

Technical Regulations TR CU 034/2013

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 Meat and Meat Products" (TR CU 034/2013).
2. To establish that the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013) shall enter into force on 1 May 2014, with the exception of:
 - a) Deleted by Decision of the Council of the Eurasian Economic Commission of 23.06.2023 No. 70 (enters into force upon expiry of 12 months from the date of its official publication).
 - b) Section VIII in respect of the use of sodium (potassium) nitrite in the manufacture of meat products in the form of nitrite curing salts (curing nitrite mixtures) with a mass fraction of sodium (potassium) nitrite of not more than 0,9 percent - enters into force on 15 February 2015;
 - c) Section XI:

in respect of the mandatory indication of information on the meat product group in the labelling of meat products - enters into force after the development of the relevant interstate (regional) standards containing the rules and methods for assigning meat products to groups (meat, meat-containing, meat-and-vegetable, vegetable-and-meat) and their inclusion in the list of standards specified in paragraph 4 of the Protocol on Technical Regulation within the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014);

in respect of the use of a fanciful name for meat products - enters into force after the development of the relevant interstate (regional) standards and their inclusion in the list of standards specified in paragraph 4 of the Protocol on Technical Regulation within the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014).

Footnote. Paragraph 2 as amended by Decision of the Council of the Eurasian Economic Commission of 23.06.2023 No. 70 (enters into force upon expiry of 12 months from the date of its official publication).

3. This Decision shall enter 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
of 9 October 2013 No. 68

Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)

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 for slaughter products and meat products that are mandatory for application and compliance within the customs territory of the Customs Union. It also establishes the related requirements for the processes of production, storage, transportation, sale and disposal, as well as requirements for the labelling and packaging of slaughter products and meat products. The purpose is to ensure the free movement of products placed on the market within the customs territory of the Customs Union.

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

I. Scope

1. This Technical Regulation has been developed for the purpose of protecting human life and health, the environment, and animal life and health, and preventing actions that mislead consumers of slaughter products and meat products as to their purpose and safety. It applies to slaughter products and meat products placed on the market within the customs territory of the Customs Union, as well as to the processes of their production, storage, transportation, sale and disposal.

2. The objects of technical regulation of this Technical Regulation are:

a) slaughter products and meat products:

meat;

offal;

raw fat and products of its processing, including rendered animal fats;

blood and products of its processing;

bone and products of its processing;

mechanically separated meat (MSM);

intestinal raw materials;

collagen-containing raw materials and products of their processing
(including gelatine);

meat and meat-containing whole-muscle meat products;

meat and meat-containing sausage products;

meat and meat-containing semi-finished products and ready-to-eat
culinary products;

meat and meat-containing canned products;

meat and meat-containing broths;

dried meat and meat-containing products;

pork back fat products;

slaughter products for baby food;

meat products for baby food;

b) processes of production, storage, transportation, sale and disposal of slaughter products and meat products.

3. This Technical Regulation establishes requirements for the labelling and packaging of slaughter products and meat products that are mandatory for application and compliance within the customs territory of the Customs 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 of 9 December 2011 No. 881 (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 of 16 August 2011 No. 769 (hereinafter – Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011)).

4. This Technical Regulation does not apply to the following products or to the related process requirements:

a) slaughter products and meat products produced by citizens at home and (or) in personal subsidiary farms, or by citizens engaged in livestock farming, as well as the processes of production, storage, transportation and disposal of slaughter products and meat products intended only for personal consumption and not intended for placing on the market within the customs territory of the Customs Union;

b) specialised meat products (except for meat products and slaughter products for baby food) manufactured using or based on slaughter products;

c) poultry meat and products of its processing, as well as food products in whose formulation poultry meat and products of its processing together

exceed, by mass, the slaughter products of other food-producing animals;

d) food additives and biologically active food supplements, medicinal products, animal feed, and non-food products manufactured using or based on slaughter products;

e) food products of catering (public catering) establishments manufactured using or based on slaughter products and intended for sale in the course of providing services, as well as the processes of sale of such food products;

f) food products in which the content of meat ingredients according to the formulation is less than 5 percent;

g) processes of production, storage, transportation and disposal of slaughter products and meat products of non-industrial manufacture intended for placing on the market within the customs territory of the Customs Union.

II. Basic Concepts

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

"boneless meat" – meat in the form of pieces of arbitrary shape and of various sizes and weights, consisting of muscle and connective tissue, with or without adipose tissue;

"boneless semi-finished product" – a cut semi-finished product made from boneless meat;

"broth" – meat products made by boiling slaughter products, with or without the addition of non-meat ingredients, followed by concentration and (or) drying of the liquid phase obtained after the slaughter products have been separated from it, or without such concentration and drying;

"cooked-baked whole-muscle meat products" – whole-muscle meat products subjected during manufacture to frying, baking and cooking, or to any combination of these processes;

"cooked-smoked sausage product" – a sausage product subjected during manufacture to preliminary smoking, cooking and additional smoking;

"cooked sausage product" – a sausage product subjected during manufacture to heat treatment that includes drying, frying and cooking, or cooking only;

"cooked sausage product for baby food" – a cooked sausage product intended for feeding children aged 3 years and over;

"cooked whole-muscle meat products" – whole-muscle meat products subjected during manufacture to heat treatment that includes drying, frying and cooking, or cooking only;

"condemned material" – a carcass, parts of a carcass and organs of an animal that the state veterinary control (supervision) authorities have declared unfit for food purposes and that are subject to seizure without compensation;

"canned ham" – canned products made from non-meat ingredients and cured meat ingredients, consisting of pieces of trimmed meat weighing 50 g or more, forming a solid structure with jelly that retains its shape when

removed from the can and can be sliced;

"homogenised canned products for baby food" – canned products for baby food intended for feeding children from 6 months of age, containing at least 80 percent of particles up to 0,3 mm in size and not more than 20 percent of particles up to 0,4 mm in size;

"fried sausage product" – a sausage product subjected to frying during manufacture;

"fried whole-muscle meat products" – whole-muscle meat products subjected to frying during manufacture;

"edible gelatine" – a product of processing collagen-containing raw materials in the form of a protein substance with gelling properties;

"trimmed meat" – boneless meat with a specified ratio of muscle, connective and adipose tissue;

"raw fat" – a slaughter product in the form of adipose tissue separated from the carcass and internal organs;

"frozen meat products" – meat products subjected to refrigeration treatment to a temperature not higher than minus 8 °C at any measurement point;

"frozen meat" – warm or chilled meat subjected to refrigeration treatment to a temperature not higher than minus 8 °C at any measurement point;

"frozen meat block" – frozen meat of one type and name, formed into a block of a specified shape and size;

"frozen offal block" – frozen offal of one type and name, formed into a block of a specified shape and size;

"brawn" – a sausage product made from heat-treated ingredients, having a heterogeneous structure, with inclusions of pieces of meat and non-meat ingredients;

"blood sausage" – a sausage product made with the addition of edible blood and (or) products of its processing and having a dark red to dark brown colour when cut;

"liver sausage" – a sausage product made from heat-treated ingredients, having a soft consistency and retaining its shape when sliced, whose formulation includes cooked and (or) blanched and (or) non-heat-treated edible offal;

"sausage product" – meat products made from a mixture of comminuted meat and non-meat ingredients, formed into a sausage casing, bag, mould or net or formed in another way, and either subjected or not subjected to heat treatment until ready for consumption;

"sausage product made from heat-treated ingredients" – a sausage product made from a mixture of comminuted meat and non-meat ingredients, whose formulation includes cooked or blanched meat ingredients, and subjected to subsequent heat treatment until ready for consumption;

"canned products" – meat products in hermetically sealed consumer packaging, subjected to sterilisation or pasteurisation that ensures microbiological stability and the absence of viable pathogenic microflora, and suitable for long-term storage;

"smoked-cooked whole-muscle meat products" ("cooked-smoked whole-muscle meat products") – whole-muscle meat products subjected during manufacture to preliminary smoking, cooking and additional smoking;

"smoked-baked whole-muscle meat products" – whole-muscle meat products subjected during manufacture to preliminary smoking, cooking and (or) baking;

"bone" – a slaughter product in the form of raw bone obtained by deboning bone-in meat and offal;

"blood" – a slaughter product in the form of blood collected during slaughter, provided that its origin from specific carcasses is maintained;

"coarsely ground canned products for baby food" – canned products for baby food intended for feeding children from 9 months of age, containing at least 80 percent of particles up to 3 mm in size and not more than 20 percent of particles up to 5 mm in size;

"large-cut boneless (bone-in) semi-finished product" – a boneless (bone-in) semi-finished product made as a piece of meat weighing more than 500 g;

"ready-cooked product" – a semi-finished meat (meat-containing) product that has undergone heat treatment during manufacture until fully cooked;

"cut semi-finished product" – a semi-finished meat product made as a piece or pieces of meat weighing more than 10 g;

"chunk canned products" – canned products made from meat and non-meat ingredients cut into pieces weighing more than 30 g, stewed in their own juice, sauce, broth or jelly;

"small-cut boneless (bone-in) semi-finished product" – a boneless (bone-in) semi-finished product made as pieces of meat weighing from 10 to 500 g inclusive;

"meat products for baby food" – meat products intended for baby food (for infants and young children aged 6 months to 3 years, preschool children aged 3 to 6 years, and school-age children aged 6 years and older) that

meet the corresponding physiological needs of the child's body and do not harm the health of a child of the corresponding age;

"meat products" – food products made by processing (treatment) of slaughter products, with or without the use of ingredients of animal and (or) plant and (or) mineral and (or) microbiological and (or) artificial origin;

"meat ingredient" – a component of the formulation of a food product that is a slaughter product or a product obtained by processing slaughter products, and that does not contain bone in the manufacture of sausage products (except for sausage products made from heat-treated ingredients whose production technology permits cooking bone-in meat with subsequent removal of the bone and use of the broth), or contains bone inclusions (when mechanically separated meat (MSM) is used), or contains bone (in the manufacture of products from an anatomically whole piece of bone-in meat);

"semi-finished meat product" – meat products with a mass fraction of meat ingredients of more than 60 percent, made from bone-in meat or boneless meat in the form of pieces

or minced meat, with or without the addition of non-meat ingredients, intended for retail sale and requiring heat treatment until fully cooked before consumption;

"meat-based product" – meat products made with or without the use of non-meat ingredients, with a mass fraction of meat ingredients of more than 60 percent;

"canned meat products for baby food" – canned products intended for feeding children, made with or without the use of non-meat ingredients, with a mass fraction of meat ingredients of more than 40 percent;

"mechanically separated meat (MSM)" – boneless meat in the form of a paste-like mass with a mass fraction of bone inclusions of not more than 0,8 percent, obtained by mechanically separating muscle, connective and (or) adipose tissue (residual muscle, connective and (or) adipose tissue) from bone, without the addition of non-meat ingredients;

"bone-in meat" – meat in carcasses, half-carcasses, quarters or cuts, or in the form of pieces of arbitrary shape and of various sizes and weights, consisting of muscle, connective and bone tissue, with or without adipose tissue;

"meat" – a slaughter product in the form of a carcass or part of a carcass, consisting of muscle, adipose and connective tissue, with or without bone tissue;

"bone-in semi-finished product" – a cut semi-finished product made from bone-in meat with a specified ratio of boneless meat to bone;

"canned meat-and-vegetable products for baby food" – canned meat-containing products for baby food that are made

with ingredients of plant origin

and with a mass fraction of meat ingredients of

18 to 40 percent inclusive;

"meat-and-vegetable product" – a meat-containing product made with ingredients of plant origin, with a mass fraction of meat ingredients of 30 to 60 percent inclusive;

"canned meat-containing products for baby food" – canned products intended for feeding children, made

with non-meat ingredients, with a mass fraction of meat ingredients of 5 to 40 percent inclusive;

"semi-finished meat-containing product" – meat products with a mass fraction of meat ingredients of 5 to 60 percent inclusive, made from bone-in meat, boneless meat or minced meat with the addition of non-meat ingredients, intended

for retail sale and requiring heat treatment until fully cooked before consumption;

"meat-containing product" – meat products made with non-meat ingredients, with a mass fraction of meat ingredients of 5 to 60 percent inclusive;

"non-meat ingredient" – a component of the formulation of a food product that is not a slaughter product or a product obtained by processing slaughter products;

"deboned meat" – boneless meat with the natural ratio of muscle, connective and adipose tissue;

"decontamination treatment" – the processing of conditionally fit slaughter products, as designated by the veterinary service, carried out under the supervision of a veterinary specialist in order to bring them into conformity with the requirements of this Technical Regulation;

"chilled meat" – warm meat subjected to refrigeration treatment to a temperature from minus 1,5 °C to plus 4 °C at any measurement point;

"chilled offal" – offal subjected to refrigeration treatment after slaughter and separation to a temperature from minus 1,5 °C to plus 4 °C at any measurement point;

"breaded semi-finished product" – a cut or chopped semi-finished product whose surface is coated with a breading ingredient or a mixture of breading ingredients;

"warm meat" – meat obtained immediately after slaughter and having a temperature of not lower than plus 35 °C at any measurement point;

"batch of animals" – a specific number of animals of one species received at a production facility from one farm within a specific period of time and accompanied by shipping documents and a veterinary certificate;

"pasteurised canned products" – canned products subjected during manufacture to heating at a temperature below 100 °C. They meet the commercial sterility requirements established by this Technical Regulation for pasteurised canned products, and their storage conditions ensure microbiological stability;

"pasteurised meat (meat-containing) sausages for baby food" – sausage products for baby food intended for children from the age of 1,5 years. They are made from sausage mince that is formed into a sausage casing with a diameter of not more than 22 mm and heat-treated until ready to eat, and they are pasteurised in hermetically sealed packaging;

"pâté" – a sausage product made from heat-treated ingredients and having a spreadable consistency;

"pâté canned products" – canned products in the form of a viscoplastic homogeneous mass of spreadable consistency, or a mass of spreadable consistency with inclusions, made from meat and non-meat ingredients with the addition of edible offal;

"semi-smoked sausage products for baby food" – semi-smoked sausage products intended for children from 6 years of age;

"semi-smoked sausage products" – sausage products subjected during manufacture to browning or pre-drying, cooking, smoking and, where necessary, drying;

"dough-wrapped semi-finished product" – a stuffed semi-finished product made from dough and a filling in the form of minced meat, or cut meat ingredients, or cut meat and non-meat ingredients;

"semi-finished products for baby food" – semi-finished meat and meat-containing products intended for children from the age of 1,5 years;

"whole-muscle meat product" – meat products made from various parts of the carcass that are cured and made ready to eat, with or without heat treatment;

"pork back fat product" – meat products made from pork subcutaneous fat, with or without rind, and with or without adhering muscle tissue. During manufacture, they may or may not be subjected to curing, cooking, smoking, baking or a combination of these processes;

"processed raw fat product" – meat products obtained by processing fat-containing slaughter products;

"processed collagen-containing raw material product" – meat products that include dried animal proteins, including hydrolysates and gelatine;

"processed bone product" – meat products obtained by processing bone and bone residue, including defatted bone and bone hydrolysate;

"processed blood product" – meat products obtained by processing blood, including dried blood, light albumin (dried blood serum or dried blood plasma), black albumin, and products based on formed elements of blood;

"slaughter product" – unprocessed food products of animal origin obtained from the industrial slaughter of food-producing animals and used for

further processing (treatment) and (or) sale. Slaughter products include meat, offal, raw fat, blood, bone, mechanically separated meat (MSM), collagen-containing raw materials and intestinal raw materials;

"slaughter product declared conditionally fit by the veterinary service" – a slaughter product that may be used for food purposes only after decontamination treatment;

"slaughter products for baby food" – slaughter products intended for the production of meat products for baby food;

"puréed canned products for baby food" – canned products for baby food intended for children from 8 months of age. They contain not less than 80 percent of particles up to 1,5 mm in size and not more than 20 percent of particles up to 3 mm in size;

"thawed meat" – frozen meat tempered to a temperature of not lower than minus 1,5 °C at any measurement point;

"thawed offal" – frozen offal tempered to a temperature of not lower than minus 1,5 °C at any measurement point;

"vegetable-and-meat product" – a meat-containing product made using ingredients of plant origin, in which the mass fraction of meat ingredients is from 5 to 30 percent inclusive;

"vegetable-and-meat canned products for baby food" – meat-containing canned products for baby food made using ingredients of plant origin, in which the mass fraction of meat ingredients is from 5 to 18 percent inclusive;

"formulation of meat products" – a complete list of the components used in the production of meat products, documented by the manufacturer. The list states the quantity of meat and non-meat ingredients, including table

salt, spices, food additives and added water (including in the form of ice, broths and brines). The formulation determines whether meat products belong to the group of meat, meat-containing, meat-and-vegetable or vegetable-and-meat products;

"chopped canned products" – canned products made from pieces of meat 16 to 25 mm in size, in the form of a solid mass of meat and non-meat ingredients evenly mixed with jelly and fat;

"chopped semi-finished meat product" – a semi-finished meat product made from comminuted meat ingredients, or from comminuted meat and non-meat ingredients, with or without the addition of table salt, spices and food additives;

"chopped semi-finished meat-containing product" – a semi-finished meat-containing product made from comminuted meat and non-meat ingredients, with or without the addition of table salt, spices and food additives;

"sterilised canned products" – canned products subjected during manufacture to heating at a temperature above 100 °C and meeting the commercial sterility requirements established by this Technical Regulation for sterilised canned products;

"studen (meat jelly)" – a sausage product made from heat-treated ingredients, with a consistency ranging from soft to elastic, and made with the addition of more than 100 percent of broth;

"offal" – slaughter products in the form of internal organs, head, tail and limbs (or their parts), and meat trimmings, cleaned of bruises and free of serous membranes and adjacent tissues. Offal also includes pork rinds and the inter-teat part of pigs;

"dried animal proteins" – a processed collagen-containing raw material product obtained by hydrolysis and drying of collagen-containing raw materials;

"dried product" – meat products made by physical dehydration to a residual moisture mass fraction of not more than 10 percent inclusive;

"dry-cured sausage product" – a sausage product subjected during manufacture to settling and (or) fermentation, with or without starter cultures, and to drying;

"dry-cured whole-muscle meat products" – whole-muscle meat products subjected during manufacture to fermentation, with or without starter cultures, and to drying;

"raw-smoked sausage product" – a sausage product subjected during manufacture to settling and (or) fermentation, with or without starter cultures, and to cold smoking and drying;

"raw-smoked whole-muscle meat products" – whole-muscle meat products subjected during manufacture to fermentation, with or without starter cultures, and to cold smoking and drying;

"intestinal raw materials" – a slaughter product in the form of intestines, other parts of the digestive tract, and the urinary bladder;

"collagen-containing raw materials" – a slaughter product that contains the protein collagen;

"rendered animal fat" – meat products made from raw fat and other fat-containing slaughter products;

"minced meat" – a chopped semi-finished product with a particle size of not more than 8 mm, intended for the production of shaped semi-finished products or for retail sale;

"minced-meat canned products" – canned products made from meat and non-meat ingredients. They take the form of a solid mince of homogeneous or heterogeneous structure that keeps its shape when removed from the can, or the form of shaped products in broth, sauce, fat or jelly;

"stuffed semi-finished product" – a shaped semi-finished product made by filling or wrapping certain ingredients or a mixture of ingredients into other ingredients or a mixture of ingredients;

"shaped semi-finished product" – a cut or chopped semi-finished product with a specific geometric shape;

"kholodets (jellied meat)" – a sausage product made from heat-treated ingredients, with a consistency ranging from soft to elastic, and made with the addition of not more than 100 percent of broth.

III. Rules for the Identification of Slaughter Products and Meat Products

6. For the purpose of classifying slaughter products and meat products as objects of technical regulation to which this Technical Regulation applies, the identification of slaughter products and meat products shall be carried out by the applicant, state control (supervision) authorities, authorities performing customs control, conformity assessment (confirmation) bodies and other interested persons without research (testing). This is done by comparing the names of slaughter products and meat products indicated in the labelling or in the shipping documents with the names of slaughter products and meat products provided for in paragraph 5 of this Technical Regulation.

7. In order to establish whether slaughter products and meat products correspond to their name, the identification of slaughter products and

meat products shall be carried out by comparing their appearance and organoleptic characteristics with the features specified in the standards whose voluntary application ensures compliance with the requirements of this Technical Regulation and which are included in the list of standards applied for the purposes of conformity assessment (confirmation) against this Technical Regulation, or with the features specified in the technical documentation in accordance with which the slaughter products and meat products were manufactured.

8. If slaughter products and meat products cannot be identified on the basis of the information indicated in the labelling and in the shipping documents, or by visual and organoleptic methods, identification shall be carried out by an analytical method. This means verifying that the physico-chemical characteristics of the slaughter products and meat products conform to the characteristics established in the definition of such products in this Technical Regulation, as well as to the features specified in the standards whose voluntary application ensures compliance with the requirements of this Technical Regulation and which are included in the list of standards applied for the purposes of conformity assessment (confirmation) against this Technical Regulation, and in the technical documentation in accordance with which the slaughter products and meat products were manufactured.

IV. Rules for the Circulation of Slaughter Products and Meat Products on the Market of the Member States of the Customs Union and the Common Economic Space

9. Slaughter products and meat products are placed on the market of the Member States of the Customs Union and the Common Economic Space (hereinafter – the Member States) provided that they comply with this Technical Regulation and with other Technical Regulations of the Customs Union that apply to them.

10. During circulation on the customs territory of the Customs Union, slaughter products are accompanied by a veterinary certificate issued by the competent authorities of the Member State and by shipping documents.

Meat products subject to veterinary control (supervision) that are moved between the Member States and that are imported from third countries or produced on the customs territory of the Customs Union are accompanied by a veterinary certificate. This certificate is issued by the competent authorities of the Member States without a veterinary and sanitary examination and confirms epizootic freedom.

Each batch of slaughter products and meat products subject to veterinary control (supervision) is imported into the customs territory of the Customs Union only with a veterinary certificate issued by the competent authority of the country of dispatch.

11. Slaughter products and meat products that comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union that apply to them, and that have undergone conformity assessment (confirmation), are marked with the single mark of product circulation on the market of the Member States of the Customs Union.

12. The circulation on the market of the Member States of slaughter products and meat products that do not comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union that apply to them is not permitted. This includes slaughter products and meat products whose shelf life has expired.

V. Safety Requirements for Slaughter Products and Meat Products

13. Slaughter products and meat products in circulation on the customs territory of the Customs Union must be safe when used as intended during the established shelf life.

14. Slaughter products and meat products must comply with the requirements of this Technical Regulation and of other Technical Regulations of the Customs Union that apply to them.

15. The microbiological and hygienic safety standards for slaughter products and meat products (including slaughter products and meat products for children's nutrition) must comply with the requirements set out in Annexes No. 1 – 3.

16. Meat products that are smoked during manufacture must not contain more than 0,001 mg/kg of benzo(a)pyrene.

The presence of benzo(a)pyrene in products for children's nutrition is not permitted.

17. The physical and chemical characteristics of meat products for children's nutrition must comply with the requirements set out in Annex No. 4.

The actual protein and fat values of meat products for children's nutrition must not exceed the permissible levels established in Annex No. 4 to this Technical Regulation.

Footnote. Paragraph 17 as amended by Decision of the Council of the Eurasian Economic Commission No. 98 of 27.09.2023 (enters into force 180 calendar days after the date of its official publication).

18. The maximum permissible levels of residues of veterinary medicinal products (pharmacologically active substances and their metabolites) in slaughter products and meat products must comply with the requirements established by Article 9¹ of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

Footnote. Paragraph 18 as worded by Decision of the Council of the Eurasian Economic Commission No. 70 of 23.06.2023 (enters into force 12 months after the date of its official publication).

19. Non-meat ingredients used in the production of meat products must comply with the requirements of the Technical Regulations of the Customs Union that apply to them.

VI. Requirements for the Production Processes of Slaughter Products and Meat Products

20. Manufacturers, sellers and persons performing the functions of foreign manufacturers of slaughter products and meat products must carry out the production processes in such a way that these products comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union that apply to them.

21. Production facilities where the slaughter of food-producing animals, the processing (treatment) of slaughter products and the production of meat products are carried out are subject to state registration in accordance with the provisions of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

22. The following must comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011): the layout of the production premises where slaughter products and (or) meat products are produced; the process equipment and tools used in the production of slaughter products and meat products; the conditions for the

storage and removal of production waste; and the water used in the production process.

23. The traceability of slaughter products and meat products must be ensured at all stages of the production process.

24. Materials that come into contact with slaughter products and meat products during production must comply with the safety requirements for materials in contact with food products.

25. Packaging materials for finished products are delivered through corridors or the dispatch area, bypassing the production premises. The storage of packaging materials in the production premises is not permitted.

VII. Requirements for Slaughter Products and Their Production Processes

26. The process of producing slaughter products includes the preparation of food-producing animals for slaughter, the slaughter of food-producing animals, the cutting, deboning and trimming of carcasses, the dressing of carcasses, half-carcasses and offal, and the collection of condemned material.

27. The process of preparing food-producing animals for slaughter shall comply with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) with regard to the processes for obtaining unprocessed food products of animal origin.

28. Food-producing animals delivered to a production facility shall undergo an ante-mortem veterinary and sanitary inspection

and pre-slaughter lairage in accordance with the requirements established by the regulatory legal acts of the Member States.

29. If a batch of food-producing animals is found to contain sick food-producing animals in a state of agony, food-producing animals subjected to emergency slaughter, or carcasses of dead food-producing animals,

or if the actual number of heads in a batch of food-producing animals does not correspond to the number stated in the veterinary document, such batch of food-producing animals shall immediately be placed in a quarantine facility until a diagnosis is made or the causes of the discrepancy are established.

30. The following shall not be permitted:

a) sending for slaughter food-producing animals that have not been identified, food-producing animals that have not undergone pre-slaughter lairage and ante-mortem veterinary inspection, or food-producing animals with manure contamination on the skin;

b) returning to the owners food-producing animals that are sick and (or) suspected of disease, food-producing animals with traumatic injuries, or carcasses of dead food-producing animals detected during acceptance;

c) removing (driving out) food-producing animals accepted for slaughter from the area for pre-slaughter holding and slaughter of food-producing animals;

d) sending carcasses of dead food-producing animals and condemned material to municipal solid waste landfills.

31. If food-producing animals showing signs of an infectious disease are detected during acceptance and ante-mortem veterinary inspection, the entire batch of food-producing animals shall be isolated until a final

diagnosis is made.

32. Food-producing animals shall be moved for slaughter from the premises (open pens) for pre-slaughter holding to the slaughter premises in a manner that ensures the steady operation of the slaughter line and prevents cross-contamination.

33. The process of slaughtering food-producing animals (hereinafter referred to as slaughter) shall comply with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) with regard to the processes for obtaining unprocessed food products of animal origin.

34. The slaughter process shall ensure the identification of slaughter products and the traceability of slaughter products throughout the entire technological process.

35. The slaughter process shall ensure compliance with the parameters of the technological slaughter processes and the use of technological methods that prevent contamination of the carcass surface.

36. During slaughter, the following groups of work operations shall be kept separate:

a) group 1 – stunning, bleeding, pre-flaying and hide removal (for pigs slaughtered with the skin on – scalding, dehairing, singeing and cleaning of carcasses from residual bristles).

Food-producing animals shall be stunned using means that reduce the sensitivity of the food-producing animals and cause loss of the ability to move while the heart continues to beat.

Food-producing animals shall be bled by a method that ensures the most complete bleeding;

b) group 2 – evisceration, splitting of carcasses into half-carcasses, dressing of carcasses, health marking and weighing;

c) group 3 – treatment and processing of by-product raw materials (offal, intestinal raw materials, raw fat, blood, bone, endocrine-enzyme and special raw materials, hide raw materials and inedible raw materials).

37. The barriers, equipment and tools used during slaughter shall prevent the transfer of contamination to carcasses, half-carcasses and slaughter products.

38. It shall be possible to stop the slaughter line in an emergency from the workstations of veterinary specialists by means of a technical device (for example, a "stop" button) if particularly dangerous diseases of food-producing animals are suspected or detected.

39. For the collection of condemned material, separate chutes or special containers shall be provided that prevent unauthorised access and are painted in different colours and labelled.

40. Blood intended for food purposes shall be collected no later than 3 minutes after stunning of the food-producing animal, using a sterile hollow knife with a hose, into a sterile labelled container. Blood from no more than 10 food-producing animals may be collected in one container.

Blood shall be sent for processing (treatment) no later than 2 hours after the slaughter of the food-producing animal.

41. Evisceration of carcasses shall be performed no later than 45 minutes for cattle and pigs and no later than 30 minutes

for sheep and goats after completion of the bleeding of the food-producing animal.

Contamination of the carcass surface with stomach and intestinal contents shall not be permitted.

During evisceration of carcasses, the knife shall be replaced at least 1 time every 30 minutes with another knife that has undergone sanitary treatment.

42. Hands, chain-mail gloves and aprons shall be washed whenever they become soiled, but at least 1 time every 30 minutes.

43. Slaughter products removed during evisceration shall be sent for processing (treatment) no later than 15 minutes after their removal from the carcass.

44. During the sawing of carcasses and the removal of the spinal cord, the integrity of the spinal cord shall not be compromised.

45. The blade of the saw used for sawing carcasses shall undergo sanitary treatment at least after every 1 hour of operation.

46. During the dressing of carcasses (half-carcasses) of all species of food-producing animals, bruises, haemorrhages and contaminated areas shall be removed.

47. The process of cleaning offal from bruises and the process of removing the serous membrane and adjacent tissues shall be completed no later than 3 hours after the slaughter of the food-producing animal, including transfer for chilling or freezing.

48. The cleaning of hair-covered offal shall not be performed in the premises for the slaughter of food-producing animals, except where these operations are carried out for all types of offal in a separate room.

49. The cutting of carcasses (half-carcasses, quarters, cuts), their deboning and trimming shall be carried out at an air temperature not

exceeding plus 12 °C.

50. For disinfection purposes, the tools required for the deboning and trimming processes shall be replaced whenever they become soiled, but at least 1 time every 30 minutes.

51. Bone and its processed product intended for the production of rendered animal fat shall be sent for processing (treatment) no later than 6 hours after deboning. If processing is delayed, the bone shall be placed in a refrigerated room; its storage period at a storage temperature not exceeding plus 8 °C shall not exceed 24 hours.

52. Boneless collagen-containing raw materials may be preserved with table salt or other agents permitted for this purpose and stored in closed containers.

53. After slaughter, carcasses and other slaughter products shall be subject to veterinary and sanitary examination and health marking in accordance with the requirements established by the regulatory legal acts of the Member States.

54. If diseases of food-producing animals are detected after slaughter, a veterinary stamp indicating the method of decontamination treatment or disposal of the carcass shall be applied to the carcass.

55. If pathological changes characteristic of infectious and parasitic diseases are detected during the deboning and trimming of meat and offal, the slaughter products shall be placed in an isolated chamber until the results of laboratory tests are obtained. In this case, appropriate sanitary treatment (disinfection) of tools, equipment and work (special) clothing shall be carried out.

56. Decontamination treatment of conditionally fit slaughter products approved by the veterinary service shall be carried out in separate

premises using equipment arranged so as to prevent cross-flows in the movement of slaughter products and decontaminated slaughter products.

Their further processing shall be carried out in production premises at the end of a shift or during a separate shift under the supervision of a veterinary service specialist. After completion of the work, sanitary treatment (disinfection) of the premises, equipment and utensils shall be carried out.

57. Slaughter products for baby food shall be produced at the beginning of a shift or during a separate shift, provided that the technological equipment and utensils have been washed and disinfected beforehand.

58. Slaughter of wild (game) food-producing animals shall be carried out in accordance with the legislation of the Member State.

VIII. Requirements for Meat Products and Their Production Processes

59. Slaughter products used in the production of meat products shall comply with the requirements of this Technical Regulation and of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

60. Unidentified slaughter products found at a production facility shall be disposed of.

61. The preparation of offal, including thawing, inspection, washing, cleaning and trimming, shall be carried out in separate rooms or in specially designated areas of a production room.

62. Meat products made from offal and blood shall be produced in a separate room.

These products may be produced in the room and on the equipment used for the production of sausage products, provided that production is sequential and the process equipment and implements are washed.

63. Casings shall be prepared in a separate room or in partitioned areas of the sausage production rooms at an air temperature not higher than plus 12 °C.

64. Veterinary stamps and commodity grading stamps and marks shall be removed,

except for stamps and marks made with food colours permitted for marking slaughter products without subsequent removal.

65. Knives not in use during the process shall be kept in a steriliser or in a specially designated place.

66. Slaughter products intended for mincing and (or) curing shall have a temperature not higher than plus 4 °C at any measuring point, except for warm meat.

67. The mincing of meat and offal, the preparation of minced meat and the filling of casings (moulds) shall be carried out at an air temperature not higher than plus 12 °C.

68. The use of collagen-containing raw materials that have undergone tanning (the hardening of hides with vegetable tanning agents, chromium salts or substances such as aluminium salts, iron (III) salts, silicic acid salts, aldehydes and quinones, or other synthetic hardeners) for the production of gelatine is prohibited.

69. Rendered animal fat shall be produced from raw fat processed no later than 2 hours after its collection during evisceration.

70. Sodium nitrite (potassium nitrite) shall be used only in the form of nitrite curing salts (curing nitrite salts) with a mass fraction of sodium nitrite (potassium nitrite) of not more than 0,9 percent.

The simultaneous use of 2 or more nitrite curing salts (curing nitrite salts) in the production of meat products of the same name is not permitted.

The use of nitrite curing salts (curing nitrite salts) for slaughter products and meat products released for sale in unprocessed form is not permitted.

71. The preparation of non-meat ingredients, including weighing and portioning, shall be carried out in separate rooms.

72. The delivery of fuel (sawdust, firewood) to the thermal processing section through production rooms during the production of meat products is not permitted.

73. The following requirements shall be met in the production of meat and meat-containing sausage products and whole-muscle meat products:

a) meat shall be held for curing in rooms with an air temperature not higher than plus 4 °C, except where process equipment with a built-in cooling system is used for curing;

b) brines shall be prepared and non-meat ingredients shall be portioned (prepared) in the quantity required for not more than 1 shift of the production facility;

c) the heat treatment of sausage products and whole-muscle meat products shall be carried out on special equipment fitted with instruments for monitoring temperature (including at the product core, except for raw-smoked and dry-cured products) and relative humidity, or temperature only (for heat treatment in water).

74. The following requirements shall be met in the production of semi-finished meat and meat-containing products:

- a) the production of semi-finished meat and meat-containing products intended for sale, including sale at catering establishments, using sodium nitrite (potassium nitrite) is not permitted;
- b) quick-freezing equipment for freezing semi-finished products may be installed in the room where these products are portioned and packaged;
- c) semi-finished products with a temperature higher than plus 6 °C at any measuring point shall not be released for sale.

75. The following requirements shall be met in the production of canned products:

- a) the consumer packaging for canned products shall be checked for tightness at least 3 times per shift, and also after each adjustment, repair or replacement of equipment parts;
- b) the time from the sealing of the consumer packaging to the start of the heat treatment of canned products shall not exceed 30 minutes;
- c) the duration of the canning process, from the trimming or mincing of slaughter products to sterilisation or pasteurisation, shall not exceed 2 hours for sterilised and 1 hour for pasteurised canned products, excluding the curing time;
- d) the temperature of blanched raw materials before filling into consumer packaging shall be not lower than plus 40 °C;
- e) the manufacturer shall carry out the heat treatment of canned products in accordance with sterilisation or pasteurisation regimes that ensure the safety of the finished products, in compliance with the commercial sterility requirements set out in Annex No. 2 to this Technical Regulation;

f) the shelf life of canned products shall be set by the manufacturer, taking into account the group of canned products, the properties of the consumer packaging used and the achieved sterilising effect;

g) documents containing sterilisation or pasteurisation parameters recorded on data carriers are strict-accountability documents and shall be kept by the manufacturer for a period exceeding the shelf life of the products by at least 3 months;

h) canned products shall be held in the manufacturer's warehouse for at least 11 days to establish microbiological stability and safety.

76. Meat products for infants in the first year of life shall be produced at specialised production facilities, in specialised workshops or on specialised process lines.

77. Meat products for children aged from 1 to 3 years and for preschool and school-age children may be produced at specialised production facilities, in specialised workshops, on specialised process lines, or on process equipment used for general-purpose meat products at the beginning of a shift or in a separate shift after the equipment has been washed and disinfected.

78. In the production of meat products for baby food for children of all age groups, the use of phosphates, flavour enhancers, benzoic acid, sorbic acid and their salts is not permitted, nor is the use of compound food additives containing phosphates, flavour enhancers, benzoic acid, sorbic acid or their salts.

79. In the production of meat products for baby food for children of all age groups, the use of food raw materials containing genetically modified organisms (GMOs) is not permitted.

80. In the production of meat products for baby food for children of all age groups, the use of food raw materials obtained with the use of pesticides specified in the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011) is not permitted.

81. In the production of meat products for children aged from 6 months to 3 years, the use of food raw materials listed in the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011) is not permitted.

82. In the production of meat products for preschool children (aged from 3 to 6 years) and school-age children (aged 6 years and older), the use of food raw materials listed in the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011) is not permitted.

83. In the production of meat products for baby food for children of all age groups, the use of slaughter products with a total phosphorus content of more than 0,2 percent is not permitted.

84. In the production of meat products for preschool children (aged from 3 to 6 years) and school-age children (aged 6 years and older), the use of fresh and frozen blood delivered from other production facilities is not permitted.

85. In the production of canned products for baby food for children of all age groups, these products shall be held in the manufacturer's warehouse for at least 21 days to establish microbiological stability and safety.

86. At all stages of the production of chopped semi-finished meat (meat-containing) products for baby food for preschool children (aged from 3 to 6 years) and school-age children (aged 6 years and older), the temperature of the minced meat shall not be higher than plus 3 °C.

87. In the production of canned products for baby food for children aged from 6 months to 3 years, the products shall be filled into consumer packaging with a capacity of not more than 0,25 cubic dm.

IX. Requirements for the Processes of Storage, Transportation, Sale and Disposal of Slaughter Products and Meat Products

88. Manufacturers, sellers and persons performing the functions of foreign manufacturers of slaughter products and meat products shall carry out the processes of their storage, transportation and sale in such a manner that these products comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union that apply to them.

89. The processes of storage, transportation and sale of slaughter products and meat products shall comply with the requirements of this Technical Regulation and with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

90. The processes of disposal of slaughter products and meat products shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

91. Materials in contact with slaughter products and meat products during their storage, transportation and sale shall comply with the safety requirements for materials in contact with food products.

92. During storage, warm meat and chilled meat (carcasses, half-carcasses, quarters) are kept suspended vertically without contact with each other.

93. In cold storage chambers, products are placed in stacks on racks or pallets at a height of at least 8 – 10 cm above the floor. Products are

placed at a distance of at least 30 cm from walls and cooling units. Aisles shall be provided between the stacks to ensure unobstructed access to the products.

94. Cold storage chambers for the refrigeration treatment and storage of slaughter products and meat products are equipped with thermometers and (or) devices for automatic control of the chamber temperature, as well as devices for recording the temperature.

95. During storage, slaughter products are grouped by type, by intended use (sale or processing (treatment)) and by thermal state (chilled, frozen).

96. During loading or unloading, the air temperature in the cold storage chambers in which the products are stored may rise by no more than 5 °C of slaughter products. Air temperature fluctuations during storage, transportation and sale shall not exceed 2 °C.

97. Storage of chilled and frozen products in non-refrigerated premises before loading into a vehicle and (or) container is not permitted.

98. During transportation, carcasses, half-carcasses and quarters are transported suspended vertically so that they do not touch each other. Frozen carcasses, half-carcasses and quarters may be transported stacked, provided that contamination of the carcass surface is excluded.

99. The use of vehicles and containers for the transportation of slaughter products and meat products after they have been used to transport food-producing animals is not permitted.

Food-producing animals are transported to the production facility by specialised or specially equipped vehicles.

Vehicles and containers intended for the transportation of slaughter products and meat products are equipped with devices that make it

possible to maintain and record the specified temperature conditions.

100. Transportation of slaughter products and meat products in bulk without transport packaging and (or) consumer packaging is not permitted, except for bones intended for the production of gelatine.

101. After transportation is completed, vehicles and containers are subjected to sanitary treatment (disinfection).

102. Thawing of frozen slaughter products and meat products during storage, transportation and sale is not permitted.

103. At retail and wholesale trade enterprises, repackaging under vacuum or in a modified atmosphere of slaughter products and meat products previously packaged under vacuum or in a modified atmosphere is not permitted.

X. Requirements for the Packaging of Slaughter Products and Meat Products

104. The packaging (including closures) of slaughter products and meat products shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011).

105. Materials in contact with slaughter products and meat products shall ensure their safety and keep their identification characteristics unchanged during the circulation of slaughter products and meat products on the customs territory of the Customs Union throughout their shelf life.

XI. Labelling Requirements for Slaughter Products and Meat Products

106. The labelling of slaughter products and meat products shall comply with the requirements of the Technical Regulation of the Customs Union

"Food Products in Terms of Their Labelling" (TR CU 022/2011),

as well as with the requirements established by paragraphs 107 – 126 of this Technical Regulation.

107. In order to prevent actions that mislead consumers (purchasers):

a) labelling that contains information on the distinctive features of slaughter products and meat products (for example, "high-quality meat", "marbled meat", "halal", "kosher meat") shall comply with the requirements of the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling"

(TR CU 022/2011);

b) the labelling of general-purpose meat products with fanciful names that are perceived by association as meat products for children's nutrition (for example, "Detskie" ("Children's") frankfurters, "Karapuzik", "Krepysh", "Toptyzhka" sausage) is not permitted;

c) the labelling of meat products with fanciful names that are identical or confusingly similar to the fanciful names of meat products established by interstate (regional) standards is not permitted, except for meat products manufactured in accordance with these standards (for example, "Doktorskaya", "Lyubitelskaya", "Moskovskaya", "Zernistaya", "Molochnaya");

d) the use of commonly accepted names is permitted where such names are derived from an anatomical feature (for example, "brisket", "bacon", "neck", "knuckle"), a characteristic pattern on the cut surface (for example, "cervelat", "salami", "ham-style") or the type of formulation components used (for example, "pork", "beef", "made from pork", "made from beef"), or where such names are widely used in cookery and public catering (for example, "pastrami", "balyk", "kupyaty", "beefsteak").

107¹. The nutritional value indicators of slaughter products and meat products shall be stated in the labelling taking into account permissible deviations.

When information on the nutritional value of slaughter products and meat products is stated, the permissible limits of the actual values of nutrient content are as follows:

protein – not less than 80 percent of the value stated in the product labelling;

fat, carbohydrates, energy value (calorie content) – not more than 120 percent of the value stated in the product labelling.

Footnote. Section XI has been supplemented with paragraph 107¹ in accordance with Decision No. 98 of the Council of the Eurasian Economic Commission of 27.09.2023 (enters into force upon expiry of 180 calendar days from the date of its official publication).

108. The labelling of meat products shall not contain the words "produced from chilled raw materials" or words of similar meaning where the meat products were manufactured using slaughter products in a thermal state other than chilled.

109. The name of a meat product shall include, or shall be accompanied in immediate proximity to the name by, information on the group (for example, "meat", "meat-containing", "meat-and-vegetable", "vegetable-and-meat") and the type (for example, "sausage product", "whole-muscle meat product", "semi-finished product", "ready-cooked product", "canned products", "pork back fat product", "dry product", "broth") of the meat product.

110. Where mechanically separated meat (MSM) is used in the manufacture of meat products, this information shall be stated in the list

of ingredients of such products (for example, "mechanically separated meat").

111. In the labelling of meat products, water shall be stated in the list of ingredients of such products regardless of the method of its addition (as ice, brine, solution, etc.).

112. In the labelling of meat products, the list of ingredients of such products shall not contain the names of compound food additives, marinades or brines without stating their components.

113. In the labelling of sausage products and meat delicacies (whole-muscle products), the presence of microbial starter cultures shall be stated in the list of ingredients of such products if microbial starter cultures were used in the production of the sausage products and meat delicacies.

114. The labelling of slaughter products and meat products treated with enzyme preparations shall contain, in the list of ingredients of such slaughter products

and meat products, information on the use of these preparations if the activity of the enzyme preparation, including residual activity, is retained in the finished product.

115. The labelling of slaughter products and meat products packed under vacuum or in a modified atmosphere shall contain the relevant information (for example, "vacuum-packed", "packed in a modified atmosphere").

116. Where the manufacturer of slaughter products and meat products supplied for sale to retail and wholesale trade enterprises intends them to be further packed during sale into consumer packaging with a change in their quantity and (or) type of packaging, the labelling of such slaughter products and meat products shall contain information on the shelf life

before opening of the packaging and after opening of the packaging (breach of its integrity), but within the overall shelf life.

In the absence of such information in the labelling of slaughter products and meat products, changing the quantity and (or) type of packaging of slaughter products and meat products supplied for sale to retail and wholesale trade enterprises is not permitted.

The labelling of slaughter products and meat products packed during sale with a change in quantity and (or) type of packaging shall additionally state the date of their packing and the shelf life, except where the slaughter products and meat products are packed in the presence of the consumer at retail and wholesale trade enterprises.

117. The labelling of meat in carcasses, half-carcasses, quarters and cuts shall comply with the requirements specified in paragraphs 106 - 116 of this Technical Regulation, as well as with the following requirements:

- a) a veterinary stamp imprint shall be applied directly to the carcass, half-carcass and quarter in accordance with the requirements established by the regulatory legal acts of the Member States in the field of veterinary medicine;
- b) a commodity grading stamp imprint may additionally be applied directly to the carcass, half-carcass and quarter;
- c) the shipping documents for unpackaged slaughter products shall state the following information:

the type of meat of the food-producing animal from which the slaughter product was obtained, the name of the slaughter product, the thermal state of carcasses, half-carcasses, quarters and cuts ("chilled", "frozen"), the anatomical part of the carcass (for cuts);

the name and location of the manufacturer of the slaughter products;

the quantity of the slaughter products;

the date of manufacture, shelf life and storage conditions of the slaughter products.

Where transport and (or) consumer packaging is present, the above information shall be stated in the labelling and (or) the shipping documents.

118. The labelling of offal shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

- a) a veterinary stamp imprint shall be applied to the transport packaging in accordance with the requirements established by the regulatory legal acts of the Member States in the field of veterinary medicine;
- b) the labelling shall state information on the thermal state (for example, "chilled", "frozen"), the name of the offal and the species of food-producing animal from which the slaughter product was obtained;
- c) the labelling shall state (where applicable) information on the offal category (for example, "chilled beef liver, category 1").

119. The labelling of frozen blocks of meat and offal shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

- a) a veterinary stamp imprint shall be applied to the transport packaging in accordance with the requirements established by the regulatory legal acts of the Member States in the field of veterinary medicine;

b) the labelling shall state information on the name of the offal, the type of meat or offal of the food-producing animal from which the slaughter product was obtained, as well as information on the mass fraction of connective and fat tissue (for trimmed meat);

c) the labelling shall state (where applicable) information on the offal category (for example, "frozen block of beef liver, category 1").

120. The labelling of semi-finished products and ready-to-eat culinary products shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

a) the labelling shall state information on the meat product group ("meat", "meat-containing"), the type of meat product ("semi-finished product", "ready-cooked product"), the type of semi-finished products and ready-to-eat culinary products ("chopped", "dough-wrapped", "stuffed", "minced meat", "shaped", "large-cut", "breaded", "small-cut"), as well as information on the thermal state ("chilled" – for semi-finished products with a temperature from minus 1,5 ° C to plus 6 ° C at any measuring point, "frozen" – for semi-finished products and ready-to-eat culinary products with a temperature not higher than minus 8 ° C at any measuring point);

b) where chilled products are manufactured from frozen slaughter products, this information shall be stated in the labelling of such products (for example, "manufactured from frozen raw materials");

c) the labelling shall state (where applicable) information on the category of semi-finished products;

d) the labelling may additionally state information

on the semi-finished products and ready-to-eat culinary products (for example, "breaded",

"with garnish", "without garnish", "blinchiki (stuffed pancakes)", "pelmeni", "manty").

121. The labelling of sausage products, meat delicacies (whole-muscle products) and pork back fat products shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

a) the labelling shall state information on the meat product group ("meat", "meat-containing", "meat-and-vegetable", "vegetable-and-meat"), the type of meat product ("sausage product", "whole-muscle meat product", "pork back fat product") and the processing method ("cooked", "smoked", "semi-smoked", "cooked-smoked", "raw-smoked", "dry-cured", "baked", "smoked-baked", "cooked-baked", "fried", "salted");

b) the labelling of frozen products shall state information on the thermal state ("frozen");

c) the labelling shall state (where applicable) information on the category or grade of sausage products, meat delicacies (whole-muscle products) and pork back fat products;

d) the labelling of sausage products may additionally state information on the sausage products (for example, "sausage", "small sausages", "frankfurters", "sardelki (thick sausages)", "shpikachki", "meat loaf");

e) the labelling of meat delicacies (whole-muscle products) may additionally state information on these products based on the anatomical feature (for example, "brisket", "bacon", "neck", "knuckle").

122. The labelling of canned products shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

- a) the labelling shall state information on the meat product group ("meat", "meat-containing", "meat-and-vegetable", "vegetable-and-meat"), the type of meat product ("canned products") and the processing method ("sterilized", "pasteurized");
- b) the labelling shall state information on the type of canned products ("chunk", "chopped", "forcemeat", "pâté", "ham-type");
- c) the labelling shall state (where applicable) information on the grade of canned products;
- d) where it is not possible to apply the labelling to the consumer packaging by a method that keeps the information intact and legible until the end of the shelf life (lithography, flexography or another offset printing method), information on the date of manufacture of the canned products and the assortment number (if any) shall be applied to the lid, the bottom or the label of the consumer packaging.

123. The labelling of dry products and broths shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

- a) the labelling of dry products shall state information on the meat product group ("meat", "meat-containing", "meat-and-vegetable", "vegetable-and-meat") and the type of meat product ("dry product");
- b) the labelling of broths shall state information on the meat product group ("meat"), the processing method ("dry", "canned", "liquid") and the type of meat product ("broth") (for example, "concentrated meat broth").

124. The labelling of rendered animal fats shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation, as well as with the following requirements:

- a) the labelling shall state information on the species of food-producing animal (for example, "rendered pork fat", "rendered beef fat");
- b) the labelling of frozen products shall state information on the thermal state ("frozen").

125. The labelling of gelatin shall comply with the requirements specified in paragraphs 106 – 116 of this Technical Regulation; in addition, the labelling of gelatin shall state information on the gelatin grade (if any).

126. The labelling of slaughter products and meat products for baby food shall comply with the requirements specified in paragraphs 106 – 125 of this Technical Regulation, as well as with the following requirements:

- a) the labelling shall state information indicating that such products are intended for feeding children ("for infants and young children", "for preschool children", "for school-age children"), or shall indicate the specific age of the child from which the product may be used (for example, "for children from 6 years of age");
- b) the labelling of meat products for baby food shall state information on the shelf life and storage conditions after the integrity of the consumer packaging has been broken;
- c) the labelling shall state (if applicable) information on the class of the meat product;
- d) the labelling of meat products for infants in the first year of life shall state information on the age of the child (in months) from which the product may be introduced into the child's diet, on the degree of grinding

of the product (for example, "homogenised", "puréed", "coarsely ground"), as well as recommendations for its consumption.

XII. Ensuring Conformity of Slaughter Products and Meat Products with Safety Requirements

127. The conformity of slaughter products and meat products with this Technical Regulation is ensured by meeting its requirements and the requirements of the Technical Regulations of the Customs Union that apply to these products.

128. The methods of research (testing) and measurement are established in the standards included in the list of standards containing the rules and methods of research (testing) and measurement, including sampling rules, that are necessary for applying and fulfilling the requirements of this Technical Regulation and for conducting the conformity assessment (confirmation) of products.

XIII. Conformity Assessment (Confirmation) of Slaughter Products and Meat Products

1 29. Conformity assessment (confirmation) of slaughter products and meat products and of the processes of their production, storage, transportation, sale and disposal shall comply with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

130. Before placing on the market in the customs territory of the Customs Union, slaughter products (including slaughter products for baby food) shall be subject to veterinary and sanitary examination.

131. Veterinary and sanitary examination of slaughter products (including slaughter products for baby food) and documentation of its results shall be

carried out in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) with regard to veterinary and sanitary examination.

132. Before placing on the market in the customs territory of the Customs Union, meat products (except meat products for baby food and novel meat products) shall be subject to declaration of conformity in the established procedure.

133. Conformity confirmation of meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them shall be carried out by the applicant adopting a declaration of conformity on the basis of own evidence and evidence obtained with the participation of a management system certification body (for scheme 6d) and an accredited testing laboratory (centre) included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union.

134. Declaration of conformity of meat products shall be carried out under one of the declaration schemes established by this Technical Regulation, at the applicant's choice.

When declaring conformity under schemes 3d and 6d, the applicant may be a legal entity or a natural person registered as an individual entrepreneur in accordance with the legislation of a Member State in its territory. The applicant shall be the manufacturer or shall perform the functions of a foreign manufacturer on the basis of a contract with that manufacturer with regard to ensuring conformity of the supplied meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them.

When declaring conformity under scheme 4d, the applicant may be a legal entity or a natural person registered as an individual entrepreneur in

accordance with the legislation of a Member State in its territory. The applicant shall be the manufacturer or the seller, or shall perform the functions of a foreign manufacturer on the basis of a contract with that manufacturer with regard to ensuring conformity of the supplied meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them.

135. Declaration scheme 3d includes:

compilation and analysis of technical documentation;

performance of production control;

testing of samples of meat products;

adoption and registration of the declaration of conformity;

affixing of the single mark of circulation./

The applicant takes measures to ensure that the production process is stable and ensures conformity of meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them. The applicant compiles the technical documentation and analyses it.

The applicant ensures that production control is performed.

In order to verify conformity of meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them, the applicant performs testing of samples of meat products in an accredited testing laboratory included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union.

The validity period of the declaration of conformity for serially produced meat products shall not exceed 3 years.

136. Declaration scheme 4d includes:

compilation and analysis of technical documentation;

testing of samples of meat products;

adoption and registration of the declaration of conformity;

affixing of the single mark of circulation.

The applicant compiles the technical documentation and analyses it.

To ensure confirmation of the declared conformity of a batch of meat products with this Technical Regulation and with the Technical Regulations of the Customs Union applicable to them, the applicant performs testing of samples of meat products in an accredited testing laboratory included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union.

The validity period of the declaration of conformity for meat products corresponds to the shelf life of these meat products.

137. Declaration scheme 6d includes:

compilation and analysis of technical documentation, which includes the quality and safety management system certificate (or its copy) issued by a management system certification body;

performance of production control;

testing of samples of meat products;

adoption and registration of the declaration of conformity;

affixing of the single mark of circulation;

monitoring of the stable functioning of the quality and safety management system.

The applicant takes measures to ensure stable functioning of the quality and safety management system and stable production conditions for manufacturing meat products that comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them. The applicant compiles the technical documentation and analyses it.

The applicant ensures that production control is performed and informs the management system certification body of planned changes to the management system.

In order to verify conformity of meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them, the applicant performs testing of samples of meat products

in an accredited testing laboratory included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union.

The management system certification body performs surveillance of the stable functioning of the quality and safety management system.

The validity period of the declaration of conformity for serially produced meat products shall not exceed 5 years.

138. The evidentiary materials for declaration of conformity shall include:

a) copies of documents confirming state registration as a legal entity or individual entrepreneur;

- b) technical specifications (TU) or the document in accordance with which the product was manufactured (if any);
- c) a list of documents in accordance with which the products were manufactured;
- d) the quality and safety management system certificate (or its copy) (for scheme 6d);
- e) test reports for meat products;
- f) test reports for slaughter products and (or) non-meat ingredients (if any);
- g) contract (supply agreement) or shipping documents (for scheme 4d) – if any;
- h) other documents directly or indirectly confirming conformity of meat products with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them.

139. The declaration of conformity with the requirements of this Technical Regulation shall be drawn up in the uniform form and in accordance with the rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

140. The declaration of conformity takes effect from the date of its registration, in the established procedure, in the Unified Register of Issued Certificates of Conformity and Registered Declarations of Conformity drawn up in the uniform form.

141. After completion of the conformity confirmation procedures, the applicant compiles a set of documents for the meat products, which includes:

- a) the documents provided for in paragraph 138 of this Technical Regulation (technical documentation, evidentiary materials for declaration of conformity);
- b) the test report (test reports) for tests performed in an accredited testing laboratory included in the Unified Register of Certification Bodies and Testing Laboratories (Centres) of the Customs Union;
- c) the registered declaration of conformity.

142. The set of documents for meat products shall be kept by the applicant:

- a) for serially produced products – for at least 5 years from the date of discontinuation of production of these products;
- b) for a batch – for at least 5 years from the date of sale of the batch of meat products.

143. The documents specified in paragraph 141 of this Technical Regulation shall be submitted within the framework of state control (supervision).

144. Before placing on the market in the customs territory of the Customs Union, meat products for baby food shall be subject to state registration in the procedure established by the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

145. Conformity assessment of the production processes of slaughter products and meat products (including meat products and slaughter products for baby food) with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them shall be carried out before such processes begin (before the products are placed on the market). It shall take the form of state registration of

production facilities in the procedure established by the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

146. Conformity assessment of the processes of production, storage, transportation, sale and disposal of slaughter products and meat products (including meat products for baby food and slaughter products for baby food) with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them shall be carried out in the form of state control (supervision) over compliance with the requirements established by this Technical Regulation and by the Technical Regulations of the Customs Union applicable to them.

XIV. Marking with the single mark of product circulation on the market of the Member States of the Customs Union

147. Marking with the single mark of product circulation on the market of the Member States of the Customs Union shall be performed before slaughter products and meat products are placed on the market.

Slaughter products and meat products that have undergone conformity assessment (confirmation) against the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable to them shall be marked with the single mark of product circulation on the market of the Member States of the Customs Union.

148. For unpackaged slaughter products and meat products, marking with the single mark of product circulation on the market of the Member States of the Customs Union shall be applied to the shipping documents.

149. For slaughter products and meat products placed directly in transport packaging, marking with the single mark of product circulation on the market of the Member States of the Customs Union shall be applied to the transport packaging and (or) to the label, and (or) to the package insert

placed in or attached to each transport packaging unit, or to the shipping documents.

XV. State control (supervision) of compliance with the requirements of this Technical Regulation

150. State control (supervision) of compliance with the requirements of this Technical Regulation with respect to slaughter products and meat products and the associated processes of production, storage, transportation, sale and disposal shall be carried out in accordance with the legislation of the Member State.

XVI. Safeguard clause

151. 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 Customs Union of slaughter products and meat products that do not comply with the requirements of this Technical Regulation and of the Technical Regulations of the Customs Union applicable 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 relevant decision, stating the reasons for it and providing evidence that explains the need for this measure.

ANNEX No. 1
to the Technical Regulation
of the Customs Union
"On Safety of Meat and
Meat Products"
(TR CU 034/2013)

Microbiological safety criteria for slaughter products and meat products

Product name	Indicators	Permissible levels, not more than	Note
1	2	3	4

I. Warm, chilled and frozen meat. Chilled and frozen semi-finished products

(all species of food-producing animals)

1. Warm and chilled meat:			
a) warm, in carcasses, half-carcasses, quarters, cuts	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	10	
	coliform bacteria in 1 g	not permitted	
b) warm, in carcasses, half-carcasses, quarters and cuts for baby food	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	10	
	coliform bacteria in 1 g	not permitted	

c) chilled, in carcasses, half-carcasses, quarters, cuts	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^3	
	coliform bacteria in 0,1 g	not permitted	
	bacteria of the genus <i>Proteus</i> in 0,1 g	not permitted	for products with a shelf life exceeding 7 days
d) chilled, in carcasses, half-carcasses, quarters and cuts for baby food	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^3	
	coliform bacteria in 0,1 g	not permitted	

bacteria of the genus <i>Proteus</i> in 1 g	not permitted		
e) chilled, in cuts, vacuum-packed or packed in a modified gas atmosphere	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^4	
	coliform bacteria in 0,01 g	not permitted	
	yeasts, CFU*/g, not more than	1×10^3	
	sulphite-reducing clostridia in 0,01 g	not permitted	
2. Frozen meat:			

a) in carcasses, half-carcasses, quarters, cuts	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^4	
	coliform bacteria in 0,01 g	not permitted	
b) in carcasses and cuts for baby food	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^4	
	coliform bacteria in 0,01 g	not permitted	

c) frozen meat blocks	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^5	
	coliform bacteria in 0,001 g	not permitted	
d) frozen blocks for baby food	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^5	
	coliform bacteria in 0,001 g	not permitted	

e) mechanically separated meat (MSM)	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^6 (sample preparation without surface flaming)	
	coliform bacteria in 0,0001 g	not permitted (sample preparation without surface flaming)	
3. Meat semi-finished products for preschool and school-age children	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^5	for chopped semi-finished products

mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^5	for cut semi-finished products	
coliform bacteria in 0,001 g	not permitted		
S. aureus in 0,1 g	not permitted		
moulds, CFU*/g, not more than	250	for breaded semi-finished products	
4. Meat (meat-containing) boneless semi-finished products (chilled, frozen), including marinated:			

a) large-piece	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^5	
	coliform bacteria in 0,001 g	not permitted	
b) small-piece	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	1×10^6	
	coliform bacteria in 0,001 g	not permitted	

5. Meat (meat-containing) chopped semi-finished products (chilled, frozen):			
a) shaped, including breaded	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^6	
	coliform bacteria in 0,0001 g	not permitted	
	moulds, CFU*/g, not more than	500	for breaded semi-finished products with a shelf life exceeding 1 month

b) dough-wrapped, stuffed	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	2×10^6	
	coliform bacteria in 0,0001 g	not permitted	
	moulds, CFU*/g, not more than	500	for semi-finished products with a shelf life exceeding 1 month
c) minced meat	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^6	

coliform bacteria in 0,0001 g	not permitted		
6. Bone-in semi-finished products (large-piece, portion-size, small-piece)	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^6	
	coliform bacteria in 0,0001 g	not permitted	
II. Chilled and frozen offal. Blood and blood-derived products (all species of food-producing animals)			
7. Edible blood	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^5	
coliform bacteria in 0,1 g	not permitted		

sulphite-reducing clostridia in 1 g	not permitted		
S. aureus in 1 g	not permitted		
8. Dried edible blood for baby food	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	$2,5 \times 10^4$	
	coliform bacteria in 1 g	not permitted	
	S. aureus in 1 g	not permitted	
9. Blood-derived products:			

a) edible albumin	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	$2,5 \times 10^4$	
	coliform bacteria in 0,1 g	not permitted	
	sulphite-reducing clostridia in 1 g	not permitted	
	S. aureus in 1 g	not permitted	
	bacteria of the genus Proteus in 1 g	not permitted	
b) dry blood plasma (serum) concentrate	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, not more than	5×10^4	

coliform bacteria in 0,1 g	not permitted	
sulphite-reducing clostridia in 1 g	not permitted	

III. Meat (meat-containing) sausage products. Meat (meat-containing) meat delicacies (whole-muscle products). Frozen meat (meat-containing) ready-to-eat culinary products (all species of food-producing animals)

10. Sausage products and meat delicacies (whole-muscle products), meat (meat-containing), raw-smoked, dry-cured, with a shelf life exceeding 5 days, including sliced, packed under vacuum or in modified atmosphere	coliform bacteria in 0,1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	
	S. aureus in 1 g	not permitted	

E. coli in 1 g	not permitted		
11. Sausage products, meat (meat-containing), semi-smoked and cooked-smoked	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	
	S. aureus in 1 g	not permitted	
12. Sausage products, meat (meat-containing), semi-smoked, cooked-smoked, with a shelf life exceeding 5 days, including sliced and vacuum-packed or packed in modified atmosphere	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 1 g	not permitted	

13. Pasteurised meat (meat-containing) sausages	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	2×10^2	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	B. cereus in 1 g	not permitted	
14. Sausage products for preschool and school-age children	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	

E. coli in 1 g	not permitted	for products with a shelf life exceeding 5 days
S. aureus in 1 g	not permitted	
sulphite-reducing clostridia in 0,1 g	not permitted	
yeasts, CFU*/g, max.	100	for products with a shelf life exceeding 5 days
moulds, CFU*/g, max.	100	for products with a shelf life exceeding 5 days

15. Sausage products, meat (meat-containing), cooked	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	$2,5 \times 10^3$	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	
	S. aureus in 1 g	not permitted	
16. Sausage products, meat (meat-containing), cooked, with a shelf life exceeding 5 days, including sliced and vacuum-packed or packed in modified atmosphere	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3 $2,5 \times 10^3$	for products sliced for serving
	coliform bacteria in 1 g	not permitted	

sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 1 g	not permitted		
17. Meat delicacies (whole-muscle products), meat (meat-containing), cooked	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
18. Meat delicacies (whole-muscle products), meat (meat-containing), cooked-smoked:			

a) hams, rolls, pork loin, brisket, pork neck, pork balyk, including those in casings	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
b) pork cheek (jowl), pork knuckle	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	

19. Meat delicacies (whole-muscle products), meat (meat-containing), smoked-baked, baked	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
20. Meat delicacies (whole-muscle products), meat (meat-containing), cooked, baked, smoked-baked, with a shelf life exceeding 5 days, including sliced and vacuum-packed or packed in modified atmosphere	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3 $2,5 \times 10^3$	for products sliced for serving
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	

S. aureus in 1 g	not permitted		
21. Ready-to-eat culinary products for preschool and school-age children	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^3	
	coliform bacteria in 1 g	not permitted	
	E. coli in 1 g	not permitted	for products with a shelf life exceeding 72 h.
	S. aureus in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	

yeasts, CFU*/g, max.	100	for products with a shelf life exceeding 72 h.	
moulds, CFU*/g, max.	100	for products with a shelf life exceeding 72 h.	
22. Ready-to-eat culinary products, meat (meat- containing), frozen:			
a) meat	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	1×10^4	

coliform bacteria in 0,01 g	not permitted		
S. aureus in 0,1 g	not permitted		
Enterococcus bacteria, CFU*/g, max.	1×10^3		
b) meat-containing	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	2×10^4	
	coliform bacteria in 0,01 g	not permitted	
	S. aureus in 0,1 g	not permitted	
	Enterococcus bacteria, CFU*/g, max.	1×10^3	

IV. Sausage products from heat-treated ingredients (all species of food-producing animals)

23. Blood products	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	2×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g (for products with a shelf life exceeding 2 days, – in 0,1 g)	not permitted	
	S. aureus in 1 g	not permitted	for products with a shelf life exceeding 2 days

24. Head cheeses, saltisons	mesophilic aerobic and facultative anaerobic microorganisms count (MAFAnM), CFU*/g, max.	2×10^3	
	coliform bacteria in 1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 1 g	not permitted	for products with a shelf life exceeding 2 days
25. Liver sausages	count of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, not more than	2×10^3	

coliform bacteria in 1 g	not permitted		
sulphite-reducing clostridia in 0,01 g (for products with a shelf life exceeding 2 days, – in 0,1 g)	not permitted		
S. aureus in 1 g	not permitted	for products with a shelf life that exceeds 2 days	
26. Pâtés	count of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, not more than	1×10^3	
coliform bacteria in 1 g	not permitted		

sulphite-reducing clostridia in 0,1 g	not permitted	
S. aureus in 0,1 g (for products with a shelf life exceeding 2 days, - in 1 g)	not permitted	

27. Meat jellies, jellied meat, aspics, etc.	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	2×10^3	
	coliform bacteria in 0,1 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 0,1 g (for products with a shelf life exceeding 2 days, - in 1 g)	not permitted	
28. Pâtés for the nutrition of preschool and school-age children	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	1×10^3	
	coliform bacteria in 1 g	not permitted	

E. coli in 1 g	not permitted	for products with a shelf life exceeding 72 h.
S. aureus in 1 g	not permitted	
sulphite-reducing clostridia in 0,1 g	not permitted	
yeasts, CFU*/g, not more than	100	for products with a shelf life exceeding 72 h.

moulds, CFU*/g, not more than	100	for products with a shelf life exceeding 72 h.
V. Canned meat, meat-and-vegetable, vegetable-and-meat products (all species of food-producing animals)		
29. Pasteurised canned products	must comply with the microbiological safety criteria (commercial sterility) for pasteurised canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)	

30. Sterilised canned products	must comply with the microbiological safety criteria (commercial sterility) for sterilised canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)	
31. Canned products for baby food	must comply with the microbiological safety criteria (commercial sterility) for sterilised canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)	
VI. Canned meat, meat-and-vegetable, vegetable-and-meat pâtés (all species of food-producing animals)		

32. Pasteurised canned products	must comply with the microbiological safety criteria (commercial sterility) for pasteurised canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)	
33. Sterilised canned products	must comply with the microbiological safety criteria (commercial sterility) for sterilised canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013)	
VII. Dried meat (meat-containing) products		
34. Dried meat (meat-containing) products	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	2,5 x 10 ⁴

coliform bacteria in 1 g	not permitted		
moulds, CFU*/g, not more than	100		
VIII. Chilled and frozen pork back fat and products thereof			
35. Pork back fat, chilled, frozen, unsalted	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	5×10^4	
	coliform bacteria in 0,001 g	not permitted	
36. Pork back fat and pork belly products, salted, smoked, smoked-baked	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	5×10^4	
	coliform bacteria in 1 g	not permitted	

S. aureus in 0,1 g	not permitted		
IX. Gelatin			
37. Gelatin	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	1×10^5	
coliform bacteria in 1 g	not permitted		
X. Gelatin intended for the production of meat products for baby food			
38. Gelatin intended for the production of meat products for baby food	mesophilic aerobic and facultative anaerobic microorganisms count, CFU*/g, not more than	1×10^4	
	coliform bacteria in 1 g	not permitted	

*Colony-forming units.

**ANNEX No. 2
to the Technical Regulation
of the Customs Union
"On Safety of Meat and
Meat Products"
(TR CU 034/2013)**

Microbiological safety criteria (commercial sterility) for canned products

Table 1

Commercial sterility indicators for sterilised canned products

Group of microorganisms	Commercial sterility indicator
1	2

1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. subtilis</i> group	meet commercial sterility requirements (if the count of these microorganisms is determined, it must not exceed 11 CFU* per 1 g (cm ³) of product)
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. cereus</i> and (or) <i>B. polymyxa</i> groups	do not meet commercial sterility requirements
3.	Mesophilic clostridia	meet commercial sterility requirements if the mesophilic clostridia detected do not belong to <i>C. botulinum</i> or <i>C. perfringens</i> (if mesophilic clostridia are determined, their count must not exceed 1 CFU* per 1 g (cm ³) of product)
4.	Non-spore-forming microorganisms, including lactic acid bacteria and (or) mould fungi and (or) yeasts	do not meet commercial sterility requirements

5.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	meet commercial sterility requirements, but the storage temperature must not exceed 20°C
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Table 2

Commercial sterility indicators for sterilised canned products for baby food

Group of microorganisms	Commercial sterility indicator
1	2

1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. subtilis</i> group	meet commercial sterility requirements (if the count of these microorganisms is determined, it must not exceed 11 CFU* per 1 g (cm ³) of product)
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. cereus</i> and (or) <i>B. polymyxa</i> groups	do not meet commercial sterility requirements
3.	Mesophilic clostridia	do not meet commercial sterility requirements if detected in 10 g (cm ³) of product
4.	Non-spore-forming microorganisms, including lactic acid bacteria and (or) mould fungi and (or) yeasts	do not meet commercial sterility requirements
5.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	do not meet commercial sterility requirements

Table 3

Commercial sterility indicators for pasteurised canned products

Group of microorganisms		Permissible level
1		2
1.	Mesophilic aerobic and facultative anaerobic microorganisms count	not more than 2×10^2 CFU*/g
2.	Coliform bacteria	not permitted in 1 g of product
3.	<i>B. cereus</i>	not permitted in 1 g of product
4.	Sulphite-reducing clostridia	not permitted in 0,1 g of product
5.	<i>S. aureus</i> and other coagulase-positive staphylococci	not permitted in 1 g of product

* Colony-forming units.

ANNEX No. 3
to the Technical Regulation

of the Customs Union
"On Safety of Meat and
Meat Products"
(TR CU 034/2013)

Hygienic safety requirements for slaughter products intended for the production of meat products for children's nutrition

Product group	Indicator	Permissible level, mg/kg, max.	Note
1	2	3	4

1. Meat	toxic elements:	
lead	0,1	for children under 3 years
	0,2	for children over 3 years
arsenic	0,1	
cadmium	0,03	
mercury	0,01	for children under 3 years
	0,02	for children over 3 years
chromium	10	for canned products in chrome-plated containers
antibiotics:		

levomycetin (chloramphenicol)	not permitted	< 0,0003 mg/kg	
tetracycline group	not permitted	< 0,01 mg/kg	
bacitracin	not permitted	< 0,02 mg/kg	
pesticides:			
HCH (α-, β-, γ- isomers)	0,01	for children under 3 years	
	0,015	for children over 3 years	
	DDT and its metabolites	0,01	for children under 3 years
		0,015	for children over 3 years
	dioxins	not permitted	

2. Offal (liver, heart, tongue)	toxic elements:		
	lead	0,5	
	arsenic	1	
	cadmium	0,3	
	mercury	0,1	
	chromium	10	for canned products in chrome-plated containers
	antibiotics:		
	levomycetin	not permitted	< 0,0003 mg/kg
	tetracycline group	not permitted	< 0,01 mg/kg
	bacitracin	not permitted	< 0,02 mg/kg
	pesticides:		

HCH (α -, β -, γ -isomers)	0,015	
DDT and its metabolites	0,015	
dioxins	not permitted	

ANNEX No. 4
to the Technical Regulation
of the Customs Union
"On Safety of Meat and
Meat Products"
(TR CU 034/2013)

REQUIREMENTS

for physicochemical characteristics of meat products

for children's nutrition

Table 1

Canned meat products for feeding infants and young children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Mass fraction of dry matter	g, min.	20	
2.	Protein	g	8,5 - 15	
3.	Fat	g	3 - 12	
4.	Table salt	g, max.	0,4	
5.	Starch	g, max.	3	as a thickener
6.	Rice and wheat flour	g, max.	5	as a thickener
7.	Nitrites	mg/kg	not permitted	< 0,5

Table 2

Meat-and-vegetable (vegetable-and-meat) canned products for feeding infants and young children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Mass fraction of dry matter	g	5 – 26	
2.	Protein	g	1,5 – 8	
3.	Fat	g	1 – 6	
4.	Carbohydrates	g	5 – 15	
5.	Table salt	g, max.	0,4	
6.	Starch	g, max.	3	as a thickener
7.	Rice and wheat flour	g, max.	5	as a thickener
8.	Nitrites	mg/kg	not permitted	<0,5

Table 3

Pasteurized meat (meat-containing) sausages for feeding children from one and a half years of age

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Protein	g, min.	12	
2.	Fat	g	16 – 20	
3.	Table salt	g, max.	1,5	
4.	Nitrites	mg/kg	not permitted	<0,5

Table 4

Canned meat products for feeding preschool and school-age children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Protein	g, min.	12	
2.	Fat	g, max.	18	
3.	Table salt	g, max.	1,2	
4.	Starch	g, max.	3	
5.	Rice and wheat flour	g, max.	5	
6.	Nitrites	mg/kg	not permitted	<0,5

Table 5

Sausage products for feeding preschool and school-age children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Protein	g, min.	12	
2.	Fat	g, max.	22	
3.	Table salt	g, max.	1,8	
4.	Starch	g, max.	5	
5.	Sodium nitrite	%, max.	0,003	
6.	Residual acid phosphatase activity	%, max.	0,006	for cooked sausage products
7.	Total phosphorus	%, max.	0,25	
8.	Nitrites	mg/kg	30	

Table 6

Semi-finished meat products for the nutrition of preschool and school-age children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Protein	g, not less than	10	
2.	Fat	g, not more than	20	
3.	Table salt	g, not more than	0,9	
4.	Nitrites	mg/kg	not permitted	< 0,5

Table 7

Pâtés and ready-to-eat culinary products for the nutrition of preschool and school-age children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4

1.	Protein	g, not less than	8	
2.	Fat	g, not more than	16	
3.	Table salt	g, not more than	1,2	
4.	Nitrites	mg/kg	not permitted	< 0,5

ANNEX No. 5
to the Technical Regulation
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Maximum permissible levels of residues of veterinary (zootechnical) drugs, animal growth stimulants (including hormonal preparations) and medicinal products (including antibiotics) in slaughter products, monitored on the basis

of information on their use*

Footnote. Annex 5 ceased to be in force 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).

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