegetable purée with drinking water, in which the minimum juice volume fraction and/or fruit and/or vegetable purée is at least 10 percent, or, if such product is produced by the stated methods from lemon or lime juice, at least 5 percent. Preservation of fruit and/or vegetable juice-containing beverage may be carried out only using physical methods, except for treatment with ionising radiation;

4) berry drink - a liquid food product produced from juice and/or purée obtained from berries by mechanically processing them, with the addition of drinking water, sugar, and/or sugars, and/or honey, in which the minimum volume fraction of such juice and/or purée is not less than 15 percent. In the production of berry drink, such juice and/or purée may be mixed with a product obtained by aqueous extraction of the pomace of the same berries. Berry drink may be produced from concentrated juices and/or berry purées or berry drinks, and its preservation may be carried out only using physical methods, except for treatment with ionising radiation. Mixed berry drink is produced using two or more juices and/or purées from different types of berries;

5) concentrated berry drink - a food product produced by physically processing a mixture of juice and/or berry purée and a semi-finished product obtained by aqueous extraction of the pomace of berries of the same name, and removing part of the water from this mixture in order to increase the soluble solids content at least twofold in relation to the original product;

6) fruit and/or vegetable purée - a food product that is unfermented, capable of fermentation, produced by mechanical processing - crushing and/or pulping - of the edible parts of whole or peeled fresh or fresh-preserved fruits and/or vegetables without subsequent separation of juice and fruit and/or vegetable pulp. Preservation of fruit and/or vegetable purée may be carried out only using physical methods, except for treatment with ionising radiation. Mixed fruit and/or vegetable purée may be produced by mixing fruit and/or vegetable purées produced from two or more types of fruits and/or vegetables. Such purée is used as a raw material in the production of juices, fruit and/or vegetable nectars, berry drinks and fruit and/or vegetable juice-containing beverages;

7) concentrated fruit and/or vegetable purée - a food product produced by physically processing fruit and/or vegetable purée and removing part of the water contained in it in order to increase the soluble solids content by at least 50 percent in relation to purée of the same name. Concentrated natural flavouring substances of fruits or vegetables of the same name may be added to concentrated fruit and/or vegetable purée;

Tomato paste for the production of juice products (for the purposes of this Technical Regulation) - concentrated vegetable purée from tomatoes with a mass fraction of soluble solids of at least 25 percent.

8) natural fruit or vegetable flavouring

substances - a mixture of natural volatile and non-volatile compounds that forms the natural taste and odour of fruits or vegetables or juices from them and may be obtained using physical methods from fruits or vegetables of the same name and/or juices from them;

9) concentrated natural fruit or vegetable flavouring substances - liquid products containing natural fruit or vegetable flavouring substances produced using physical methods from fruits or vegetables of the same name and/or juices from them in an amount exceeding their natural content in fruits or vegetables or juices from them by at least four times. Concentrated natural fruit or vegetable flavouring substances are intended to restore the taste and odour of juices from fruits and/or vegetables and to produce other fruit and/or vegetable juice products;

10) citrus fruit cells - voluminous multiple membranous structures that contain or do not contain juice, form the internal segments of the edible part of citrus fruits and are formed from epidermal and subepidermal cells of citrus fruits. Citrus fruit cells may be added to juices of the same name, fruit and/or vegetable nectars, and fruit and/or vegetable juice-containing beverages produced using juices from citrus fruits of the same name;

11) fruit and/or vegetable pulp - a mixture consisting of insoluble suspended particles of disrupted plant tissue of fruits or vegetables during their processing. Citrus fruit pulp may contain citrus fruit cells;

12) fruit and/or vegetable juice products - juices, fruit and/or vegetable nectars, fruit and/or vegetable juice-containing beverages, berry drinks, fruit and/or vegetable purées, regardless of their methods of production and processing, concentrated natural fruit or vegetable flavouring substances, citrus fruit cells, fruit and/or vegetable pulp;

13) fruit and/or vegetable juice products for baby food - juices, fruit and/or vegetable nectars, fruit and/or vegetable juice-containing beverages, berry

drinks intended for feeding children of early age (under 3 years), preschool age (from 3 to 6 years) and school age (from 6 years and older), and meeting the physiological needs of the bodies of children in the respective age groups;

14) preservation of fruit and/or vegetable juice products - processes of thermophysical treatment of fruit and/or vegetable juice products, before and after placing them in hermetically sealed packaging, ensuring the microbiological stability and safety of such products during storage under the conditions established by the manufacturer throughout the entire shelf life;

15) contamination of fruit and/or vegetable juice products - the entry into fruit and/or vegetable juice products of objects, particles, substances or organisms as a result of which they acquire properties hazardous to humans and cease to comply with the requirements of this Technical Regulation of the Customs Union;

16) fruits - juicy edible fruits of cultivated and wild fruit plants (including berries) listed in Annex 2;

17) vegetables - juicy edible parts of herbaceous plants listed in Annex 2;

Article 3. Rules for Placing Fruit and/or Vegetable Juice Products on the Market

1. Fruit and/or vegetable juice products shall be placed on the market of the single customs territory of the Customs Union if they comply with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Customs Union applicable to them.

2. Fruit and/or vegetable juice products that comply with the requirements of this Technical Regulation, as well as with the requirements of other

Technical Regulations of the Customs Union applicable to them, and that have undergone the conformity assessment (confirmation) procedure shall bear the single mark of product circulation on the market of the Member States of the Customs Union.

The single mark of product circulation on the market of the Member States of the Customs Union for fruit and/or vegetable juice products in transport packaging shall be affixed to such packaging, and/or to the label, and/or to a package insert placed in each transport package or enclosed with each transport package, or to the shipping documentation.

3. The single mark of product circulation on the market of the Member States of the Customs Union shall be affixed before fruit and/or vegetable juice products are placed on the market of the single customs territory of the Customs Union.

Article 4. Product Identification Rules for Fruit and/or Vegetable Juice Products

1. For the purposes of establishing whether fruit and/or vegetable juice products belong to the objects of technical regulation to which this Technical Regulation applies, fruit and/or vegetable juice products shall be identified by interested persons without conducting research (testing), by comparing the names of fruit and/or vegetable juice products affixed to consumer packaging or specified in the shipping documentation with the names of the types of fruit and/or vegetable juice products provided for in Article 2 of this Technical Regulation of the Customs Union.

2. For the purposes of establishing whether fruit and/or vegetable juice products correspond to their name, fruit and/or vegetable juice products shall be identified by a comprehensive assessment of the physicochemical parameters, organoleptic properties and other parameters of such

products, including: the characteristics of the types of fruit and/or vegetable juice products specified in Article 2 of this Technical Regulation; the names of the fruits and/or vegetables used to produce the respective fruit and/or vegetable juice products; the soluble solids content in juices and in fruit and/or vegetable purées; the minimum volume fraction of juice and/or fruit and/or vegetable purée in fruit and/or vegetable nectars, berry drinks and/or fruit and/or vegetable juice-containing beverages, as well as, where there is suspicion of misleading the consumer (purchaser), information on possible natural characteristics of the chemical composition of juices and fruit and/or vegetable purées, taking into account the varietal, geographical, climatic, agricultural and technological factors characteristic of them.

Article 5. Safety requirements for fruit and/or vegetable juice products

1. Fruit and/or vegetable juice products in circulation in the single customs territory of the Customs Union must not cause harm to human life or health and must comply with the safety requirements for fruit and/or vegetable juice products set out in Annex 1 to this Technical Regulation of the Customs Union, as well as with the requirements of the Technical Regulation of the Customs Union on food safety in terms of hygienic and microbiological parameters of pathogenic microorganisms.
2. Fruit and/or vegetable juice products for child nutrition must comply with the safety requirements set out in Annex 1 to this Technical Regulation of the Customs Union, the requirements of the Technical Regulation of the Customs Union on food safety in terms of hygienic and microbiological parameters of pathogenic microorganisms, as well as with the safety requirements for such products set out in this Article.
3. In the production of fruit and/or vegetable juice products for child nutrition, it is not permitted to use fruits and/or vegetables containing

genetically modified (genetically engineered, transgenic) organisms (hereinafter GMOs), concentrated diffusion juice, or to add components and food additives containing GMOs, sweeteners (except for specialized fruit and/or vegetable juice products for children suffering from diabetes mellitus), flavourings (other than natural flavourings), and other components and food additives (except for the components and food additives specified in Parts 11–29 of this Article of the Technical Regulation).

4. The addition of flavourings, colouring agents, and colouring extracts to fruit and/or vegetable juice products for young children is not permitted.

5. The soluble solids content in finished products from

fruits and/or vegetables for child nutrition must be:

1) for young children:

a) not less than 4 percent and not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not less than 4 percent and not more than 10 percent for vegetable juice products (except for carrot and/or pumpkin juice products) and for such products with added fruits;

c) not less than 4 percent and not more than 11 percent for carrot and/or pumpkin juice products and for such products with added fruits;

2) for preschool and school-age children:

a) not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not more than 10 percent for vegetable juice products and for such products with added fruits (except for carrot and/or pumpkin juice

products);

c) not more than 11 percent for juice products from carrots and (or) pumpkin.

6. The 5-hydroxymethylfurfural content must not exceed: 10 mg/l in citrus fruit juice products for child nutrition, 20 mg/l in child nutrition juice products from other fruits and/or vegetables.

7. The mass fraction of titratable acids in fruit and/or vegetable juice products for young children must be not more than 1,2 percent for citrus fruit juices (calculated as anhydrous citric acid) and not more than 0,8 percent for juice products from other types of fruits and/or vegetables (calculated as malic acid), fruit and/or vegetable nectars and fruit and/or vegetable juice-containing beverages from citrus fruits (calculated as anhydrous citric acid).

8. The mass fraction of titratable acids in fruit and/or vegetable juice products for preschool and school-age children must be not more than 1,3 percent (for citrus fruit juice products calculated as anhydrous citric acid, for juice products from other types of fruits and/or vegetables calculated as malic acid).

9. Fruit and/or vegetable juice products for young children containing fruit and/or vegetable pulp must be homogenized.

10. Fruit and/or vegetable juice products for young children must be placed on the market in packaging of not more than 0,35 litres.

11. In the production of fruit and/or vegetable juice products, with the exception of fruit and/or vegetable juice-containing beverages, only those components and food additives may be used whose names, content, and technological purpose are specified in this Article and Annex 3 to this

Technical Regulation of the Customs Union. The content of components and food additives in fruit and/or vegetable juice products is established in relation to unconcentrated fruit and/or vegetable juice products. The content of said components and food additives in relation to concentrated juices, concentrated berry drinks, and concentrated fruit and/or vegetable purées is calculated on the basis of the minimum content of soluble solids in the reconstituted juice or in the fruit and/or vegetable purée of the same name in accordance with the requirements established in Annex 2 to this Technical Regulation.

12. In the production of fruit and/or vegetable juice-containing beverages, in addition to the components and food additives specified in this Article and Annex 3 to this Technical Regulation of the Customs Union, the use of other components and food additives is permitted in accordance with the requirements of the relevant Technical Regulations of the Customs Union.

13. Drinking water used for the reconstitution of juices and purées must additionally comply with the requirements for a nitrate content of not more than 25 milligrams per litre, sodium not more than 50 milligrams per litre.

14. For the fortification of juices, fruit and/or vegetable nectars, and fruit and/or vegetable juice-containing beverages, the use of nutrients and/or biologically active substances specified in Part 15 of this Article is permitted. Fruit and/or vegetable juice products are fortified if the content in 300 millilitres of such products of at least one of the nutrients and/or biologically active substances is not less than 15 percent and not more than 50 percent of the recommended average daily requirement for basic nutrients established by the relevant Technical Regulation of the Customs Union.

15. As nutrients and/or biologically active substances in the production of fortified fruit and/or vegetable juice products, vitamins, vitamin-like

substances, carotenoids, mineral substances, organic acids, dietary fibre, polyunsaturated fatty acids, polysaccharides, polyphenolic acids, prebiotics, phytosterols, flavonoids, and phospholipids approved in accordance with the established procedure for use in the food industry may be used. Sources of nutrients and/or biologically active substances may be extracts of cereals, legumes, nuts, and other plant extracts approved in accordance with the established procedure for use in the food industry. To ensure the homogeneity of fortified fruit and/or vegetable juice products, the addition of the food additive lecithin is permitted. The addition of said substances in order to replace juice soluble solids is not permitted.

16. Concentrated natural fruit or vegetable flavouring substances used in the production of fruit and/or vegetable juice products are obtained during the production of concentrated juice in the form of a liquid distillate, as well as during the processing of fruits and/or vegetables using physical methods in the form of liquid extracts or infusions using water, carbon dioxide, or food-grade ethyl alcohol, which serve as solvents in the concentrated natural fruit or vegetable flavouring substance and are not isolated as a constituent part of the flavour from fruits or vegetables and/or their juices. Concentrated natural fruit or vegetable flavouring substances are classified neither as flavourings nor as food additives.

17. The addition of concentrated natural fruit or vegetable flavouring substances to freshly squeezed juices is prohibited. The use of flavourings in the production of juices, fruit and/or vegetable nectars, fruit and/or vegetable purées, concentrated juices, and concentrated fruit and/or vegetable purées is prohibited.

18. The addition of concentrated natural fruit or vegetable flavouring substances, and/or flavourings, and/or colouring agents, and/or other components complying with the requirements established by the relevant Technical Regulations of the Customs Union to fruit and/or vegetable juice-

containing beverages during their production is permitted.

19. In the production of berry drinks, the use of concentrated natural fruit flavouring substances of the same name from berries and/or natural flavourings is permitted.

20. Sugar, and/or sugars, and/or their solutions, and/or their syrups (sucrose, anhydrous dextrose, glucose, fructose) may be used individually or in any combination in the production of fruit and/or vegetable juice products. The addition of said sugar, and/or sugars, and/or their solutions and syrups to juices for the purpose of flavour adjustment is permitted in an amount of not more than 1,5 percent of the mass of the finished product and cannot be carried out for the purpose of replacing juice soluble solids. The addition of solutions and/or syrups of sugar and/or sugars to directly pressed juices is not permitted.

21. Honey may be used in the production of nectars, berry drinks, and juice-containing beverages from fruits and/or vegetables.

22. The simultaneous addition of sugar and/or sugars and juice acidity regulators to the same juice is prohibited.

23. Common salt, sea salt, spices, or plant extracts may be added to fruit and/or vegetable juice products, with the exception of fruit juices. The addition of these components to fruit and/or vegetable juice products cannot be carried out for the purpose of replacing juice soluble solids.

24. Labelling of fruit and/or vegetable juice products with regard to components added thereto is carried out on consumer packaging in accordance with the requirements of Parts 36–40, 45, 47, 48, 51–54, 56–58, 62 of this Article of the Technical Regulation.

25. Components and food additives used in the production of fruit and/or vegetable juice products for child nutrition must comply with the

requirements established by Parts 11-23, 26-29 of this Technical Regulation and the requirements established by this Article.

26. In the production of fruit and/or vegetable juice products for young children, only natural isomers of lactic, tartaric, malic acids and/or their salts may be used.

27. The common salt content in finished products in the event of its addition to fruit and/or vegetable juice products for child nutrition must be:

1) for young children:

a) not more than 0,4 percent (except for tomato juice for nutrition of children older than 12 months);

b) not more than 0,6 percent (for tomato juice for nutrition of children older than 12 months);

c) for preschool and school-age children not more than 0,6 percent.

28. In the event of fortification of fruit and/or

vegetable juice products for child nutrition with nutrients and/or biologically active

substances containing ascorbic acid and/or iron, the ascorbic acid content must not exceed 750 milligrams per kilogram of finished product, and the iron content must not exceed 30 milligrams per kilogram of finished product.

29. In fruit and/or vegetable juice products for infant food, the content of added sugar and/or sugars must not exceed 10 percent by weight of the

finished fruit and/or vegetable nectar or fruit and/or vegetable juice-containing beverage and must not exceed 12 percent by weight of the finished berry drink. The addition of sugar and/or sugars to fruit juices is not permitted.

30. Only processing aids whose names and permissible residual levels are established in Annex 3 to this Technical Regulation may be used in the production of fruit and/or vegetable juice products.

31. The marking of fruit and/or vegetable juice products placed in consumer packaging must comply with the requirements established by the Customs Union Technical Regulation on Food Products with regard to their marking, and with the requirements established by this Article.

32. The names of fruit and/or vegetable juice products must include the names of the fruits and/or vegetables used to produce such products, or words derived from those names, regardless of their order. The names of fruits and vegetables in Russian must be specified in accordance with Annex 2 to this Technical Regulation. Those names or words derived from them must be included in the names of fruit and/or vegetable juice products instead of the words "fruits", "berries", "vegetables" or "fruit", "berry", "vegetable":

1) fruit juice, berry drink juice, vegetable juice or fruit juice, berry juice, vegetable juice;

2) concentrated fruit juice, concentrated berry juice, concentrated vegetable juice or concentrated fruit juice, concentrated berry juice, concentrated vegetable juice;

3) diffusion fruit juice, diffusion berry juice, diffusion vegetable juice or diffusion juice from fruits, diffusion juice from berries, diffusion juice from vegetables;

4) fruit nectar, berry nectar, vegetable nectar or nectar from fruits, nectar from berries, nectar from vegetables;

5) fruit juice-containing beverage, berry juice-containing beverage, vegetable juice-containing beverage or fruit juice-containing beverage, berry juice-containing beverage, vegetable juice-containing beverage;

6) berry drink or berry drink made from berries;

7) fruit purée, berry purée, vegetable purée or purée from fruits, purée from berries, purée from vegetables;

9) concentrated fruit purée, concentrated berry purée, concentrated vegetable purée or concentrated purée from fruits, concentrated purée from berries, concentrated purée from vegetables.

33. The names of fruit and/or vegetable juice products produced from 2 or more types of fruits and/or vegetables must include the names of the juices and/or fruit and/or vegetable purées comprising such products and must be stated in descending order of the volume fraction of the respective juice and/or purée. In the name of juice products produced from 2 or more types of fruits and/or vegetables, the names of the juices and/or fruit and/or vegetable purées may be replaced by the words "mixed fruit, and/or berry, and/or vegetable", "from a mixture of fruits, and/or berries, and/or vegetables", the word "multifruit", or "multiberry", or "multivegetable", or by the name of a group of fruits and/or vegetables.

34. The words "directly pressed" must be specified in the name of directly pressed juice or in the immediate vicinity of that name.

35. The words "made from concentrated fruit and/or vegetable juice", "made from concentrated fruit and/or vegetable juice and fruit and/or vegetable purée" or the word "reconstituted" must be specified in the name of reconstituted juice or in the immediate vicinity of that name.

36. The names of juices to which sugar, and/or sugars, and/or solutions thereof, and/or syrups thereof have been added must be supplemented with the words "with added sugar" or "with added sugars", or the words "with sugar" or "with sugars".

37. If sweeteners are used in the production of fruit and/or vegetable nectar or fruit and/or vegetable juice-containing beverage, the names of such nectar or juice-containing beverage must be supplemented with the words "with sweetener" or "with sweeteners". If aspartame is present in fruit and/or vegetable nectar or fruit and/or vegetable juice-containing beverage, the consumer packaging must bear the statement: "Contains a source of phenylalanine".

38. Consumer packaging of fruit and/or vegetable juice products produced with the addition of table salt or sea salt may bear the statement "With salt" next to the name of such product.

39. Supplementing the names of fruit and/or vegetable juice products, as well as the marking of consumer packaging, with words indicating other characteristics and/or methods of their production and processing is not mandatory.

40. The statement "With honey" must be placed next to the names of juice products to which honey has been added.

41. On the consumer packaging of fruit and/or vegetable juice products for infant food, the name of such product or its immediate vicinity must include the words "for infant food" or other words indicating that such product is intended for feeding children; the packaging must also contain information on the age category of the children for whom such product is intended and recommendations on the conditions and shelf life of such product after opening its consumer packaging.

42. The consumer packaging of fruit and/or vegetable juice products for children in the first year of life must indicate the age of the child (in months) from which the introduction of such product into the child's diet is recommended, as well as recommendations for its consumption. The age of a child under 4 months may not be indicated.

43. If concentrated juice or concentrated berry drink is intended for sale to consumers and must be reconstituted before consumption, the consumer packaging of such product must specify the rules for its reconstitution.

44. Consumer packaging of fruit and/or vegetable nectars, berry drinks, and fruit and/or vegetable juice-containing beverages must contain information on the minimum volume fraction of juice and/or fruit and/or vegetable purée.

45. The statement "With pulp" may be placed on consumer packaging of juices and fruit and/or vegetable nectars if the volume fraction of the respective pulp in the finished product exceeds 8 percent or if such product contains citrus fruit cells.

46. On consumer packaging of fruit and/or vegetable juice products, the statement "Clarified" may be placed only if the mass fraction of sediment does not exceed 0,3 percent.

47. Information on the use of ascorbic acid in the production of fruit and/or vegetable juice products need not be included in the information on the composition of such products if the residual level of ascorbic acid in the finished product does not exceed its natural level. The use of ascorbic acid as an antioxidant is not grounds for placing the statement "With vitamin C" on the consumer packaging of fruit and/or vegetable juice products.

48. The word "fortified" must be specified in the name of fortified fruit and/or vegetable juice products or in the immediate vicinity of that name on the consumer packaging. The names of the food and/or biologically

active substances comprising such products, as well as the names of food products containing those substances or the name of the group of those substances, may additionally be indicated.

49. The names of fruits and/or vegetables and words derived from those names may be indicated on the consumer packaging of juice products made from such fruits and/or vegetables both separately and in the relevant word combinations, provided that the use of those names and word combinations does not mislead consumers.

50. Graphic images of fruits and/or vegetables whose juices and/or purées were not used in the production of a specific fruit and/or vegetable juice product must not be placed on its consumer packaging.

51. If the mass fraction of carbon dioxide added to fruit and/or vegetable juice products is at least 0,2 percent, the word "carbonated" must be indicated on the consumer packaging of such product.

52. Consumer packaging of fruit and/or vegetable juice products produced with the addition of spices and/or their extracts must bear the statement "With spices" and/or specify the names of the respective spices.

53. The composition of fruit and/or vegetable juice products must be indicated on the consumer packaging in the following order:

- 1) the names of the juice and/or fruit and/or vegetable purée, the names of the components and food additives comprising such product (if used) — for juice;
- 2) the names of the juice and/or fruit and/or vegetable purée, the names of the components and food additives comprising such product, with water listed last — for fruit and/or vegetable nectar, berry drink, and fruit and/or vegetable juice-containing beverage.

54. The composition of juices in the production of which no components or food additives were used need not be indicated on consumer packaging.

55. If concentrated juices and/or concentrated fruit and/or vegetable purées are used in the production of fruit and/or vegetable juice products, the names of the respective juices and/or fruit and/or vegetable purées must be specified in the composition of such products in descending order of their volume fraction, and one of the statements "Made from concentrated juices", "Made from concentrated purées" or "Made from concentrated juices and purées" must be placed in the immediate vicinity of the indication of that composition.

56. The composition of mixed fruit and/or vegetable juice products must specify, in descending order, all juices and/or fruit and/or vegetable purées used to produce such products.

57. The composition of fortified fruit and/or vegetable juice products must specify all food and/or biologically active substances comprising that composition.

58. Concentrated natural fruit or vegetable flavouring substances used to restore the taste and aroma of fruit and/or vegetable juice products, and drinking water used to reconstitute concentrated juices and purées in the manufacture of reconstituted juices, need not be specified in the composition of the finished product.

59. Consumer packaging of fruit and/or vegetable juice products must specify recommendations on the storage conditions for such products after opening their consumer packaging.

60. The marking of fruit and/or vegetable juice products placed in transport packaging not intended for consumers must comply with the requirements established by the Customs Union Technical Regulation on Food Products with regard to its marking and with the requirements

established by Article 3 of this Customs Union Technical Regulation.

61. Information on the batch number or Date of Manufacture of fruit and/or vegetable juice products, the name and location of the manufacturer and/or person performing the functions of a foreign manufacturer (address, including the country and/or place of origin of such products), may be replaced on the transport packaging of such products with an identification code. This code must be clearly indicated in the shipping documentation.

62. If residual levels of potassium caseinate and/or sodium caseinate are present in concentrated juices and concentrated fruit and/or vegetable purées, the words "contains potassium caseinate" and/or "contains sodium caseinate" must be indicated on the transport packaging and in the shipping documentation for such products.

Article 6. Requirements for the Processes of Production and Circulation of Fruit and/or Vegetable Juice Products

1. Manufacturers, sellers and persons authorised by the manufacturer must carry out the processes of production and circulation of fruit and/or vegetable juice products in such a way that the products comply with the requirements established for them by this Technical Regulation of the Customs Union and the Technical Regulation of the Customs Union on Food Safety.

2. Bulk transportation of fruit and/or vegetable juice products must be carried out in tankers, cisterns or flexitanks intended for the transportation of Food.

3. Vehicles and/or containers or tanks used for the transportation of fruit and/or vegetable juice products must be properly equipped to maintain the required temperature of such products.

4. Consignors independently select the type of vehicle and the equipment used to equip the vehicle, as well as the operating mode of this equipment during the transportation of fruit and/or vegetable juice products, depending on weather conditions, in order to ensure that such products comply with the requirements established by this Technical Regulation of the Customs Union and to ensure that the conditions for transporting such products comply with the requirements established by their manufacturer.

Article 7. Ensuring Compliance with Safety Requirements

1. Compliance of fruit and/or vegetable juice products with this Technical Regulation is ensured either by fulfilling its safety requirements directly or by fulfilling the requirements of standards, the application of which on a voluntary basis ensures compliance with the requirements of this Technical Regulation of the Customs Union.

2. For the purposes of conducting research (testing) and measurement during the conformity assessment (confirmation) of fruit and/or vegetable juice products with the requirements of this Technical Regulation of the Customs Union, standards containing rules and methods for research (testing) and measurement, including sampling rules, necessary for the application and fulfilment of the requirements of this Technical Regulation of the Customs Union and for conducting the conformity assessment (confirmation) of products in accordance with the list of standards containing rules and methods for research (testing) and measurement, including sampling rules, necessary for the application and fulfilment of the requirements of this Technical Regulation of the Customs Union and for conducting the conformity assessment (confirmation) of products, shall be applied.

Article 8. Conformity Assessment (Confirmation) of Fruit and/or Vegetable Juice Products

1. Conformity assessment (confirmation) of fruit and/or vegetable juice products with the requirements established by this Technical Regulation of the Customs Union is conducted in accordance with the Technical Regulation of the Customs Union on Food Safety in the form of:

1) conformity confirmation of such products with the requirements established by this Technical Regulation of the Customs Union;

2) State Registration of certain types of such products;

3) state control (supervision) over compliance with the requirements established by this Technical Regulation of the Customs Union for such products and for the processes of production, storage, transportation and sale related to the requirements for them.

2. The applicant for the conformity assessment (confirmation) of fruit and/or vegetable juice 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 Party in its territory, or a person that is the manufacturer or seller, or performs the functions of a foreign manufacturer on the basis of an agreement with that manufacturer with respect to ensuring that the supplied products comply with the requirements of this Technical Regulation of the Customs Union and/or other Technical Regulations of the Customs Union applicable to them, and with respect to liability for non-compliance of the supplied products with the requirements of this Technical Regulation (person performing the functions of a foreign manufacturer).

3. The applicant must ensure that fruit and/or vegetable juice products comply with the requirements established by this Technical Regulation of the Customs Union.

4. Fruit and/or vegetable juice products not subject to State Registration and placed on the market in the single customs territory of the Customs Union are subject to mandatory conformity confirmation with the requirements established by this Technical Regulation of the Customs Union in the form of a declaration of conformity procedure.

5. The declaration of conformity procedure for fruit and/or vegetable juice products is carried out by the applicant adopting a declaration of conformity for such products with the requirements of this Technical Regulation of the Customs Union, on the basis of its own evidence and/or evidence obtained with the participation of a certification body and/or an accredited testing laboratory (centre) (hereinafter, the third party) included in the Unified Register of Customs Union Certification Bodies and Testing Laboratories (Centres).

6. In the declaration of conformity procedure for fruit and/or vegetable juice products, the applicant may use standard declaration of conformity schemes 1D, 2D, 3D and 4D set out in the Technical Regulation of the Customs Union on Food Safety.

7. In the declaration of conformity procedure for a product batch of fruit and/or vegetable juice products, the period of validity of the declaration of conformity must correspond to the shelf life of such products.

8. In the declaration of conformity procedure for fruit and/or vegetable juice products manufactured in series, the period of validity of the declaration of conformity shall not exceed five years.

9. Certain types of fruit and/or vegetable juice products, namely, shall be subject to State Registration:

- 1) new types of fruit and/or vegetable juice products;
- 2) specialised fruit and/or vegetable juice products.

10. New types of fruit and/or vegetable juice products include products defined by the Technical Regulation of the Customs Union on Food Safety and juice products made from fruits and/or vegetables not specified in Annex 2 to this Technical Regulation.

11. State Registration of certain types of fruit and/or vegetable juice products specified in Part 9 of this Article shall be carried out in accordance with the procedure established by the Technical Regulation of the Customs Union on Food Safety.

12. State control (supervision) over compliance with the requirements of this Technical Regulation of the Customs Union in respect of fruit and/or vegetable juice products and the processes of production, storage, transportation and sale related to the requirements for them shall be carried out in accordance with the procedure established by the legislation of a Member State of the Customs Union.

Annex 1
to the Technical Regulation of the Customs Union
"Technical Regulation for
Fruit and Vegetable Juice Products"
(TR CU 023/2011)
Table 1

Microbiological safety parameters of canned fruit and/or vegetable juice products (commercial sterility requirements)

Juice products from	Microorganisms after thermostatic holding			
	spore-forming mesophilic aerobic and facultative-anaerobic microorganisms	mesophilic clostridia	non-spore-forming microorganisms moulds, yeasts	lactic acid micro-organisms
1	2	3	4	5
Fruit juice products with:				

pH 4,2 and above, and pH 3,8 and above for juice products from apricots, peaches and pears *1*2	B. cereus and B. polymyxa are not permitted in 1 g (cm ³), B. subtilis not more than 11 CFU/g (cm ³), others are not regulated	Cl. botulinum and Cl. perfringens are not permitted in 1 g (cm ³), others not more than 1 CFU/g (cm ³)	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)
pH below 4,2, and pH below 3,8 for juice products from apricots, peaches and pears	Not regulated	Not regulated	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)

Vegetable juice products: tomato purée with a solids content of less than 12%, tomato paste ^{*1,*2}	B. cereus and B. polymyxa are not permitted in 1 g (cm ³), B. subtilis not more than 11 CFU/g (cm ³), others are not regulated	Cl. botulinum and Cl. perfringens are not permitted in 1 g (cm ³), others not more than 1 CFU/g (cm ³)	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)
others: pH 4,2 and above	B. cereus and B. polymyxa are not permitted in 1 g (cm ³), B. subtilis not more than 11 CFU/g (cm ³), others are not regulated	Cl. botulinum and Cl. perfringens are not permitted in 1 g (cm ³), others not more than 1 CFU/g (cm ³)	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)

pH 3,7 - 4,2 ^{*1,*2}	Not regulated	Cl. botulinum and Cl. perfringens are not permitted in 1 g (cm ³), others not more than 1 CFU/g (cm ³)	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)
pH below 3,7	Not regulated	Not regulated	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)

^{*1} - In fruit and/or vegetable juice products stored at a temperature above 20°C, the content of spore-forming thermophilic aerobic and facultative-anaerobic microorganisms in 1 g (cm³) is not permitted.

^{*2} - In fruit and/or vegetable juice products intended for infant nutrition, the content of mesophilic clostridia in 10 g (cm³) and spore-forming thermophilic aerobic and facultative-anaerobic microorganisms in 1 g (cm³) is not permitted.

Table 2

Microbiological safety parameters of freshly squeezed juices

Helminth eggs	Cysts of intestinal pathogenic protozoa	Total viable count (TVC) CFU/g (cm ³), not more than	Quantity of freshly squeezed juices (г (cm ³), in which the following are not permitted		
			Coliforms (coliforms)	E. coli	S. aureus
Not permitted	Not permitted	1 x 10 ³	1,0	1,0	1,0

Table 3

Microbiological safety parameters of fruit and/or vegetable juice products, preserved and carbonated with carbon dioxide with pH 3,8 and below, as well as concentrated juices, concentrated berry drinks, and concentrated fruit and/or vegetable purées

Fruit and/or vegetable juice products	Total viable count (TVC), CFU/g (cm ³), not more than	Quantity of fruit and/or vegetable products (g (cm ³)) in which coliform bacteria (coliforms) are not permitted	Yeasts, CFU/g (cm ³), not more than	Moulds, CFU/g (cm ³), not more than	Other micro-organisms
1	2	3	4	5	6

Fruit juices, vegetable juices, fruit and/or vegetable nectars, berry drinks, and fruit and/or vegetable juice-containing beverages, preserved and carbonated with carbon dioxide with pH 3,8 and below	50	1000	Not permitted in 1 g (cm ³)	50	Lactic acid microorganism not permitted in 1 g (cm ³)
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Concentrated fruit juices, concentrated berry drinks, concentrated fruit purées, preserved	Not standardized	Not standardized	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)	Non-spore-forming micro-organisms Not permitted in 1 g (cm ³)
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Concentrated vegetable juices, concentrated vegetable purées (except for tomato juices and purées), preserved	Not standardized	Not standardized	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)	Mesophilic clostridia not permitted in 1 g (cm ³), non-spore-forming microorganisms not permitted in 1 g (cm ³)*1
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Concentrated fruit juices, concentrated vegetable juices, concentrated berry drinks, and concentrated fruit and/or vegetable purées, including quick-frozen	5×10^3	Not permitted in 1 g (cm ³)	2×10^3	5×10^2	Not standardized
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Not standardized tomato juice, tomato purée (with a soluble solids content of more than 12%), tomato paste	Not standardized	Not standardized	Not permitted in 1 g (cm ³)	Not permitted in 1 g (cm ³)*2	Meso-philic clostridia not permitted in 1 g (cm ³), lactic acid microorganism not permitted in 1 g (cm ³), non-spore-forming microorganisms not permitted in 1 g (cm ³)*1
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*1 For fruit and/or vegetable juice products sold in retail trade.

*2 Permissible Howard mould count not more than 40% of fields of view.

Table 4

Microbiological safety parameters of pasteurized fruit juice products

Moulds CFU/cm ³ , not more than	Total viable count (TVC) CFU/g (cm ³), not more than	Quantity of pasteurized juice products (g (cm ³), in which the following are not permitted		
		bacteria of the family Enterobacteriaceae	B.cereus	Yeasts
5	1 x 10 ²	1,0	0,1	0,1

Annex 2
to the Technical Regulation of the Customs Union
"Technical Regulation on juice
products from fruits and vegetables"
(TR CU 023/2011)

**Fruits and vegetables used for the production of juice products. Requirements for soluble solids content in reconstituted juices, directly pressed juices and fruit purées
or vegetable purées. Volume fraction of fruit juice or vegetable juice, or fruit purée, or vegetable purée in fruit and/or vegetable nectars**

Names of fruits and vegetables in Russian	Names of fruits and vegetables in English	Names of fruits and vegetables in Latin	Minimum content of soluble solids content in reconstituted juices and in fruit purées or in vegetable purées *1 *2 (% at 20° C)	Minimum soluble solids content in directly pressed juices and in fruit purées and vegetable *3 *4 *5 purées (% at 20° C)	Minimum volume fraction of juice, or fruit purée, or vegetable purée in fruit and/or vegetable nectars (%)
1	2	3	4	5	6

Apricot	Apricot	Prunus armeniaca L.	11,2	10,2	40,0
Quince	Quince	Cydonnia oblonga Mill.	11,2	-	25,0
Acai	Acai	Eyterpe Oleracea	-	3,4	-
Cherry Plum	Cherry Plum	Prunus ceracifera	12,0		25,0
Pineapple	Pineapple	Ananas comosus (L.) Merrill Ananas sativis L. Schult. f.	12,8 ^{*6,*8}	11, ^{*6,*8}	40,0
Soursop	Soursop	Annona muricata L.	14,5	-	25,0
Sugar Apple	Sugar Apple	Annona squamosa L.	14,5	-	25,0
Orange	Orange	Citrus sinensis (L.)	11,2*6	10,0 ^{*6}	50,0
Red (blood) orange	Red (blood) orange	Citrus sinensis (L.)	-	-	50,0

Watermelon	Water Melon	Citrullus lanatus (Thunb.) Matsum. & Nakai var. Lanatus	8,0		40,0
Acerola ("West Indian cherry", "Barbados cherry")	Acerola (West Indian Cherry)	Malpighia spp. (Moc. & Sesse)	6,5		25,0
Banana	Banana	Musa species, including M. acuminata and M. paradisiaca but excluding other plantains		20,0	25,0
Barberry	Barberry	Berberis vilgaris	-	-	25,0

Boysenberry (hybrid of youngberry and raspberry)	Boysen-berry	Rubus ursinus Cham. & Schltdl.	10,0	-	25,0
Lingonberry	Lingon-berry	Vaccinium vitis- idaea L.	9,6		25,0
Elderberry	Elderberry	Sambucus nigraL. Sambucus canadensis	10,5		50,0
Grape	Grape	Vitis Vinifera L. or hybrids thereof Vitis Labrusca or hybrids thereof	15,9	13,5	50,0
Sour cherry	Sour cherry	Prunus cerasus L.	13,5	12,4	25,0
Sour cherry	Stonesbaer	Prunus cerasus L. Cv. Stevnsbaer	17,0		25,0
Suriname cherry	Suriname cherry	Eugenia uniflora Rich.	6,0	-	25,0

Crowberry	Crowberry	Empetrum nigrum L.	6,0	-	25,0
Genipap	Genipap	Genipa americana	17,0	-	25,0
Blueberry	Blueberry	Vaccinium uliginosum	10,0	-	40,0
Pomegranate	Pomegranate	Punica granatum L.	12,0	-	25,0
Grapefruit	Grapefruit	Citrus paradisi Macfad	10,0*6	9,5*6	50,0
Sweetie grapefruit (hybrid), Pomelo	Sweetie grapefruit	Citrus paradisi, Citrus grandis	10,0		50,0
Pear	Pear	Pyrus communis L.	12,0	11,0	40,0
Guava	Guava	Psidium guajava L.	8,5	8,5	25,0
Guavaberry	Guavaberry, Birchberry	Eugenia syringe	-	-	25,0

Melon	Melon	Cucumis melo L.	8,0		35,0
Winter melon, Casaba	Casaba Melon	Cucumis melo L. subsp. melo var. inodorus H. Jacq.	7,5		25,0
White Honeydew melon, Muskmelon, Winter melon		Cucumis melo L. subsp. melo var. inodorus H. Jacq.	10,0	-	25,0
Blackberry	Blackberry	Rubus fruitcosus L.	9,0	-	30,0
Dewberry	Dewberry	Rubus hispidus (in North America), R. caesius (in Europe)	10,0	-	25,0
Yellow mombin, Carioca	Caja	Spondia lutea L.	10,0	-	25,0

Wild strawberry	Wild strawberry	Fragaria vesca L., Fragaria viridis (colina)	6,0	-	40,0
Fig	Fig	Ficus carica L.	18,0	-	25,0
Marrow	Marrow (Squash)	Cucurbita pepo	-	-	-
Caimito, Star Apple	Star Apple	Chrysophyllum cainito	-	-	25,0
Cocoa	Cocoa pulp	Theobroma cacao L.	14,0	-	50,0
Cactus fruit	Cactus fruit (Prickly pear)	Opuntia ficus - indica		12,0	
Viburnum common	High cranberry	Viburnum opulus	-	-	25,0

White cabbage	Round-headed cabbage	Brassica oleraceae L.	-	4,5	-
Starfruit	Starfruit	Averrhoa carambola L.	7,5	-	25,0
Potato	Potato	Solanum tuberosum L.	-	-	-
Kiwi	Kiwi	Actinidia deliciosa (A.Chev.) C. F. Liang & A. R. Ferguson			25,0
Cornel	Cornel (Cornelian cherries)	Cornus mas.			25,0
Strawberry (garden strawberry)	Strawberry	Fragaria ananassa Duchense(Fragaria chiloensis Duchense Fragaria virginiana Duchense)	7,5	6,3	40,0 - -

Cranberry	Cranberry	Vaccinium macrocarpon Aiton	7,5	-	30,0
Cranberry	Cranberry (Marshwort)	Vaccinium oxycoccus L.	7,0	-	25,0
Coconut *7 water	Coconut water	Cocos nucifera L.	5,0		25,0
Gooseberry	Gooseberry	Ribes uva-crispa L.	7,5	-	30,0
White gooseberry	White Gooseberry	Ribes uva-crispa L.	-	-	30,0
Red gooseberry red	Red Gooseberry	Ribes uva-crispa	-	-	30,0
Sweet corn sugar	Sweet corn Maize	Zea mays Linnaeus var. saccharata (Sturtevant) L.H.Bailey	-	-	30,0

Kumquat	Kumquat	Fortunella Swingle spp.	—	—	25,0
Cupuaçu	Cupua [^]	Theobroma grandiflorum L.	9,0	—	35,0
Lime	Lime	Citrus aurantifolia (Christm.) (swingle)	8,0*6		25,0
Lemon	Lemon	Citrus limon (L.) Burm. f. Citrus limonum Rissa	8,0*6	7,0*6	25,0
Schisandra	Schizandra (Magnolia-vine)	Schisandra chinensis (Turcz.) Baill.	-	-	25,0
Lychee	Litchi, Lychee	Litchi chinensis Sonn.	11,2	-	20,0
Loganberry (raspberry-blackberry hybrid)	Loganberry	Rubus loganobaccus L. H. Bailey	10,5	-	25,0
Lulo	Lulo	Solanum quitoense Lam.	-	-	25,0

Red raspberry	Red Raspberry	Rubus idaeus L. Rubus strigosus Michx.	7,0	6,3	40,0
Black raspberry	Black Raspberry	Rubus occidentalis L.	11,1	6,3	25,0
American mamey, "American apricot"	Mammee apple	Mammea americana	-	-	25,0
Mango	Mango	Mangifera indica L.	13,5	14,0	25,0
Mandarin (tangerine)	Mandarine (Tangerine)	Citrus reticulata Blanca	11,8 ^{*6}	10,5*6	50,0
Passion fruit	Passion Fruit	Passiflora edulis Sims. f. edulis, Passiflora edulis Sims. f. Flavicarpa O. Def.	12,0 ^{*6}	12,0 ^{*6}	25,0
Giant passion fruit	Common granadilla	Passiflora quadrangularis	-	12,4	25,0

Yellow passion fruit	Yellow Passion Fruit	Passiflora edulis	-	-	25,0
Marmalade fruit, Pouteria	Sapote	Pouteria sapota	-	-	25,0
Carrot	Carrot(s)	Daucus maxinus x Daucus carota	8,0		25,0
Cloudberry	Cloudberry	Rubus chamae-morus L.	9,0	-	30,0
Japanese medlar, loquat	Loquat	Eriobotrya japonesa			25,0
Nectarine	Nectarine	Prunus persica(L.) Batsch var. nucipersica (Suckow) c. K. Schneid.	10,5		40,0
Sea buckthorn	Sea Buckthorn	Hippophae elaeagnaceae	-	-	25,0

Common sea buckthorn	Buckthorn- berry (sallow- thornberry)	Hippophae rhamnoides L.	6,0		25,0
Cucumber	Cucumber (gherkin)	Cucumis sativus L.	-	3,0	-
Papaya	Papaya	Carica papaya L.	-	-	25,0
Vegetable paprika	Vegetable paprika	Capsicum annuum	-	6,6	-
Peach	Peach	Prunus persica (L.) Batsch var. persica	10,5	9,0	40,0
Root parsley	Parsley root	Petroselinum Crispum Nut	-	10,0	-
Leaf parsley	Parsley leaves	Petroselinum Crispum Nut	-	7,6	-
Rowan	Rowan- berry	Sorbus aucuparia L.	11,0	-	30,0

Black chokeberry (Aronia)	Aronia (Chokeberry)	Pyrus arbustifolia (L.) Pers.	13,5		25,0
Cos lettuce	Cos Lettuce	Lactuca sativa L.		2,5	
Leaf lettuce	Lettuce	Lactuca sativa L.	-	2,0	-
Table beet	Red beet	Beta vulgaris	9,0	-	25,0
Root celery	Celery root	Apium graveolens L. Rapaceum		6,0	
Leaf celery	Celery leaves	Apium graveolens L. secalinum		2,1	
Plum	Plum	Prunus domestica L. subsp. domestica	12,0		30,0
White currant	White Currant	Ribes rubrum L.	10,0	-	25,0
Red currant	Red Currant	Ribes rubrum L.	10,0	-	25,0

Black currant	Black Currant	Ribes nigrum L.	11,0	10,5	25,0
Tamarind	Tamarind	Tamarindus indica	13,0		Quantity required to achieve total acidity of not less than 0,5%
Sloe	Sloe	Prunus spinosa L.	6,0	-	25,0
Cherry plum	Cherry plum	Prunus Cerasifera	-	-	25,0
Bearberry	Bearberry	Arctostaphylos uva ursi L.	-	-	25,0
Tomato	Tomato	Lycopersicum esculentum L.	5,0	4,2	50,0
Mulberry berry, mulberry	Mulberry	Rubus Chamaemorus L. hybrid Morus	-	-	40,0

Pumpkin	Pumpkin gourd	Spec. Cucurbitaceae	5,0	-	25,0
Dill	Dill	Anethum graveolens L.	-	6,3	-
Umbu, tuberose	Umbu	Spondias tuberosa Arruda ex Kost.	9,0		25,0
Date	Date	Phoenix dactylifera L.	18,5	-	25,0
Persimmon	Persimmon	Diospyros khaki Thunb.	-	-	40,0
Bird cherry	Bird Cherry	Padus	-	-	25,0
Sweet cherry	Sweet Cherry	Prunus avium L.	20,0	-	25,0
Bilberry	Bilberry, Blueberry	Vaccinium myrtillus L., Vaccinium corymbosum L., Vaccinium angustifolium	7,1		25,0

Prune	Prune	Prunus domestica L., subsp. domestica	18,5		25,0
Mulberry, mulberry berry	Mulberry	Morus spp.	-	-	30,0
Rosehip	Rosehip	Rose spp. L.	9,0	-	40,0
"Dog" rosehip	Cynorrhodon	Rosa canina L.	-	-	40,0
Apple	Apple	Malus domestica Borkh	11,2*6	10,0*6	50,0
Cashew apple	Cashew-apple	Anacardium occidentale L.	11,5	-	25,0
Crab apple, wild apple	Crab Apple	Malus prunifolia (Willd.) Borkh. Malus sylvestris Mill.	15,4	-	25,0

Stone apple	Pome apple	Syzygium jambosa			25,0
Youngberry (a hybrid of raspberry and blackberry)	Young- berry	Rubus vitifolius x Rubus idaeus Rubus baileyanis	10,0		25,0

Other high-acidity fruits					Quantity required to achieve total acidity of not less than 0,5%
Other fruits with high pulp content Or intense flavour					25,0
Other fruits with low acidity, low pulp content and low or medium flavour					50,0

*1 - The soluble solids content in fruit juice or vegetable juice, or in purée reconstituted from concentrated juice and/or fruit and/or vegetable purée, shall be not less than the level specified in this Annex, excluding the solids content of any other added components.

*2 - If this Annex does not specify minimum soluble solids content standards for reconstituted juice or fruit or vegetable purée, the minimum value shall be determined in directly pressed juice or fruit purée or vegetable purée based on the solids content of the products used in the production of the respective concentrated juice or concentrated fruit purée and vegetable purée.

*3 - The soluble solids content in directly pressed juices or fruit purée or vegetable purée shall comply with the standards established by this Annex.

*4 - For directly pressed juices or fruit purée or vegetable purée for which this Annex does not specify minimum soluble solids content standards, the minimum soluble solids content shall correspond to the content of such substances in fruit juice or vegetable juice, or in fruit purée or vegetable purée, produced by processing the original fruits or vegetables.

*5 - Dilution of directly pressed juice or fruit purée or vegetable purée with water in order to reduce their soluble solids content is prohibited.

*6 - Taking acidity correction into account.

*7 - Corresponds to “coconut water” extracted from the coconut fruit without pressing its pulp.

*8 - When establishing the minimum soluble solids content standard for reconstituted pineapple juice, account is taken of the fact that, in various areas where pineapples are grown and processed, the soluble solids content may be below the level established by this Annex. In this case, the circulation of pineapple juice in the single customs territory of the Customs

Union is permitted provided that its soluble solids content is not less than 10% (at 20°C, taking acidity correction into account), and the reconstituted pineapple juice fully complies with the requirements of this Technical Regulation of the Customs Union.

Annex 3
to the Technical Regulation of the Customs Union
“Technical Regulation for
fruit and vegetable juice products”
(TR CU 023/2011)

List of Food Additives and Processing Aids Permitted for Use in the Production of Fruit and/or Vegetable Juice Products

Table 1

Acidity Regulators

Food additive	INS number (E) ^{*1}	Dosage ^{*2} (g/l), not more than	Permitted for use
1	2	3	4
Citric acid	330	3	In reconstituted juices, diffusion juices, concentrated juices, concentrated fruit and/or vegetable purées, directly pressed juices and fruit and/or vegetable purées with a pH above 4,2
Citric acid	330	5	In fruit and/or vegetable nectars
Citric acid	330	See footnote ^{*3}	In fruit and/or vegetable juice-containing beverages and berry drinks
Malic acid	296	3	In reconstituted pineapple juice, concentrated pineapple juice, fruit and/or vegetable nectars, fruit and/or vegetable juice-containing beverages and berry drinks

Tartaric acid	334	4	In reconstituted grape juice (red and white), concentrated grape juice (red and white), fruit and/or vegetable nectars, fruit and/or vegetable juice-containing beverages and berry drinks
Sodium tartrate	335	See footnote *3	In fruit and/or vegetable juice-containing beverages and berry drinks
Potassium tartrate	336		
Sodium potassium tartrate	337		
Sodium citrates	331		
Potassium citrates	332		
Calcium citrates	333		

Lactic acid	270	See footnote *3	In vegetable juices, vegetable nectars and vegetable juice-containing beverages (except products subjected to lactic acid fermentation)
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*1 INS - International Numbering System for Food Additives, E - Food Additive Coding System of the European Union.

*2 Dosage of the food additive in the finished product intended for consumption.

*3 The food additive shall be used by the manufacturer at the minimum dosage necessary to achieve the intended purposes of using that food additive.

Table 2

Antioxidants

Food additives	INS number (E)*1	Dosage *2 (g/l), not more than	Permitted for use
Ascorbic acid and its salts	300 - 303	See footnote*3	In directly pressed juices, reconstituted juices, diffusion juices, fruit and/or vegetable purées, concentrated juices, concentrated fruit and/or vegetable purées, fruit and/or vegetable nectars, fruit and/or vegetable juice-containing beverages and berry drinks
	0,25	In fruit and/or vegetable juice products for baby food	
Lecithin	322	See footnote *3	In fortified fruit and/or vegetable juice products

*1 INS - International Numbering System for Food Additives, E - Food Additive Coding System of the European Union.

*2 Dosage of the food additive in the finished product intended for consumption.

*3 The food additive shall be used by the manufacturer at the minimum dosage necessary to achieve the intended purposes of using that food additive.

Table 3

Carbonating Agent

Food additive	INS number (E)*1	Dosage*2	Permitted for use
Carbon dioxide	290	See footnote*3	In directly pressed juices, reconstituted juices, diffusion juices, in fruit and/or vegetable nectars, in fruit and/or vegetable juice-containing beverages and berry drinks

*1 INS - International Numbering System for Food Additives, E - Food Additive Coding System of the European Union.

*2 Dosage of the food additive in the finished product intended for consumption.

*3 The food additive shall be used by the manufacturer at the minimum dosage necessary to achieve the intended purposes of using that food additive.

Table 4

Stabilizers and Thickeners

Food additives	INS number (E) ^{*1}	Dosage ^{*2} (g/l), not more than	Permitted for use
1	2	3	4
Pectins	440	See footnote ^{*3}	In directly pressed juices with pulp, reconstituted juices with pulp, diffusion juices with pulp, fruit and/or vegetable nectars with pulp, fruit and/or vegetable juice-containing beverages and berry drinks
Sucrose acetate isobutyrate	444	0,3	In fruit and/or vegetable juice-containing beverages ^{*4}
Glycerol esters of resin acids	445	0,1	
Gum arabic	414	See footnote ^{*3}	
Carob bean gum	410		

Guar gum	412
Xanthan gum	415
Starches	1400- 1451
Carboxymethyl cellulose	466
Ghatti gum	419

*¹ INS - International Numbering System for Food Additives, E - Food Additive Coding System of the European Union.

*² Dosage of the food additive in the finished product intended for consumption.

*³ The food additive shall be used by the manufacturer at the minimum dosage necessary to achieve the intended purposes of using that food additive.

*⁴ Food additives E419, E444, E445 and E 466 are used in fruit and/or vegetable juice-containing beverages, except for juice products intended for feeding young children.

Table 5

Sweeteners

Food Additives	INS Number (E)*1	Dosage*2(g/l), not more than	Permitted for use
Acesulfame potassium	950	0,35	In fruit and/or vegetable nectars,
Aspartame	951	0,6	in fruit and/or
Saccharin and its salts	954	0,08 (calculated as saccharin)	in vegetable juice-containing beverages
Sucralose (trichlorogalactose-sucrose)	955	0,3	
Neohesperidin dihydrochalcone	959	0,03	
Stevioside	960	See footnote*3	

*1 INS - International Numbering System for Food Additives, E - European Union Food Additive Coding System.

*2 Dosage of the food additive in the finished product intended for consumption.

*3 The food additive must be used by the manufacturer at the minimum dosage necessary to achieve the purposes of using this food additive.

Table 6

Processing Aids

Intended Use	Processing Aids
1	2
Defoamers	Polydimethylsiloxane ^{*1}
Clarifying agents, antioxidants and filtering agents, flocculants and sorbents	Adsorption agents (bleaching agents, natural or activated earths)
	Sorbent resins
	Activated carbon (plant-based only)
	Bentonite
	Calcium hydroxide ^{*2}
	Cellulose
	Chitosan
	Colloidal silica
	Diatomite

Gelatin (from skin collagen)

Ion-exchange resins (cation and anion exchangers)

Kaolin

Perlite

Polyvinylpolypyrrolidone

Liquid silica

Tannin

Potassium tartrate^{*2}

Precipitated calcium carbonate^{*2}

Sulfur dioxide^{*2,*3}

Kieselguhr

Potassium and sodium caseinates*4	
Isinglass*4	
Rice husks	
Tocopherol*5	
Enzyme preparations (separately or in combination)*6	Pectinases (for pectin hydrolysis), proteases (for protein hydrolysis), amylases (for starch hydrolysis) and cellulases (for limited use to facilitate the breakdown of cell walls)
Packaging gases*7	Nitrogen
	Carbon dioxide

*1 Maximum residual level in the finished product: 10 mg/l.

*2 Only in the production of grape juice.

*3 Maximum residual level in the finished product: 10 mg/l (calculated as total SO₂).

*4 The potential allergenicity of these processing aids shall be taken into account when they are used. If residual levels of these processing aids are present in fruit and/or vegetable juice products intended for consumption, the products shall be labelled in accordance with the requirements established by Article 11 of this Technical Regulation.

*5 Maximum residual level in the finished product: 8 mg/kg.

*6 Enzyme preparations may be used as processing aids provided that their use does not result in complete liquefaction of the raw materials and does not affect the cellulose content of the fruits or vegetables being processed.

*7 May be used for temporary preservation.

APPROVED

**by Decision of the Customs Union Commission
of 9 December 2011 No. 882
(as amended by Decision of the Board of the
Eurasian Economic Commission
of 15 December 2015 No. 167)**

**List of standards, the application of which on a
voluntary basis ensures compliance with the requirements
of the
Customs Union Technical Regulation "Technical
Regulation on fruit and vegetable juice products" (TR
CU 023/2011)**

Note. The List was repealed by Decision of the Board of the Eurasian Economic Commission No. 19 dated 28.01.2020 (effective from 01.01.2021).

APPROVED

**by Decision of the Customs Union Commission
of 9 December 2011 No. 882
(as amended by Decision of the Board of the
Eurasian Economic Commission
of 15 December 2015 No. 167)**

**List of standards containing rules and methods for
research**

(testing) and measurement, including sampling rules, necessary for the application and implementation of the requirements of the Customs Union Technical Regulation "Technical Regulation on fruit and vegetable juice products" (TR CU 023/2011) and for conformity assessment of objects of technical regulation

Note. The List was repealed by Decision of the Board of the Eurasian Economic Commission No. 19 dated 28.01.2020 (effective from 01.01.2021).

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