

Technical Regulations TR CU 024/2011

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 of 18 November 2010, the Customs Union Commission (hereinafter – the Commission) **has decided:**

1. To adopt the Technical Regulation of the Customs Union "Technical Regulation on Oil and Fat Products" (TR CU 024/2011) (attached).

2. Ceased to be effective by Decision of the Board of the Eurasian Economic Commission of 29.03.2022 No. 53 (becomes effective from 01.07.2022).

3. To establish:

3.1. The Technical Regulation of the Customs Union "Technical Regulation on Oil and Fat Products" (hereinafter – the Technical Regulation) enters into force on 1 July 2013, whereby:

- the requirement of Annex 1 to the Technical Regulation for the safety indicator "benzo(a)pyrene" enters into force on 1 January 2014;

- the requirement for the safety indicator trans fatty acid isomers enters into force in accordance with the time limits established by Annex 1 to the Technical Regulation;

3.2. Documents on the assessment (confirmation) of conformity with 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 the object of technical regulation of 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. Such 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 documents on the assessment (confirmation) of conformity of products 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 is not 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 are permitted, provided that documents on the assessment (confirmation) of conformity of the products with these mandatory requirements, issued or adopted before the date of entry into force of the Technical Regulation, are available.

Such products shall be marked with the national conformity mark (market circulation mark) in accordance with the legislation of the Member State of the Customs Union.

Marking of such products with the single mark of product circulation on the market of the Member States of the Customs Union is not permitted;

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

4. The Secretariat of the Commission, jointly with the Parties, shall prepare a draft Action Plan required for the 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 the established manner.

5. The Russian Party, with the participation of the Parties, shall, on the basis of monitoring the results of the application of the standards, ensure the preparation of proposals for updating the lists of standards referred to in paragraph 2 of this Decision and their submission to the Secretariat of the Commission at least once a year from the date of entry into force of the Technical Regulation, for approval by the Commission in the established manner.

6. The Parties shall:

6.1. Before the date of entry into force of the Technical Regulation, designate the state control (supervision) authorities responsible for exercising 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 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:

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

APPROVED
by Decision of the Commission
of the Customs Union
of 9 December 2011 No. 883

TECHNICAL REGULATION OF THE CUSTOMS UNION

TR CU 024/2011

Technical Regulation on Oil and Fat Products

Contents

Footnote. The Contents were deleted by Decision of the Council of the Eurasian Economic Commission of 23.04.2015 No. 39 (enters into force upon expiry of 6 months from the date of its official publication).

Preface

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 of 18 November 2010.
2. This Technical Regulation of the Customs Union has been developed for the purpose of establishing, within the single customs territory of the Customs Union, uniform requirements for oil and fat products that are mandatory for application and compliance, and of ensuring the free

movement of oil and fat 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 oil and fat products are adopted in respect of oil and fat products, the oil and fat products shall comply with the requirements of those Technical Regulations of the Customs Union that apply to them.

Chapter 1. Scope

1. This Technical Regulation of the Customs Union "Technical Regulation on Oil and Fat Products" (hereinafter – the Technical Regulation) applies to oil and fat products placed on the market in the territory of the Member States of the Customs Union and establishes requirements for them, including requirements for their packaging and labelling, as well as for the related processes of production, storage, transportation and sale.

This Technical Regulation does not apply to:

- oil and fat products obtained through non-industrial production, with the exception of vegetable oil;
- non-food oil and fat products, with the exception of crude natural glycerol and household soap.

Footnote. Paragraph 1 as amended by Decision of the Council of the Eurasian Economic Commission of 23.04.2015 No. 39 (enters into force upon expiry of 6 months from the date of its official publication).

2. This Technical Regulation establishes requirements for oil and fat products for the purpose of protecting the life and health of citizens and preventing actions that mislead purchasers (consumers).

3. When applying this Technical Regulation, the requirements of other Technical Regulations of the Customs Union that apply to oil and fat products shall be taken into account.

Article 1. Oil and fat products that are the object of technical regulation

The object of technical regulation of this Technical Regulation is the following oil and fat products:

1) food oil and fat products:

a) vegetable oils;

b) vegetable oil fractions;

v) interesterified refined deodorised oils (fats);

g) hydrogenated refined deodorised oils (fats);

d) margarines;

e) vegetable-cream and vegetable-fat spreads;

zh) vegetable-cream and vegetable-fat melted fat blends;

z) special-purpose fats, including culinary, confectionery and bakery fats;

i) milk fat substitutes;

k) cocoa butter equivalents (CBE);

l) SOS-type cocoa butter improvers (CBI);

m) POP-type cocoa butter substitutes;

n) non-tempering non-lauric cocoa butter substitutes;

o) non-tempering lauric cocoa butter substitutes;

o¹) non-tempering mixed-type cocoa butter substitutes;

- p) vegetable oil-based sauces;
- r) mayonnaises;
- s) mayonnaise-type sauces;
- t) vegetable oil-based creams;
- u) distilled glycerol;
- 2) non-food oil and fat products:
 - a) crude natural glycerol;
 - b) household soap.

Footnote. Article 1 as amended by Decision of the Council of the Eurasian Economic Commission of 12.12.2023 No. 149 (enters into force upon expiry of 1 year from the date of its official publication).

Chapter 2. Definitions

Article 2. Definitions of Oil and Fat Products

1. Oil and fat products - vegetable oils and products manufactured on the basis of vegetable, or vegetable and animal, oils and fats (including fats of fish and marine mammals), with or without the addition of water, food additives and other ingredients.
2. Food oil and fat products - oil and fat products intended for human consumption or for use in various branches of the food industry.
3. Definitions of food oil and fat products:
 - 1) vegetable oil (see Annex 4) - a mixture of fatty acid glycerides and associated substances, extracted from oil-bearing raw materials and containing at least 99 percent fat;

- 2) oil-bearing raw materials - seeds and fruits of oil plants, and oil-containing parts of plant crops;
- 3) vegetable oil fraction - a mixture of fatty acid glycerides separated by fractionation from vegetable oil or from a vegetable oil fraction, with a melting point different from the melting point of the original vegetable oil or its fraction;
- 4) unrefined vegetable oil - vegetable oil cleaned of fine and coarse suspended matter that has not undergone purification through a full or partial cycle of refining stages;
- 5) winterised vegetable oil - vegetable oil cleaned of suspended matter and subjected to low-temperature removal of waxy substances;
- 6) degummed vegetable oil - vegetable oil cleaned of phosphorus-containing substances;
- 7) refined vegetable oil - vegetable oil that has undergone purification through a full or partial cycle of refining stages;
- 8) refined deodorised vegetable oil - refined vegetable oil that has undergone deodorisation;
- 9) blended vegetable oil - a mixture of vegetable oils in various proportions;
- 10) flavoured vegetable oil - vegetable oil with added flavouring additives;
- 11) vegetable oil with plant additives - vegetable oil with added natural plant extracts;
- 12) hydrogenated refined deodorised oil (fat) – oil (fat) obtained by hydrogenation of vegetable oil, with or without the addition of rendered animal fats, fats of fish and marine mammals, that has undergone refining, including deodorisation;

13) interesterified refined deodorised oil (fat) – oil (fat) obtained by interesterification of vegetable oil, with or without the addition of rendered animal fats, fats of fish and marine mammals, that has undergone refining, including deodorisation;

14) margarine - an emulsified fat product with a fat mass fraction of at least 20 percent, consisting of unmodified and/or modified vegetable oils, with or without rendered animal fats, with or without fats of fish and marine mammals, and water, with or without the addition of milk and/or milk-derived products, food additives and other food ingredients;

15) hard margarine - margarine with a plastic, firm consistency that retains its shape at a temperature of 20 +/- 2 degrees Celsius;

16) soft margarine - margarine with a plastic, soft consistency at a temperature of 10 +/- 2 degrees Celsius;

17) liquid margarine - margarine with a liquid consistency that retains the properties of a homogeneous emulsion at the temperatures specified for liquid margarine of a specific purpose;

18) spread – an emulsified fat product with a total fat mass fraction of at least 39 percent, with a plastic consistency and a fat phase melting point not exceeding 36 degrees Celsius, manufactured from milk fat and/or cream and/or butter and unmodified and/or modified vegetable oils and/or milk fat substitute, or only from unmodified and/or modified vegetable oils and/or milk fat substitute, with or without the addition of food additives and other food ingredients;

19) vegetable-cream spread - a spread with a milk fat mass fraction in the fat phase of 15 to 50 percent;

20) vegetable-fat spread - a spread whose fat phase consists of unmodified and/or modified vegetable oils, with or without the addition of milk fat (less than 15 percent);

21) melted fat blends – products with a fat mass fraction of at least 99 percent, manufactured by mixing milk fat and/or cream and/or butter and unmodified and/or modified vegetable oils and/or milk fat substitute, heated to the temperature of complete melting, or only unmodified and/or modified vegetable oils and/or milk fat substitute, or by other processing methods, with or without the addition of food additives and other food ingredients;

22) vegetable-cream melted fat blends - melted fat blends with a milk fat mass fraction in the fat phase of 15 to 50 percent;

23) vegetable-fat melted fat blends - melted fat blends whose fat phase consists of unmodified and/or modified vegetable oils, with or without the addition of milk fat (less than 15 percent);

24) special-purpose fats, including culinary, confectionery and bakery fats - fat products with a fat mass fraction of at least 98 percent, manufactured for various industries from unmodified and/or modified vegetable oils, with or without the addition of rendered animal fats and their blends, with or without the addition of food additives and other food ingredients;

25) milk fat substitute - a product with a fat mass fraction of at least 99,0 percent, intended to replace milk fat in food products, produced from unmodified and/or modified vegetable oils, with or without the addition of food additives, with a melting point not exceeding 36°C, containing not more than 5 percent mass fraction of solid triglycerides at 35°C, and not more than 65 percent mass fraction of saturated acids of the total fatty acids, including not more than 38 percent mass fraction of palmitic acid of the total fatty acids;

26) cocoa butter equivalents (CBE) - products with a fat mass fraction of at least 99 percent, compatible with cocoa butter in any proportion, requiring tempering, with physicochemical properties and fatty acid composition similar to those of cocoa butter, containing not more than 1 percent mass

fraction of lauric acid and at least 50 percent mass fraction of 2-oleo-disaturated triglycerides, manufactured from unmodified vegetable oils (illipe (Borneo, tengkawang), palm, sal, shea, kokum, mango kernel) and their fractions, with or without the addition of food additives and other food ingredients;

27) SOS-type cocoa butter improvers (CBI) (SOS indicates the presence of 2-oleodistearin in the product) - products with a fat mass fraction of at least 99 percent, highly compatible with cocoa butter in any proportion, requiring tempering, whose main component is 2-oleodistearin (up to 70 percent), containing not more than 1 percent mass fraction of lauric acid, manufactured from unmodified vegetable oils (illipe (Borneo, tengkawang), palm, sal, shea, kokum, mango kernel) and their fractions, with or without the addition of food additives and other food ingredients;

28) POP-type cocoa butter substitutes (POP indicates the presence of 2-oleodipalmitin in the product) - products with a fat mass fraction of at least 99 percent, partially compatible with cocoa butter (at least 25 percent), requiring tempering, whose main component is 2-oleodipalmitin (more than 50 percent), containing not more than 1 percent mass fraction of lauric acid, manufactured from unmodified vegetable oils and vegetable oil fractions and/or modified vegetable oils, with or without the addition of food additives and other food ingredients;

29) non-tempering non-lauric cocoa butter substitutes - products with a fat mass fraction of at least 99 percent, not requiring tempering, manufactured on the basis of modified vegetable oils, containing not more than 1 percent mass fraction of lauric acid, with or without the addition of food additives and other food ingredients;

30) non-tempering lauric cocoa butter substitutes - products with a fat mass fraction of at least 99 percent, not requiring tempering, manufactured on the basis of modified vegetable oils, containing at least 40 percent mass fraction of lauric acid, with or without the addition of food

additives and other food ingredients;

30¹) non-tempering mixed-type cocoa butter substitutes – products with a fat mass fraction of at least 99 percent, not requiring tempering, manufactured on the basis of blends of modified vegetable oils, containing from 1 percent to 40 percent mass fraction of lauric acid and at least 70 percent mass fraction of solid triglycerides at 20 degrees Celsius, with or without the addition of food additives and other food ingredients;

31) vegetable oil-based sauce - a product with a fat content of at least 5 percent, made from one or more edible vegetable oils and/or modified vegetable oils, with or without the addition of water, with the addition of food additives and other ingredients, including natural spices and/or seasonings and/or herbs and/or vegetables and/or fruits and/or mushrooms and/or nuts in the form of pieces and/or powder that give the taste a characteristic profile, and used as a condiment for various dishes;

32) mayonnaise - a finely dispersed homogeneous emulsified product with a fat content of at least 50 percent, manufactured from refined deodorised vegetable oils, water and egg products in an amount of at least 1 percent calculated as egg yolk (dry basis), with or without the addition of milk-derived products, food additives and other food ingredients;

33) mayonnaise-type sauce - a finely dispersed emulsified product with a fat content of at least 15 percent, manufactured from refined deodorised vegetable oils and water, with or without the addition of milk-derived products, food additives and other food ingredients;

34) vegetable oil-based cream - a product with a fat content of at least 10 percent, manufactured on the basis of vegetable oils and/or modified vegetable oils, with or without the addition of milk and/or plant proteins and sugar, and with or without the addition of natural fruits, juices, food additives and other food ingredients;

35) distilled glycerol - a trihydric alcohol obtained by hydrolysis or saponification of vegetable oils and/or rendered animal fats and subjected to distillation.

4. Non-food oil and fat products - oil and fat products intended for technical and household purposes.

5. Definitions of non-food oil and fat products:

1) crude natural glycerol - a trihydric alcohol obtained by hydrolysis or saponification of vegetable oils and/or rendered animal fats without the use of synthesis methods;

2) household soap - a product consisting of sodium or potassium salts of natural fatty acids, with or without salts of synthetic, resin and naphthenic fatty acids and other components that improve its consumer properties.

Footnote. Article 2 as amended by Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Article 3. Definitions of technological processes for the production of oil and fat products

1) refining means the process of purifying vegetable oils from accompanying impurities by a full or partial cycle.

a) full-cycle refining means the process of purifying oils from non-fat impurities and accompanying substances, including free fatty acids, phosphorus-containing substances, waxes, colouring substances and substances that determine taste and odour.

b) partial-cycle refining comprises a combination of several stages of full-cycle refining;

c) re-refining (additional purification) means the process of additional partial-cycle purification of refined unmodified and modified vegetable oils or their blends, or of blends of refined and unrefined unmodified and modified vegetable oils. It is carried out to reduce the content of substances not characteristic of them, including contaminants, and/or of substances exceeding the established levels;

2) deodorisation means a refining stage that is a high-temperature process for removing odorous and other volatile substances by stripping under vacuum with superheated steam;

3) distillative neutralisation means a refining stage that is a high-temperature process for removing free fatty acids, odorous and other volatile substances by stripping under vacuum with superheated steam;

4) distillation means a refining stage that is a purification process by evaporation and condensation of the resulting vapours;

5) modification of vegetable oils and/or fats (except genetic engineering modification) means the chemical, biochemical or physical transformation of vegetable oils and/or fats by hydrogenation, interesterification, fractionation or combinations thereof;

6) hydrogenation means the process of partial or complete saturation with hydrogen of the unsaturated bonds of the unsaturated fatty acids of glycerides contained in vegetable oils and/or fats;

7) interesterification means the process of redistributing acyl groups in fat glycerides without changing the fatty acid composition of the triacylglycerides;

8) fractionation means the separation of vegetable oils into fractions by a thermomechanical method.

Footnote. Article 3 as amended by Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon

expiry of 1 year from the date of its official publication).

Article 4. Other definitions used in this Technical Regulation

1) shipping documents:

- documents that enable an interested person to establish, on a documentary basis, the previous and subsequent owners of oil and fat products, other than consumers;

- the declaration of conformity for oil and fat products and/or its copy;

2) product (process) identification means the procedure for classifying food products (processes) as objects of technical regulation of the Technical Regulation;

3) contamination of oil and fat products means the entry into oil and fat products of objects, particles, substances and organisms (contaminants, pollutants) and their presence in quantities not characteristic of the given oil and fat products or exceeding the established levels, as a result of which the products acquire properties hazardous to humans;

4) production premises means premises used directly for the production of oil and fat products;

5) sanitation of production premises, process equipment and implements directly related to the manufacture of oil and fat products means washing or other treatment of the surfaces of production premises, process equipment and implements, as a result of which these premises, equipment and implements cannot become sources of contamination of food oil and fat products and raw materials;

6) circulation of oil and fat products means the movement of products from the manufacturer to the consumer. It covers all processes that the products undergo after completion of their production and begins at the moment the manufacturer or importer transfers the products to another

person (carrier, seller, consumer).

Article 5. Identification of oil and fat products (processes) for the purpose of classifying them as objects of technical regulation of the Technical Regulation

1. For the purpose of classifying oil and fat products (processes) as objects of technical regulation to which this Technical Regulation applies, interested persons carry out product identification.

2. Identification of oil and fat products is carried out by their name and/or their characteristics set out in the definition of such products in this Technical Regulation, using visual and/or organoleptic and/or analytical methods.

3. Identification of oil and fat products is carried out by one and/or several of the following methods:

1) by name: by comparing the name and intended use of the oil and fat products, as stated in the labelling on the consumer packaging and/or in the shipping document, with the name stated in the definition of the type of oil and fat products;

2) by the visual method: by comparing the appearance of the oil and fat products with the characteristics stated in the definitions provided for in Articles 2 and 3 of this Technical Regulation and in Annexes 3 and 4 thereto;

3) by the organoleptic method: by comparing the organoleptic indicators of the oil and fat products with the characteristics set out in the definition of such oil and fat products in this Technical Regulation. The organoleptic method is applied if the oil and fat products cannot be identified by name or by the visual method. If the products show signs of microbial spoilage, assessment of their organoleptic characteristics is excluded;

4) by the analytical method: by verifying that the physicochemical indicators of the oil and fat products conform to the characteristics stated in the definitions provided for in Articles 2 and 3 of this Technical Regulation and in Annex 3 thereto. The analytical method is applied if the oil and fat products cannot be identified by name or by the visual or organoleptic methods.

4. When identifying processes of production, storage, transportation and sale of products for the purpose of classifying these processes as objects of technical regulation of this Technical Regulation, it is necessary to verify that these processes are carried out for the purpose of the production, storage, transportation and sale of oil and fat products and are related to ensuring the safety requirements for such products. Identification of processes of production, storage, transportation and sale of products is carried out by visual assessment of these processes.

Footnote. Article 5 as amended by Decision of the Council of the Eurasian Economic Commission No. 39 of 23.04.2015 (enters into force upon expiry of 6 months from the date of its official publication).

Chapter 3. Rules for circulation on the market

1. Oil and fat products (except vegetable oils obtained through non-industrial production) are placed on the market if they conform to this Technical Regulation of the Customs Union and to other Technical Regulations of the Customs Union that apply to them.

2. Oil and fat products (except vegetable oils obtained through non-industrial production) that conform to the requirements of this Technical Regulation and the Technical Regulations of the Customs Union and have undergone conformity assessment (confirmation) procedures are marked with the single mark of product circulation on the market of the Member States of the Customs Union.

3. Vegetable oils obtained through non-industrial production must conform to the safety indicators specified in Annex 1 and must be sold at places permitted in accordance with the established procedure.

Chapter 4. Safety Requirements

Oil and fat products placed on the market in the territory of the Customs Union member countries shall not cause harm to human life and health when used as intended during the shelf life of food oil and fat products and the storage life of non-food oil and fat products.

The requirements for oil and fat products include:

- 1) requirements for permissible levels of safety indicators and for microbiological safety standards of food oil and fat products, and requirements for permissible levels of safety indicators of non-food oil and fat products;
- 2) requirements for the packaging of oil and fat products;
- 3) requirements for the labelling of oil and fat products.

Article 6. Requirements for Permissible Levels of Safety Indicators and for Microbiological Safety Standards of Food Oil and Fat Products and for Permissible Levels of Safety Indicators of Non-Food Oil and Fat Products

1. Food oil and fat products shall comply with the requirements for permissible levels of safety indicators and for microbiological safety standards set out in Annexes 1, 2 and 3 to this Technical Regulation. They shall also comply with the requirements for permissible levels of safety indicators and for microbiological safety standards of other Technical Regulations of the Customs Union that apply to them.

2. Non-food oil and fat products shall meet the requirements for permissible levels of safety indicators set out in Annex 5 to this Technical Regulation.

Article 7. Requirements for the Packaging of Oil and Fat Products

1. The packaging of oil and fat products shall ensure their safety and the preservation of their identification characteristics during the circulation of oil and fat products within the shelf life of food oil and fat products and the storage life of non-food oil and fat products.

2. Packaging materials in contact with food oil and fat products shall comply with the safety requirements established by the relevant Technical Regulations of the Customs Union.

3. If the consumer packaging is damaged, the food oil and fat products shall be withdrawn from circulation by the business operator (the owner of the oil and fat products) on its own initiative or by order of the authorised state control (supervision) authorities.

Article 8. Requirements for the Labelling of Food Oil and Fat Products

The information contained in the labelling of food oil and fat products shall be presented in the Russian language. This information may also be presented in other languages. In this case, its content shall be identical to the content of the information in the Russian language.

In the labelling, the word order may be changed in the names of products formed on the basis of the definitions set out in Articles 2 and 3 of this Technical Regulation and in Annexes 3 and 4 to it. For example: "масло подсолнечное" / "подсолнечное масло" (sunflower oil), "масло соевое рафинированное дезодорированное" / "рафинированное дезодорированное соевое масло" (refined deodorised soybean oil), "жир кулинарный" / "кулинарный жир" (cooking fat), "соус майонезный" /

"майонезный соус" (mayonnaise-type sauce), and others.

The names of margarines and spreads shall not use the word "масло" (butter/oil), words with the same root, or word combinations containing the word "масло".

The labelling of the consumer packaging of oil and fat products shall be understandable, easy to read and reliable, and shall not mislead consumers. Inscriptions, signs and symbols shall contrast with the background on which the labelling is placed. The font size in mm for the date of manufacture and the shelf life shall be:

- 1) for products with a mass of up to 100 grams: at least 2,8 mm;
- 2) for products with a mass of more than 100 grams: at least 3,2 mm.

The labelling of food oil and fat products shall contain the following information:

1. The name of the food oil and fat product in accordance with the definitions set out in Articles 2 and 3 of this Technical Regulation:

1) for vegetable oil, the name is stated according to the name of the oil-bearing raw materials from which it is produced, in accordance with Annex 4 (the name of olive oil is stated in accordance with Annex 3), together with the degree of refining it has undergone, for example, "unrefined sunflower oil", "refined soybean oil", "refined deodorised rapeseed oil", etc.;

2) for vegetable oil with plant additives, the name may include the name of the plant additive added to the product;

3) for flavoured vegetable oil, the name is stated as "(type of oil according to the name of the raw material from which it is produced) oil with ... flavour (followed by the name of the flavour of the relevant flavouring

additive)"; for vegetable oil with added plant extracts, the name "(type of oil according to the name of the raw material from which it is produced) oil with ... extract (followed by the name of the plant from which the extract is obtained)" is permitted; for vegetable oil with added vitamins in the quantity regulated by the legislation of the Customs Union Member States, the name is stated as "vitaminised (type of oil according to the name of the raw material from which it is produced) oil";

4) for blended vegetable oil, the name may list the names of the vegetable oils in descending order of their mass fractions, without stating the name of the object of technical regulation "blended vegetable oil", for example, "Sunflower-soybean oil", "Sunflower oil with added olive and rapeseed oil".

5) for a vegetable oil fraction, the name states the name of the fraction and the oil subjected to fractionation, for example, "palm olein", "cottonseed palmitin" and others, together with the name of the object of technical regulation "vegetable oil fraction";

6) for special-purpose fats, the name may be stated according to the purpose of the fat used, for example, "confectionery fat", "cooking fat", "Deep-Frying", "bakery fat", etc., without stating the name of the object of technical regulation "special-purpose fat";

7) for unmodified and modified vegetable oils or their blends intended for use as food raw materials and subject to refining or re-refining (additional purification) at enterprises producing food oil and fat products, the name shall additionally state their purpose and the need for refining or re-refining (additional purification). For example, "Unrefined sunflower oil. Intended for use as food raw materials. Subject to refining at enterprises producing food oil and fat products", "Refined palm oil. Intended for use as food raw materials. Subject to re-refining at enterprises producing food oil and fat products" or "Refined coconut oil. Intended for use as food raw materials. Subject to additional purification at enterprises producing food oil and fat products.

2. The composition of the food oil and fat product.

The composition of the food oil and fat product is not required to be stated for single-ingredient food products if the name of the food product is the same as the name of the ingredient.

If a food oil and fat product contains components with a mass fraction of 2 percent or less, these components may be listed in any order after the components with a mass fraction of more than 2 percent.

3. Nutritional value (energy value and content of proteins, fats, carbohydrates, vitamins, macro- and microelements per 100 grams of product).

Information on the content of proteins, fats and carbohydrates and on the calorie content / energy value is provided if their value per 100 g of the food product is at least 2 percent, and for minerals and vitamins at least 5 percent, of the recommended daily intake.

4. Date of Manufacture.

5. Shelf life.

6. The name and location of the manufacturer; the name and location of the organisation established in the territory of the Customs Union Member States and authorised by the manufacturer, including a foreign manufacturer, to accept and satisfy claims of purchasers regarding the oil and fat products, or the surname, first name, patronymic and location of the individual entrepreneur registered in the territory of the Customs Union Member States and authorised by the manufacturer, including a foreign manufacturer, to accept and satisfy claims of purchasers regarding the oil and fat products; the name and location of the person performing the functions of a foreign manufacturer (if any).

7. Information on the document in accordance with which the oil and fat products are manufactured and can be identified.

8. The single mark of product circulation on the market of the Customs Union Member States.

9. The consumer packaging of food oil and fat products shall contain the following information:

1) Net mass and/or volume.

2) The composition of the food oil and fat product in descending order of the mass fractions of the ingredients (with mandatory indication of food additives, functional food ingredients, vitamins and other micronutrients, and flavourings).

For food oil and fat products obtained using GMO, including products that do not contain deoxyribonucleic acid (DNA) and protein, the following information shall be provided: "genetically modified product" or "product obtained from genetically modified organisms" or "product contains components of genetically modified organisms".

If the manufacturer did not use genetically modified organisms in the production of the food oil and fat product, a GMO content of 0,9 percent or less in the food product is an accidental or technically unavoidable admixture, and such a food oil and fat product is not classified as a food product containing GMO. Information on the presence of GMO is not stated in the labelling of such a food oil and fat product.

The composition of the food oil and fat product is not required to be stated for single-ingredient food products if the name of the food product is the same as the name of the ingredient.

3) The consumer packaging of vegetable oils shall additionally contain the following information:

a) the brand name (if any);

b) for blended vegetable oils, a list of all vegetable oils in descending order of their mass fractions, stating the degree of refining for each type of oil, for example, "refined deodorised rapeseed oil, unrefined sunflower oil" or other types of vegetable oils. If a blended vegetable oil consists of vegetable oils that have undergone the same refining stages, the refining stage may be stated after the name, for example, "Sunflower oil, soybean oil. Refined deodorised";

c) bottling date;

d) recommendations for storage after the consumer packaging has been opened.

4) The consumer packaging of margarines, vegetable-cream and vegetable-fat spreads, vegetable-cream and vegetable-fat melted fat blends, special-purpose fats, including culinary, confectionery and bakery fats, milk fat substitutes, cocoa butter equivalents (CBE), SOS-type cocoa butter improvers (CBI), POP-type cocoa butter substitutes, non-tempering non-lauric cocoa butter substitutes, non-tempering lauric cocoa butter substitutes and non-tempering mixed-type cocoa butter substitutes shall additionally contain the following information:

a) storage temperature;

b) mass fraction of total fat;

c) mass fraction of milk fat - for vegetable-cream spreads and vegetable-cream melted fat blends;

d) maximum content of saturated fatty acids and trans fatty acid isomers in the fat phase of the product, as a percentage of the fat content of the product.

5) The consumer packaging of vegetable oil-based sauces, mayonnaises, mayonnaise-type sauces and vegetable oil-based creams shall additionally contain the following information:

a) storage temperature;

6) recommendations for storage after the consumer packaging has been opened.

10. The transport packaging of food oil and fat products shall contain the following information:

1) net mass of a unit of food oil and fat products packed in consumer packaging;

2) total net mass of the transport packaging and the number of units of food oil and fat products in consumer packaging;

3) net mass for non-prepackaged food oil and fat products;

4) composition of the food oil and fat products in descending order of the mass fractions of the ingredients (with mandatory indication of food additives, functional food ingredients, vitamins and other micronutrients, and flavourings) - for non-prepackaged food oil and fat products.

For non-prepackaged food oil and fat products obtained with the use of GMO, including those that do not contain deoxyribonucleic acid (DNA) and protein, the following information shall be provided: "genetically modified products" or "products obtained from genetically modified organisms" or "the products contain components of genetically modified organisms".

If the manufacturer did not use genetically modified organisms in the production of food oil and fat products, a GMO content of 0,9 percent or less in the food products is an accidental or technically unavoidable impurity. Such food oil and fat products are not classified as food products

containing GMO. The labelling of such food oil and fat products shall not indicate the presence of GMO.

For prepackaged food oil and fat products, information on the GMO content shall be indicated in accordance with the terms of the supply contract;

5) for margarines, vegetable-cream and vegetable-fat spreads, vegetable-cream and vegetable-fat melted fat blends, special-purpose fats, including culinary, confectionery and bakery fats, milk fat substitutes, cocoa butter equivalents (CBE), SOS-type cocoa butter improvers (CBI), POP-type cocoa butter substitutes, non-tempering non-lauric cocoa butter substitutes, non-tempering lauric cocoa butter substitutes and non-tempering mixed-type cocoa butter substitutes - maximum content of saturated fatty acids and trans fatty acid isomers in the fat phase of the product, as a percentage of the fat content of the product, for non-prepackaged food oil and fat products;

6) storage conditions;

7) batch number;

8) for vegetable oils, the filling date shall additionally be indicated;

9) grade designation - for distilled glycerol.

11. For non-prepackaged oil and fat products transported in containers, the shipping documents shall contain the following information:

1) grade designation - for distilled glycerol;

2) net mass;

3) filling date.

12. Signs and inscriptions necessary to ensure the safety of the products during transportation shall be applied to the transport packaging of oil and fat products.

13. The name of the organisation that developed the recipe and/or the manufacturing technology, the trademark and other additional information may additionally be applied to the consumer and/or transport packaging of oil and fat products.

Footnote. Article 8 as amended by Decision of the Council of the Eurasian Economic Commission No. 39 of 23.04.2015 (enters into force upon expiry of 6 months from the date of its official publication); No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Article 9. Requirements for the labelling of non-food oil and fat products

1. The information contained in the labelling of non-food oil and fat products shall be presented in Russian. This information may also be presented in other languages. In this case, its content shall be identical to the content of the information in Russian.

2. The labelling of non-food oil and fat products shall contain the following information:

1) Date of Manufacture;

2) storage life;

3) details of the document in accordance with which the oil and fat products have been manufactured and can be identified;

4) single mark of product circulation on the market of the Member States of the Customs Union.

3. In the labelling of non-food oil and fat products, the word order may be changed in product names formed on the basis of the terms specified in Article 3. For example: "crude natural glycerol", "natural crude glycerol", "household soap", "soap, household".

4. The consumer packaging of household soap shall contain the following information:

1) name of the household soap;

2) name and location of the manufacturer; name and location of the organisation established in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products, or surname, first name, patronymic and location of the individual entrepreneur registered in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products; name and location of the person performing the functions of a foreign manufacturer (if any);

3) nominal (conventional) mass of one bar;

4) composition of the product in descending order of the mass fractions of the ingredients;

5) batch number.

5. Each bar of unpackaged household soap shall bear a clear stamp indicating:

1) the name of the manufacturer or the trademark of the manufacturer;

2) the name of the household soap;

3) the nominal (conventional) mass of the bar.

6. Each unit of transport packaging of non-food oil and fat products shall contain the following information:

- 1) name of the non-food oil and fat products;
- 2) name and location of the manufacturer; name and location of the organisation established in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products, or surname, first name, patronymic and location of the individual entrepreneur registered in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products; name and location of the person performing the functions of a foreign manufacturer (if any);
- 3) composition of the product in descending order of the mass fractions of the ingredients - for household soap;
- 4) grade - for crude natural glycerol;
- 5) group - for household soap;
- 6) batch number;
- 7) number of bars in the box, with indication of the total nominal (conventional) mass of the bars - for household soap.

7. For crude natural glycerol transported in containers, the shipping documents shall contain the following information:

- 1) name;
- 2) grade;

3) name and location of the manufacturer; name and location of the organisation established in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products, or surname, first name, patronymic and location of the individual entrepreneur registered in the territory of the Member States of the Customs Union and authorised by the manufacturer, including a foreign manufacturer, to accept and settle claims of purchasers regarding the oil and fat products; name and location of the person performing the functions of a foreign manufacturer (if any);

4) net mass;

5) batch number.

Chapter 5. Requirements for Ensuring the Safety of Oil and Fat Products in the Processes of Their Production, Storage, Transportation and Sale

Article 10. Requirements for the Production Process of Food Oil and Fat Products

1. Food oil and fat products shall be produced in accordance with the requirements of Article 11 of this Technical Regulation.

2. Materials and articles in contact with food oil and fat products shall comply with the requirements of the Technical Regulations of the Customs Union.

3. Water in its various states of aggregation used in the production process of food oil and fat products shall comply with the requirements established by the relevant Technical Regulation of the Customs Union.

4. Air in contact with the product during the production process shall not be a source of contamination of food oil and fat products.

5. The raw materials, Food Additives and other food ingredients used shall comply with the requirements of the Technical Regulations of the Customs Union.

After bulk transport by waterborne transport, unmodified and modified vegetable oils or their blends shall undergo full-cycle or partial-cycle refining or re-refining (additional purification) in the technological process of producing food oil and fat products. This processing shall include deodorisation with control of oxidative spoilage indicators. The "peroxide value" indicator of unmodified and modified vegetable oils or their blends is included in the production control programme. At the completion stage of the deodorisation process (at the deodoriser outlet), its value shall not exceed 0,2 meq of active oxygen/kg.

Unmodified and modified vegetable oils or their blends that have undergone refining or re-refining (additional purification) and are intended for direct human consumption or for use in the production of food products shall comply with the requirements for permissible levels of safety indicators. These requirements are set out in Annexes 1 – 3 to this Technical Regulation and in other Technical Regulations of the Eurasian Economic Union (Customs Union) that apply to these products.

6. Food oil and fat products shall be produced in buildings and production premises that comply with the requirements of the Technical Regulations of the Customs Union.

7. The technological equipment and utensils used shall comply with the requirements of the Technical Regulations of the Customs Union.

8. The storage and removal of waste from the production of food oil and fat products shall comply with the requirements of Article 12 of this

Technical Regulation.

9. Only personnel who meet the requirements of the Technical Regulations of the Customs Union shall be admitted to the production of food oil and fat products.

10. Production control shall be organised in accordance with the requirements of Article 13 of this Technical Regulation.

Footnote. Article 10 as amended by Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Article 11. Ensuring the Safety of Food Oil and Fat Products during Their Production

The safety of food oil and fat products during their production shall be ensured by:

- 1) the selection of technological processes and their operating modes at all stages (sections) of the production of food oil and fat products;
- 2) the selection of an optimal sequence of technological processes that prevents contamination of the food oil and fat products being produced;
- 3) control over the operation of technological equipment;
- 4) the safety of the raw materials and Food Additives required for the production of oil and fat products;
- 5) keeping the production premises, technological equipment and utensils used in the production of food oil and fat products in a condition that prevents contamination of food oil and fat products;
- 6) the selection of methods and frequency of sanitation, disinfection, disinsection and deratisation of production premises, and of sanitation and disinfection of technological equipment and utensils used in the

production of food oil and fat products. Sanitation, disinfection, disinsection and deratisation shall be carried out at a frequency sufficient to eliminate the risk of contamination of food oil and fat products. The frequency of sanitation, disinfection, disinsection and deratisation shall be established by the manufacturer;

7) the maintenance and storage of Documentation confirming compliance with the requirements of this Technical Regulation.

Article 12. Requirements for the Conditions of Storage, Removal and Destruction of Production Waste

1. Waste generated during the production of food oil and fat products shall be removed from production premises regularly after the completion of technological operations.

2. The conditions of storage, removal and destruction of production waste shall exclude the possibility of contamination of oil and fat products and of a threat to human life or health.

Article 13. Requirements for Production Control

1. To ensure that oil and fat products comply with the requirements of this Technical Regulation, the manufacturer of oil and fat products shall develop a production control programme for compliance with the requirements of this Technical Regulation and shall organise such control.

2. The production control programme for compliance with the requirements of this Technical Regulation shall contain:

1) a list and values of the controlled parameters related to compliance with the requirements for oil and fat products established by this Technical Regulation;

2) data on production control measures and their frequency;

3) a list and values of the controlled safety parameters of raw materials, Food Additives, packaging materials and finished products.

3. The production control programme for compliance with the requirements of this Technical Regulation shall be approved by the head of the organisation producing oil and fat products or by a person authorised in the established manner.

Article 14. Requirements for the Storage Process of Food Oil and Fat Products

1. The storage conditions of food oil and fat products shall ensure their preservation and safety throughout the shelf life in accordance with the requirements of this Technical Regulation.

2. The shelf life and storage conditions of food oil and fat products shall be established by the manufacturer. They shall ensure that, during storage, food oil and fat products comply with the requirements of this Technical Regulation throughout the shelf life.

3. Food oil and fat products shall not be stored together with other products if this may lead to contamination of the food oil and fat products.

4. The design of buildings and premises for the storage of food oil and fat products shall ensure the storage conditions for oil and fat products established by the manufacturers.

5. Premises for the storage of food oil and fat products with regulated storage conditions, and the equipment installed in them, shall be fitted with measuring instruments to monitor the storage conditions.

6. Food oil and fat products in storage shall be accompanied by shipping documents and by documents confirming their safety.

7. Sanitation, disinfection, disinsection and deratisation shall be carried out regularly in premises for the storage of food oil and fat products, including refrigerated chambers.

Article 15. Requirements for the Transportation Process of Food Oil and Fat Products

1. The transportation of food oil and fat products shall ensure their preservation and safety throughout the shelf life in accordance with the requirements of this Technical Regulation.

2. Food oil and fat products shall be transported by vehicles suitable for this purpose. The transportation conditions shall be determined by the consignor. They shall comply with the conditions established by the manufacturer for the transportation of food oil and fat products.

3. Food oil and fat products shall not be transported in covered wagons, containers and road vehicles together with other products if this may lead to contamination of the food oil and fat products.

Food oil and fat products listed in Annex 6 to this Technical Regulation shall not be transported in bulk by any mode of transport.

Food oil and fat products shall not be transported in bulk by waterborne transport in vehicle tanks in which cargoes listed in Annex 7 to this Technical Regulation were carried immediately before the food oil and fat products.

Bulk transport of food oil and fat products by road and rail shall be carried out in specialised road tankers, railway tank cars and tank containers approved for the transportation of food products or other oil and fat products in accordance with the regulatory legal acts of the Member States of the Eurasian Economic Union.

Tanks of vehicles approved for the transportation of food oil and fat products shall be made of stainless steel or of other materials permitted for contact with food products. This requirement does not apply to tanks carrying unmodified and modified vegetable oils or their blends that are intended for use as food raw materials and are subject to refining or re-refining (additional purification), with or without modification, at enterprises producing food oil and fat products.

4. The design of vehicle cargo compartments shall ensure the protection of food oil and fat products against contamination.

5. The internal surface of vehicle cargo compartments shall be made of washable and non-toxic materials. The frequency of sanitation and disinfection of the internal surfaces of vehicle cargo compartments shall be established by the business operator engaged in the transportation of food oil and fat products. Water used for washing vehicle cargo compartments shall comply with the requirements for drinking water established by the relevant Technical Regulation.

6. Food oil and fat products in transit shall be accompanied by shipping documents.

7. Bulk transport of food oil and fat products by waterborne transport is permitted:

1) in tankers whose tanks are made of stainless steel or have a coating of epoxy resin or its technical equivalents, provided that the previous cargo was a food product or a cargo listed in Annex 8 to this Technical Regulation;

2) in tankers whose tanks are made of other materials or have another coating not specified in subparagraph 1 of this paragraph, provided that the three previous cargoes were food products or cargoes listed in Annex 8 to this Technical Regulation.

Footnote. Article 15 as amended by Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Article 16. Requirements for the Storage and Transportation Processes of Non-Food Oil and Fat Products

1. Storage and transportation of non-food oil and fat products shall ensure their safety throughout the storage life in accordance with the requirements of this Technical Regulation.
2. The storage conditions and storage life of non-food oil and fat products shall be established by the manufacturer.

Article 17. Requirements for the Processes of Sale of Oil and Fat Products

In the course of the sale of oil and fat products, their safety shall be ensured in accordance with the requirements of this Technical Regulation. For food oil and fat products, safety shall be ensured throughout the shelf life. For non-food oil and fat products, safety shall be ensured throughout the storage life.

Chapter 6. Conformity Confirmation

Article 18. Forms of Conformity Assessment of Objects of Technical Regulation with the Requirements of this Technical Regulation

1. Conformity assessment of oil and fat products with the requirements of this Technical Regulation (hereinafter referred to as conformity assessment) shall be carried out in the following forms:
 - 1) conformity confirmation (conformity declaration) of oil and fat products;
 - 2) state control (supervision);

3) state registration of novel oil and fat products.

2. Conformity assessment of non-industrially manufactured oil and fat products intended for placing on the market, and of the processes of sale of such products, shall be carried out in the form of state control (supervision) of compliance with the requirements for oil and fat products. These requirements are established by this Technical Regulation and by other Technical Regulations of the Customs Union that apply to such products.

3. Conformity assessment of the processes of production, storage, transportation and sale of oil and fat products with the requirements of this Technical Regulation shall be carried out in the form of state control (supervision) of compliance with the requirements for oil and fat products. These requirements are established by this Technical Regulation and by other Technical Regulations of the Customs Union that apply to such products.

4. Conformity assessment of novel oil and fat products shall be carried out in the form of state registration as established by the Technical Regulation of the Customs Union "On Food Safety".

Article 19. Applicant in the Conformity Assessment of Oil and Fat Products

1. The applicant in the conformity assessment of oil and fat products may be a legal entity or a natural person acting as an individual entrepreneur. The applicant shall be registered in the territory of a Member State of the Customs Union in accordance with its legislation. The applicant shall be the manufacturer, the seller or the person authorised by the manufacturer.

2. The applicant shall ensure that oil and fat products comply with the requirements established by this Technical Regulation and by other Technical Regulations of the Customs Union that apply to such products.

3. Ceased to be effective by Decision of the Council of the Eurasian Economic Commission No. 39 of 23.04.2015 (enters into force upon expiry of 6 months from the date of its official publication).

Footnote. Article 19 as amended by Decision of the Council of the Eurasian Economic Commission No. 39 of 23.04.2015 (enters into force upon expiry of 6 months from the date of its official publication).

Article 20. Conformity Declaration

1. Oil and fat products placed on the market in the customs territory of the Customs Union shall be subject to conformity declaration.

2. Conformity declaration of oil and fat products with the requirements of this Technical Regulation shall be carried out by adopting a declaration of conformity. At the applicant's choice, the declaration shall be based on own evidence and/or on evidence obtained with the participation of a certification body and/or an accredited laboratory (centre) (hereinafter referred to as the third party). The third party shall be included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union.

3. Conformity declaration of oil and fat products shall be carried out according to one of the declaration schemes 1d, 2d, 3d, 4d or 6d established by the legislation of the Customs Union. The applicant shall choose the scheme in accordance with the Regulation on the Procedure for Applying Standard Conformity Assessment (Confirmation) Schemes in Technical Regulations of the Customs Union, approved by Decision of the Customs Union Commission No. 621 of 07 April 2011.

3¹. This paragraph applies to conformity confirmation (conformity declaration) with the requirements of Technical Regulations that apply to unmodified and modified vegetable oils or their blends. Such oils or blends are intended for use as food raw materials and are subject to refining or re-refining (additional purification), with or without modification, at

enterprises producing food oil and fat products. In such cases, the declaration shall state the name of the oil, its intended use and the need for refining or re-refining (additional purification). Examples: "Unrefined sunflower oil. Intended for use as food raw materials. Subject to refining at enterprises producing food oil and fat products", "Refined palm oil. Intended for use as food raw materials. Subject to re-refining at enterprises producing food oil and fat products" or "Refined coconut oil. Intended for use as food raw materials. Subject to additional purification at enterprises producing food oil and fat products".

For unmodified and modified vegetable oils or their blends that are intended for use as food raw materials and are subject to refining or re-refining (additional purification) at enterprises producing food oil and fat products, the declaration of conformity shall be adopted only for the specified type of product.

4. Raw materials of animal origin may be used in the production of food oil and fat products. If documents confirming the safety of these raw materials are available (including veterinary certificates), veterinary certificates are not required for such products upon their shipment and sale.

5. The validity period of the declaration shall be established by the applicant in accordance with the provisions of the Technical Regulation of the Customs Union "On Food Safety" and shall not exceed five years.

6. If the mandatory requirements for oil and fat products change, the evidentiary materials shall be amended with respect to the confirmation of conformity with such requirements. In this case, a new declaration of conformity is not required.

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

Footnote. Article 20 as amended by Decision of the Council of the Eurasian

Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Chapter 7. Marking with the Single Mark of Product Circulation on the Market of the Member States of the Customs Union

1. Oil and fat products shall bear the single mark of product circulation on the market of the Member States of the Customs Union if they comply with the requirements of this Technical Regulation of the Customs Union and have passed the conformity assessment (confirmation) procedure under Chapter 6 of this Technical Regulation of the Customs Union.

2. Marking with the single mark of product circulation on the market of the Member States of the Customs Union shall be carried out before the oil and fat products are placed on the market.

3. The single mark of product circulation on the market of the Member States of the Customs Union shall be applied to the packaging and to the accompanying documentation supplied with the products.

The single mark of product circulation on the market of the Member States of the Customs Union may be applied by any method. The method shall ensure a clear and legible image throughout the entire shelf life of the oil and fat products.

4. Marking of oil and fat products with the single mark of product circulation on the market of the Member States of the Customs Union confirms their conformity with the requirements of all Technical Regulations of the Customs Union that apply to them.

Article 21. State Control (Supervision)

State control (supervision) of the conformity of oil and fat products, and of the processes of their production, storage, transportation and sale, with the requirements of this Technical Regulation shall be carried out in accordance with the legislation of the Member States of the Customs Union.

**Annex 1
to the Technical Regulation
"Technical Regulation on
Oil and Fat Products"**

REQUIREMENTS for permissible levels of safety indicators of food oil and fat products

Footnote. Annex 1 as amended by Decision of the Council of the Eurasian Economic Commission of 12.12.2023 No. 149 (enters into force upon expiry of 1 year from the date of its official publication).

Product group	Indicators	Permissible levels, not more than	Notes
1	2	3	4
I. Vegetable oils – all types, vegetable oil fractions intended for direct human consumption and for use as food raw materials	Benzo(a)pyrene	0,002 mg/kg	
	Erucic acid content	3 percent	For rapeseed oil
		5 percent	For vegetable oils from seeds of other cruciferous plants
	Hydrocyanic acid content	Absent (qualitative test)	For oils from fruit stones

Glycidyl fatty acid esters, expressed as glycidol	1,0 mg/kg (from 01.01.2025)	Except for: – unrefined oils and their fractions, blends of unrefined oils and/or their fractions, intended for use as food raw materials and subject to refining at food oil and fat product manufacturing plants; – refined oils and their fractions, blends of refined oils and/or their fractions, blends of refined and unrefined oils and/or their fractions.
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Oxidative spoilage indicators:

acid value	6,0 mg potassium hydroxide/g (mg KOH/g)	For unrefined rapeseed oil intended for use as food raw materials and subject to refining at food oil and fat product manufacturing plants
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4,0 mg potassium hydroxide/g (mg KOH/g)	For unrefined oils and their fractions, blends of unrefined oils and/or their fractions, blends of refined and unrefined oils and/or their fractions (except for unrefined palm, palm kernel and coconut oils, shea butter and their fractions intended for use as food raw materials and subject to refining at food oil and fat product manufacturing plants)
0,6 mg potassium hydroxide/g (mg KOH/g)	For refined oils and their fractions, blends of refined oils and/or their fractions

peroxide value	15,0 meq active oxygen/kg	For unrefined palm and palm kernel oils and their fractions intended for use as food raw materials and subject to refining at food oil and fat product manufacturing plants
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10,0 meq active oxygen/kg	Except for unrefined palm and palm kernel oils and their fractions intended for use as food raw materials and subject to refining at food oil and fat product manufacturing plants
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II. Processed products of vegetable oils and animal fats, including fish fats: 1. Interesterified refined deodorised oils (fats); hydrogenated refined deodorised oils (fats); margarines; special-purpose fats, including culinary, confectionery and bakery fats; milk fat substitutes; cocoa butter equivalents (CBE); SOS-type cocoa butter improvers (CBI); POP-type cocoa butter substitutes; non-tempering non-lauric cocoa butter substitutes; non-tempering lauric	Trans fatty acid isomers	2,0 percent of the fat content of the product	Except for non-tempering non-lauric cocoa butter substitutes
		2,0 percent of the fat content of the product (from 01.01.2026)	For non-tempering non-lauric cocoa butter substitutes
	Glycidyl fatty acid esters, expressed as glycidol	1,0 mg/kg of the fat content of the product (from 01.01.2025)	Except for margarines
	Oxidative spoilage indicators:		

acid value	0,6 mg potassium hydroxide/g (mg KOH/g)	Except for margarines	
peroxide value	10,0 meq active oxygen/kg		
2. Vegetable-cream spreads; vegetable-fat spreads; vegetable-cream melted fat blends; vegetable-fat melted fat blends	Antibiotics*:		For vegetable-cream spreads and vegetable-cream melted fat blends
	laevomycetin (chloramphenicol)	Not permitted	less than 0,0003 mg/kg
	tetracycline group	Not permitted	less than 0,01 mg/kg
	streptomycin	Not permitted	less than 0,2 mg/kg
	penicillin	Not permitted	less than 0,004 mg/kg

Trans fatty acid isomers	2,0 percent of the content of unmodified and modified vegetable oils in the fat phase of the product	
Oxidative spoilage indicators:		
fat phase acidity	2,5 Kettstoffer degrees	For vegetable-cream spreads and vegetable-cream melted fat blends
peroxide value	10,0 meq active oxygen/kg	
3. Distilled glycerol	Toxic elements:	
	iron	2,0 mg/kg
	lead	5,0 mg/kg
	arsenic	0,3 mg/kg

* Maximum permissible levels of residues of veterinary drugs (pharmacologically active substances and their metabolites) shall comply with the requirements established in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011), adopted by Decision of the Customs Union Commission of 9 December 2011 No. 880.

**Annex 2
to the Technical Regulation
"Technical Regulation on
Oil and Fat Products"**

Requirements for Microbiological Safety Standards for Food Oil and Fat Products

Footnote. Annex 2 as amended by Decision of the Council of the Eurasian Economic Commission No. 39 of 23.04.2015 (enters into force upon expiry of 6 months from the date of its official publication); No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Product group	QMA-FAn M*, CFU**/g, not more than	Product mass (g) in which the following are not permitted		Yeasts, CFU/g, not more than	Moulds, CFU/g, not more than
		Coliform bacteria*** (coliforms)	Staphylococci S.aureus		
Mayonnaises, mayonnaise sauces, vegetable oil-based sauces	-	0,1	-	$5 \cdot 10^2$	50

Special-purpose fats, including culinary, confectionery and bakery fats; milk fat substitutes; cocoa butter equivalents (CBE), SOS-type cocoa butter improvers (CBI), POP-type cocoa butter substitutes, non-tempering non-lauric cocoa butter substitutes, non-tempering lauric cocoa butter substitutes, non-tempering mixed-type cocoa butter substitutes, vegetable-fat melted fat blends	-	0,001	-	$1 \cdot 10^3$	$1 \cdot 10^2$
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Margarines, vegetable-fat spreads	-	0,01	-	$5 \cdot 10^2$	50
Vegetable oil- based creams	$1 \cdot 10^4$	0,01	-	50	50
Vegetable- cream spreads with a fat mass fraction of 60 percent or more	$1 \cdot 10^5$	0,01	0,1	100	100
Vegetable- cream spreads with a fat mass fraction from 39 percent to 60 percent	$1 \cdot 10^5$	0,01	0,01	200 in total	

Vegetable-cream	1. 10 ³	1,0	-	200	-
melted fat blends					

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

** CFU – colony-forming units.

*** Coliform bacteria (coliforms) – bacteria of the coliform group.

Annex 3
to the Technical Regulation
"Technical Regulation on
Oil and Fat Products"

Name, characteristics and safety indicators of olive oils

Footnote. Annex 3 as amended by Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Name of olive oil	Characteristics and safety indicators
Olive oil, unrefined, of the highest quality (Extra virgin olive oil)	first-pressing oil with an acid value of not more than 1,6 milligrams of potassium hydroxide per gram or an acidity of not more than 0,8 grams per 100 grams expressed as oleic acid, and a peroxide value of not more than 20 meq active oxygen/kg.
Olive oil, unrefined (Virgin olive oil)	first-pressing oil with an acid value of not more than 4,0 milligrams of potassium hydroxide per gram or an acidity of not more than 2,0 grams per 100 grams expressed as oleic acid, and a peroxide value of not more than 20 meq active oxygen/kg.

Olive oil, refined (Refined olive oil)	olive oil obtained from first-pressing oils that has undergone refining but has not been subjected to processes that lead to changes in the original triglyceride structure, with an acid value of not more than 0,6 milligrams of potassium hydroxide per gram or an acidity of not more than 0,3 grams per 100 grams expressed as oleic acid, and a peroxide value of not more than 5 meq active oxygen/kg.
Olive oil, refined, with the addition of unrefined olive oils (Olive oil)	oil consisting of a blend of refined olive oil and first-pressing olive oils, with an acid value of the blend of not more than 2,0 milligrams of potassium hydroxide per gram or an acidity of not more than 1,0 grams per 100 grams expressed as oleic acid, and a peroxide value of the blend of not more than 15 meq active oxygen/kg.

Olive-pomace oil, refined (Refined olive- pomace oil)	oil obtained from crude olive-pomace oil that has undergone refining but has not been subjected to processes that lead to changes in the original triglyceride structure, with an acid value of not more than 0,6 milligrams of potassium hydroxide per gram or an acidity of not more than 0,3 grams per 100 grams expressed as oleic acid, and a peroxide value of not more than 5 meq active oxygen/kg.
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Olive-pomace oil, refined, with the addition of unrefined olive oil (Olive-pomace oil)	oil consisting of a blend of refined olive-pomace oil and first-pressing olive oils, with an acid value of the blend of not more than 2,0 milligrams of potassium hydroxide per gram or an acidity of not more than 1,0 grams per 100 grams expressed as oleic acid, and a peroxide value of the blend of not more than 15 meq active oxygen/kg.
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Annex 4
to the Technical Regulation
"Technical Regulation on
Oil and Fat Products"

Names of vegetable oils depending on the type of oil-bearing raw materials

No.	Botanical name	Raw material name	Oil name
1	Aleurites fordii Hemsley Vernicia montana, Loureiro syn. Aleurites montana (Loureiro) Wilson	Tung, nuts	Tung oil
2	Aleurites moluccana (Linnaeus), Willdenow syn. Aleurites triloba, Juglans regia Linnaeus	Walnut (seeds)	Walnut oil
3	Arachis hypogaea Linnaeus	Peanut	Peanut oil
4	Attalea speciosa Martius, syn. Orbignya speciosa (Martius) Barbosa Rodrigues	Orbignya, Babassu (seeds)	Babassu oil

5	Brassica juncea (Linnaeus) Czernajew et Cosson	Brown mustard (seeds) Indian mustard (seeds)	Mustard oil, brown Mustard oil, Indian
6	Brassica napus Linnaeus	Rapeseed (seeds)	Rapeseed oil
7	Brassica nigra (Linnaeus) W.D.J. Koch	Black mustard (seeds)	Mustard oil, black
8	Brassica rapa Linnaeus	Turnip rape (seeds)	Turnip rape oil
9	Camelina sativa (Linnaeus), Crantz	Camelina (seeds)	Camelina oil
10	Cannabis sativa Linnaeus	Hemp (seeds)	Hemp oil
11	Carthamus tinctorius Linnaeus	Safflower (seeds)	Safflower oil

12	Citrullus lanatus (Thumb.), Matsum et Nakai, Citrullus spp	Watermelon (seeds)	Watermelon oil
13	Cocos nucifera Linnaeus	Copra	Coconut oil
14	Corylus avellana Linnaeus	Hazel (seeds), hazelnut	Hazelnut oil
15	Coriandrum sativum Linnaeus	Coriander (seeds)	Coriander oil, fatty
16	Crambe abyssinica, Hochstetter ex R.E. Fries	Crambe (seeds)	Crambe oil
17	Cucurbita maxima, A.H. Duchesne, Cucurbita pepo Linnaeus	Pumpkin (seeds)	Pumpkin seed oil
18	Elaeis guineensis N. J. Jacquin	Oil palm (fruit pericarp)	Palm oil

19	Oil palm (drupe seed)	Palm kernel oil	
20	Elaeis oleifera (Kunth) Cortes syn. Elaeis melanococca auctores non Gaerther, syn. Alfonsia oleifera Kunth, syn. Corozo oleifera (Kunth) L. Bailey	South American palm kernel	South American palm kernel oil
21	Fagus sylvatica Linnaeus	Beech (nut)	Beechnut oil
22	Garcinia indica	Garcinia (seeds)	Kokum oil
23	Glycine max (Linnaeus) Merrill	Soybean (seeds)	Soybean oil
24	Gossypium spp.	Cotton (seeds)	Cottonseed oil
25	Helianthus annuus Linnaeus	Sunflower (seeds)	Sunflower oil

26	Licania rigida Bentham	Oiticica (seeds)	Oiticica oil
27	Linum usitatissimum Linnaeus	Flax (seeds)	Linseed oil
28	Lycopersicon lycopersicum (Linnaeus), Karsten ex Farwell syn. Lycopersicon esculentum P. Miller	Tomato (seeds)	Tomato seed oil
29	Lallemantia iberica Labiatae	Lallemantia (seeds)	Lallemantia oil
30	Madhuca longifolia (Linnaeus) Macbride, syn. Bassia longifolia Linnaeus	Madhuca (seeds)	Illipe oil, Indian
31	Mangifera indica	Indian mango tree (mango) (pericarp)	Mango oil

32	Indian mango tree (mango) (drupe seed)	Mango kernel oil	
33	Olea europaea Linnaeus	Olive (pericarp)	Olive oil
34		Olive (kernel)	Olive oil
35	Ongokea gorea (Hua) Engler	Boleko (nuts)	Boleko oil
36	Orbignya oleifera Burret Orbignya huebneri Burret Orbignya martiana Barbosa Rodrigues syn. Orbignya speciosa (Martius) Barbosa Rodrigues	Babassu	Babassu oil
37	Oryza sativa Linnaeus	Rice	Rice oil
38	Papaver somniferum Linnaeus	Poppy (seeds)	Poppy seed oil

39	Perilla frutescens (Linnaeus) Britton	Perilla (seeds)	Perilla oil
40	Persea americana P. Miller	American avocado	Avocado oil
41	Prunus armeniaca Linnaeus syn. Armeniaca vulgaris Lamarck	Apricot (drupe seed)	Apricot kernel oil
42	Prunus domestica Linnaeus	Plum (drupe seed)	Plum kernel oil
43	Prunus dulcis (Miller) D.A. Webb var. amara (De Candolle) Buchheim syn. Prunus amygdalus Batsch var. amara (De Candolle) Focke	Bitter almond (nuts)	Almond oil

44	Prunus persica (Linnaeus) Batsch	Peach (drupe seed)	Peach kernel oil
45	Prunus cer6sus Linnaeus Rosaceae	Sour cherry (drupe seed)	Cherry kernel oil
46	Pinus cembra L.	Stone pine (nuts)	Pine nut oil
47	Ricinus communis Linnaeus	Castor bean (seeds)	Castor oil
48	Sesamum indicum Linnaeus	Sesame (seeds)	Sesame oil
49	Shorea macrophylla (De Vries) Ashton Shorea stenoptera Burc	Shorea (pericarp)	Borneo oil/ Illipe oil
50	Shorea robusta, Gaertner, C.F.	Shorea (pericarp)	Sal oil
51	Simmondsia chinensis Link	Joboba (seeds)	Jojoba oil

52	Sinapis alba Linnaeus	White mustard (seeds)	White mustard oil
53	Sinapis arvensis Linnaeus	Field mustard (seeds)	Field mustard oil
54	Triti cum aestivum, Linnaeus emend. Fiori et Paoletti Triticum sativa Lam	Common wheat (kernels)	Wheat oil
55	Triticum durum Desfontaines	Durum wheat (kernels)	Wheat oil
56	Vitellaria paradoxa, Gaerth. f	Butyrospermum	Shea oil
57	Vitis vinifera Linnaeus	Grape (seeds)	Grape seed oil
58	Zea mays Linnaeus	Maize (seeds)	Corn oil

Annex 5
to the Technical Regulation
"Technical Regulation on
Oil and Fat Products"

Requirements for permissible levels of safety indicators of non-food oil and fat products

Product group	Indicators	Permissible levels, not more than	Note
Crude natural glycerol	Proteinaceous substances (qualitative reaction)	Absent Not standardised	For third-grade glycerol of type 2
	Sulphuric acid compounds (sulphates) (qualitative reaction)	Absent Traces	For third-grade glycerol of type 2
Household soap	Mass fraction of free caustic alkali	0,2 percent	
	Mass fraction of free sodium carbonate	1,0 percent	

Members of the Customs Union Commission:

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

**"ANNEX 6
to the Technical Regulation
of the Customs Union
"Technical Regulation on
Oil and Fat Products"
(TR CU 024/2011)**

LIST of food oil and fat products not permitted for bulk transport by any mode of transport

Footnote. The Technical Regulation was supplemented with Annex 6 in accordance with Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

1. Margarines (except liquid margarines).
2. Vegetable-cream and vegetable-fat spreads.
3. Vegetable-cream and vegetable-fat melted fat blends.
4. Vegetable oil-based sauces.
5. Mayonnaises.
6. Mayonnaise-type sauces.
7. Vegetable oil-based creams.

**ANNEX 7
to the Technical Regulation
of the Customs Union
"Technical Regulation on
Oil and Fat Products"
(TR CU 024/2011)**

LIST of previous cargoes after which bulk transport of food oil and fat products by waterborne transport is not permitted

Footnote. The Technical Regulation was supplemented with Annex 7 in accordance with Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year from the date of its official publication).

Name of substance (synonym)	CAS number
1	2
Acetone cyanohydrin (ACH; a-hydroxyisobutyronitrile; 2-methylactonitrile)	75-86-5
Acrylic acid (propenoic acid)	79-10-7
Acrylonitrile (ACN; 2-propenenitrile; vinylcyanide, vinyl cyanide)	107-13-1
Adiponitrile (1,4-dicyanobutane)	111-69-3
Aniline (phenylamine; aminobenzene)	62-53-3
Benzene	71-43-2
1,3-Butadiene (vinylethylene)	106-99-0
n-Butyl acrylate	141-32-2
tert-Butyl acrylate	1663-39-4
Carbon tetrachloride (tetrachloromethane; perchloromethane)	56-23-5

Cardura E (trade name of glycidyl esters of versatic 9-11 acid)	11120-34-6
Cashew nut shell oil	8007-24-7
Chloroform	67-66-3
Cresol (ortho-, meta-, para-) (cresylic acid)	95-48-7 108-39-4 106-44-5
Dibutylamine	111-92-2
Diethanolamine (DEA; di-2-hydroxyethylamine)	111-42-2
Diethylenetriamine	111-40-2
Bisphenol A diglycidyl ether	1675-54-3
Diisopropylamine	110-97-4
Dipropylamine	108-18-9
meta-Divinylbenzene (DVB; vinylstyrene)	1324-74-0
Epichlorohydrin (chloropropylene oxide; ECH)	106-89-8

Epoxy resins (uncured)	
Ethyl acrylate	140-88-5
Ethylene dibromide (EDB; 1,2-dibromoethane; ethylene bromide)	106-93-4
Ethylene dichloride (EDC; 1,2-dichloroethane; ethylene chloride) ²	107-06-2
Ethylene glycol (MEG; monoethylene glycol)	107-21-1
Ethylene glycol monobutyl ether (2-butoxyethanol)	111-76-2
Ethylene oxide (EO; ethyleneoxide; oxide of ethylene)	75-21-8
2-Ethylhexyl acrylate	103-11-7
Ethanolamine (MEA; monoethanolamine; colamine; 2-aminoethanol; 2-hydroxyethylamine)	141-43-5
Ethylenediamine (1,2-diaminoethane)	107-15-3
Formaldehyde	50-00-0
Furfuryl alcohol (furylcarbinol)	98-00-0

Glutaraldehyde (glutaral)	111-30-8
Hexamethylenediamine (1,6-diaminohexane; 1,6-hexanediamine)	124-09-4
Isocyanates, including:	
Toluene diisocyanate (TDI)	1321-38-6
Polymethylene-polyphenyl isocyanate	9016-87-9
Diphenylmethane diisocyanate (MDI)	101-68-8
Methyl isocyanate	624-83-9
Methylene diisocyanate	4747-90-4
Lead-containing products (prohibited for carriage as any of the three previous cargoes)	
Lubricating oil additives	
Methyl acrylate	96-33-3
Methyl methacrylate monomer (MMA)	80-62-6
Methylstyrene monomer (vinyltoluene)	25013-15-4

alpha-Methylstyrene monomer	98-83-9
para-Methylstyrene monomer	622-97-9
Methylene chloride (MC; dichloromethane; methylene dichloride)	75-09-2
Ethylene glycol (MEG; monoethylene glycol)	107-21-1
Morpholine	110-91-8
Morpholine ethanol (N-hydroxyethylmorpholine)	622-40-2
Nitric acid (aqua fortis; engraver's acid)	7697-37-2
Nitropropane (1-nitropropane and mixtures) (2-nitropropane and mixtures)	108-03-2 79-46-9
Perchloroethylene (PCE)	
Phthalates, including:	
Diallyl phthalate (DAP)	131-17-9
Diisodecyl phthalate (DIDP)	19269-67-1
Diisononyl phthalate (DINP)	68515-48-0

Diisooctyl phthalate (DIOP)	27554-26-3
Dioctyl phthalate (DOP)	117-81-7
n-Propylamine	622-80-0
Propylene oxide (oxide of propylene; methyloxirane; 1,2-epoxypropane)	75-56-9
Pyridine	110-86-1
Styrene monomer (vinylbenzene; phenylethylene) ²	100-42-5
Tall oil	8002-26-4
Tall oil fatty acids conforming to ASTM Type III	61790-12-3
Telone II (Telone® II; 1,3-dichloropropene; 1,3-dichloropropylene)	
Toluene	
Toluidine (ortho-)	
Transformer oils containing PCBs (e.g. trichlorobiphenyl)	25323-29-2
Trichloroethane (1,1,1- and 1,1,2-isomers)	

Triethylene glycol (TEG)	
Vinyl acetate monomer (VAM)	
Vinyl chloride monomer	75-01-4
Xylene (ortho-, meta-, para-)	

¹ CAS – name of the chemical substance and the chemical substance identifier (Decision of the Council of the Eurasian Economic Commission No. 19 of 3 March 2017 "On the Technical Regulation of the Eurasian Economic Union "On Safety of Chemical Products").

² Prohibited for carriage as one of the two last previous cargoes in tanks of waterborne transport coated with organic materials, and as the last previous cargo in stainless steel tanks of waterborne transport or in tanks coated with inorganic materials.

ANNEX 8
to the Technical Regulation
of the Customs Union
"Technical Regulation on
Oil and Fat Products"
(TR CU 024/2011)

LIST

of previous cargoes after which bulk transport of food oil and fat products by waterborne transport is permitted

Footnote. The Technical Regulation was supplemented with Annex 8 in accordance with Decision of the Council of the Eurasian Economic Commission No. 149 of 12.12.2023 (enters into force upon expiry of 1 year

from the date of its official publication).

Substance name (synonyms)	CAS No. ¹
1	2
Acetic acid (ethanoic acid, methanecarboxylic acid)	64-19-7
Acetic anhydride (ethanoic anhydride)	108-24-7
Acetone (dimethyl ketone, 2-propanone)	67-64-1
Acid oils and fatty acid distillates – from animal, marine and vegetable oils and fats	
Ammonium hydroxide (ammonium hydrate, ammonia solution, aqueous ammonia)	1336-21-6
Ammonium polyphosphate	68333-79-9
Animal, marine and vegetable oils and fats (including hydrogenated oils and fats), except cashew nut shell oil and tall oil	
Beeswax – white	8006-40-4
Beeswax – yellow	8012-89-3
Benzyl alcohol (pharmacopoeial and reagent grade)	100-51-6

1, 3-Butanediol (1, 3-butylene glycol)	107-88-0
1, 4-Butanediol (1, 4- butylene glycol)	110-63-4
n-Butyl acetate	123-86-4
iso-Butyl acetate	110-19-0
sec-Butyl acetate	105-46-4
tert-Butyl acetate	540-88-5
Ammonium nitrate solution	6484-52-2
Calcium chloride solution	10043-52-4
Calcium lignosulphonate liquid (lignin liquor, sulphite liquor)	8061-52-7
Calcium nitrate solution (CN-9)	35054-52-5
Candelilla wax	8006-44-8
Carnauba wax (Brazil wax)	8015-86-9
Cyclohexane (hexamethylene, hexanaphthene, hexahydrobenzene)	110-82-7

Ethanol (ethyl alcohol, spirits)	64-17-5
Ethyl acetate (acetic ether, acetic acid ethyl ester)	141-78-6
2-Ethylhexanol (2-ethylhexyl alcohol)	104-76-7
Fatty acids:	
Arachidic acid (eicosanoic acid)	506-30-9
Behenic acid (docosanoic acid)	112-85-6
Butanoic acid (n-butanoic acid, butyric acid, ethylacetic acid)	107-92-6
Capric acid (n-decanoic acid)	334-48-5
Caproic acid (n-hexanoic acid)	142-62-1
Caprylic acid (n-octanoic acid)	124-07-2
Erucic acid (cis-13-docosenoic acid)	112-86-7
Heptanoic acid (n-heptanoic acid)	111-14-8
Lauric acid (n-dodecanoic acid)	143-07-7

Lauroleic acid (dodecenoic acid)	4998-71-4
Linoleic acid (9,12-octadecadienoic acid)	60-33-3
Linolenic acid (9,12,15-octadecatrienoic acid)	463-40-1
Myristic acid (n-tetradecanoic acid)	544-63-8
Myristoleic acid (n-tetradecenoic acid)	544-64-9
Oleic acid (n-octadecenoic acid)	112-80-1
Palmitic acid (n-hexadecanoic acid)	57-10-3
Palmitoleic acid (cis-9-hexadecenoic acid)	373-49-9
Pelargonic acid (n-nonanoic acid)	112-05-0
Ricinoleic acid (cis-12-hydroxy-octadec-9-enoic acid, castor oil acid)	141-22-0
Stearic acid (n-octadecanoic acid)	57-11-4
Valeric acid (n-pentanoic acid, valeric acid)	109-52-4
Unfractionated fatty acid mixtures or fatty acid mixtures from natural oils and fats	

Fatty alcohols:	
Butyl alcohol (1-butanol, butyric alcohol)	71-36-3
iso-Butanol (2-methyl-1-propanol)	78-83-1
Caproyl alcohol (1-hexanol, n-hexyl alcohol)	111-27-3
Caprylic alcohol (1-octanol, n-octyl alcohol)	111-87-5
Cetyl alcohol (C-16 alcohol, 1-hexadecanol, palmityl alcohol, n-primary hexadecyl alcohol)	36653-82-4
Decyl alcohol (1-decanol)	112-30-1
Isodecyl alcohol (isodecanol)	25339-17-7
Heptyl alcohol (1-heptanol)	111-70-6
Lauryl alcohol (n-dodecanol, n-dodecyl alcohol)	112-53-8
Myristyl alcohol (1-tetradecanol, tetradecanol)	112-72-1
Nonyl alcohol (1-nonanol, pelargonic alcohol, octyl carbinol)	143-08-8
Isononyl alcohol (isononanol)	27458-94-2

Oleyl alcohol (octadecenol)	143-28-2
Stearyl alcohol (1-octadecanol)	112-92-5
Tridecyl alcohol (1-tridecanol)	27458-92-0
Unfractionated fatty alcohol mixtures or mixtures of fatty alcohols from natural oils and fats	
Fatty alcohol blends:	
Cetyl stearyl alcohol (C16-C18)	67762-27-0
Lauryl myristyl alcohol (C12-C14)	
Fatty acid esters – combinations of higher fatty acids and fatty alcohols, for example:	
Butyl myristate	110-36-1
Cetyl stearate	110-63-2
Oleyl palmitate	2906-55-0
Unfractionated fatty esters or mixtures of fatty esters from natural oils and fats	

Fatty acid methyl esters, for example:	
Methyl laurate (methyl dodecanoate)	111-82-0
Methyl oleate (methyl octadecenoate)	112-62-9
Methyl palmitate (methyl hexadecanoate)	112-39-0
Methyl stearate (methyl octadecanoate)	112-61-8
Formic acid (methanoic acid, hydrogen carboxylic acid)	64-18-6
Fructose	
Glycerine (glycerol)	56-81-5
Heptane	142-82-5
n-Hexane	110-54-3
Hydrogen peroxide	
Kaolin slurry	1332-58-7
Limonene (dipentene)	138-86-3
Magnesium chloride solution	7786-30-3

Methanol (methyl alcohol)	67-56-1
Methyl ethyl ketone (2-butanone, MEK)	78-93-3
Methyl acetate	79-20-9
Methyl isobutyl ketone (4-methyl-2-pentanone, isopropylacetone, MIBK)	108-10-1
Methyl tert-butyl ether (MTBE)	1634-04-4
Mineral oil (high viscosity)	8012-95-1
Mineral oil (medium viscosity)	
Mineral oil (medium and low viscosity, class II)	
Mineral oil (medium and low viscosity, class III)	
Molasses from citrus, sorghum, sugar beet and sugar cane	57-50-1
Mineral wax (montan wax)	8002-53-7
Isooctyl alcohol (isooctanol)	26952-21-6
Pentane	109-66-0

Petroleum wax (paraffin wax)	8002-74-2
Phosphoric acid (orthophosphoric acid)	7664-38-2
Drinking water – acceptable as a previous cargo only if the cargo preceding it is also included in this list	7732-18-5
Polypropylene glycol	25322-69-4
Potassium hydroxide (caustic potash) solution	1310-58-3
Propyl acetate (n- propyl acetate)	109-60-4
Propyl alcohol (1-propanol)	71-23-8
Isopropyl alcohol (isopropanol, dimethyl carbinol, 2-propanol)	67-63-0
1,2-Propylene glycol (propane-1,2-diol, 1,2-dihydroxypropane, monopropylene glycol (MPG), methyl glycol)	57-55-6
1,3-Propylene glycol	504-63-2
Propylene tetramer (tetrapropylene, dodecene)	6842-15-5
Sodium hydroxide solution (caustic soda, lye, sodium hydrate, caustic)	1310-73-2

Sodium silicate (water glass)	1344-09-8
Sorbitol (D-sorbitol; hexahydric alcohol; D-sorbite)	50-70-4
Epoxidised soybean oil	8013-07-8
Sulfuric acid	7664-93-9
Urea solution (ammonium nitrate solution)	

¹ CAS – name of the chemical substance and of the chemical substance identifier (Decision of the Council of the Eurasian Economic Commission of 3 March 2017 No. 19 "On the Technical Regulation of the Eurasian Economic Union "On the Safety of Chemical Products").".

APPROVED
by Decision of the
Customs Union Commission
of 9 December 2011 No. 883
(as amended by Decision of the Board
of the Eurasian Economic Commission
of 10 May 2016 No. 40)

Footnote. The Annex ceased to be effective by Decision of the Board of the Eurasian Economic Commission of 29.03.2022 No. 53 (takes effect as of 01.07.2022).

APPROVED
by Decision of the
Customs Union Commission
of 9 December 2011 No. 883
(as amended by Decision of the Board
of the Eurasian Economic Commission

of 10 May 2016 No. 40)

Footnote. The Annex ceased to be effective by Decision of the Board of the Eurasian Economic Commission of 29.03.2022 No. 53 (takes effect as of 01.07.2022).

APPROVED

**by Decision of the Board of the Eurasian
Economic Commission
of 5 April 2012 No. 22**

**Plan
of measures necessary for the implementation of the
Technical Regulation of the Customs Union "Technical
Regulation on Oil and Fat Products" TR CU 024/2011**

Item No.	Name of the measure	Responsible implementing parties	Responsible bodies of the Party			C o
			Republic of Belarus	Republic of Kazakhstan	Russian Federation	

**Measures for the implementation of the Technical Regulation of the Customs Union
"Technical Regulation on Oil and Fat Products" (TR CU 024/2011)**

1.	Preparation and submission to the Eurasian Economic Commission of a draft programme for the development (introduction of amendments, revision) of interstate standards, as a result of the application of which on a voluntary basis compliance is ensured with the requirements	Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E
	Regulation					2

2.	Preparation and submission to the Eurasian Economic Commission of proposals for updating the List of Standards as a result of the application of which on a voluntary basis compliance is ensured with the requirements of the Technical Regulation, as well as of interstate standards	Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party
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3.	Amending the Unified List of Products Subject to Mandatory Conformity Assessment (Confirmation) within the Customs Union with Issuance of Unified Documents, approved by Decision of the Customs Union Commission of 7 April 2011 No. 620, with regard to the exclusion therefrom	Eurasian Economic Commission (hereinafter EEC), Republic of Belarus, Republic of Kazakhstan, Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E
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4.	Amending the Uniform Sanitary- Epidemiological and Hygienic Requirements for Goods Subject to Sanitary- Epidemiological Supervision (Control), approved by Decision of the Customs Union Commission of 28 May 2010 No. 299, with regard to the exclusion therefrom of requirements for	EEC, Republic of Belarus, Republic of Kazakhstan, Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E 2
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5.	Preparation of a List of products, indicating the CU Customs Tariff Numbers, for which the submission of a customs declaration must be accompanied by the submission to the customs authority of one of the documents of conformity confirming compliance with the requirements of the Technical Regulation	EEC, Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E M 2
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6.	Preparation of recommendations on the application of the Technical Regulation	EEC, Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E 2
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Measures for the implementation of the Technical Regulation of the Customs Union

"Technical Regulation on Oil and Fat Products"

(TR CU 024/2011), recommended to the Member States of the Customs Union

1.	Bringing the regulatory and legal acts of the Member States of the Customs Union into conformity with TR CU 024/2011.	Republic of Belarus, Republic of Kazakhstan, Russian Federation	Authorised body of the Party	Authorised body of the Party	Authorised body of the Party	E 2
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2.	Putting into effect at the national level of the national (state) standards of other states included in the Lists of Standards	Russian Federation, Republic of Belarus, Republic of Kazakhstan	Authorised bodies of the Party	Authorised bodies of the Party	Authorised bodies of the Party	V r s
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3.	Accreditation of certification bodies (conformity assessment (confirmation) bodies), testing laboratories (centres) performing work on assessment (confirmation) of conformity with the requirements of the Technical Regulation	Republic of Belarus, Republic of Kazakhstan, Russian Federation	Authorised bodies of the Party	Authorised bodies of the Party	Authorised bodies of the Party	2
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4.	Inclusion in the national part of the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union of certification bodies, testing laboratories (centres) performing work on assessment (confirmation)	Republic of Belarus, Republic of Kazakhstan, Russian Federation	Authorised bodies of the Party	Authorised bodies of the Party	Authorised bodies of the Party	E 2
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