

Technical Regulations TR CU 033/2013

Throughout the text, the words "customs territory of the Customs Union" in the relevant case have been replaced with the words "customs territory of the Union" in the relevant case, the words "single mark of product circulation on the market of the Member States of the Customs Union" in the relevant case have been replaced with the words "single mark of product circulation on the market of the Union" in the relevant case, the words "Member State of the Customs Union and the Common Economic Space" in the relevant number and case have been replaced with the words "Member State of the Union" in the relevant number and case, the words "Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union" in the relevant case have been replaced with the words "Unified Register of Conformity Assessment Bodies of the Union" in the relevant case, and the words "Technical Regulations of the Customs Union, the effect of which" in the relevant case have been replaced with the words "Technical Regulations of the Union (Customs Union), the effect of which" in the relevant case in accordance with Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

In accordance with Article 3 of the Treaty on the Eurasian Economic Commission of 18 November 2011, the Council of the Eurasian Economic Commission **has decided:**

1. To adopt the attached Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013).

2. To establish that the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013) enters into force on 1 May 2014.

3. The Government of the Russian Federation, jointly with the Eurasian Economic Commission, shall, before the date of entry into force of the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013), prepare amendments to the said Technical Regulation for adoption in the established procedure. These amendments shall be in accordance with the adopted decision on establishing provisions for classifying reconstituted milk as a milk product packaged in consumer packaging and on its corresponding labelling.

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

Members of the Council of the Eurasian Economic Commission:

<i>For the Republic of Belarus</i>	<i>For the Republic of Kazakhstan</i>	<i>For the Russian Federation</i>
<i>S. Rumas</i>	<i>B. Sagintayev</i>	<i>I. Shuvalov</i>

ADOPTED
by Decision of the Council
of the Eurasian Economic Commission
No. 67 of 9 October 2013

TECHNICAL REGULATION of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013)

This Technical Regulation 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.

This Technical Regulation establishes safety requirements that are mandatory for application and execution in the customs territory of the Eurasian Economic Union (hereinafter – the Union). These requirements apply to milk and dairy products placed on the market in the customs territory of the Union and to the processes of their production, storage, transportation, sale and disposal. This Technical Regulation also establishes requirements for the labelling and packaging of milk and dairy products to ensure their free movement.

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

Footnote. Preamble as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

I. Scope of Application

1. This Technical Regulation has been developed to protect human life and health, the environment, and animal life and health, and to prevent actions that mislead consumers of milk and dairy products regarding their purpose and safety. It applies to milk and dairy products placed on the market in the customs territory of the Union and to the processes of their production, storage, transportation, sale and disposal.

2. This Technical Regulation applies to milk and dairy products placed on the market in the customs territory of the Union and used for food purposes, including:

a) raw milk as raw material, skimmed milk (raw and heat-treated) as raw material, and cream (raw and heat-treated) as raw material;

b) dairy products, including:

milk products;

composite milk products;

milk-containing products;

milk-containing products with milk fat substitute;

milk processing by-products;

milk-based baby food products for infants and young children (from 0 to 3 years), preschool children (from 3 to 6 years) and school-age children (6 years and older); adapted or partially adapted infant or follow-up milk formulas (including dry formulas); dry fermented milk formulas; milk drinks (including dry drinks) for feeding infants and young children; ready-to-eat milk-based cereals; and dry milk-based cereals (reconstituted to readiness at home with drinking water) for feeding infants and young

children;

c) processes of production, storage, transportation, sale and disposal of milk and dairy products;

d) functional components necessary for the production of processed milk products.

Footnote. Paragraph 2 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

3. This Technical Regulation does not apply to the following products:

a) products manufactured on the basis of milk and dairy products and intended for use in foods for special dietary uses (except milk and dairy products for baby food);

b) culinary and confectionery products, food additives and biologically active supplements, medicinal products, animal feed and non-food goods manufactured using or on the basis of milk and dairy products;

c) milk and dairy products produced by citizens at home and (or) on personal subsidiary farms, and the processes of production, storage, transportation and disposal of such milk and dairy products, where these are intended solely for personal consumption and not intended for placing on the market in the customs territory of the Union.

4. This Technical Regulation establishes requirements for the labelling and packaging of milk and dairy products that are mandatory for application and execution in the customs territory of the Union. These requirements supplement, and do not contradict, the requirements of the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011), approved by Decision of the Customs Union Commission No. 881 of 9 December 2011 (hereinafter – Technical

Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011)), and of the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011), approved by Decision of the Customs Union Commission No. 769 of 16 August 2011 (hereinafter – Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011)).

II. Basic Terms

5. For the purposes of applying this Technical Regulation, the terms established by the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011), approved by Decision of the Customs Union Commission No. 880 of 9 December 2011 (hereinafter – the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011)), and by the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) are used, as well as the following terms and their definitions:

"ayran" – a fermented milk product produced by mixed (lactic acid and alcoholic) fermentation using starter microorganisms (thermophilic lactic acid streptococci, Bulgarian lactobacillus) and yeasts, with or without the addition of water and table salt;

"albumin" – a milk processing product produced from whey and being a concentrate of milk whey proteins;

"acidophilin" – a fermented milk product produced using starter microorganisms in equal proportions (acidophilus lactobacillus, lactococci and a starter culture prepared on kefir grains);

"varenets" – a fermented milk product produced by fermentation of milk and (or) milk products previously sterilised or subjected to other heat treatment at a temperature of $97^{\circ}\text{C} \pm 2^{\circ}\text{C}$, using starter microorganisms (thermophilic lactic acid streptococci), until characteristic organoleptic

properties are achieved;

"reconstituted milk" – a milk product, including a fortified one, packaged in consumer packaging, or a raw material for the production of milk processing products other than drinking milk, produced from concentrated or evaporated milk or milk powder and water, with or without the addition of skimmed milk and (or) cream for the purpose of milk standardisation;

"secondary dairy raw materials" – a milk processing by-product, milk product, composite milk product, milk-containing product, or milk-containing product with milk fat substitute with partially lost identification characteristics or consumer properties (including products recalled within their shelf life that comply with the safety requirements for food raw materials), intended for use after processing;

"starter cultures for the production of milk processing products" – non-pathogenic, non-toxicogenic microorganisms and (or) associations of microorganisms (predominantly lactic acid microorganisms) specially selected and used for the production of milk processing products;

"granular cottage cheese" – a milk product or composite milk product produced from curd grains, with or without the addition of cream, table salt and other non-dairy ingredients not intended to replace any milk constituent;

"yoghurt" – a fermented milk product with an increased content of milk solids-not-fat, produced using starter microorganisms (thermophilic lactic acid streptococci and Bulgarian lactobacillus);

"casein" – a milk processing product produced from skimmed milk and being the main protein fraction of milk;

"caseinate" – a milk processing product produced from casein by treatment with solutions of alkali metal hydroxides or their salts and by

drying;

"kefir" – a fermented milk product produced by mixed (lactic acid and alcoholic) fermentation using a starter culture prepared on kefir grains, without the addition of pure cultures of lactic acid microorganisms and yeasts;

"fermented milk ice cream" – ice cream (a milk product or composite milk product) in which the mass fraction of milk fat is not more than 7,5 percent, produced using starter microorganisms or fermented milk products;

"fermented milk product" – a milk product or composite milk product produced by fermentation of milk and (or) milk products and (or) their mixtures with non-dairy ingredients not intended to replace any milk constituent (added before or after fermentation), or without the addition of such ingredients, using starter microorganisms, by a method resulting in a decrease in active acidity (pH), an increase in acidity and coagulation of milk protein, and containing live starter microorganisms in the quantity established in Annex No. 1 to this Technical Regulation;

"sour cream butter paste" – butter paste produced from pasteurised cream using lactic acid microorganisms;

"sour cream butter" – butter produced from pasteurised cream using lactic acid microorganisms;

"whey protein concentrate" – whey proteins obtained from whey by concentration or ultrafiltration;

"concentrated or evaporated skimmed milk" – a concentrated or evaporated milk product in which the mass fraction of milk solids is not less than 20 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not more

than 1,5 percent;

"concentrated or evaporated whole milk" – a concentrated or evaporated milk product in which the mass fraction of milk solids is not less than 25 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not less than 7,5 percent;

"concentrated or evaporated partially skimmed milk" – a concentrated or evaporated milk product in which the mass fraction of milk solids is not less than 20 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is more than 1,5 but less than 7,5 percent;

"kumis" – a fermented milk product produced by mixed (lactic acid and alcoholic) fermentation of mare's milk using starter microorganisms (Bulgarian and acidophilus lactobacilli) and yeasts;

"kumis product" – a fermented milk product produced from cow's milk in accordance with the kumis production technology;

"lactulose" – a lactose processing product produced from lactose-containing dairy raw material by isomerisation of lactose;

"cow's milk butter" – a milk product or composite milk product on an emulsion fat base, the predominant constituent of which is milk fat, produced from cow's milk, milk products and (or) milk processing by-products by separating the fat phase from them and evenly distributing milk plasma in it;

"butter paste" – a milk product or composite milk product on an emulsion fat base in which the mass fraction of fat is from 39 to 49 percent inclusive, produced from cow's milk, milk products and (or) milk processing by-products using stabilisers, with or without the addition of

non-dairy ingredients not intended to replace any milk constituent;

"Mechnikov prostokvasha" – a fermented milk product produced using starter microorganisms (thermophilic lactic acid streptococci and Bulgarian lactobacillus);

"milk" – a product of the normal physiological secretion of the mammary glands of farm animals, obtained from one or more animals during lactation from one or more milkings, without any addition to this product or extraction of any substances from it;

"milk-containing product" – a milk processing product produced on the basis of milk and (or) its constituents and (or) milk products and (or) milk processing by-products and non-dairy ingredients (except for fats of non-dairy origin introduced into the composition as an independent ingredient and (or) non-dairy proteins used to replace milk protein) that are added not to replace any milk constituent, with a mass fraction of milk solids in the solids of the finished product of not less than 20 percent. The use of milk processing by-products obtained in the production of milk-containing products with milk fat substitute is not permitted;

"milk-containing product with milk fat substitute" – a milk processing product produced from milk and (or) its constituents and (or) milk products and (or) milk processing by-products and non-dairy ingredients, using the production technology of a milk product or composite milk product, with replacement of milk fat in an amount of not more than 50 percent of the fat phase exclusively by milk fat substitute, which technology permits the use of protein of non-dairy origin not intended to replace milk protein, with a mass fraction of milk solids in the solids of the finished product of not less than 20 percent;

"cultured milk-containing product with milk fat substitute" – a milk-containing product with milk fat substitute produced in accordance with the production technology of a fermented milk product and having

organoleptic and physicochemical properties similar to it, with or without subsequent heat treatment. For a product not subjected to heat treatment after fermentation – with the composition and quantity of the starter microflora that determine the type of the corresponding fermented milk product being preserved;

"curd bar milk-containing product with milk fat substitute" – a milk-containing product with milk fat substitute produced using the curd bar technology, shaped, coated or not coated with a glaze made of food products, weighing not more than 150 g;

"milk-containing product with milk fat substitute manufactured using cottage cheese technology" – a milk-containing product with milk fat substitute produced in accordance with the cottage cheese production technology or from cottage cheese with the addition of milk fat substitute, with or without the addition of milk products, with or without the addition of non-dairy flavouring components and food additives, with or without subsequent heat treatment;

"milk plasma" – a colloidal system of milk proteins, milk sugar (lactose), minerals, enzymes and vitamins in the aqueous phase;

"dairy products" – milk processing products, including milk product, composite milk product, milk-containing product, milk-containing product with milk fat substitute, milk processing by-product, milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children;

"cheese whey, cottage cheese whey or casein whey" – a milk processing by-product obtained in the production of cheese (cheese whey), cottage cheese (cottage cheese whey) or casein (casein whey);

"milk ice cream" – ice cream (a milk product or composite milk product) in which the mass fraction of milk fat is not more than 7,5 percent;

"milk-based cereals, ready-to-eat, and dry milk-based cereals (reconstituted to readiness at home with drinking water) for infants and young children" – baby food products manufactured from various types of cereal grains and/or flour, milk and/or milk products and/or milk-containing products, with or without the addition of non-dairy ingredients, with a mass fraction of milk solids in the solids of the ready-to-eat product of at least 15 percent;

"milk drinks for infants and young children" – ready-to-eat dairy products for infants and young children, manufactured from raw milk and/or milk products with or without the addition of non-dairy ingredients, followed by heat treatment, at least pasteurization, and meeting the physiological needs of infants and young children;

"canned milk products", "composite canned milk products", "milk-containing canned products", "milk-containing canned products with milk fat substitute" – dry or concentrated (condensed), packaged milk products, composite milk products, milk-containing products, milk-containing products with milk fat substitute;

"milk fat" – a milk product in which the mass fraction of milk fat is at least 99,8 percent, which has a neutral taste and odour and is produced from milk and/or milk products by removing the milk plasma;

"milk drink" – a milk product or composite milk product manufactured from milk and/or milk constituents and/or milk products, including concentrated and/or condensed and/or dry milk products and water, with or without the addition of other milk products or non-dairy ingredients not intended to replace any milk constituent, with a mass fraction of milk protein of at least 2,6 percent and a mass fraction of milk solids-not-fat of at least 7,4 percent (for a milk product);

"milk product" – a food product manufactured from milk and/or its constituents and/or milk products, with or without the addition of milk processing by-products (except for milk processing by-products obtained in the production of milk-containing products), without the use of non-dairy fat and non-dairy protein, and which may contain components functionally necessary for milk processing;

"milk sugar" – a milk processing product manufactured from whey or whey ultrafiltrate by concentration, crystallization and drying of lactose;

"composite milk product" – a food product manufactured from milk and/or its constituents and/or milk products, with or without the addition of milk processing by-products (except for milk processing by-products obtained in the production of milk-containing products) and non-dairy ingredients (except for fats of non-dairy origin introduced as an independent ingredient (this does not apply to dairy products for infants and young children in the production of which fats of non-dairy origin are used)), which are added not for the purpose of replacing milk constituents. In this case, the finished product shall contain more than 50 percent of milk constituents, and ice cream and sweet milk processing products – more than 40 percent;

"hardened ice cream" – ice cream frozen to a temperature not higher than minus 18 °C after processing in a freezer and maintaining this temperature during its storage, transportation and sale;

"milk-containing ice cream" – ice cream (milk-containing product) with a mass fraction of fat of not more than 6 percent;

"soft ice cream" – ice cream that has a temperature from minus 5 °C to minus 7 °C and is sold to consumers immediately after processing in a freezer;

"ice cream with milk fat substitute" – ice cream (milk-containing product with milk fat substitute) with a mass fraction of fat of not more than 15 percent;

"ice cream" – whipped, frozen sweet milk products, composite milk products and milk-containing products consumed in frozen form;

"national milk product" – a milk product with a name historically established in the territory of a Member State of the Union, determined by the specifics of its production technology, the raw material, the composition of the starter culture used in its production and/or the name of a geographical feature (the area where the respective milk product is common) (for example, ayran, syuzme, tan, chalap, kaymak, matsun, strained matsun, kurut and others);

"non-dairy ingredients" – food products added to milk processing products, or food additives, or flavourings, or vitamins, or micro- and macroelements, or proteins, or fats, or carbohydrates of non-dairy origin;

"standardized milk" – raw material for the production of milk processing products in which the mass fractions of milk fat and milk protein and/or milk solids-not-fat, or their ratios, have been brought into conformity with the parameters of the standard or manufacturer's technical document according to which the milk processing product is produced;

"skimmed milk" – raw material for the production of milk processing products with a mass fraction of milk fat of less than 0,5 percent, obtained by separating milk fat from milk;

"fortified milk" – raw material or drinking milk to which milk protein, vitamins, micro- and macroelements, dietary fibre, polyunsaturated fatty acids, phospholipids or prebiotics have been additionally introduced, individually or in combination, in order to increase the nutritional value of the product compared to its natural (initial) content;

"pasteurized, sterilized, ultra-pasteurized, UHT-treated milk" – milk subjected to heat treatment in order to comply with the requirements of this Technical Regulation for microbiological safety indicators;

"buttermilk" – a milk processing by-product obtained in the production of cow's milk butter;

"drinking milk" – whole, skimmed, standardized, fortified milk – a milk product with a mass fraction of milk fat of less than 10 percent, subjected to heat treatment, at least pasteurization, without the addition of dry milk products and water, packed in consumer packaging;

"drinking cream" – cream subjected to heat treatment, at least pasteurization, and packed in consumer packaging;

"processed cheese" – a milk product or composite milk product manufactured from cheese and/or cottage cheese using milk products and/or milk processing by-products, emulsifying salts or structure-forming agents by grinding, mixing, melting and emulsifying the melting mixture, with or without the addition of non-dairy ingredients not intended to replace any milk constituent;

"milk-containing product with milk fat substitute manufactured using processed cheese technology – a milk-containing product with milk fat substitute manufactured in accordance with the processed cheese production technology;

"plombir" – ice cream (milk product or composite milk product) in which the mass fraction of milk fat is at least 12 percent;

"concentrated, condensed milk processing by-product" – a milk processing by-product manufactured by partial removal of water until the mass fraction of solids reaches at least 16 percent;

"milk processing by-product" – an accompanying product obtained in the process of producing milk processing products;

"cheese whey butter paste" – butter paste manufactured from cream obtained by separating cheese whey;

"lactose-free milk processing product" – a milk processing product in which the lactose content is not more than 0,1 g per 1 l of the ready-to-eat product and in which lactose has been hydrolysed or removed;

"whipped milk processing product" – a milk processing product manufactured by whipping;

"reconstituted milk processing product" – a milk processing product (other than drinking milk) manufactured from a concentrated (condensed) or dry milk processing product and water, with or without the addition of other milk products;

"sweetened concentrated milk processing product" – a concentrated milk processing product manufactured with the addition of sucrose and/or other types of sugars;

"concentrated, condensed, evaporated or freeze-concentrated milk processing product" – a milk processing product manufactured by partial removal of water until the mass fraction of solids reaches at least 20 percent;

"low-lactose milk processing product" – a milk processing product in which lactose has been partially hydrolysed or removed;

"standardized milk processing product" – a milk processing product in which the mass fractions of milk fat and milk protein and/or milk solids-not-fat, or their ratios, have been brought into conformity with the parameters established by the documents for the respective product;

"skimmed milk processing product" – a milk processing product manufactured from skimmed milk and/or buttermilk and/or whey and/or products made from them;

"fortified milk processing product" – a milk processing product with the addition of substances such as milk protein, vitamins, micro- and macroelements, dietary fibre, polyunsaturated fatty acids, phospholipids, probiotic microorganisms and prebiotics, individually or in combination;

"recombined milk processing product" – a milk processing product manufactured from milk processing products and/or their individual constituents and water;

"freeze-dried milk processing product" – a milk processing product manufactured by removing water from a frozen milk processing product until the mass fraction of solids reaches at least 95 percent;

"dry milk processing product" – a milk processing product manufactured by partial removal of water until the mass fraction of solids reaches at least 90 percent;

"thermized, pasteurized, sterilized, ultra-pasteurized or UHT-treated milk processing product" – a milk processing product subjected to heat treatment and complying with the requirements of this Technical Regulation established for the permissible level of microorganisms in such a product;

"products based on partial protein hydrolysates" – dairy products for baby food manufactured from proteins of the milk of farm animals subjected to partial hydrolysis;

"milk processing products based on complete or partial protein hydrolysates" – dairy products manufactured from cow's milk protein subjected to complete or partial hydrolysis;

"milk-based baby food products" – baby food products (except for dry and liquid milk formulas, milk drinks and milk-based cereals) manufactured from the milk of farm animals, with or without the addition of milk processing products and/or milk constituents, and with or without the addition of non-dairy ingredients in an amount of not more than 50 percent of the total weight of the finished product;

"prostokvasha" – a fermented milk product manufactured using starter microorganisms (lactococci and (or) thermophilic lactic acid streptococci);

"ryazhenka" – a fermented milk product manufactured by fermentation of baked milk, with or without the addition of milk products, using starter microorganisms (thermophilic lactic acid streptococci), with or without the addition of Bulgarian lactic acid bacillus;

"sweetened condensed skimmed milk" – a concentrated or condensed milk product with sugar in which the mass fraction of milk solids is not less than 26 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not more than 1 percent;

"sweetened condensed whole milk" – a concentrated or condensed milk product with sugar in which the mass fraction of milk solids is not less than 28,5 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not less than 8,5 percent;

"sweetened condensed partially skimmed milk" – a concentrated or condensed milk product with sugar in which the mass fraction of milk solids is not less than 26 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is more than 1 but less than 8,5 percent;

"sweetened condensed cream" – a concentrated or condensed milk product with sugar in which the mass fraction of milk solids is not less than 37 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not less than 19 percent;

"cultured product" – a milk product or a composite milk product that undergoes heat treatment after fermentation. The term also covers a milk-containing product and a milk-containing product with milk fat substitute that are produced in accordance with the production technology of a fermented milk product, have organoleptic characteristics and physicochemical properties similar to it, and may or may not undergo subsequent heat treatment. A milk-containing product and a milk-containing product with milk fat substitute that do not undergo heat treatment after fermentation must retain the composition and quantity of the starter culture microflora that determine the type of the corresponding fermented milk product;

"sweet-cream butter paste" – butter paste produced from pasteurized cream;

"sweet-cream butter" – butter produced from pasteurized cream;

"dried cream" – a dry milk product in which the mass fraction of milk solids is not less than 95 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not less than 42 percent;

"cream" – a milk product (raw material) produced from milk and (or) milk products. It is an emulsion of milk fat and milk plasma in which the mass fraction of milk fat is not less than 10 percent;

"butter" – cow's milk butter in which the mass fraction of fat is not less than 50 percent;

"cream ice cream" – ice cream (a milk product or a composite milk product) in which the mass fraction of milk fat is from 8 percent to 11,5 percent;

"whey cream butter" – butter produced from cream obtained by separating cheese whey;

"cream-vegetable clarified blend" – a milk-containing product with milk fat substitute in which the mass fraction of total fat is not less than 99 percent. It is produced from cream-vegetable spread by melting out the fat phase or by other processing techniques;

"cream-vegetable spread" – a milk-containing product with milk fat substitute on an emulsion fat base in which the mass fraction of total fat is from 39 to 95 percent and the mass fraction of milk fat in the fat phase is from 50 to 95 percent;

"cream product" – a milk product or a composite milk product with a mass fraction of fat of more than 10 percent, manufactured predominantly from cream;

"dry ice cream mix" – a dry milk product, composite milk product or milk-containing product that, after reconstitution, contains all components necessary for the production of ice cream;

"dry ice cream mix" – a dry milk product, a dry composite milk product or a dry milk-containing product produced by drying a liquid ice cream mix or by mixing the necessary dry components. It is intended for the production of ice cream after reconstitution with water, milk, cream and (or) juice;

"liquid ice cream mix with milk fat substitute" – a liquid milk-containing product with milk fat substitute that contains all components necessary for the production of ice cream with milk fat substitute;

"smetana (sour cream)" – a fermented milk product produced by fermentation of cream, with or without the addition of milk products, using starter microorganisms (lactococci or a mixture of lactococci and thermophilic lactic acid streptococci), in which the mass fraction of milk fat is not less than 10 percent;

"dry ice cream mix with milk fat substitute" – a dry milk-containing product with milk fat substitute produced by drying a liquid ice cream mix with milk fat substitute or by mixing the necessary dry components. It is intended for the production of ice cream with milk fat substitute after reconstitution with water, milk, cream and (or) juice;

"milk constituents" – solids (milk fat, milk protein, milk sugar (lactose), enzymes, vitamins, minerals) and water;

"dry fermented milk formulas for infants and young children" – dairy products for infants and young children produced in accordance with the production technology of fermented milk products. This technology reduces the active acidity (pH) and coagulates milk proteins using starter microorganisms (without the use of organic acids). Live starter microorganisms may or may not be subsequently added to the dry formula in the quantity established in Annex No. 2 to this Technical Regulation;

"dry milk drinks for infants and young children" – dairy products for infants and young children produced from cow's milk and (or) milk products, with or without the addition of non-dairy ingredients. The mass fraction of milk solids in the solids of the finished product is not less than 15 percent. These products meet the physiological needs of infants and young children;

"skimmed milk powder" – a dry milk product in which the mass fraction of milk solids is not less than 95 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not more than 1,5 percent;

"whole milk powder" – a dry milk product in which the mass fraction of milk solids is not less than 95 percent, the mass fraction of milk protein in milk solids-not-fat is not less than 34 percent and the mass fraction of milk fat is not less than 26 and not more than 41,9 percent;

"total milk solids" – milk constituents, excluding water;

"milk solids-not-fat residue" – milk constituents, excluding milk fat and water;

"whey powder" – a dry milk processing by-product produced by removing water from whey until the mass fraction of solids reaches not less than 95 percent;

"whey protein" – milk protein that remains in whey after casein precipitation;

"smoked cheese, smoked processed cheese, smoked milk-containing product with milk fat substitute manufactured using cheese-making technology, smoked milk-containing product with milk fat substitute manufactured using processed cheese-making technology" – cheese, processed cheese, a milk-containing product with milk fat substitute manufactured using cheese-making technology, or a milk-containing product with milk fat substitute manufactured using processed cheese-making technology that has been smoked and has the specific organoleptic characteristics typical of smoked food products. The use of smoke flavourings is not permitted;

"soft, semi-hard, hard and extra-hard cheese and milk-containing product with milk fat substitute manufactured using cheese-making technology" – cheese and a milk-containing product with milk fat substitute manufactured using cheese-making technology that have the corresponding specific organoleptic characteristics and physicochemical properties regulated by the annexes to this Technical Regulation;

"brined cheese and brined milk-containing product with milk fat substitute manufactured using cheese-making technology" – cheese and a milk-containing product with milk fat substitute manufactured using cheese-making technology that ripen and (or) are stored in a salt solution;

"mould cheese and mould milk-containing product with milk fat substitute manufactured using cheese-making technology" – cheese and a milk-containing product with milk fat substitute manufactured using cheese-making technology that are produced using mould fungi present inside and (or) on the surface of the finished cheese;

"smear-ripened cheese and smear-ripened milk-containing product with milk fat substitute manufactured using cheese-making technology" – cheese and a milk-containing product with milk fat substitute manufactured using cheese-making technology that are produced using smear microorganisms growing on the surface of the finished cheese;

"cheese" – a milk product or a composite milk product produced from milk, milk products and (or) milk processing by-products, with or without the use of special starter cultures. The production technologies ensure coagulation of milk protein by milk-clotting enzymes or by an acid or heat-acid method. Coagulation is followed by separation of the cheese curd from the whey, moulding and pressing. Salting, ripening and the addition of non-dairy ingredients not intended to replace any milk constituent are optional;

"milk-containing product with milk fat substitute manufactured using cheese-making technology" – a milk-containing product with milk fat substitute produced in accordance with the cheese production technology;

"raw milk" – milk that has not undergone heat treatment at a temperature above 40 °C or any treatment that changes its constituents;

"raw skimmed milk" – skimmed milk that has not undergone heat treatment at a temperature above 45 °C, obtained by separating milk fat from milk;

"curd bar (syrok)" – a moulded curd product weighing not more than 150 g, with or without a glaze made of food products;

"raw cream" – cream that has not undergone heat treatment at a temperature above 45 °C;

"cottage cheese" – a fermented milk product produced using starter microorganisms (lactococci or a mixture of lactococci and thermophilic lactic acid streptococci) and acid or acid-rennet coagulation of milk protein. Whey is then removed by self-pressing, and (or) pressing, and (or) separation (centrifugation), and (or) ultrafiltration. Milk constituents may or may not be added (before or after fermentation) for the purpose of standardizing milk products;

"curd mass" – a composite milk product produced from cottage cheese, sugar and (or) salt, with or without the addition of cream, butter and non-dairy ingredients not intended to replace any milk constituent;

"curd product" – a milk product, a composite milk product or a milk-containing product produced from cottage cheese, with or without the addition of milk products and with or without the addition of non-dairy ingredients. Non-dairy fats and (or) non-dairy proteins used to replace milk protein and milk fat are not added. The product may or may not undergo subsequent heat treatment;

"curd bar" – a milk product or a composite milk product weighing not more than 150 g, produced from curd mass that is moulded, with or without a glaze made of food products;

"clarified butter" – cow's milk butter in which the mass fraction of fat is not less than 99 percent. It is produced from butter by melting out the fat phase and has specific organoleptic characteristics;

"baked milk" – raw material or drinking milk subjected to heat treatment at a temperature from 85 °C to 99 °C with holding for at least 3 hours until specific organoleptic characteristics are achieved;

"enzyme preparations for the production of milk processing products" – protein substances required to carry out the biochemical processes that occur during the production of milk processing products;

"functionally necessary components in the production of milk processing products" – starter cultures for the production of milk processing products, kefir grains, probiotic microorganisms (probiotics), prebiotics, milk-clotting enzymes and enzymes for lactose hydrolysis, which are added during the production of milk processing products and without which the production of the relevant milk processing product is impossible;

"whole milk" – raw material for the production of milk processing products in which the milk constituents have not been modified by adjustment;

"partially skimmed milk powder" – a dry milk product in which the mass fraction of milk solids is at least 95 percent, the mass fraction of milk protein in milk solids-not-fat is at least 34 percent, and the mass fraction of milk fat is more than 1,5 percent but less than 26 percent.

Footnote. Paragraph 5 as amended by Decisions of the Council of the Eurasian Economic Commission of 10.11.2017 No. 102 (enters into force upon expiry of 180 calendar days from the date of its official publication) and of 23.09.2022 No. 143 (enters into force upon expiry of 360 calendar days from the date of its official publication).

III. Identification of Milk and Dairy Products

6. Milk and dairy products shall be identified in accordance with the following rules:

a) for the purpose of classifying milk and dairy products as objects of technical regulation to which this Technical Regulation applies, milk and dairy products shall be identified by name, without tests (testing), by the applicant, state control (supervision) authorities, customs control authorities, conformity assessment (confirmation) bodies and other interested persons. Identification by name shall be performed by establishing that the names of milk and dairy products given in the labelling or shipping documents correspond to the names of milk and dairy products established in Section II of this Technical Regulation and in other Technical Regulations of the Union (Customs Union) that apply to milk and dairy products;

b) if milk and dairy products cannot be identified by name, they shall be identified by the visual method. The appearance of the milk and dairy products shall be compared with the characteristics set out in the definition of such products in this Technical Regulation and in other Technical Regulations of the Union (Customs Union) that apply to milk and dairy products;

c) to establish that milk and dairy products correspond to their name, milk and dairy products shall be identified by comparing their appearance and organoleptic indicators with one of the following: the characteristics established in Annex No. 3 to this Technical Regulation; the characteristics specified in the standards whose voluntary application ensures compliance with the requirements of this Technical Regulation, as established by the lists of standards used for conformity assessment (confirmation) against this Technical Regulation; or the characteristics specified in the technical documentation under which the milk and dairy products were

manufactured;

d) if milk and dairy products cannot be identified by name, by the visual method or by the organoleptic method, identification shall be performed by the analytical method. This method verifies that the physicochemical and (or) microbiological indicators of the milk and dairy products correspond to the characteristics established in this Technical Regulation, in the specific technical documentation under which the milk and dairy products were manufactured, and in other Technical Regulations of the Union (Customs Union) that apply to milk and dairy products.

IV. Rules for Circulation of Milk and Dairy Products on the Market of the Member States of the Union

7. Milk and dairy products shall be placed on the market of the Member States of the Union (hereinafter referred to as the Member States) provided that they comply with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them.

8. Milk and dairy products that comply with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them, and that have undergone the conformity assessment (confirmation) procedure, shall bear the marking with the single mark of product circulation on the Union market.

9. The Member States shall ensure the circulation on the market of the Member States of milk and dairy products that comply with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them, within the territory of the Member State, without imposing requirements additional to those contained in this Technical Regulation

and without conducting additional conformity assessment (confirmation) procedures.

10. When milk and dairy products of non-industrial production are sold by natural persons at markets, including agricultural markets, consumers must be informed, by any convenient means, of the veterinary and sanitary safety of these products, their names, place of production (address) and date of production.

When raw milk is sold at agricultural markets into the consumer's container from tanks of specialised vehicles or from other containers made of materials intended for contact with food products, sellers (legal entities, natural persons registered as individual entrepreneurs, and natural persons) shall present to consumers the relevant documents on the veterinary and sanitary examination carried out in accordance with the legislation of the Member State. Sellers shall also inform consumers that raw milk must be boiled.

11. When raw milk, raw skimmed milk and raw cream are supplied to milk collection points or milk processing enterprises, sellers (legal entities, natural persons registered as individual entrepreneurs, and natural persons) shall present veterinary accompanying documents issued by the authorised body of the Member State that confirm the safety of the raw milk, raw skimmed milk and raw cream.

12. Transportation of raw milk, raw skimmed milk and raw cream within the customs territory of the Union shall be accompanied by a veterinary accompanying document issued by the authorised body of the Member State. This document shall contain information on the veterinary and sanitary examination carried out that confirms their safety.

The validity period of the veterinary accompanying document shall be set depending on the results of veterinary preventive measures carried out in respect of productive farm animals at the place of production of the raw

milk, raw skimmed milk and raw cream, but shall not exceed 1 month from the date of issue of such document.

13. Dairy products subject to veterinary control (supervision) that are moved between Member States, whether imported from third countries or produced in the customs territory of the Union, shall be accompanied by a veterinary certificate confirming epizootic well-being. This certificate is issued by the authorised bodies of the Member States without a veterinary and sanitary examination.

Each batch of milk and dairy products subject to veterinary control (supervision) shall be imported into the customs territory of the Union with a veterinary certificate issued by the competent authority of the country of dispatch.

V. Safety Requirements for Raw Milk, Raw Skimmed Milk and Raw Cream

14. The following raw milk must not be used for the production of milk processing products: raw milk obtained during the first 7 days after the day of calving, raw milk obtained during the 5 days before the day of drying-off (before calving), and raw milk from sick animals or animals in quarantine.

15. The mass fraction of milk solids-not-fat in raw cow's milk must be at least 8,2 percent.

16. The levels of potentially hazardous substances in raw milk, raw skimmed milk and raw cream must not exceed the permissible levels established in Annexes No. 1 – 4 to the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011) and in Annex No. 4 to this Technical Regulation.

17. The levels of microorganisms and somatic cells in raw milk, raw skimmed milk and raw cream must not exceed the permissible levels established in Annex No. 5 to this Technical Regulation.

18. The identification indicators of raw cow's milk, raw milk of other farm animal species and raw cream from cow's milk are established in Annexes No. 6 and 7 to this Technical Regulation.

VI. Safety requirements for the production, storage, transportation, sale and disposal of raw milk, raw skimmed milk and raw cream

19. Processes used in the production of raw milk, raw skimmed milk and raw cream, including the conditions of keeping, feeding and milking of farm animals and the conditions of collection, cooling and storage of raw milk, raw skimmed milk and raw cream, shall ensure their compliance with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them.

20. After milking of farm animals, raw milk shall be cleaned and cooled to a temperature of $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ within no more than 2 h.

21. Prior to industrial processing, raw milk and raw skimmed milk (including the storage period of raw milk used for separation) may be stored at a temperature of $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$, and raw cream at a temperature not exceeding 8°C , for no more than 36 h (including transportation time).

Prior to industrial processing, raw milk, raw skimmed milk (including the storage period of raw milk used for separation) and raw cream intended for the manufacture of baby food products for infants and young children may be stored at a temperature of $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ for no more than 24 h (including transportation time).

22. Preliminary heat treatment of raw milk, raw skimmed milk and raw cream, including pasteurization, by the manufacturer is permitted in the following cases:

- a) acidity of raw milk and raw skimmed milk from 19 °T to 21 °T, and acidity of raw cream from 17 °T to 19 °T;
- b) storage of raw milk, raw skimmed milk and raw cream for more than 6 h without cooling;
- c) transportation of raw milk, raw skimmed milk and raw cream for a duration that exceeds the permissible storage period, but by no more than 25 percent;
- d) a corresponding order issued by the authorised bodies of the Member States in the field of veterinary control (supervision).

23. Where preliminary heat treatment of raw milk, raw skimmed milk and raw cream, including pasteurization, is applied, the heat treatment modes (temperature, duration) shall be indicated in the shipping documents for the raw milk, raw skimmed milk and raw cream.

24. When producing raw milk, raw skimmed milk and raw cream, agricultural producers shall use equipment and materials that comply with the safety requirements for materials in contact with food products.

25. During transportation of chilled raw milk, raw skimmed milk and raw cream to the place of processing, and at the start of processing, their temperature shall not exceed 10 °C.

Acceptance of raw milk, raw skimmed milk and raw cream that do not meet the temperature requirements established by this paragraph is permitted provided that they are immediately processed by the manufacturer of milk processing products.

26. Raw milk, raw skimmed milk and raw cream shall be transported in sealed containers with tightly closing lids made of materials that comply with the safety requirements for materials in contact with food products. Vehicles shall ensure maintenance of the temperature established by paragraphs 20 and 21 of this Technical Regulation.

27. Raw milk, raw skimmed milk and raw cream, as well as those that have undergone preliminary heat treatment, including pasteurization, shall be stored by the manufacturer of milk processing products prior to processing in separate labelled containers at a temperature of $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

28. Processes for the sale of raw milk, raw skimmed milk and raw cream, as well as those that have undergone preliminary heat treatment, including pasteurization, shall comply with the requirements established in paragraph 10 of this Technical Regulation and with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

29. Processes for the disposal of raw milk, raw skimmed milk and raw cream, as well as those that have undergone preliminary heat treatment, including pasteurization, shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

VII. Safety requirements for dairy products

30. Dairy products in circulation in the customs territory of the Union shall be safe when used as intended during the established shelf life.

Dairy products shall comply with the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) that apply to them.

31. Dairy products shall be produced from raw milk and (or) raw skimmed milk and (or) raw cream that comply with the safety requirements established by this Technical Regulation and that have been subjected to heat treatment ensuring that the resulting dairy products comply with the requirements of this Technical Regulation.

Other food raw materials used for the production of dairy products shall comply with the requirements of the Technical Regulations of the Union (Customs Union) that apply to them.

32. The levels of toxic elements, potentially hazardous substances, mycotoxins, veterinary drugs, pharmacologically active substances and their metabolites (including antibiotics, pesticides, radionuclides, microorganisms) and the values of oxidative spoilage indicators in dairy products intended for placing on the market in the customs territory of the Union shall not exceed the levels specified in Annexes 1 – 4 and 5¹ to the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011) and shall comply with the requirements established by Article 9¹ of the said Technical Regulation and by Annex No. 4 to this Technical Regulation.

Footnote. Paragraph 32 as amended by Decision of the Council of the Eurasian Economic Commission No. 70 of 23.06.2023 (enters into force upon expiry of 12 months from the date of its official publication).

33. The levels of microorganisms in dairy products shall not exceed the permissible levels established in Annex No. 8 to this Technical Regulation.

34. Dietary food products and fermented milk products (except composite milk products) shall be produced without the use of food additives and flavourings, with the exception of functionally necessary components.

Curd mass and granular cottage cheese shall be produced without heat treatment of the finished product and without the addition of consistency stabilisers and preservatives.

35. The organoleptic identification indicators for milk processing products are established in Annex No. 3 to this Technical Regulation.

36. The physicochemical and microbiological identification indicators for dairy products are established in Annex No. 1 to this Technical Regulation.

VIII. Safety requirements for functional components necessary for the production of milk processing products

37. Microorganisms, including probiotic microorganisms, used as monocultures or as part of starter cultures for the production of milk processing products shall be identified, non-pathogenic and non-toxicogenic, and shall have the properties necessary for the production of such products in compliance with the requirements of this Technical Regulation.

38. Enzyme preparations for the production of milk processing products shall have the activity and specificity necessary for the specific technological process and shall comply with the requirements established by the Technical Regulations of the Union (Customs Union) that apply to enzyme preparations for the production of milk processing products.

39. The microbiological safety levels of starter cultures for the production of milk processing products, enzyme preparations for the production of milk processing products and nutrient media for the cultivation of starter and probiotic microorganisms shall not exceed the permissible levels established in Annex No. 8 to this Technical Regulation.

40. Other safety indicators of starter cultures for the production of milk processing products, probiotic microorganisms, prebiotics, enzyme preparations for the production of milk processing products and nutrient media for the preparation of starter cultures for the production of milk processing products shall comply with the requirements of this Technical Regulation and with the requirements established in Annex No. 3 to the Technical Regulation of the Customs Union "On Safety of Food Products"

(TR CU 021/2011).

41. The manufacturer of starter cultures for the production of milk processing products, enzyme preparations for the production of milk processing products and other functionally necessary components used in the production of milk processing products shall ensure their compliance with the requirements of this Technical Regulation.

The manufacturer of dairy products shall ensure the safety of the production starter culture and of the processes of its production, as well as its compliance with the requirements of the document (the standard or the manufacturer's technical document in accordance with which the milk processing product is manufactured).

Starter cultures for the production of milk processing products shall be used immediately after opening of undamaged packaging. Storage of opened packages and use of damaged packages of starter cultures for the production of milk processing products are not permitted.

42. In the production of milk-based baby food products, the use of milk-clotting enzyme preparations for the production of milk processing products and of starter cultures for the production of milk processing products obtained using genetically modified organisms is not permitted.

IX. Requirements for ensuring the safety of milk and dairy products during their production, storage, transportation, sale and disposal

43. The technological processes used in the production of milk and dairy products shall ensure the output of products that comply with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them.

44. Materials in contact with milk and dairy products during production shall comply with the safety requirements for materials in contact with food products.

Traceability of milk and dairy products shall be ensured at all stages of their production process.

45. Production facilities where raw milk, raw skimmed milk and raw cream are produced and (or) processed (treated) in the production of dairy products are subject to State Registration in accordance with the provisions of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

46. The layout of the production premises where milk and dairy products are produced, the process equipment and tools used in the production of milk and dairy products, the conditions for the storage and removal of waste from the production of milk and dairy products, and the water used in the production of milk and dairy products shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

47. Milk-based baby food products for infants and young children, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children shall be produced at specialised production facilities, in specialised workshops or on specialised production lines.

Manufacturers, sellers and persons performing the functions of foreign manufacturers of milk and dairy products shall store, transport and sell these products in such a way that the milk and dairy products comply with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to

them.

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

X. Safety requirements for milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children

48. Milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children shall comply with the requirements established by this Technical Regulation and with the requirements established in Article 8 of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011). They shall be safe for the health of children.

49. The permissible levels of oxidative spoilage and the requirements for the content of potentially hazardous substances in milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children are established in Annex No. 9 to this Technical Regulation and in Article 9¹ of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

Footnote. Paragraph 49 as amended by Decision No. 70 of the Council of the Eurasian Economic Commission dated 23.06.2023 (enters into force 12 months after the date of its official publication).

50. The permissible levels of microorganisms in milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children, including products made in dairy kitchens, are established in Annex No. 2 to this Technical Regulation.

The quantity of microorganisms of functionally necessary components used in the production of processed milk products that are added to the dry mix in the production of dry fermented milk formulas for infants and young children is established in Annex No. 2 to this Technical Regulation.

The microbiological safety indicators of milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children shall comply with the requirements established in Annex No. 2 to this Technical Regulation.

51. The permissible levels of oxidative spoilage and the requirements for the content of potentially hazardous substances in milk products and composite milk products for preschool and school-age children are established in Annex No. 10 to this Technical Regulation and in Article 9¹ of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

Footnote. Paragraph 51 as amended by Decision No. 70 of the Council of the Eurasian Economic Commission dated 23.06.2023 (enters into force 12 months after the date of its official publication).

52. The permissible levels of microorganisms in milk products and composite milk products for preschool and school-age children are established in Annex No. 11 to this Technical Regulation.

53. The physicochemical identification parameters of milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children are established in Annex No. 12 to this Technical Regulation.

54. The physicochemical identification parameters of milk-based baby food products for preschool and school-age children are established in Annex No. 13 to this Technical Regulation.

55. The nutritional value parameters of milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children shall comply with the permissible levels established in Annexes No. 12 and 14 to this Technical Regulation. They shall also match the functional state of the child's body, taking into account the child's age.

56. In the production of adapted or partially adapted infant or follow-on milk formulas (breast milk substitutes) and follow-on milk formulas, only the following may be included in their composition in order to bring the composition of the relevant formula as close as possible to that of breast milk: L-amino acids, taurine, nucleotides, probiotic microorganisms and prebiotics, fish oil and other concentrates of polyunsaturated fatty acids.

57. The forms of vitamins and minerals used in the production of milk-based baby food products for infants and young children, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children are established in the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

The levels of micronutrients in liquid milk formulas and dry milk formulas for infants and young children shall comply with the permissible levels established in Annex No. 14 to this Technical Regulation.

58. In the production of milk-based baby food products for infants and young children, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children, the use of Food Additives listed in Annex No. 15 to this Technical Regulation is permitted.

59. Non-dairy ingredients used in the production of milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and young children shall comply with the requirements of the Technical Regulations of the Union (Customs Union) that apply to them.

XI. Requirements for the Packaging of Dairy Products

60. Dairy products intended for sale shall be packed in packaging that complies with the requirements of the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011). The packaging shall ensure the safety of milk and dairy products and preserve their consumer properties in accordance with the requirements of this Technical Regulation throughout their shelf life.

61. Milk-based baby food products for infants and young children shall be placed on the market in the customs territory of the Union only pre-packed in hermetically sealed small-unit packaging not exceeding the following volume (or mass). This applies to adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted with drinking water at home) for feeding infants and young children:

a) 1 kg – dry products (adapted or partially adapted infant or follow-on milk formulas, dry fermented milk formulas, milk-based complementary foods, instant products, dry milk porridges (reconstituted with drinking water at home);

б) 0,2 l – liquid products (adapted or partially adapted infant or follow-on formulas);

в) 0,25 l (kg) – drinking milk, drinking cream, fermented milk products;

г) 0,1 kg – paste-like milk-based baby food products;

д) 0,5 l – liquid products (adapted or partially adapted infant or follow-on formulas), drinking milk, drinking cream, fermented milk products. Until 31 December 2022, placing on the market of such products is permitted only in the territory of the Russian Federation. Circulation of such products is

permitted in the territory of the Russian Federation during the shelf life set by their manufacturer. Such products are not marked with the single mark of product circulation on the market of the Eurasian Economic Union. The packaging (container) shall bear the inscription "For sale only in the territory of the Russian Federation.

Footnote. Paragraph 61 as amended by Decisions of the Council of the Eurasian Economic Commission No. 62 of 10.07.2020 (enters into force upon expiry of 180 calendar days from the date of its official publication); No. 113 of 15.07.2022 (enters into force upon expiry of 10 calendar days from the date of its official publication).

62. Milk-based baby food products for preschool and school-age children shall be placed on the market in the customs territory of the Union only pre-packed in hermetically sealed packaging. Liquid milk-based baby food products for preschool and school-age children shall be placed on the market in packaging with a volume of not more than 2 l. Paste-like baby food products shall be placed on the market in packaging of not more than 0,2 kg (for direct single-portion consumption).

63. When non-pre-packed and unpackaged perishable milk processing products are sold, the use of packaging provided by the consumer (buyer) is not permitted, except in the cases specified in paragraph 10 of this Technical Regulation.

64. Portioned (sliced) dairy products shall be packaged by the manufacturer or the seller under conditions that ensure the safety of such products complies with the requirements of this Technical Regulation.

65. Each package of dairy products shall bear labelling containing consumer information in accordance with Section XII of this Technical Regulation.

XII. Requirements for Labelling of Milk and Dairy Products

66. Milk and dairy products shall be accompanied by consumer information that complies with the requirements of the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and with the additional requirements of this Technical Regulation.

67. Each unit of group, returnable or transport packaging of milk or dairy products shall bear labelling that contains the following consumer information:

- a) trademark (brand name) (if any);
- b) net weight (gross weight at the manufacturer's discretion);
- c) batch number of the milk or dairy products;
- d) warning inscriptions or handling marks (for example: "keep away from sunlight", "temperature limitation", "keep dry", "perishable cargo"). These are applied selectively in accordance with the storage and transportation conditions of the milk or dairy products;
- e) product composition: for milk or dairy products packed directly into transport packaging;
- f) designation of the standard or manufacturer's technical document in accordance with which the milk processing product is manufactured: for milk or dairy products packed directly into transport packaging (for milk or dairy products imported from third countries, this information may be omitted).

68. If group or transport packaging of milk or dairy products is wrapped in transparent protective polymer materials, labelling may be omitted on such packaging. In this case, the labelling of the consumer packaging

serves as the consumer information.

69. The names of milk and dairy products shall correspond to the terms established in Section II of this Technical Regulation. The names of milk and dairy products may be supplemented with assortment designations or the manufacturer's company name. The word order in the names of milk and milk processing products formed on the basis of the terms established in Section II of this Technical Regulation is not regulated in the labelling text, for example: "whole milk" / "milk, whole", "butter" (Russian "slivochnoe maslo" / "maslo slivochnoe").

When forming the name of reconstituted milk, the main raw material used in manufacturing the product shall be stated directly in the name, in a font of the same size, for example: "reconstituted milk from milk powder", "reconstituted milk from concentrated milk", "reconstituted milk from milk powder and condensed milk".

The classification features of butter that characterise its production technology (sweet cream, unsalted) may be omitted from its name if starter microorganisms and table salt are not used in its production.

70. The species of farm animals (except cows) from which the milk was obtained shall be stated on package labels before or after the term "milk".

71. Terms that relate to the heat treatment method of milk or milk processing products shall be stated on package labels after the term "milk" or after the names of milk processing products, for example: "milk, pasteurised", "cream, sterilised".

72. The names of milk and milk processing products may be followed by other terms relating to such products that characterise the production method, the specific features of the raw material composition or the use of starter microorganisms, together with the fancy name of the product (if any), for example: "curd product, flavoured (with flavour)", "fermented

milk drink "Morning Freshness", "recombined cream". The term "standardised" in the name of milk and milk processing products may be omitted on package labels.

If the terms established by this Technical Regulation do not include a suitable name, the names of the milk product and the composite milk product are established by the manufacturer, taking into account the specific features of the product (organoleptic, raw material, physicochemical and technological). When forming the names of a milk product and a composite milk product that, in terms of organoleptic and physicochemical indicators, meet the requirements established by this Technical Regulation for several products, several terms may be combined in the name.

Footnote. Paragraph 72 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).
73. The names of composite milk products shall consist of the terms established for milk products and shall be supplemented with information on the non-dairy ingredients added to them, for example: "cottage cheese with fruit pieces", "fruit kefir", "processed cheese with ham".

74. When forming the names of fermented milk products fortified with probiotic microorganisms and/or prebiotics, the prefix "bio" may be used with the names of milk processing products, for example: "biokefir", "bioryazhenka".

75. The term "product" in the names of milk products, composite milk products, milk-containing products and milk-containing products with milk fat substitute may be replaced or supplemented by a term that characterises the consistency or form of the product (jelly, kissel, shake, crème, mousse, drink, paste, roll, sauce, soufflé, cake, etc.), for example: "milk-juice shake", "smetana (sour cream) sauce", "milk kissel", "curd

soufflé with nuts", "cheese roll with spices".

Footnote. Paragraph 75 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

76. Terms that relate to fermented milk products (ayran, acidophilin, varenets, yogurt, kefir, kumis, kurut, kumis product, prostokvasha, matsun (matsoni), Mechnikov prostokvasha, ryazhenka, smetana (sour cream), syuzme, tan, cottage cheese, chalap, kaimak, strained matsun) shall not be used in the following cases: in the labelling of cultured milk products and cultured composite milk products that are manufactured using the production technology of the corresponding fermented milk product and heat-treated after fermentation; and in the labelling of a cultured milk-containing product and a cultured milk-containing product with milk fat substitute.

In the labelling of cultured milk products and cultured composite milk products, the word "cultured" shall be replaced by words that characterise the production technology of such products, for example: "yogurt-type", "prostokvasha-type", "ryazhenka-type".

A fermented milk product may be manufactured using kefir production technology with a starter culture prepared from pure cultures of lactic acid microorganisms and one or more yeast species that form part of the microorganisms (microflora) of kefir grains, without heat treatment after fermentation. The name of such a product shall use the term "kefir product", applied in a font of the same size.

Footnote. Paragraph 76 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

77. The term characterising the kind and type of cheese (hard, semi-hard, soft, fresh (unripened), sliceable, spreadable) need not be used in

combination with the name of the cheese.

78. The term "fortified" (in all grammatical forms) is used in combination with the names of the corresponding products. It shall be accompanied by information in the labelling on the presence and quantity of the substances added to these products.

79. If products do not meet the identification indicators established by this Technical Regulation, the terms established in Section II of this Technical Regulation shall not be used in assortment designations or in other additional names of milk and milk processing products.

80. When labelling the consumer packaging of milk products and composite milk products, their name may be partially applied on a side of the packaging that is convenient for reading, provided that the full names of such products are applied on the same packaging.

When labelling the consumer packaging of a milk-containing product and a milk-containing product with milk fat substitute, partial application of the name of the milk-containing product and the milk-containing product with milk fat substitute is not permitted, in order to avoid misleading the consumer.

Footnote. Paragraph 80 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

81. The name of a milk-containing product with milk fat substitute shall begin with the words "milk-containing product with milk fat substitute" (except for cream-vegetable spread, cream-vegetable clarified blend and ice cream with milk fat substitute). Information on the production technology of a milk-containing product with milk fat substitute is stated with the words "produced (manufactured) using the technology of", followed by the term established in Section II for the corresponding milk product.

The font size of the name of a milk-containing product with milk fat substitute shall be at least 2,5 mm. In the name of a milk-containing product with milk fat substitute, the word "product" may be replaced by a general technical term that characterises the consistency or structure of the product (crème, paste, sauce, etc.).

For example: "milk-containing product with milk fat substitute, manufactured using smetana (sour cream) technology", "milk-containing crème with milk fat substitute, manufactured using cottage cheese technology".

The consumer packaging shall state that the milk-containing product with milk fat substitute contains vegetable oils. This information is applied in an information panel specially allocated on the packaging or label, in a font that contrasts with the colour of this information panel. The information panel contains the following text: "Contains vegetable oils". The colour of the information panel shall contrast with the label or packaging on which the product labelling, including the product name, is applied.

The font size in the information panel on the consumer packaging of a milk-containing product with milk fat substitute shall be at least 3 mm, if the packaging size allows the information panel to be filled with information in this font size. If the packaging size does not allow this, the information is applied in the largest possible font size.

At the manufacturer's discretion, the names of milk-containing products with milk fat substitute may include terms that characterise the specific features of the product's raw material composition and its method of heat treatment and special treatment (if such treatment was carried out).

Footnote. Paragraph 81 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

82. For milk-containing products and milk-containing products with milk fat substitute, it is not permitted to use the terms established by this Technical Regulation for milk and milk products, or their various combinations, including in names, trademarks (brand names) (if any) or fancy names, when labelling such products or on their labels, for any purposes that may mislead the consumer. It is also not permitted to use words derived from the terms for milk products (for example, "cheese-like", "cheesy", "cheese-making", "rennet", "smetanka", "tvorozhocek", "slivochki", "maslitse", "tvorozhok", etc.).

For a frozen milk-containing product manufactured without the use of fats of non-dairy origin, including milk fat substitutes, with added sugars and fruits and/or their processed products, the use of the fancy name "sherbet" is permitted.

The name of a milk-containing product with milk fat substitute, including the fancy name of the product, and the information panel shall be applied to the consumer packaging in close proximity to each other. They shall be placed on the part of the packaging surface that faces the consumer when the product is on the retail shelf, or on the part of the packaging surface that is easily accessible to the consumer for obtaining information about the purchased product.

For milk processing by-products obtained in the production of milk-containing products with milk fat substitute, the use of the terms "whey" and "buttermilk" is not permitted.

For milk processing by-products obtained in the production of milk-containing products with milk fat substitute, the names "whey-type milk-containing product with milk fat substitute" and "buttermilk-type milk-containing product with milk fat substitute" shall be used.

Footnote. Paragraph 82 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force

upon expiry of 180 calendar days from the date of its official publication).

83. The use of the term "butter" (maslo), including in names, fancy names and trademarks (brand names) (if any), is not permitted when labelling butter paste and cream-vegetable spread. The name of ice cream with milk fat substitute shall include the full term "ice cream with milk fat substitute". The use of the terms "butter" (slivochnoye maslo), "cream-vegetable butter" and "vegetable-cream butter" for food products is not permitted for any purposes that may mislead the consumer, including for specialised dietary and therapeutic products.

The use of the term "clarified butter", including in names, fancy names and trademarks (brand names) (if any), is not permitted when labelling cream-vegetable clarified blend for any purposes that may mislead the consumer.

Footnote. Paragraph 83 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

84. The labelling, including the name, of milk ice cream, cream ice cream, plombir ice cream, fermented milk ice cream and ice cream with milk fat substitute shall contain the names of these products corresponding to the terms established in Section II of this Technical Regulation. When labelling ice cream, the full name of the product shall be indicated on the front of the consumer packaging in a font of the same size.

The use of the terms "milk", "cream", "plombir" in the labelling of ice cream with milk fat substitute is not permitted.

Footnote. Paragraph 84 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

85. Raw milk, raw skimmed milk and raw cream sold for processing by natural persons registered as individual entrepreneurs and by legal

entities shall be accompanied by shipping documents containing the following information:

a) name (raw milk, raw skimmed milk, raw cream);

b) identification indicators established

in Annexes No. 6 and 7 to this Technical Regulation, where they can be determined;

c) name and location of the manufacturer of raw milk, raw skimmed milk, raw cream (legal address, including country, and address of the place of production of raw milk, raw skimmed milk, raw cream (if different from the legal address));

d) volume of raw milk, raw skimmed milk, raw cream (in l) or mass (in kg);

e) date and time (hours, minutes) of shipment of raw milk, raw skimmed milk, raw cream;

f) temperature at shipment ($^{\circ}\text{C}$) of raw milk, raw skimmed milk, raw cream;

g) batch number of raw milk, raw skimmed milk, raw cream.

86. The consumer packaging of milk processing products shall bear labelling containing the following information:

a) name of the milk processing product (in accordance with the terms established by Section II and the provisions of Section X of this Technical Regulation, subject to the requirements for their use established by this Section);

b) mass fraction of fat (in percent) (except for skimmed products, cheeses, processed cheeses, milk-containing products with milk fat substitute manufactured using cheese-making technology, and milk-containing

products with milk fat substitute manufactured using processed cheese technology).

mass fraction of fat in dry matter (in percent) for cheeses, processed cheeses, milk-containing products with milk fat substitute manufactured using cheese-making technology, and milk-containing products with milk fat substitute manufactured using processed cheese technology.

at the manufacturer's discretion, the following is indicated instead of the mass fraction of fat: the mass fraction of fat in the milk part for ice cream; in the curd part for curd bars, glazed curd bars and curd mass; and, where separate packaging is used for the dairy and non-dairy parts of the product, for granular cottage cheese and other composite milk products. For such products, information on the mass fraction of fat in the product is indicated in the "nutritional value" section of the labelling text.

For products made from whole milk, it is permitted to indicate the mass fraction of fat as a range "from... to... " in percent, with additional clearly visible marking of the specific value of the mass fraction of fat for each batch by any convenient method.

For dry adapted or partially adapted infant or follow-on milk formulas, dry fermented milk formulas, dry milk drinks for feeding infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for feeding infants and young children, it is permitted to indicate the fat content in grams in the "Nutritional value" section of the labelling text instead of the mass fraction of fat in percent;

c) mass fraction of non-dairy fat as a percentage of the product (for example, "mass fraction of fat 15 %, including vegetable fat 6 %") (for milk-containing products with milk fat substitute);

d) name and location of the manufacturer of milk processing products (legal address, including country, and address of the place of production of milk processing products (if different from the legal address)) and of the organisation authorised by the manufacturer to accept claims from consumers in the territory of the Union and registered in the territory of the Union;

e) trademark (brand name) (if any);

f) net mass or volume of the milk processing product (in a legible place on the consumer packaging);

g) composition of the milk processing product, indicating its components.

A milk product contained in a composite milk product and (or) a milk-containing product and (or) a milk-containing product with milk fat substitute is indicated in the "Composition" section of the labelling text under its own name (the composition of the milk product may be omitted). For example, the composition of composite milk products lists the names of the milk products "cheese", "milk powder", "butter", "cottage cheese" without additional indication of their composition. The composition of such products lists the names of food products, food additives (group name and name or "E" number), flavourings (in accordance with the requirements of the Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012).

Functional components and processing aids (for example, calcium chloride) used in the production process but not contained in the finished product may be omitted. Components contained in glaze and milk fat substitute are indicated in the "Composition" section of the labelling text, taking into account the requirements for a compound ingredient. In this case, the names of vegetable oils contained in the milk fat substitute or glaze may be indicated in any order with the addition of the phrase "in varying proportions".

Information on a component of dairy products that is a multicomponent food product is presented in accordance with the requirements of the Technical Regulations of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012).

h) nutritional value of milk processing products made from whole milk (nutritional value may be indicated as a range "from... to... ");

i) content of microorganisms (lactic acid microorganisms, bifidobacteria and other probiotic microorganisms, and yeasts) in the finished fermented milk product or cultured product (not heat-treated after fermentation), in accordance with the standards established in Annex 1 to this Technical Regulation.

j) content of micro- and macroelements, vitamins and other substances used for fortification in the finished fortified product, indicating the ratio of the amount of the substances added to the product to their daily intake dose (where an intake dose indicator has been regulated in the established manner), and the specifics of product consumption (if necessary);

k) the document in accordance with which the products are manufactured and can be identified (may be omitted for products imported into the territory of the Union from third countries).

Footnote. Paragraph 86 as amended by Decisions of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication); No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

87. The labelling of concentrated or condensed dairy products and dry dairy products shall contain the following additional information:

a) date of production (manufacture) and shelf life of the product (applied to the lid or to the bottom of the can or pack). When the shelf life is indicated with the words "best before" or "use by", an indication of the place where such information has been applied shall be placed next to these words, for example: "see on the lid or on the bottom of the can in the first or second row" or "see on the lid or on the bottom of the pack". When the shelf life is indicated with the words "good for" or "consume by", the shelf life (months) and the inscription "date of production is indicated on the lid or on the bottom of the can in the first or second row" or "date of production is indicated on the lid or on the bottom of the pack" shall be placed next to these words;

6) type of sugars (sucrose, fructose, glucose, lactose) for milk processing products concentrated (condensed) with sugar (indicated in the "Composition of the milk processing product" section of the labelling text).

88. When labelling is applied, information may be applied to the casing of cheese or of a milk-containing product with milk fat substitute manufactured using cheese-making technology, or to their coating, using indelible harmless ink or self-adhesive labels, or by any other method that ensures the safety of the products released.

Footnote. Paragraph 88 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

89. The labelling of cheese and of a milk-containing product with milk fat substitute manufactured using cheese-making technology shall contain the following additional information:

a) type of the main starter microflora (the labelling text is formulated by the manufacturer);

6) origin of the milk-clotting enzyme preparations.

Footnote. Paragraph 89 as amended by Decision of the Council of the

Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

90. The labelling of baby food products that meet the requirements established in Section X of this Technical Regulation and are intended for feeding infants and young children shall contain the following additional information:

a) recommendations for the use of the relevant product;

6) preparation conditions, storage conditions and conditions of use of the relevant product after the consumer packaging has been opened;

в) age of the child (indicated in digits without abbreviating words) for whom the relevant product is intended:

from birth – adapted or partially adapted infant milk formulas (including dry formulas and formulas based on partially hydrolysed proteins), dry fermented milk formulas;

older than (from, starting at) 6 months – adapted or partially adapted follow-on milk formulas (including dry formulas), dry fermented milk formulas;

older than (from, starting at) 6 months – milk drinks (including dry drinks) for infants and young children, cottage cheese and cottage cheese-based products;

older than (from, starting at) 8 months – drinking milk (may be used for preparing complementary feeding dishes for infants and young children older than (from, starting at) 4 months, with the age restrictions indicated in the labelling where the product is intended for this purpose);

older than (from, starting at) 8 months – drinking cream (may be used for preparing complementary feeding dishes for infants and young children older than (from, starting at) 6 months, with the age restrictions indicated

in the labelling where the product is intended for this purpose);

older than (from, starting at) 8 months – kefir, yoghurt and other fermented milk products;

г) composition of the product (indicating the names of the vegetable oils and carbohydrates used);

д) nutritional value of the product, including the content of vitamins and minerals and the energy value (for fortified products – percentages of the daily requirement).

91. The packaging of adapted or partially adapted infant or follow-on milk formulas (including dry formulas) shall bear the following warning: "Breastfeeding is preferable for feeding infants and young children". The labelling of breast milk substitutes shall not contain images of children.

92. Information on other milk products, composite milk products, milk-containing products and milk-containing products with milk fat substitute for baby food intended for feeding preschool or school-age children shall comply with the requirements established in paragraph 86 of this Technical Regulation.

Footnote. Paragraph 92 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

93. The deviations of the nutritional value parameters of dairy products indicated in the labelling on their packaging or label from the actual nutritional value parameters of such products shall not exceed the permissible limits established in Annex No. 16 to this Technical Regulation. The nutritional value parameters of dairy products shall be established on the basis of weighted average values obtained by calculation from known values, or weighted average values obtained from research (testing) of the dairy products by the manufacturer, or by calculation from tabular values

taken from official sources, or by calculation based on an analysis of the nutritional value parameters of the components used.

94. The amount of substances added to fortified dairy products shall be indicated taking into account their content in these products at the end of their shelf life. Because the vitamin content of dairy products decreases naturally during their shelf life, the vitamin content may be increased during the production of such products, but by no more than 50 percent for fat-soluble vitamins and by no more than 100 percent for water-soluble vitamins relative to the declared values.

95. Except as otherwise provided by this Technical Regulation, the name of the product shall be indicated on the front side of the consumer packaging in a single font size of at least 9,5 points; on consumer packaging with a volume or weight of less than 100 ml (g) – in a single font size of at least 8,5 points.

Footnote. Paragraph 95 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

96. If the full volume of required information cannot be placed in the labelling on the consumer packaging of the product, part of the information shall be placed on a package insert (except for the product name, the mass fraction of fat values, the net weight or volume of the product, its date of manufacture and shelf life, the name of the manufacturer, and the information panel filled in with the following information: "Contains vegetable oils), and the consumer packaging of such product shall bear the inscription: "Additional information – see package insert".

Footnote. Paragraph 96 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

96¹. When forming the names of products made from whey, the words "whey product" or "product made from whey", or "whey-based product" shall be used. When forming the names of products made from buttermilk, the words "buttermilk product" or "product made from buttermilk", or "buttermilk-based product shall be used.

Footnote. The Technical Regulation was supplemented by paragraph 96¹ in accordance with Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

XIII. Ensuring compliance with safety requirements

97. Compliance of milk and dairy products with this Technical Regulation shall be ensured by fulfilling its requirements and the requirements of other Technical Regulations of the Union (Customs Union) that apply to them.

98. Methods of research (testing) and measurement are established in standards in accordance with the list of standards containing rules and methods of research (testing) and measurement, including sampling rules, that are necessary for the application and fulfilment of the requirements of this Technical Regulation and for conformity assessment (confirmation) of products.

XIV. Conformity assessment (confirmation) of milk and dairy products

99. Conformity assessment (confirmation) of milk and dairy products with the requirements of this Technical Regulation is carried out in the following forms:

a) conformity declaration;

b) State Registration of baby food products – in accordance with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011);

c) State Registration of new types of dairy products – in accordance with the provisions of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011);

d) veterinary and sanitary examination of raw milk, raw skimmed milk and raw cream supplied to an enterprise for further processing.

100. For products specified in subparagraphs "b" – "d" of paragraph 99 of this Technical Regulation that have undergone conformity assessment (confirmation) with the requirements of this Technical Regulation, the adoption of the declaration of conformity is not required.

101. Conformity assessment (confirmation) of milk and dairy products of non-industrial production is carried out in accordance with the legislation of the Member State.

102. Conformity assessment (confirmation) of the production process for the acceptance of raw milk, raw cream and raw skimmed milk and (or) their processing in the production (manufacture) of dairy products is carried out before such processes begin (before placing the products on the market). It takes the form of State Registration of production facilities in accordance with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

103. Conformity assessment (confirmation) of the processes of production, storage, transportation and sale of milk and dairy products with the requirements of this Technical Regulation is carried out in the form of state control (supervision).

104. Conformity assessment (confirmation) of raw milk, raw skimmed milk and raw cream is carried out in the form of veterinary and sanitary examination in accordance with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

The following are not subject to veterinary and sanitary examination:

raw milk, raw skimmed milk and raw cream during their transportation (movement) within one production facility and between production sites of one business entity;

combined batches, as well as parts of batches, of raw milk, raw skimmed milk and raw cream formed from batches of raw milk, raw skimmed milk and raw cream that have previously undergone veterinary and sanitary examination.

105. Conformity declaration of dairy products with the requirements of this Technical Regulation is carried out by adopting a declaration of conformity. At the applicant's choice, the declaration is based on the applicant's own evidence and (or) on evidence obtained with the participation of a third party.

106. Conformity declaration of dairy products is carried out under one of the following declaration schemes:

a) declaration scheme 1d (for serially produced products) includes the following procedures:

compilation and analysis of technical documentation and evidentiary materials;

performance of production control;

testing of samples of products;

adoption and registration of the declaration of conformity;

application of the single mark of product circulation on the Union market.

The applicant takes all necessary measures to ensure that the production process of dairy products is stable and ensures their conformity with the requirements of this Technical Regulation, as well as with the requirements of the Technical Regulations of the Union (Customs Union) that apply to them. The applicant compiles the technical documentation and evidentiary materials and analyses them.

The applicant ensures that production control is performed.

The applicant carries out testing of samples of dairy products. Testing of samples of dairy products is carried out in the applicant's testing laboratory (at the applicant's choice, testing of samples of dairy products may be carried out in an accredited testing laboratory included in the Unified Register of Conformity Assessment Bodies of the Union).

The applicant draws up the declaration of conformity of dairy products with the requirements of this Technical Regulation. The declaration is drawn up in the single form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

The applicant applies the single mark of product circulation on the Union market.

The validity period of the declaration of conformity for serially produced dairy products is no more than 3 years;

b) declaration scheme 2d (for a batch of dairy products) includes the following procedures:

compilation and analysis of technical documentation and evidentiary materials;

testing of the batch of products;

adoption and registration of the declaration of conformity;

application of the single mark of product circulation on the Union market.

The applicant compiles the technical documentation and evidentiary materials and analyses them.

The applicant carries out testing of samples of dairy products to confirm their conformity with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them. Testing of samples of dairy products is carried out in the applicant's testing laboratory (at the applicant's choice, testing of samples of dairy products may be carried out in an accredited testing laboratory included in the Unified Register of Conformity Assessment Bodies of the Union).

The applicant draws up the declaration of conformity of dairy products with the requirements of this Technical Regulation. The declaration is drawn up in the single form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

The applicant applies the single mark of product circulation on the Union market.

The validity period of the declaration of conformity for dairy products corresponds to the shelf life of these dairy products;

c) declaration scheme 3d (for serially produced dairy products) includes the following procedures:

compilation and analysis of technical documentation and evidentiary materials;

performance of production control;

testing of samples of food products;

adoption and registration of the declaration of conformity;

application of the single mark of product circulation on the Union market.

The applicant takes all necessary measures to ensure that the production process of dairy products is stable and ensures their conformity with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them. The applicant compiles the technical documentation and evidentiary materials and analyses them.

The applicant ensures that production control is performed.

To verify the conformity of dairy products with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them, the applicant carries out testing of samples of dairy products. Testing of samples of dairy products is carried out in an accredited testing laboratory included in the Unified Register of Conformity Assessment Bodies of the Union.

The applicant draws up the declaration of conformity of dairy products with the requirements of this Technical Regulation. The declaration is drawn up in the single form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

The applicant applies the single mark of product circulation on the Union market.

The validity period of the declaration of conformity for serially produced dairy products is no more than 3 years;

d) declaration scheme 4d (for a batch of dairy products) includes the following procedures:

compilation and analysis of technical documentation and evidentiary materials;

testing of the batch of products;

adoption and registration of the declaration of conformity;

application of the single mark of product circulation on the Union market.

The applicant compiles the technical documentation and evidentiary materials and analyses them.

The applicant carries out testing of samples of dairy products to confirm their conformity with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them. Testing of samples of dairy products is carried out in an accredited testing laboratory included in the Unified Register of Conformity Assessment Bodies of the Union.

The applicant draws up the declaration of conformity of dairy products with the requirements of this Technical Regulation. The declaration is drawn up in the single form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

The applicant applies the single mark of product circulation on the Union market.

The validity period of the declaration of conformity for dairy products corresponds to the shelf life of these dairy products;

e) declaration scheme 6d (for serially produced dairy products where the manufacturer has a certified quality and safety system based on HACCP principles (HACCP – Hazard Analysis and Critical Control Points)) includes the following procedures:

compilation and analysis of technical documentation and evidentiary materials, which include the certificate of the quality and safety system based on HACCP principles;

performance of production control;

testing of samples of dairy products;

adoption and registration of the declaration of conformity;

application of the single mark of product circulation on the Union market.

The applicant takes all necessary measures to ensure that the production (manufacturing) process of dairy products is stable and ensures their conformity with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them. The applicant compiles the technical documentation and evidentiary materials and analyses them.

The applicant ensures that production control is performed.

To verify the conformity of food products with the requirements of this Technical Regulation, as well as with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them, the

applicant carries out testing of samples of dairy products. Testing of samples of dairy products is carried out in an accredited testing laboratory included in the Unified Register of Conformity Assessment Bodies of the Union.

The applicant draws up the declaration of conformity of dairy products with the requirements of this Technical Regulation. The declaration is drawn up in the single form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

The applicant applies the single mark of product circulation on the Union market.

The validity period of the declaration of conformity for serially produced dairy products is no more than 5 years.

107. The following are used as evidentiary materials that serve as the basis for adopting the declaration of conformity:

- a) test reports confirming compliance with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to dairy products;
- b) copies of documents confirming State Registration as a legal entity or as a natural person registered as an individual entrepreneur;
- c) certificates of the quality and safety management system (if available (except for scheme 6d));
- d) other documents, at the applicant's discretion, that served as the basis for conformity confirmation of dairy products with the requirements of this Technical Regulation and with the requirements of other Technical Regulations of the Union (Customs Union) that apply to them;

e) contract (supply agreement) or shipping documents (if available) – for conformity confirmation of a batch of dairy products under schemes 2d and 4d.

108. For conformity declaration under schemes 1d, 3d and 6d, the applicant may be a legal entity or a natural person registered as an individual entrepreneur, registered in the territory of a Member State in accordance with the legislation of that Member State, that is the manufacturer or performs the functions of a foreign manufacturer of dairy products on the basis of a contract with that manufacturer with regard to ensuring the conformity of the supplied products with the requirements of this Technical Regulation.

For conformity declaration under schemes 2d and 4d, the applicant may be a legal entity or a natural person registered as an individual entrepreneur, registered in the territory of a Member State in accordance with the legislation of that Member State, that is the manufacturer or the seller or performs the functions of a foreign manufacturer of dairy products on the basis of a contract with that manufacturer with regard to ensuring the conformity of the supplied products with the requirements of this Technical Regulation.

109. The sets of documents that served as the basis for the adoption of the declaration of conformity shall be kept:

for conformity confirmation of serially produced products – for at least 10 years from the date of termination of the declaration of conformity;

for conformity confirmation of a batch of products – for at least 5 years from the date of sale of the last item of the batch.

110. State control (supervision) over the compliance of milk and dairy 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 State.

XV. Marking with the single mark of product circulation on the Union market

111. Milk and dairy products that comply with the requirements of this Technical Regulation and have undergone conformity assessment (confirmation) against the requirements established in Section XIV of this Technical Regulation shall bear marking with the single mark of product circulation on the Union market.

112. Marking with the single mark of product circulation on the Union market shall be carried out before milk and dairy products are placed on the market of the Member States.

113. The single mark of product circulation on the Union market shall be applied to the packaging by any method that ensures a clear and legible image throughout the entire shelf life of the milk and dairy products. For milk in transport packaging, including in tanks, the single mark of product circulation on the Union market may be applied in the accompanying documents.

114. Marking with the single mark of product circulation on the Union market of unpackaged raw milk, raw skimmed milk and raw cream sold for processing by legal entities and natural persons registered as individual entrepreneurs shall be applied to the shipping documents.

XVI. Safeguard clause

115. The competent authorities of the Member States shall take all measures to restrict and prohibit the placing on the market in the customs territory of the Union of milk and dairy products that do not comply with the requirements of this Technical Regulation and with the requirements

of other Technical Regulations of the Union (Customs Union) that apply to them, and to withdraw such products from circulation.

In this case, the competent authority of the Member State shall notify the competent authorities of the other Member States of the adoption of the relevant Decision, stating the reasons for its adoption and providing evidence that explains the need for the relevant measure.

**ANNEX No. 1
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)**

Footnote. Annex No. 1 as amended by Decisions of the Council of the Eurasian Economic Commission of 10.11.2017 No. 102 (enters into force upon expiry of 180 calendar days from the date of its official publication); of 10.07.2020 No. 62 (enters into force upon expiry of 180 calendar days from the date of its official publication); of 23.09.2022 No. 143 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Physicochemical and microbiological identification parameters of processed milk products

Table 1

Drinking milk, reconstituted milk, cream, liquid and structured composite milk products, fermented milk products, condensed milk products, dry milk products

Footnote. The heading as amended by Decision of the Council of the Eurasian Economic Commission No. 62 of 10.07.2020 (enters into force

upon expiry of 180 calendar days from the date of its official publication).

Name of the milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	fat	protein, not less than (for composite milk products - in the milk base)	SNF*, not less than (for composite milk products - in the milk base)	
1	2	3	4	5
Drinking milk, reconstituted milk	0,1 - 9,9	2,8 (for milk with a mass fraction of fat of more than 4 percent - 2,6)	8	-
Milk drink	0,1 - 6	2,6	7,4	-

Milk shake, drink, jelly, pudding, mousse, paste, soufflé	0,1 - 9,5	-	-	-
Drinking cream, including sterilized cream	10 - 34	2,6 - 1,8	8 - 5,2	-
Drinking cream, high-fat	35 - 58	1,2	3,6	-

Fermented milk products **, including fermented milk products with bifidobacteria and other probiotic microorganisms, except yoghurt, smetana (sour cream) and cottage cheese	not more than 9,9	2,8 (for a product with a mass fraction of fat of more than 4 percent - 2,6)	not less than 7,8	lactic acid microorganisms - not less than 1×10^7 CFU ***/cm ³ (g). For products fortified with bifidobacteria and other probiotic microorganisms: bifidobacteria and (or) other probiotic microorganisms - not less than 1×10^6 CFU/cm ³ (g) ** yeasts at the end of the shelf life, not less than: for ayran and kefir - 1×10^4 CFU/cm ³ (g), for kumis - 1×10^5 CFU/cm ³ (g)
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Fermented milk products manufactured with the addition of water	not more than 9,9	1.4 (for a product with a mass fraction of fat of more than 4 percent - 1,3)	not less than 3,9	lactic acid microorganisms – not less than 1×10^7 CFU ^{***} /cm ³ (g). For products fortified with bifidobacteria and other probiotic microorganisms: bifidobacteria and (or) other probiotic microorganisms – not less than 1×10^6 CFU/cm ³ (g) ^{**}
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Yoghurt	not more than 10	3,2 ****	not less than 9,5 *****	lactic acid microorganisms – not less than 1×10^7 CFU ***/cm ³ (g). For products fortified with bifidobacteria and other probiotic microorganisms: bifidobacteria and (or) other probiotic microorganisms – not less than 1×10^6 CFU/cm ³ (g) **
Smetana (sour cream) and products based on it	10 – 58	1,2	3,6	lactic acid microorganisms for smetana – not less than 1×10^7 CFU/cm ³ (g)

Cottage cheese (except cottage cheese produced using ultrafiltration or separation, and granular cottage cheese)	0,1 - 35	12 For cottage cheese with a mass fraction of fat of more than 18 % - 8	13,5 For cottage cheese with a mass fraction of fat of more than 18 % - 10	lactic acid microorganisms for cottage cheese - not less than 1×10^6 CFU/cm ³ (g)
Cottage cheese produced using ultrafiltration or separation	0,1 - 25	7	10	microflora characteristic of the curd starter culture; absence of cells of extraneous microflora
Granular cottage cheese	not more than 25	8	-	microflora characteristic of the curd starter culture; absence of cells of extraneous microflora

Curd mass	not less than 0,1	6	–	microflora characteristic of the curd starter culture; absence of cells of extraneous microflora
Curd products*****	0,1 – 35	–	–	microflora characteristic of the curd starter culture; absence of cells of extraneous microflora (except for thermized products)
Sterilized condensed (concentrated) milk	0,2 – 16	6	11,5	–
Sweetened condensed milk	0,2 – 16	5	12	–

Sweetened condensed cream	19,0 – 20,0	6	18	–
Milk powder	0,1 – 41,9	18	53,1	–
Cream powder	42 – 74	7 – 18	21 – 55	–
High-fat cream	60 – 82,5	0,5	1,5	–
Whey powder	not more than 2	not less than 8*****	not less than 92	–

*SNF – milk solids-not-fat.

**For fermented milk products intended for infants and young children, as well as for preschool and school-age children –

in accordance with Annexes No. 2 and 11 to the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013).

***CFU – colony-forming units.

****For composite milk products, the mass fraction of protein, % - not less than 2,8.

***** For composite milk yoghurts from which the flavouring food components (pieces of fruit, cereals, etc.) cannot be extracted, the mass fraction of SNF, %, is not a mandatory standardized and controlled parameter.

*****The identification indicators of curd products are set out in regulatory or technical documents, or in company standards.

***** For cheese whey powder, the mass fraction of protein, % – not less than 10%.

Table 2

Butter and butter paste from cow's milk

Name of the butter	Mass fraction, %			Titratable acidity of the milk plasma of the product, °T	
	fat	moisture	salt	sweet-cream	sour-cream
1	2	3	4	5	6
Ghee (clarified butter)	not less than 99	not more than 1	-	-	-
Butter, including:					
sweet-cream and sour-cream	-	-	-	not more than 30	40 - 65
unsalted	50 and above	14 - 46	-	-	-
salted	50 and above	13 - 45	1	-	-
with components	50 - 69	16 - 45	-	-	-

Butter paste, sweet-cream and sour-cream:	-	-	-	not more than 33	40 – 65
unsalted	39 – 49	56 – 47	-	-	-
salted	39 – 49	55 – 46	1	-	-
with components	39 – 49	40 – 55	-	-	-
Milk fat	not less than 99,8	not more than 0,2	-	-	-

Table 3

Butter-vegetable spread, melted butter-vegetable blend

Product name	Mass fraction of total fat, %	Mass fraction of milk fat in the fat phase, %	Mass fraction of linoleic acid in the fat extracted from the product, %	Mass fraction of trans isomers of oleic acid in the fat extracted from the product, calculated as methyl elaidate, %	Fat melting point, °C, not more than
1	2	3	4	5	6
Butter-vegetable spread	39 – 95	not less than 50	10 – 35	8	36
Melted butter-vegetable blend	not less than 99	not less than 50	10 – 35	8	36

Table 4

**Cheese, milk-containing product with milk fat substitute
manufactured using cheese-making technology**

Product name	Mass fraction, %			
	moisture	moisture in fat-free substance	fat in dry matter	salt
1	2	3	4	5

Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, dry	2 - 10	less than 15	1 - 60 inclusive	2 - 6
Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, extra-hard	30 - 35	less than 51	not less than 1	1 - 3 inclusive

Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, hard	33 - 42	47 - 57 inclusive	not less than 1	0,5 - 2,5 inclusive	
Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, semi-hard	36 - 55 inclusive		54 - 69 inclusive	not less than 1	0,2 - 4 inclusive

Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, soft	more than 55	67 and more	not less than 1	0 - 5 For brine cheese - 2 - 7 inclusive

Table 5

Processed cheese, milk-containing product with milk fat substitute manufactured using processed cheese-making technology

Product name	Mass fraction, %			
	fat in dry matter	Moisture	table salt (except for sweet cheeses)	sucrose (for sweet cheeses)
1	2	3	4	5

Sliceable processed cheese (milk-containing product with milk fat substitute manufactured using processed cheese-making technology)	up to 65 inclusive	35 -70 inclusive	0,2 - 4 inclusive	up to 30 inclusive
Spreadable processed cheese (milk-containing product with milk fat substitute manufactured using processed cheese-making technology)	20 - 70 inclusive	35 - 70 inclusive	0,2 - 4 inclusive	
Dry processed cheese (dry milk-containing product with milk fat substitute manufactured using processed cheese-making technology)	up to 51 inclusive	3 - 7 inclusive	2 - 5 inclusive	

Table 6

Ice cream

Types	Mass fraction, %		Mass fraction, %, not less than		Acidity**, °T, not more than	Overrun, %
	milk fat	SNF*	sucrose or total sugar (excluding lactose)	solids		
1	2	3	4	5	6	7
Plombir	not less than 12	7 – 10	14	36	21	30 – 130
Milk-containing	1 – 6	3 – 6	15,0	29,0	24	30 – 90
Cream	8 – 11,5	7 – 11	14	32	22	30 – 110
Milk	not more than 7,5	7 – 11,5	14,5	28	23	30 – 90

Fermented milk	not more than 7,5	7 – 11,5	17	28	90	30 – 90
With milk fat substitute	not more than 12***	7 – 11	14	29	22	30 – 110

Notes:

1. The identification indicators of composite milk products and milk-containing products are established by national standards, technical documents or company standards.

2. The parameter "mass fraction of SNF, %" is not a mandatory standardised and controlled parameter (except for drinking milk, drinking cream and yogurt). It is set at the manufacturer's discretion.

*SNF – milk solids-not-fat residue.

**The acidity of ice cream with flavouring food components is established by national standards, technical documents or company standards.

***Blends of milk fat and vegetable fat.

Notes to Annex 1:

1. The identification indicators of composite milk products, milk-containing products and milk-containing products with milk fat substitute are established in the manufacturer's documents, except for the indicators

established in this Technical Regulation.

ANNEX No. 2
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms in milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges and dry milk porridges (reconstituted at home with drinking water) for infants and young children, including products manufactured in dairy kitchens

Footnote. Annex 2 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Product, product group		QMAFAnM *, CFU**/cm3 (g),	Volume (mass) of product, cm3 (g), in which are not permitted		
			Coliform bacteria (coliforms)***	Escherichia E. coli****	pathogenic, including salmonellae and listeria L.monocytogene ****
1	2	3	4	5	6
I. Adapted infant milk formulas					

1. Instant dry milk formulas, unfermented and fermented	2×10^3 (for formulas reconstituted at a temperature of 37 – 50° C), 3×10^3 (for formulas reconstituted at a temperature of 70 – 85° C) (except fermented milk formulas and milk formulas with probiotics). In fermented milk formulas and milk formulas with probiotics: Lactobacillus acidophilus – not less than 1×10^7 (when used in production), bifidobacteria – not less than 1×10^6 (when used in production), lactic acid microorganisms not less than 1×10^7 (when added after drying), lactic acid microorganisms – not less than 1×10^7 (when added after drying)	1	10	100
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2. Liquid milk
formulas
produced with
ultra-
pasteurisation
and aseptic
filling

3. Liquid fermented milk formulas with aseptic filling, including those made with acidophilic microorganisms or bifidobacteria	lactic acid microorganisms - not less than 1×10^7 , acidophilic microorganisms - not less than 1×10^7 (when used in production), bifidobacteria - not less than 1×10^6 (when used in production)		3	10	50
II. Partially adapted milk formulas					
4. Instant formulas	2 x 10 ³ (for formulas reconstituted at a temperature of 37 – 50 °C), 3 x 10 ³ (for formulas reconstituted at a temperature of 70 – 85 °C)		1	10	100
5. Formulas requiring heat treatment	2,5 x 10 ⁴	1	–	50	1

6. Sterilized adapted milk formulas produced in dairy kitchens	1 x 102	10	10	100	10
III. Sterilized milk and cream					

7. Sterilized
and ultra-
pasteurised
milk and cream
with aseptic
filling, including
fortified milk

8. Sterilized milk and cream produced in dairy kitchens, non-aseptically filled	1 x 10 ²	10	10	100	10
IV. Fermented milk products					
9. Liquid fermented milk products, including those made with acidophilic microorganisms or bifidobacteria	lactic acid microorganisms - not less than 1 x 10 ⁷ , acidophilic microorganisms - not less than 1 x 10 ⁷ (when used in manufacture), bifidobacteria - not less than 1 x 10 ⁶ (when used in manufacture)		3	10	50

10. Fermented milk products produced in dairy kitchens, non-aseptically filled	acidophilic microorganisms – not less than 1×10^7 (when used in manufacture), bifidobacteria – not less than 1×10^6 (when used in manufacture)	3	10	50
V. Cottage cheese, curd products				
11. Cottage cheese, curd products	microflora characteristic of the curd starter culture; no cells of extraneous microflora	0,3	1	50
12. Cottage cheese, curd products, acidophilic paste and low-lactose protein paste produced in dairy kitchens	microflora characteristic of the curd starter culture; no cells of extraneous microflora	0,3	–	50

13. Calcified cottage cheese produced in dairy kitchens	100	1	-	50	1
VI. Milk powder for baby food					
14. Milk powder for baby food	$2,5 \times 10^4$	1		25	1
15. Instant milk powder for baby food	2×10^3 (for formulas reconstituted at 37 - 50 °C), 3×10^3 (for formulas reconstituted at 70 - 85 °C)		1	10	100
16. Milk powder for baby food requiring heat treatment	$2,5 \times 10^4$	1	-	50	1
VII. Pasteurized milk					

17. Pasteurized milk, including milk with a shelf life of more than 72 h.	$1,5 \times 10^4$	0,1	1	50	1
VIII. Dry and liquid milk drinks for children aged 6 months to 3 years					
18. Liquid milk drinks for children aged 6 months to 3 years	$1,5 \times 10^4$	0,1	1	50	1
18 ¹ . Dry drinks requiring heat treatment after reconstitution	$2,5 \times 10^4$	1,0	-	50	1,0

18 ² . Instant dry drinks	2,0 x 10 ³ (for formulas reconstituted at 37 - 50°C); 3·10 ³ , not more than, for formulas reconstituted at 70 - 85°C		1,0	10	100
IX. Follow-on formulas					
19. Follow-on formulas, quick-dissolving (instant)	2 x 10 ³ (for formulas reconstituted at 37 - 50 °C), 3 x 10 ³ (for formulas reconstituted at 70 - 85 °C)		1	10	100
20. Follow-on formulas requiring heat treatment after reconstitution	2,5 x 10 ⁴	1	-	50	1
X. Dry milk porridges					

21. Instant dry milk porridges (no cooking required)	1×10^4	1	-	50	1
22. Dry milk porridges requiring cooking	5×10^4	0,1	-	50	-

XI. Ready-to-eat milk porridges

23. Ready-to-
eat milk
porridges,
sterilized

24. Ready-to-eat milk porridges prepared in dairy kitchens	1 x 10 ³	1	–	50	1
XIII. Low-lactose and lactose-free products					
25. Low-lactose products*****	2 x 10 ³	1	–	100	10
26. Lactose-free products*****	2 x 10 ³	1	10	100	10
XIV. Dry high-protein milk products					
27. Dry high-protein milk products	2,5 x 10 ⁴	0,3	–	50	1
XV. Dry milk-based products					
28. Dry milk-based products	–	–	0,3	–	50

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

**CFU – colony-forming units.

***Coliforms – coliform bacteria.

****For dry adapted milk formulas: for formulas intended for feeding children from the first days of life to 6 months and from 0 to 12 months, the following applies. When the product is tested for E.coli and pathogenic microorganisms, including salmonellae, and Enterobacteriaceae bacteria other than E.coli and salmonellae are detected in the regulated mass of the product, the absence of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For instant dry milk porridges: when porridges intended for feeding children under 6 months are tested for pathogenic microorganisms, including salmonellae, and Enterobacteriaceae bacteria other than salmonellae are detected in the regulated mass of the product, the absence of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For dry high-protein milk products: when salmonellae and Enterobacteriaceae bacteria other than salmonellae are detected in the regulated mass of a product intended for children under 6 months, the absence of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For milk-based formulas that are reconstituted, pasteurized, produced at children's dairy kitchens and intended for children under 6 months: when the product is tested for E.coli and pathogenic microorganisms, including salmonellae, and Enterobacteriaceae bacteria other than E.coli and salmonellae are detected in the regulated mass of the product, the absence of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

In the production of dry milk-based baby food products (formulas, beverages, milk powder), if staphylococci are detected

in the regulated mass of the product, the absence of staphylococcal enterotoxins is controlled (not permitted in 5 samples

of 25 g each).

*****To be specified according to the indicators of the Technical Regulation "On Safety of Certain Types of Specialized Food Products, Including Dietary Therapeutic and Dietary Preventive Nutrition" (TR CU 027/2012), adopted by Decision of the Council of the Eurasian Economic Commission No. 34 of 15 June 2012.

**ANNEX No. 3
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)**

Footnote. Annex No. 3 as amended by Decisions of the Council of the Eurasian Economic Commission of 10.11.2017 No. 102 (enters into force upon expiry of 180 calendar days from the date of its official publication); of 10.07.2020 No. 62 (enters into force upon expiry of 180 calendar days from the date of its official publication); of 23.09.2022 No. 143 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Organoleptic Identification Indicators of Processed Milk Products

Dairy products	Organoleptic identification indicators of processed milk products			
	appearance	consistency	taste and odour	colour
1	2	3	4	5

Drinking milk	opaque liquid	liquid, homogeneous, non-viscous	characteristic of milk, with a slight boiled flavour. A slightly sweet flavour is permitted	white; a bluish tinge is permitted for skimmed milk; from light cream to cream for baked, sterilized, ultra-pasteurized and UHT-treated milk; for fortified milk – depending on the colour of the component used for fortification
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Reconstituted milk	opaque liquid	liquid, homogeneous, non-viscous	characteristic of milk, with a slight boiled flavour. A slightly sweet flavour is permitted. A milk powder flavour and an insufficiently pronounced taste and odour are permitted	white; a bluish tinge is permitted for skimmed milk; a light cream tinge for reconstituted baked, sterilized, ultra-pasteurized, UHT-treated and sterilized milk; for fortified reconstituted milk – depending on the colour of the component used for fortification.
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Drinking cream	homogeneous opaque liquid	homogeneous, moderately viscous	characteristic of cream, with a slight boiled flavour. A slightly sweet and slightly salty flavour is permitted	white with a cream tinge, uniform throughout the mass; light cream for sterilized cream
Ryazhenka, varenets	homogeneous liquid with a broken or unbroken curd, without gas formation		clean, fermented milk with a pronounced pasteurization flavour	light cream, uniform; for varenets – from white to light cream
Acidophilin	homogeneous viscous liquid		clean, fermented milk, slightly sharp taste	milky white, uniform

Kefir, liquid fermented milk products	homogeneous liquid with a broken or unbroken curd. For products manufactured using yeasts, gas formation is permitted. Where flavouring food components are added – with their presence	clean, fermented milk, slightly sharp taste, or taste and odour due to the added components. For products manufactured using yeasts, a yeasty flavour is permitted	milky white, uniform, or due to the added components
Yoghurt	homogeneous, moderately viscous liquid. Where a stabilizer is added – jelly-like or creamy. Where flavouring food components are added – with their presence	fermented milk. Where sugar or sweeteners are added – moderately sweet taste. Where flavouring food components are added – due to the added components	milky white, uniform, or due to the added components

Cottage cheese, curd mass, curd products	soft, spreadable or crumbly, with or without perceptible milk protein particles. Where flavouring food components are added – with their presence	clean, fermented milk; a milk powder flavour is permitted. Where sugar or sweeteners are added – moderately sweet. Where flavouring food components are added – due to the added components	white or with a cream tinge, uniform, or due to the added components
Smetana (sour cream)	homogeneous mass with a glossy surface	clean, fermented milk. A clarified butter flavour is permitted	white with a cream tinge, uniform

Ice cream	portions of single-layer or multi-layer ice cream of various shapes, fully or partially coated with glaze (chocolate) or without glaze (chocolate)	dense, homogeneous, without perceptible lumps of fat, stabilizer and emulsifier, particles of protein and lactose, or ice crystals. Where flavouring food components are added – with their presence. In glazed ice cream, the structure of the glaze (chocolate) is homogeneous, without perceptible particles of sugar, cocoa products or dry milk products; with particles of nuts, wafer crumbs and other	clean taste, characteristic of the given type of ice cream	characteristic of the given type of ice cream, uniform throughout the mass of single-layer ice cream or throughout the mass of each layer of multi-layer ice cream. For glazed ice cream, the coating colour is characteristic of the given type of glaze
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Clarified butter	granular or dense, homogeneous; in melted form – transparent, without sediment	taste and odour of rendered milk fat, without foreign flavours or odours	from light yellow to yellow, uniform
Milk fat	homogeneous, dense; in melted form – transparent, without sediment	clean, neutral, characteristic of milk fat	from white to yellow, homogeneous throughout the mass

Butter, butter paste	dense, homogeneous, plastic; the cut surface is glossy and dry. A slightly glossy or slightly matt surface with single minute droplets of moisture, and an insufficiently dense and plastic, slightly crumbly consistency are permitted. Where flavouring food components are added - with their presence	for sweet cream butter and sweet cream butter paste - pronounced creamy taste and pasteurization flavour, without foreign flavours or odours. For cultured cream butter and cultured cream butter paste - pronounced creamy taste with a fermented milk flavour, without foreign flavours or odours. For whey butter and whey butter paste, a whey flavour is permitted. For all types of butter and	from light yellow to yellow, homogeneous, uniform. Where flavouring food components are added - due to the colour of the added components
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Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, dry, including processed	shape of the packaging	powdery or hard, brittle or other. Where flavouring food components are added - with their presence	cheesy, with an odour and flavours characteristic of the specific cheese name. Where flavouring food components are added - due to the added components	From white to yellow. Where flavouring food components are added - due to the added components
Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, extra-hard	various shapes	brittle, granular or other. Without eye pattern or with eyes of various shapes and arrangement. Where flavouring food components are added - with their presence	cheesy, slightly sweet and spicy, of varying intensity, characteristic of the specific cheese name	from light yellow to yellow. Where flavouring food components are added - due to the added components

Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, hard	shape of a block, cylinder or other arbitrary shape	homogeneous, dense, slightly brittle or other. Eyes large, medium, small or absent. Where flavouring food components are added - with their presence	cheesy, slightly sweet and spicy, of varying intensity, characteristic of the specific cheese name. Where flavouring food components are added - due to the added components	from light yellow to yellow, uniform. Where flavouring food components are added - due to the added components
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Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, semi-hard	shape of a block, high or low cylinder, ball, ellipse or other arbitrary shape	homogeneous, elastic, plastic. Eyes large, medium or small, of various shapes and arrangement, or absent. Where flavouring food components are added - with their presence	for cheeses with a high second heating temperature - cheesy, slightly sweet, spicy, of varying intensity characteristic of the specific cheese name; for cheeses with an intermediate and low second heating temperature - cheesy, slightly sour, slightly spicy, sharp, of varying intensity, characteristic of the specific cheese name. Where mould or smear is used - due to the type of mould or smear	from white to light yellow, uniform, marbled or other. For mould cheeses - veins of the introduced mould. For surface-mould cheeses - its presence. Where flavouring food components are added - due to the added components
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Cheese, milk-containing product with milk fat substitute manufactured using cheese-making technology, soft	shape of a low cylinder or other arbitrary shape	from soft, plastic, dense, slightly elastic to tender, spreadable, buttery. Slightly brittle, crumbly is permitted. No eye pattern. A small number of eyes and irregularly shaped cavities is permitted. Where flavouring food components are added - with their presence	fermented milk or cheesy, characteristic of the specific cheese name. Where mould or smear is used - due to the type of mould or smear microflora. Where flavouring food components are added - due to the added components	from white to yellow. For mould cheeses - veins of the introduced mould; for surface-mould cheeses - its presence. Where flavouring food components are added - due to the added components
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Processed cheese, milk-containing product with milk fat substitute manufactured using processed cheese-making technology, sliceable	shape of the packaging	from firm, slightly elastic to plastic, homogeneous throughout the mass, retaining its shape after slicing. When flavouring food components are added - with their presence	clean, characteristic of the specific cheese name. For smoked cheese - with a smoked flavour. When flavouring food components are added - determined by the added components	from white to intense yellow, uniform. For smoked cheese - from light yellow to yellow; for sweet cheeses - from white to brown. When flavouring food components are added - determined by the added components
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Processed cheese, milk-containing product with milk fat substitute manufactured using processed cheese-making technology, paste-like	shape of the packaging	from soft and plastic to delicate, spreadable, creamy, homogeneous throughout the mass. When flavouring food components are added - with their presence	clean, characteristic of the specific cheese name. When flavouring food components are added - determined by the added components	from white to intense yellow, uniform. For sweet cheeses - from white to brown. When flavouring food components are added - determined by the added components
Milk powder	homogeneous powder	fine dry powder	clean, characteristic of fresh pasteurized milk	white with a light cream tint
Cream powder	homogeneous powder	fine dry powder	clean, characteristic of fresh pasteurized cream	white with a light cream tint

Concentrated milk, concentrated cream	homogeneous liquid	homogeneous, moderately viscous liquid	slightly sweet and slightly salty taste characteristic of baked milk	light cream
Sweetened condensed milk, sweetened condensed cream	viscous homogeneous mass	homogeneous, viscous throughout the mass, without perceptible milk sugar crystals. A mealy consistency and a slight lactose sediment at the bottom of the container during storage are permitted	clean, sweet, with a pronounced taste of pasteurized milk. For sweetened condensed milk subjected to additional heat treatment – a caramel aftertaste. A slight feed flavour is permitted	white with a cream tint, uniform. When heat-treated and when manufactured with coffee and cocoa – brown

Whey	transparent or translucent liquid	liquid, homogeneous	characteristic of whey; for tvorog whey - slightly sour taste, for cheese whey - slightly sweet or slightly salty taste	from pale green to light yellow
Whey powder	fine powder or powder consisting of single and agglomerated particles of dried whey	an insignificant amount of lumps that crumble under light mechanical action is permitted	characteristic of whey, slightly sweet, slightly salty, slightly sour taste	from white to yellow, homogeneous throughout the mass

Buttermilk	opaque liquid without sediment or flakes	liquid, homogeneous	characteristic of buttermilk; for sweet cream butter buttermilk – milky taste, for sour cream butter buttermilk – fermented milk taste. A pasteurization flavour or a slight feed flavour is permitted	from white to light yellow
Casein	homogeneous powder or crystalline substance	powder or dry dense or porous granules of any shape	odourless, neutral taste	from white to light cream
Lactulose	crystalline substance	fine crystals of irregular shape	odourless, sweet taste	white

Lactulose concentrate	homogeneous viscous liquid	homogeneous, viscous	taste from slightly sweet to sweet-and-sour. A caramelization flavour and odour are permitted	from light yellow to dark yellow
Butter-vegetable spread	surface matte or slightly glossy, dry in appearance	plastic, homogeneous, firm or soft	creamy, sweet-cream or sour-cream taste	from white to light yellow, uniform
Melted butter-vegetable blend	granular or homogeneous (firm or soft)		taste and odour of clarified milk fat	from light yellow to yellow, uniform

Composite milk products, milk-containing products, milk-containing products with milk fat substitute	in accordance with the description provided by the manufacturer, with taste, colour and (or) odour determined by the added flavouring food components, the use of glaze or other food products
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ANNEX No. 4
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of potentially hazardous substances in milk and dairy products

Product, product group	Potentially hazardous substances	Permissible levels, mg/kg (l), not more than
1	2	3
Raw milk, raw skimmed milk, raw cream and all dairy products	antibiotics:	
	levomycetin (chloramphenicol)	not permitted (less than 0,01) not permitted (less than 0,0003)*
	tetracycline group	not permitted (less than 0,01)
	streptomycin	not permitted (less than 0,2)
	penicillin	not permitted (less than 0,004)

*The indicator for levomycetin (chloramphenicol) content comes into effect on 01.07.2015.

ANNEX No. 5
to the Technical Regulation

of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms and somatic cells in raw milk, raw skimmed milk and raw cream

Footnote. Annex 5 as amended by Decisions of the Council of the Eurasian Economic Commission No. 86 of 20.12.2017 (enters into force 10 calendar days after the date of its official publication); No. 118 of 19.12.2019 (enters into force 10 calendar days after the date of its official publication).

Product	QMAFAnM*, CFU**/ cm ³ (g), not more than***	Volume (mass) of product, cm ³ (g), in which the following are not permitted		Somatic cell count per 1 cm ³ (g), not more than***
		Coliform bacteria (coliforms)****	Pathogenic, including salmonellae	
1	2	3	4	5
Raw milk	5 x 10 ⁵	-	25	7,5 x 10 ⁵
Raw skimmed milk	5 x 10 ⁵	-	25	-
Raw cream	5 x 10 ⁵	-	25	-
Raw milk for the production of:				
a) baby food	3 x 10 ⁵	-	25	5 x 10 ⁵

b) cheeses and sterilized milk	5×10^5	–	25	5×10^5
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*QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

**CFU – colony-forming units.

***The specified indicators for QMAFAnM and somatic cell content come into effect on 01.07.2017 (until 01.07.2017, the standards established by the Uniform Sanitary-Epidemiological and Hygienic Requirements for Goods Subject to Sanitary-Epidemiological Supervision (Control) apply).

For the Republic of Kazakhstan, the indicators for QMAFAnM and somatic cell content come into effect on 01.01.2025 for raw milk, raw skimmed milk and raw cream used for the production of dairy products, except for drinking milk and reconstituted milk, fermented milk products, baby food, hard cheeses and butter (until 01.01.2025, the standards established by the Uniform Sanitary-Epidemiological and Hygienic Requirements for Goods Subject to Sanitary-Epidemiological Supervision (Control) apply, provided that such products are circulated only in the territory of the Republic of Kazakhstan).

****Coliform bacteria (coliforms) – bacteria of the Escherichia coli group.

ANNEX No. 6
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Footnote. Annex No. 6 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force 180 calendar days after the date of its official publication).

Identification indicators of raw cow's milk and raw milk of other species of farm animals

Table 1

Identification indicators of raw cow's milk

Indicator name	Parameters
1	2
Mass fraction of fat, %	not less than 2,8
Mass fraction of protein, %	not less than 2,8
Mass fraction of milk solids-not-fat, %	not less than 8,2
Consistency	homogeneous liquid without sediment or flakes. Freezing is not permitted
Taste and odour	clean taste and odour, without foreign flavours and odours not characteristic of fresh milk
Colour	from white to light cream

Acidity, °T	16 – 21
Density (kg/ m ³), not less than*	1027 (at a temperature of 20 °C)
Freezing point, °C (used if adulteration is suspected), not higher than	– 0,505

*The main physical parameters of milk are calculated using the following formula:

$$\text{SNF} = 0,25 \times A + 0,225 \times F + 0,5,$$

where:

A – density in lactodensimeter degrees;

F – mass fraction of fat in raw milk, %.

Table 2

Identification indicators of raw milk of other species of farm animals

Animal species	Content of milk constituents, % *			Density at a temperature of 20 °C, not less than	Acidity, ° T, not more than
	fat, not less than	protein, not less than	solids, on average		
1	2	3	4	5	6
goat	2,5	2,8	11,5	1027-1030	13-24
Sheep	6,2	5,1	18,5	1034	25
Mare	1,0	2,1	10,7	1032	6,5
Camel (female)	3	3,8	15	1032	17,5
Buffalo (female)	7,5	4,2	17,5	1029	17
Donkey (female)	1,2	1,7	9,9	1011	6

*The values of identification indicators of milk obtained from individual milkings may vary within wider limits.

ANNEX No. 7
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Identification indicators of raw cream from cow's milk

Footnote. Annex 7 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force 360 calendar days after the date of its official publication).

Indicator name	Parameters
1	2
Mass fraction of fat, %, not less than	10
Acidity, °T	10 – 19
Consistency	uniform and homogeneous. Isolated lumps of fat are permitted
Taste and odour	pronounced creamy, clean, slightly sweet taste and odour
Colour	white with a cream tint, uniform

ANNEX No. 8
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Footnote. Annex No. 8 as amended by Decisions of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force 180 calendar days after the date of its official publication); No. 62 of 10.07.2020 (enters into force 180 calendar days after the date of its official publication); No. 143 of 23.09.2022 (enters into force 360 calendar days after the date of its official publication).

Permissible levels of microorganisms in processed milk products upon their placing on the market

Product	QMAFAnM*, CFU**/cm ³ (g), not more than	Volume (mass) of product, cm ³ (g), in which the following are not permitted			
		Coliform bacteria*** (coliforms)	pathogenic, including salmonellae	staphylococci S.aureus	list L.n cyt
1	2	3	4	5	6
I. Drinking milk, reconstituted milk, drinking cream, milk drink, whey, buttermilk, prod					

1. Drinking milk, reconstituted milk, milk drink, in consumer packaging, including those fortified with vitamins, macro- and microelements, lactulose, prebiotics:					
a) pasteurized	1×10^5	0,01	25	1	25

b) sterilized	-	-	-	-	-
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c) UHT-treated (with aseptic filling)	-	-	-	-	-
d) ultra- pasteurized (without aseptic filling)	100	10	100	10	25
e) baked	$2,5 \times 10^3$	0,1	25	-	25
2. Milk subjected to heat treatment, at least pasteurization "*****", milk drink in milk cans and tanks	2×10^5	0,01	25	0,1	25
3. Whey and buttermilk:					
a) in consumer packaging	1×10^5	0,01	25	1	25
b) in milk cans and tanks	2×10^5	0,01	25	0,1	25

4. Cream and products based on it, including in consumer packaging, including:					
a) pasteurized	1×10^5	0,01	25	1	25

b) sterilized

c) fortified	1×10^5	0,01	25	1	25
d) whipped	1×10^5	0,1	25	0,1	25
5. Cream and products based on it, including in milk cans, tanks	2×10^5	0,01	25	0,1	25
6. Drinks, cocktails, kissels, jellies, sauces, creams, puddings, mousses, pastes, soufflés produced on the basis of milk, cream, buttermilk, whey, pasteurized	1×10^5	0,1	25	1	25

7. Fermented milk products, products based on them, with a shelf life of not more than 72 h:					
a) without components	lactic acid microorganisms - not less than 1×10^7	0,01	25	1	-
b) with components	lactic acid microorganisms - not less than 1×10^7	0,01	25	1	-
8. Fermented milk products, products based on them, with a shelf life of more than 72 h:					

a) without components	lactic acid microorganisms - not less than 1×10^7	0,1	25	1	-
b) with components	lactic acid microorganisms - not less than 1×10^7	0,01	25	1	-
c) fortified with bifidobacteria and other probiotic microorganisms	bifidobacteria and (or) other probiotic microorganisms - not less than 1×10^6 in total	0,1	25	1	-
9. Smetana (sour cream), products based on it, including with components	lactic acid microorganisms - not less than 1×10^7	0,001 (for smetana products heat-treated after fermentation – 0,1 g/ cm ³)	25	1	-

10. Heat-treated cultured milk products and cultured composite milk products:					
a) without components	–	1	25	1	25
b) with components	–	1	25	1	25

II. Cottage cheese, curd mass, curd products, products based on them

11. Cottage cheese without components (except cottage cheese produced using ultrafiltration, separation, and granular cottage cheese):					
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a) with a shelf life of not more than 72 h	lactic acid microorganisms - not less than 1×10^6	0,001	25	0,1	-
b) with a shelf life of more than 72 h	lactic acid microorganisms - not less than 1×10^6	0,01	25	0,1	-
c) frozen	microflora characteristic of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	-
12. Cottage cheese produced using ultrafiltration, separation:					

a) with a shelf life of not more than 72 h	microflora characteristic of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
b) with a shelf life of more than 72 h	microflora characteristic of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
13. Granular cottage cheese	microflora characteristic of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
14. Cottage cheese with components, curd mass, curd bars:					

a) with a shelf life of not more than 72 h	microflora typical of the curd starter culture, absence of extraneous microflora cells	0,001	25	0,1	–
b) with a shelf life of more than 72 h	microflora typical of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
c) frozen	microflora typical of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–

15. Curd products:	microflora typical of the curd starter culture, absence of extraneous microflora cells				
a) with a shelf life of not more than 72 h	microflora typical of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
b) with a shelf life of more than 72 h	microflora typical of the curd starter culture, absence of extraneous microflora cells	0,01	25	0,1	–
c) frozen	–	0,01	25	0,1	–

16. Heat-treated curd products, including those with components	–	0,1	25	1	–
17. Milk albumin and products based on it, except those produced by fermentation	2×10^5	0,1	25	0,1	–
III. Milk, cream, buttermilk, whey, milk products and composite milk products based on condensed sterilized; canned milk products; canned composite milk products					

18. Condensed milk
(unsweetened, sterilized),
concentrated sterilized milk,
condensed sterilized cream,
condensed sterilized milk products and
composite milk products

19. Condensed and concentrated milk, concentrated (condensed) whey in transport packaging, including in milk cans and tanks	2×10^5	0,01	25	0,1	25
20. Sweetened condensed milk and cream in consumer packaging:					
a) without components	2×10^4	1	25	-	-
b) with components	2×10^4	1	25	-	-

21. Sweetened condensed milk and cream in transport packaging	4×10^4	1	25	–	–
22. Condensed buttermilk and whey, with and without sugar	5×10^4	1	25	–	–
23. Sweetened condensed composite milk products	$3,5 \times 10^4$	1	25	–	–
IV. Dry and freeze-dried milk products and composite milk products (milk, cream, fermented cream mixes, whey, buttermilk, skimmed milk)					
24. Cow's milk powder					
a) for direct consumption	5×10^4	0,1	25	1	–
b) for industrial processing	1×10^5	0,1	25	1	–

25. Dry milk beverages	1×10^5	0,01	25	1	-
26. Dry cream and dry cream with sugar	7×10^4	0,1	25	1	-
27. Dry whey	1×10^5	0,1	25	1	25
28. Dry ice cream mixes	5×10^4	0,1	25	1	25 (for ice cream)
29. Dry fermented milk products	1×10^5	0,1	25	1	-
30. Buttermilk, whole milk substitute (dry)	5×10^4	0,1	25	1	-

V. Milk protein concentrates, casein, milk sugar, caseinates, milk protein hydrolysates

31. Edible caseinates	5×10^4 (sulphite-reducing clostridia are not permitted in 0,01 g)	0,1	25	–	–
32. Whey protein concentrate	5×10^4	1	25	1	–
33. Edible casein concentrate	$2,5 \times 10^3$	1	25	1	–
34. Milk protein, edible caseins	1×10^4 (sulphite-reducing clostridia are not permitted in 0,01 g)	1	50	1	–
35. Refined milk sugar	1×10^3	1	25	1	–
36. Edible milk sugar (edible lactose)	1×10^4	1	25	1	–

37. Lactulose concentrate	5×10^3	1	50	1	-
VI. Cheeses, milk-containing products with milk fat substitute manufactured using cheese-making technology (extra-hard, hard, semi-hard, soft, whey-albumin, dry, processed cheeses, milk-containing products manufactured using processed cheese technology, cheese pastes, cheese sauces)					
38. Cheeses, milk-containing products with milk fat substitute manufactured using cheese-making technology (extra-hard, hard, semi-hard, soft, whey-albumin)					
a) without components	-	0,001	25	0,001	25
b) with components	-	0,001	25	0,001	25
c) smoked	-	0,001	25	0,001	25

39. Processed cheeses and milk-containing products with milk fat substitute manufactured using processed cheese technology:					
a) without components	5×10^3	0,1	25	-	-
b) with components	1×10^4	0,1	25	-	-
c) smoked	1×10^4	0,1	25	-	-
40. Cheese sauces, pastes	1×10^4	0,1	25	-	-

41. Dried cheeses and dried milk-containing products with milk fat substitute manufactured using cheese-making technology	5×10^4	1	25	–	–
VII. Butter, butter paste from cow's milk, milk fat					

42. Cow's milk butter: butter (sweet cream, cultured cream, salted, unsalted):	not standardised for cultured cream butter						
a) without added ingredients	1×10^5	0,01	25	0,1	25	100 in total	
b) with added ingredients	1×10^5	0,01	25	0,1	25	Y – 100 M – 100	

c) sterilized							commercial sterility requirements a) after thermostatic incubation at a temperature of 37 °C for – 5 days: no visible defects or signs of spoilage (package swelling, change in appearance etc.), no changes in taste or consistency b) after thermostatic incubation, the following changes are permitted: acidity of the fat phase by not more than 0,5 °K titratable acidity of the milk plasma by not more than 2 °T QMAFAnM – not more
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43. Ghee (clarified butter)	1×10^3	1,0	25	-	-	M - 200	
44. Dry butter	1×10^5	0,01	25	0,1	25	100 in total	
45. Milk fat	1×10^3	1,0	25	-	-	M - 200	
46. Butter paste:							
a) without added ingredients	2×10^5	0,01	25	0,1	25	Y - 100 M - 100	
b) with added ingredients	2×10^5	0,001	25	0,1	25	Y - 100 M - 100	
VIII. Butter-vegetable spread, melted butter-vegetable blend							

47. Butter-vegetable spread	1×10^5	0,01	25	0,1	25	Y – 100 M – 100	
48. Melted butter-vegetable blend	1×10^3	1	25	–	–	M – 200	
IX. Milk, fermented milk, cream and plombir ice cream, ice cream with milk fat substitute, ice cream cakes, pastries and desserts, mixes, ice cream glaze							
49. Milk, cream and plombir ice cream, ice cream with milk fat substitute, hardened, including with added ingredients, ice cream cakes, pastries and desserts	1×10^5	0,01	25	1	25	–	

50. Milk, cream and plombir ice cream, ice cream with milk fat substitute, soft, including with added ingredients	1×10^5	0,1	25	1	25	-	
51. Liquid mixes for soft ice cream	3×10^4	0,01	25	1	25	-	
52. Fermented milk ice cream	lactic acid microorganisms - not less than 1×10^6	0,1	25	1	25	-	

X. Starter cultures (starter and probiotic microorganisms for the production of fermented milk products, cultured cream butter and cheeses)

53. Starter cultures for kefir based on kefir grains	lactic acid and (or) other starter microorganisms, not less than 1×10^8	3	100	10	-	Y – not less than 1×10^4 M – 5	
54. Symbiotic starter cultures for kefir product (liquid)	lactic acid and (or) other starter microorganisms, not less than 1×10^8	3	100	10	-	Y – not less than 1×10^4 M – 5	
55. Pure culture starter cultures:							
a) liquid, including frozen	lactic acid and (or) other starter microorganisms, not less than 1×10^8	10	100	10	-	5 in total	

	for concentrated starter cultures – not less than 1×10^{10}						
b) dry	lactic acid and (or) other starter microorganisms, not less than 1×10^9	1	10	1	–	5 in total";	
	for concentrated starter cultures – not less than 1×10^{10}						
XI. Milk-clotting enzyme preparations							
56. Milk-clotting enzyme preparations:							

a) of animal origin	1×10^4	1 E.coli in 25 g/cm ³	25 sulphite- reducing clostridia in 0,01 g	-	-	-	
b) of plant origin	5×10^4	1	25	-	-	-	
c) of microbial and fungal origin	5×10^4 must not contain viable forms of the enzyme-producing organisms	1	25	-	-	-	must not have antibiotic activity. Enzyme preparation of fungal origin must not contain mycotoxins

XII. Dry milk-based nutrient media for the cultivation of starter and probiotic microflora

57. Dry milk-based nutrient media for the cultivation of starter and probiotic microflora	5×10^4	0,01	25 sulphite-reducing clostridia in 0,01 g	–	–	–	
XIII. Milk-containing products, milk-containing products with milk fat substitute							
58. Milk-containing products, milk-containing products with milk fat substitute							requirements are established regulatory and technical documents, taking into account the content and ratio of dairy and non-dairy ingredients in the product

Notes:

1. Hygienic standards for microbiological safety indicators and nutritional value of food products cover the following groups of microorganisms:

hygiene indicator microorganisms, which include the quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), coliform bacteria (coliforms), bacteria of the family Enterobacteriaceae, and enterococci;

opportunistic pathogenic microorganisms, which include *E. coli*, *Staphylococcus aureus*, bacteria of the genus *Proteus*, *B. cereus* and sulphite-reducing clostridia, and *Vibrio parahaemolyticus*;

pathogenic microorganisms, including salmonellae and *Listeria monocytogenes*, and bacteria of the genus *Yersinia*;

spoilage microorganisms, which include yeasts, moulds and lactic acid microorganisms;

starter microflora microorganisms and probiotic microorganisms (lactic acid microorganisms, propionic acid microorganisms, yeasts, bifidobacteria, acidophilic bacteria and others) – in products with a standardised level of biotechnological microflora and in probiotic products.

2. For most groups of microorganisms, microbiological safety indicators of food products are standardised according to the alternative principle. The standard specifies the mass of product in which coliform bacteria, most opportunistic pathogenic microorganisms, and pathogenic microorganisms, including salmonellae and *Listeria monocytogenes*, are not permitted. In other cases, the standard specifies the number of colony-forming units per 1 cm³ (g) of product (CFU/ cm³ (g)).

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

**CFU – colony-forming units.

***Coliforms – coliform bacteria.

****Yeast content at the end of the shelf life: not less than 1×10^4 for ayran and kefir, and not less than 1×10^5 for kumis. Yeasts are permitted in products manufactured with yeasts in the starter culture.

*****Mass of product (g) in which ... is not permitted: 125 g (for soft and brined cheeses – in 5 samples of 25 g each).

*****Levels of toxic elements, potentially hazardous substances, mycotoxins, antibiotics, pesticides, radionuclides, microorganisms and oxidative spoilage must not exceed the permissible levels established for raw milk by Annexes No. 1 – 4 to the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011) and by Annex No. 4 to the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013). Identification indicators must comply with the parameters given in Table 1 of Annex No. 6 to the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013).

ANNEX No. 9
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of oxidative spoilage and content of potentially hazardous substances in milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for feeding infants and young children, ready-to-eat milk porridges, and dry milk porridges (reconstituted to readiness at home with drinking water) for feeding infants and young children

Product, product group	Potentially hazardous substances and oxidative spoilage indicators	Permissible levels, mg/kg (l), not more than (for dry products – calculated on the reconstituted product)
1	2	3
All dairy products	antibiotics:	
	levomycetin (chloramphenicol)	not permitted (less than 0,0003)
	tetracycline group	not permitted (less than 0,01)

	penicillin	not permitted (less than 0,004)
	streptomycin	not permitted (less than 0,2)
	mycotoxins:	
	aflatoxin M1	not permitted (less than 0,00002)
	radionuclides (calculated on the ready-to-eat product):	
	caesium-137	40 Bq/l
	strontium-90	25 Bq/l
	dioxins*	not permitted (within the measurement error)
	melamine**	not permitted (less than 1 mg/kg)

Adapted infant or follow-on milk formulas (dry, liquid, unfermented and fermented), products based on partially hydrolysed proteins, pasteurized, ultra-pasteurised and sterilized milk, including fortified milk, sterilized cream, liquid fermented milk products, including those with fruit and (or) vegetable components, milk powder for baby food, dry and liquid milk drinks, low-lactose and lactose-free products	peroxide value	4 mmol of active oxygen/kg of fat (for dry products)
	toxic elements:	
	lead	0,02
	arsenic	0,05
	cadmium	0,02
	mercury	0,005
	pesticides (calculated on a fat basis):	
	hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0,02
	DDT*** and its metabolites	0,01
Adapted milk formulas	osmolality	320 mOsm/kg

acidity	60 °T (for liquid fermented milk products)	
Follow-on adapted mixtures (formulas)	osmolality	320 mOsm/kg
	acidity	60 °T (for liquid fermented milk products)
Follow-on partially adapted mixtures (formulas)	osmolality	330 mOsm/kg
	acidity	60 °T (for liquid fermented milk products)
Dry milk porridges requiring cooking, and dry instant milk porridges (for instant preparation)	toxic elements (in the dry product):	
	lead	0,3
	arsenic	0,2
	cadmium	0,06
	mercury	0,03

mycotoxins (in the dry product):	
ochratoxin A	not permitted (less than 0,0005)
aflatoxin B1	not permitted (less than 0,00015)
deoxynivalenol	not permitted (less than 0,05) (for porridges containing wheat, maize or barley flour or groats)
zearalenone	not permitted (less than 0,005) (for porridges containing wheat, maize or barley flour or groats)
fumonisin B1 and B2	0,2 mg/kg (for porridges containing maize flour or groats)
T-2 toxin	not permitted (less than 0,05)

	pesticides (calculated on the fat in the dry product):	
	hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0,001
	DDT and its metabolites	0,01
	benzo(a)pyrene	less than 0,2 µg/kg
	infestation and contamination by grain pests	not permitted
	metallic impurities (in the dry product)	3 x 10 ⁻⁴ , %, the size of individual particles shall not exceed 0,3 mm in the largest linear dimension

Ready-to-eat sterilized milk porridges, ready-to-eat milk porridges produced in dairy kitchens	toxic elements (in the finished product):	
	lead	0,02
	arsenic	0,05
	cadmium	0,02
	mercury	0,005
	mycotoxins:	
	ochratoxin A	not permitted (less than 0,0005)
	aflatoxin B1	not permitted (less than 0,00015)
	deoxynivalenol	not permitted (less than 0,05) (for porridges containing wheat, maize or barley flour or groats)

zearalenone	not permitted (less than 0,005) (for porridges containing wheat, maize or barley flour or groats)	
fumonisin B1 and B2	0,2 mg/kg (for porridges containing maize flour or groats)	
T-2 toxin	not permitted (less than 0,05)	
	pesticides (calculated on a fat basis):	
	hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0,01
	DDT and its metabolites	0,01
	benzo(a)pyrene	less than 0,2 µg/kg
	infestation and contamination by grain pests	not permitted

metallic impurities	3 x 10 ⁻⁴ , %, the size of individual particles shall not exceed 0,3 mm in the largest linear dimension	
Cottage cheese and products based on it, including those with fruit and (or) vegetable components	peroxide value	4,0 mmol of active oxygen/kg of fat (for products with a fat content of more than 5 g/100 g and products fortified with vegetable oils)
	acidity	150 °T
	toxic elements:	
	lead	0,06
	arsenic	0,15
	cadmium	0,06
	mercury	0,015

pesticides (calculated on a fat basis):	
hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0,55
DDT and its metabolites	0,33

*This indicator is monitored where state or executive authorities have officially established a deterioration of the environmental situation associated with natural or man-made emergencies that result in the release of dioxins into the environment.

**This indicator comes into force on 01.01.2015. Melamine content in milk, dairy and other products is monitored where there is a reasonable assumption that melamine may be present in food raw materials.

***DDT – dichlorodiphenyltrichloroethane, an insecticide.

ANNEX No. 10
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Footnote. Annex No. 10 as amended by Decision of the Council of the Eurasian Economic Commission No. 102 of 10.11.2017 (enters into force upon expiry of 180 calendar days from the date of its official publication).

Permissible levels of oxidative spoilage and content of potentially hazardous substances in milk products and composite milk products for nutrition of preschool and

school-age children

Product, product group	Potentially hazardous substances and oxidative spoilage indicators	Permissible levels, mg/kg (l), not more than (for dry products – calculated for the reconstituted product)
1	2	3
1. Milk products	antibiotics:	
	levomycetin (chloramphenicol)	not permitted (less than 0,0003)
	tetracycline group	not permitted (less than 0,01)
	penicillin	not permitted (less than 0,004)
	streptomycin	not permitted (less than 0,2)
	mycotoxins:	

aflatoxin M 1	not permitted (less than 0,00002), for cheeses – not permitted (less than 0,00005)
radionuclides:	
caesium-137	40 Bq/l (kg)
strontium-90	25 Bq/l (kg)
dioxins*	not permitted (within the measurement error)
melamine**	not permitted (less than 1 mg/kg)

2. Sterilized milk, ultra-pasteurized milk, including vitamin-fortified milk, pasteurized milk, sterilized cream, liquid fermented milk products, including fortified ones, smetana (sour cream), milk powder for baby food, dry and liquid milk drinks, low-lactose and lactose-free products, sweetened condensed milk and cream, concentrated milk and cream	peroxide value	4 mmol of active oxygen/kg of fat (for products with a fat content of more than 5 g/100 g and products fortified with vegetable oils)
	toxic elements:	
	lead	0,02
	arsenic	0,05
	cadmium	0,02
	mercury	0,005
	pesticides (calculated on a fat basis):	0,02
	hexachlorocyclohexane (alpha, beta and gamma isomers)	0,02

DDT*** and its metabolites	0,01	
3. Cottage cheese and products based on it, including those with fruit and (or) vegetable components and (or) heat-treated after fermentation	peroxide value	4 mmol of active oxygen/kg of fat (for products with a fat content of more than 5 g/100 g and products fortified with vegetable oils)
	acidity	150 °T
	toxic elements:	
	lead	0,06
	arsenic	0,15
	cadmium	0,06
	mercury	0,015
	pesticides (calculated on a fat basis):	

hexachlorocyclohexane (alpha, beta and gamma isomers)	0,55	
DDT and its metabolites	0,33	
4. Butter, premium-grade butter paste	acidity of the fat phase	2,5 °K (for butter and paste with components – 3,5 °K)
	toxic elements:	
	lead	0,1
	arsenic	0,1
	cadmium	0,03
	mercury	0,03
	pesticides (calculated on a fat basis):	
	hexachlorocyclohexane (alpha, beta and gamma isomers)	0,2

DDT and its metabolites	0,2	
5. Cheeses (hard, semi-hard, soft, brine), processed cheeses, cheese pastes, cheese sauces, milk-containing products with milk fat substitute manufactured using cheese-making technology (hard, semi-hard, soft, brine), milk-containing products with milk fat substitute manufactured using processed cheese technology	toxic elements:	
	lead	0,2
	arsenic	0,15
	cadmium	0,1
	mercury	0,03
	pesticides (calculated on a fat basis):	
	hexachlorocyclohexane (alpha, beta and gamma isomers)	0,6
	DDT and its metabolites	0,2

*The dioxin content is monitored if state or executive authorities officially establish a deterioration of the environmental situation associated with natural or man-made emergencies that result in the release of dioxins into the environment.

**The melamine content indicator enters into force on 01.01.2015. The melamine content in milk, dairy and other products is monitored when there is a reasonable assumption that melamine may be present in the food raw materials.

***DDT – dichlorodiphenyltrichloroethane, an insecticide.

ANNEX No. 11
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms in milk products and composite milk products for feeding preschool and school-age children

Product, group of products	QMAFAnM*, CFU**/cm ³ (g), not more than	Volume (mass) of product, cm ³ (g), in which the f are not permitted			
		Coliform bacteria *** (coliforms)	pathogenic, including Salmonella	staphylococci S. aureus	Liste mon
1	2	3	4	5	6
1. Pasteurized milk in consumer packaging	1×10^5	0,01	25	1	25
2. Ultra-pasteurized milk without aseptic filling in consumer packaging	100	10	100	10	25
3. Pasteurized cream in consumer packaging	1×10^5	0,01	25	1	25

4. Ultra-pasteurized cream without aseptic filling in consumer packaging	100	10	100	10	25
5. Baked milk	$2,5 \times 10^3$	1	25	-	-
6. Sterilized milk and cream, ultra-pasteurized milk and cream with aseptic filling, including fortified					
7. Fermented milk products, including yogurt					

a) with a shelf life of not more than 72 h.	-	0,01	25	1	-
b) with a shelf life of more than 72 h.	lactic acid microorganisms - not less than 1×10^7 , for heat-treated products - not standardized	0,1	25	1	-
c) fortified with bifidobacteria, with a shelf life of more than 72 h.	lactic acid microorganisms - not less than 1×10^7 , bifidobacteria - not less than 1×10^6	0,1	25	1	-

8. Ryazhenka	lactic acid microorganisms - not less than 1×10^7	1	25	1	-
9. Smetana (sour cream) and products made on its basis	for smetana - lactic acid microorganisms - not less than 1×10^7	0,001 (for smetana products heat-treated after fermentation - 0,1)	25	1	-

10. Butter, butter paste, cottage cheese and products based on it, cheeses, canned milk products					
11. Products used in the production of baby food products:					
a) milk powder	$2,5 \times 10^4$	1	25	1	-

b) milk whey protein concentrate obtained by electrodialysis, (ultrafiltration and electrodialysis)	1×10^4	1	25	1	-
c) carbohydrate-protein concentrate	1×10^4	1	50	1	-
d) milk protein concentrate	1×10^4	1	50	1	-
e) dry carbohydrate-protein module from cheese whey	$2,5 \times 10^4$	1	25	1	-
f) dry carbohydrate-protein modules from cottage cheese whey	$2,5 \times 10^4$	1	25	1	-

g) liquid paracasein concentrate	-	3	25	1	-
h) dry paracasein concentrate	-	1	25	1	-
i) dry kazetsit (casein-based protein product)	1×10^4	1	25	1	-
j) non-fat dry milk component (for dry baby food products)	$1,5 \times 10^4$	0,3	25	1	-
k) dry milk component with malt extract (for liquid baby food products)	$1,5 \times 10^4$	1	25	1	-

l) dry milk component with carbohydrate-protein concentrate (for liquid baby food products)	$2,5 \times 10^4$	1	25	1	-
m) non-fat dry milk component without chemical treatment (for dry baby food products)	$2,5 \times 10^4$	1	25	1	-
n) refined milk sugar	1×10^3	1	25	-	-
o) food-grade lactose	1×10^4	1	25	1	-
p) lactose concentrate	1×10^3	1	50	-	-

q) lactulose concentrate	1×10^3	1	50	1	-
r) dry whey	1×10^4	1	25	1	-

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

**CFU – colony-forming units.

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

ANNEX No. 12
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Physicochemical identification parameters of milk-based baby food products, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry drinks) for infants and young children, ready-to-eat milk porridges, and dry milk porridges (reconstituted at home with drinking water until ready for consumption) for infants and young children

Footnote. Annex 12 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Criteria and parameters	Units of measurement	Permissible levels	Mandatory labelling
1	2	3	4
1. Adapted milk formulas (dry, liquid, non-fermented, fermented) and products based on partially hydrolysed proteins for feeding children aged 0 to 6 months Nutritional value parameters (per 100 ml of ready-to-eat product)			
Protein	g	1,2 - 1,7	+
Whey proteins	% of total protein, not less than	50*	+
Fat	g	3 - 4	+
Linoleic acid		14 - 20	+
	mg	400 - 800	-
Ratio of alpha-tocopherol to polyunsaturated fatty acids	-	1 - 2	-
Carbohydrates	g	6,5 - 8	+

Lactose	% of total carbohydrates**, not less than	65	+
Taurine	mg, not more than	8	+

2. Follow-on adapted milk formulas (dry, liquid, non-fermented and fermented) and products based on partially hydrolysed proteins for feeding children over 6 months of age
Nutritional value parameters (per 100 ml of ready-to-eat product)

Protein	g	1,2 - 2,1	+
Whey proteins	% of total protein, not less than	35***	-
Fat	g	2,5 - 4,0	+
Linoleic acid		14 - 20	+
	mg	400 - 800	+
Carbohydrates	g	7 - 9	+
Lactose	% of total carbohydrates**, not less than	50	+

3. Adapted milk formulas (dry, liquid, non-fermented, fermented) and products based on partially hydrolysed proteins for feeding children aged 0 to 12 months

Nutritional value parameters (per 100 ml of ready-to-eat product)

Protein	g	1,2 - 2,1	+
Whey proteins	% of total protein, not less than	50*	-
Taurine	mg, not more than	8	-
Fat	g	3 - 4	+
Linoleic acid		14 - 20	-
	mg	400 - 800	+
Ratio of alpha-tocopherol to polyunsaturated fatty acids	-	1 - 2	-
Carbohydrates	g	6,5 - 8	+
Lactose	% of total carbohydrates**, not less than	65	+

4. Follow-on partially adapted milk formulas (dry, liquid, non-fermented, fermented) for feeding children over 6 months of age

Nutritional value parameters (per 100 ml of ready-to-eat product)

Protein	g	1,5 - 2,4	+
Whey proteins	% of total protein, not less than	20	-
Fat	g	2,5 - 4	+
Linoleic acid		14	+
	mg, not less than	400	+
Carbohydrates	g	6 - 9	+
Lactose	% of total carbohydrates, not less than	50	+

5. Complementary foods and products for infants and young children (per 100 ml or 100 g of ready-to-eat product)

Pasteurized, sterilized, ultra-pasteurized drinking milk, including fortified milk, sterilized drinking cream

Protein:			
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milk	g	2,8 - 3,2	+
cream	g, not less than	2,6	+
Fat:			
milk	g	2 - 4	+
cream	g	10	+
Calcium	mg, not less than	100	-
6. Fermented milk products, including those with fruit and/or vegetable components			
Protein	g	2 - 3,2 for preventive nutrition - not more than 4	+
Fat	g	2 - 4	+
Carbohydrates,	g, not more than	12	+
including sucrose****	g, not more than	10	+

Calcium	mg, not less than	60	+
Acidity	°T, not more than	110	-
7. Cottage cheese and cottage cheese-based products, paste-like milk products, including those with fruit and/or vegetable components			
Protein	g	7 - 17	+
Fat	g	3 - 10	+
Carbohydrates,	g, not more than	12	+
including sucrose****	g, not more than	10	+
Calcium	mg, not less than	85	+
Acidity	°T, not more than	150	-
8. Milk powder (per 100 ml of reconstituted product)			
Milk protein	g	2,8 - 3,2	+
Fat	g	2 - 4	+
Calcium	mg, not less than	100	-

9. Dry (per 100 ml of reconstituted product) and liquid milk, composite milk and milk-containing drinks (for children over 6 months of age) and ready-to-eat milk porridges

Protein	g, not less than	1,8	+
Fat	g	1 - 4	+
Carbohydrates,	g, not more than	12	-
including sucrose*****	g, not more than	6	
Calcium	mg	90 - 240	+

10. Dry milk-based porridges requiring cooking and instant porridges (for immediate preparation) (per 100 g of dry product)

Moisture*****	g, not more than	8	-
Protein	g	12 - 20	+
	g, not less than - in porridges requiring reconstitution with whole or partially diluted cow's milk	7	

Fat	g	10 – 18	+
	g, not less than - in porridges based on whole milk with a mass fraction of less than 25 %, provided that butter or vegetable oil is added to the reconstituted porridge	5	+
	g, not less than - in porridges based on skimmed milk, provided that they are reconstituted with whole milk or that butter or vegetable oil is added to the reconstituted porridge	0,5	+
Carbohydrates,	g	60 – 70	+
including sucrose*****	g, not more than	20	+

Notes:

1. The protein composition of an adapted milk formula shall be as close as possible to the protein composition of human milk.
2. Sesame oil and cottonseed oil shall not be used in the fat composition of an adapted milk formula.
3. The content of trans isomers shall not exceed 3 % of the total fat content.
4. The content of myristic and lauric acids shall not exceed 20 % of the total fat content.
5. The ratio of linoleic acid to alpha-linolenic acid shall not be less than 5 and not more than 15.
6. When formulas are fortified with long-chain fatty acids, their content shall not exceed 1 % of total fat for "w-3" long-chain polyunsaturated fatty acid and 2 % for w-6 long-chain polyunsaturated fatty acid.
7. The content of eicosapentaenoic acid shall not exceed the content of docosahexaenoic acid.
8. In addition to lactose, maltodextrin and partially hydrolysed gluten-free starch are used; sucrose

and fructose – only in infant formulas and follow-on formulas based on partially hydrolysed proteins and in follow-on partially adapted formulas; the content of sucrose and (or) fructose or their sum shall not exceed 20 % of the total carbohydrate content; glucose and glucose syrup – only in infant formulas and follow-on formulas based on partially hydrolysed proteins in an amount of not more than 14 g/l, the carbohydrate component may include prebiotics – galactooligosaccharides, fructooligosaccharides (in total not more than 8 g/l) and lactulose.

*Except for adapted casein-dominant formulas (milk formulas with a casein content of more than 50 % of total protein).

**Except for products based on partially hydrolysed proteins.

***Except for adapted casein-dominant formulas (milk formulas with a casein content of more than 65 % of total protein).

****Replacement of sucrose with fructose in an amount of not more than 5 g is permitted.

*****Replacement of sucrose with fructose in an amount of not more than 3 g is permitted.

*****Replacement of sucrose with fructose in an amount of not more than 10 g is permitted.

***** For dry products.

ANNEX No. 13
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Physicochemical identification parameters of milk-based baby food products for preschool and school-age children

Footnote. Title as amended by Decision of the Council of the Eurasian Economic Commission No. 62 of 10.07.2020 (enters into force upon expiry of 180 calendar days from the date of its official publication).

Table 1

Drinking milk, reconstituted milk, drinking cream, fermented milk products, milk-based beverages (dry and liquid), including fortified ones

(per 100 ml of ready-to-eat product)

Footnote. Table 1 as amended by Decision of the Council of the Eurasian Economic Commission No. 62 of 10.07.2020 (enters into force upon expiry of 180 calendar days from the date of its official publication).

Criteria and indicators	Unit of measurement	Permissible level	Mandatory labelling
1	2	3	4
Protein:			
drinking milk, reconstituted milk, fermented milk products, milk-based beverages	g	2 - 5	+
smetana (sour cream)	g, not less than	2,5	+
cream	g, not less than	2,5	+
Fat:			
drinking milk, reconstituted milk, fermented milk products, milk-based beverages	g	1,5 - 4	+
cream	g	10 - 20	+

smetana (sour cream)	g	10 - 20	+
Carbohydrates:			
fermented milk products, milk-based beverages,	g, not more than	16	+
including added sucrose*	g, not more than	10	+
drinking milk, reconstituted milk	g, not less than	4,7	+
smetana (sour cream)	g, not less than	3,4	+
cream	g, not less than	3,7	+
Calcium	mg	105 - 240	+ (for fortified products)

Note. For composite fermented milk products, the physicochemical identification parameters may be specified in the regulatory or technical documents under which these products are manufactured.

*Replacement of sucrose with fructose in an amount of not more than 5 g is permitted.

Table 2

Hard, semi-hard, soft and processed cheeses for preschool and school-age children (per 100 g of ready-to-eat product)

Criteria and indicators	Unit of measurement	Permissible level	Mandatory labelling
1	2	3	4
Mass fraction of moisture	%, not more than	70	-
Mass fraction of fat in dry matter	%, not more than	55	+
Table salt	g, not more than	2	-

Table 3

Cottage cheese and products based on it, including those with fruit and fruit-and-vegetable components (per 100 g of ready-to-eat product)

Criteria and indicators	Unit of measurement	Permissible level	Mandatory labelling
1	2	3	4
Protein	g, not less than	6 - 17	+
Fat	g	3,5 - 10	+
Carbohydrates,	g, not more than	16	+
including sucrose*	g, not more than	10	+
Acidity	°T, not more than	150	-

Note. For composite fermented milk products, the physicochemical identification parameters may be specified in the regulatory or technical documents under which these products are manufactured.

*Replacement of sucrose with fructose in an amount of not more than 5 g is permitted.

ANNEX No. 14
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

Permissible levels of micronutrient content in liquid milk formulas and dry milk formulas for infants and young children

Footnote. Annex 14 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Name		Unit of measurement	Value	Mandatory labelling
1	2	3	4	
I. Adapted milk formulas, dry, liquid, non-fermented and fermented, and products based on partially hydrolysed proteins for feeding children from birth to 6 months of age (infant formulas)				
1. Minerals:				
	calcium	mg/l	330 - 700	+
	phosphorus	mg/l	150 - 400	+
	calcium/phosphorus	ratio	1,2 - 2	-
	potassium	mg/l	400 - 850	+
	sodium	mg/l	150 - 300	+
	magnesium	mg/l	30 - 90	+

	copper	µg/l	300 - 600	+
	manganese	µg/l	10 - 300	+
	iron	mg/l	3 - 9	+
	zinc	mg/l	3 - 10	+
	chlorides	mg/l	300 - 800	+
	iodine	µg/l	50 - 150	+
	selenium	µg/l	10 - 40	+

2.

Vitamins:

	retinol (A)	µg-eq/l	400 - 1000	+
	tocopherol (E)	mg/l	4 - 12	+

	calciferol (D)	µg/l	7,5 - 17,5	+
	vitamin K	µg/l	25 - 100	+
	thiamine (B1)	µg/l	400 - 2100	+
	riboflavin (B2)	µg/l	500 - 2800	+
	pantothenic acid	µg/l	2700 - 14000	+
	pyridoxine (B6)	µg/l	300 - 1000	+
	niacin (PP)	µg/l	2000 - 10000	+
	folic acid (Bc)	µg/l	60 - 350	+
	cyanocobalamin (B12)	µg/l	1 - 3	+

	ascorbic acid (C)	mg/l	55 - 150	+
	inositol	mg/l	20 - 280	+
	choline	mg/l	50 - 350	+
	biotin	µg/l	10 - 40	+
	L-carnitine	mg/l, not more than	20 (if added)	+
	lutein	µg/l, not more than	250 (if added)	+
	nucleotides (sum of cytidine, uridine, adenosine, guanosine and inosine 5'-monophosphates)	mg/l, not more than	35 (if added)	+

II. Follow-on adapted milk formulas (dry, liquid, non-fermented and fermented) and products based on partially hydrolysed proteins for feeding children over 6 months of age

3. Minerals:

	calcium	mg/l	400 - 900	+
	phosphorus	mg/l	200 - 600	+
	calcium/phosphorus	ratio	1,2 - 2	-
	potassium	mg/l	500 - 1000	+
	sodium	mg/l	150 - 300	+
	magnesium	mg/l	50 - 100	+
	copper	µg/l	400 - 1000	+
	manganese	µg/l	10 - 300	+
	iron	mg/l	7 - 14	+

	zinc	mg/l	4 - 10	+
	chlorides	mg/l	300 - 800	+
	iodine	µg/l	50 - 350	+
	selenium	µg/l	10 - 40	+

4.

Vitamins:

	retinol (A)	µg-eq/l	400 - 1000	+
	tocopherol (E)	mg/l	4 - 20	+
	calciferol (D)	µg/l	8 - 21	+
	vitamin K	µg/l	25 - 170	+
	thiamine (B1)	µg/l	400 - 2100	+

	riboflavin (B2)	µg/l	600 - 2800	+
	pantothenic acid	µg/l	3000 - 14000	+
	pyridoxine (B6)	µg/l	400 - 1200	+
	niacin (PP)	µg/l	3000 - 10000	+
	folic acid (Bc)	µg/l	60 - 350	+
	cyanocobalamin (B12)	µg/l	1,5 - 3	+
	ascorbic acid (C)	mg/l	55 - 150	+
	choline	mg/l	50 - 350	+
	biotin	µg/l	10 - 40	+

	inositol	mg/l	20 - 280	+
	L-carnitine	mg/l, not more than	20 (if added)	+
	lutein	µg/l, not more than	250 (if added)	+
	nucleotides (sum of cytidine, uridine, adenosine, guanosine and inosine 5'-monophosphates)	mg/l,	not more than 35 (if added)	+

III. Adapted milk formulas (dry, liquid, non-fermented and fermented) and products based on partially hydrolysed proteins for feeding children from birth to 12 months of age

5. Minerals:

	calcium	mg/l	400 - 900	+
	phosphorus	mg/l	200 - 600	+

	calcium/phosphorus	ratio	1,2 - 2	-
	potassium	mg/l	400 - 800	+
	sodium	mg/l	150 - 300	+
	magnesium	mg/l	40 - 100	+
	copper	µg/l	300 - 1000	+
	manganese	µg/l	10 - 300	+
	iron	mg/l	6 - 10	+
	zinc	mg/l	3 - 10	+
	chlorides	mg/l	300 - 800	+
	iodine	µg/l	50 - 350	+

	selenium	µg/l	10 - 40	+
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6.

Vitamins:

	retinol (A)	µg-eq/l	400 - 1000	+
	tocopherol (E)	mg/l	4 - 12	+
	calciferol (D)	µg/l	8 - 21	+
	vitamin K	µg/l	25 - 170	+
	thiamine (B1)	mg/l	0,4 - 2,1	+
	riboflavin (B2)	mg/l	0,5 - 2,8	+
	pantothenic acid	mg/l	2,7 - 14	+
	pyridoxine (B6)	mg/l	0,3 - 1,2	+

	niacin (PP)	mg/l	3 - 10	+
	folic acid (Bc)	µg/l	60 - 350	+
	cyanocobalamin (B12)	µg/l	1,5 - 3	+
	ascorbic acid (C)	mg/l	55 - 150	+
	inositol	mg/l	20 - 280	+
	choline	mg/l	50 - 350	+
	biotin	µg/l	10 - 40	+
	L-carnitine	mg/l, max.	20 (if added)	+
	lutein	µg/l, max.	250 (if added)	+

	nucleotides (sum of cytidine, uridine, adenosine, guanosine and inosine 5-monophosphates)	mg/l, max.	35 (if added)	+
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IV. Follow-on partially adapted milk formulas (dry, liquid, non-fermented and fermented milk), products based on partially hydrolysed proteins for feeding children over 6 months of age

7. Minerals:

	calcium	mg/l	600 - 900	+
	phosphorus	mg/l	200 - 600	+
	calcium/phosphorus	ratio	1,2 - 2	-
	potassium	mg/l	400 - 1000	+
	sodium	mg/l	150 - 350	+

	magnesium	mg/l	50 - 100	+
	copper	µg/l	400 - 1000	+
	manganese	µg/l	10 - 650	+
	iron	mg/l	5 - 14	+
	zinc	mg/l	4 - 10	+
	chlorides	mg/l	300 - 800	+
	iodine	µg/l	50 - 350	+

8.

Vitamins:

	retinol (A)	µg-eq/l	400 - 1000	+
	tocopherol (E)	mg/l	4 - 12	+

	calciferol (D)	µg/l	7 - 21	+
	thiamine (B1)	mg/l	0,4 - 2,1	+
	riboflavin (B2)	mg/l	0,5 - 2,8	+
	pantothenic acid	mg/l	2,5 - 14	+
	pyridoxine (B6)	mg/l	0,4 - 1,2	+
	niacin (PP)	mg/l	3 - 10	+
	folic acid (Bc)	µg/l	60 - 350	+
	cyanocobalamin (B12)	µg/l	1,5 - 3	+
	ascorbic acid (C)	mg/l	55 - 150	+

ANNEX No. 15
to the Technical Regulation
of the Customs Union
"On Safety of Milk
and Dairy Products"
(TR CU 033/2013)

List of food additives and flavourings permitted in the production of milk-based baby food products for infants and young children, adapted or partially adapted infant or follow-on milk formulas (including dry formulas), dry fermented milk formulas, milk drinks (including dry milk drinks) for infants and young children, ready-to-eat milk porridges, and dry milk porridges (reconstituted to readiness at home with drinking water) for infants and

young children

Food additive (E number)	Food products	Maximum level in finished baby food products
1	2	3
Nitrogen (E 941)	for infants and young children	in accordance with the manufacturer's technical documents
Argon (E 938)		
Helium (E 939)		
Carbon dioxide (E 290)		
Alginic acid (E 400)	dessert, pudding	500 mg/kg
Potassium alginate (E 402)		
Calcium alginate (E 404)		
Sodium alginate (E 401) (individually or in combination)		

L-ascorbyl palmitate (E 304)	fat-containing products	100 mg/kg
Tocopherol concentrate (E 306)		
Alpha-tocopherol (E 307)		
Gamma-tocopherol (E 308)		
Delta-tocopherol (E 309) (individually or in combination)		
L-ascorbic acid (E 300)	cereal-based products containing fat, including biscuits and rusks	200 mg/kg
Calcium L-ascorbate (E 302)		
Sodium L-ascorbate (E 301) (individually or in combination, calculated as ascorbic acid)		

Potassium hydroxide (E 525)	complementary foods	in accordance with the manufacturer's technical documents
Calcium hydroxide (E 526)		
Sodium hydroxide (E 524) (only for regulating active acidity)		
Guar gum (E 412)	complementary foods, anti-reflux formulas for baby food, hypoallergenic products	10 g/kg
Gum arabic (E 414)		
Locust bean gum (E 410)		
Xanthan gum (E 415)		
Pectins (E 440) (individually or in combination)		

Ammonium carbonates (E 503)	complementary foods	in accordance with the manufacturer's technical documents
Potassium carbonates (E 501)		
Sodium carbonates (E 500) (only as a leavening agent)		
Calcium carbonates (E 170) (only for regulating active acidity)	complementary foods	in accordance with the manufacturer's technical documents
Citric acid (E 330)	complementary foods	in accordance with the manufacturer's technical documents
Potassium citrates (E 332)		
Calcium citrates (E 333)		

Sodium citrates (E 331) (individually or in combination, only for regulating active acidity)		
Modified starches:	complementary foods	50 g/kg
acetylated distarch adipate (E 1422)		
acetylated distarch phosphate (E 1414)		
acetylated starch (E 1420)		
acetylated oxidised starch (E 1451)		
distarch phosphate (E 1412)		
monostarch phosphate (E 1410)		
oxidised starch (E 1404)		

phosphated distarch phosphate (E 1413)		
starch sodium octenyl succinate (E 1450) (individually or in combination)		
Lactic acid (E 270)	complementary foods	in accordance with the manufacturer's technical documents
Potassium lactate (E 326)		
Calcium lactate (E 387)		
Sodium lactate (E 325) (individually or in combination, only for regulating active acidity)*		
Hydrochloric acid (E 507)	complementary foods	in accordance with the manufacturer's technical documents

Acetic acid (E 260)	complementary foods	in accordance with the manufacturer's technical documents
Potassium acetate (E 261)		
Calcium acetate (E 387)		
Sodium acetate (E 262) (individually or in combination, only for regulating active acidity)		
Orthophosphoric acid (E 339) (added phosphate calculated as P ₂ O ₅ , only for regulating active acidity)	complementary foods	1 g/kg
Malic acid (E 296) (only for regulating active acidity)**	complementary foods	in accordance with the manufacturer's technical documents

Natural flavourings	complementary foods	in accordance with the manufacturer's technical documents
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Note. Food additives may be used in the manufacture of baby food products as part of another product. The content of gum arabic (E 414) in such products shall not exceed 150 g/kg, and the content of amorphous silicon dioxide (E 551) shall not exceed 10 g/kg. Mannitol (E 421) may be carried over into baby food products as part of vitamin B12 when used as a carrier solvent; the vitamin B12 content shall not exceed 1 mg/kg of mannitol. Sodium ascorbate (E 301) may be carried over as part of the coatings of polyunsaturated fatty acid preparations. Carry-over from other products shall not exceed 10 mg/kg for gum arabic and 75 mg/kg of ready-to-eat product for sodium ascorbate.

*Only the L(+)-forms of lactic, tartaric and malic acids and their salts are used for the manufacture of complementary foods.

**L(+)-lactic acid obtained from non-pathogenic and non-toxigenic strains of microorganisms is used for the manufacture of fermented milk products.

ANNEX No. 16
to the Technical Regulation
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(TR CU 033/2013)

Limits of permissible deviations between the nutritional value parameters of dairy products stated in the labelling on their packaging or label and the actual nutritional value

parameters of such products

Footnote. Annex 16 as amended by Decision of the Council of the Eurasian Economic Commission No. 143 of 23.09.2022 (enters into force upon expiry of 360 calendar days from the date of its official publication).

Nutritional value parameters of the finished product		Limit of permissible deviations, ±
1	2	
1. Fats, proteins, carbohydrates, sugar, organic acids, alcohol, fibre.		
	less than 10 g per 100 g of product	10 %
	10 - 40 g per 100 g of product	15 %
	more than 40 g per 100 g of product	6 g
2. Sodium, magnesium, calcium, phosphorus, iron, zinc, vitamins C, B1, B2, B6, pantothenic acid, niacin, cholesterol		20 %
3. Vitamins A, B12, D, E, folic acid, biotin, iodine		30 % (excluding the increased vitamin content added during the manufacture of the finished product)

Note. The actual values for the mass fraction of fat, protein, carbohydrates, organic acids, alcohol, fibre, fatty acids, vitamins and minerals shall comply with the requirements set out in the regulatory or technical documents or company standards under which the dairy products are manufactured and identified.

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