

APPROVED
by the Decision
of the Commission
of the Customs Union
dated December 9, 2011
№ 880



**TECHNICAL REGULATION
OF THE CUSTOMS UNION
TR CU 021/2011**

On Food Products Safety

Table of Contents

Article 1. Scope of Application

Article 2. Purposes of Adoption

Article 3. Objects of the technical

Article 4. Definitions

Article 5. Rules of the market circulation

Article 6. Identification of food products (processes) for the purpose of their classifying to be objects of technical regulating (regulations)

Article 7. General food safety requirements

Article 8. Safety requirements for specialized food products

Article 9. Safety requirements for tonic drinks

Article 10. Ensuring of food safety in the process of production (manufacturing), storage, transfer (transportation), sales

Article 11. Food safety requirements in the process of production (manufacturing)

Article 12. Requirements for water supply of food production (manufacturing) processes

Article 13. Safety requirements to foodstuff (food) ingredients used in food production

Article 14. Requirements for the infrastructure of production units, where the process of food production (manufacturing) is carried out

Article 15. Requirements for utilizing technological equipment and tools in the food production (manufacturing) process

Article 16. Food production (manufacturing) waste storage and treatment requirements

Article 17. Requirements for the procedures of storage, transfer (transportation) and sales of food products

Article 18. Requirements for food disposal procedures

Article 19. Requirements to procedures of obtaining of unprocessed food products of animal origin

Article 20. Ensuring compliance of food products with safety requirements

Article 21. Forms of assessment (confirmation) of compliance of food products and production (manufacturing), storage, transfer (transportation), marketing and disposal procedures

Article 22. The applicant in the assessment (confirmation) of compliance of food products

Article 23. Declaration of conformity

Article 24. State registration of specialized food products

Article 25. Procedure for State Registration of specialized food products

Article 26. Unified Registry of specialized food products

Article 27. State registration of novel food products

Article 28. Procedure for State Registration of a novel type of food

Article 29. Unified Registry of novel type of food

Article 30. Veterinary cum sanitary examination

Article 31. State registration of production units

Article 32. Production units for manufacturing of food products subject to state registration

Article 33. Application for state registration of production units

Article 34. Documents confirming the state registration of production units

Article 35. Procedure for informing about change of actual data of applicant and of production unit for manufacturing of food products, subject to state registration not cleared

Article 36. Registry of production units for manufacture of food products subject to state registration

Article 37. Accounting of production units for manufacturing of food products

Article 38. State control (supervision) over observance of the present technical regulations

Article 39. Requirements for food products labelling

Article 40. Protection clause

Appendix 1. Microbiological safety standards (pathogenic)

Appendix 2. Microbiological safety standards

Appendix 3. Hygiene safety requirements for food products

Appendix 4. Permissible levels of radionuclides of cesium-137 and strontium-90

Appendix 5. Requirements for unprocessed food raw materials of animal origin

Appendix 6. Parasitologic safety characteristics of fish, crustaceans, mollusks, amphibians, reptiles and their processing products

Appendix 7. List of plants and their processing products, objects of animal origin, microorganisms, fungi and biologically active substances prohibited for use in dietary food additives

Appendix 8. Types of vegetarian raw materials for use in the manufacture of biologically active food additives for children aged 3 to 14 years and infants' herbal teas (tea drinks)

Appendix 9. Vitamins and minerals used in the manufacture of food products for baby nutrition

Appendix 10. Pesticides banned for use in the manufacture of food raw materials for the production of food products for baby nutrition

CHAPTER 1. GENERAL PROVISIONS

Article 1. Scope of application

1. Technical Regulation of the Customs Union "On Food Safety" (hereinafter, the present technical regulation) establishes:
 - 1) objects of technical regulation;
 - 2) safety requirements (including sanitary cum epidemiological, hygienic and veterinary) over objects of technical regulation;
 - 3) rules for identifying of objects of technical regulation;
 - 4) forms and procedures of assessment (confirmation) of conformity of objects of technical regulation to the requirements hereof.
2. In application of the present technical regulation, the requirements should be considered for food products in terms of their labeling, packaging materials, articles and equipment for the manufacturing of food products contacting food products, as established by relevant technical regulations of the Customs Union.
3. In the application of the present technical regulation, the requirements of technical regulations of the Customs Union should be accounted for, establishing mandatory requirements to certain types of food and to production processes, related to them (manufacturing), storage, transfer (transportation), marketing and disposal (hereinafter - technical regulations Customs Union to certain types of food products), complementing and (or) clarifying the requirements of the present technical regulation.

The requirements to certain types of food and to production processes related to them (manufacturing), storage, transfer (transportation), marketing and disposal, established by other technical regulations of the Customs Union may not change the requirements of the present technical regulation.
4. Technical regulations of the Customs Union for certain types of food establish the following:
 - 1) objects of technical regulation;
 - 2) security requirements to objects of technical regulation;
 - 3) rules for identifying objects of technical regulation.

Technical regulations of the Customs Union to certain types of food may contain labeling requirements and conformity assessment schemes not contradictory to the requirements of the present technical regulation.

Article 2. Purposes of doption

The purposes of adoption of the present technical regulation are:

- 1) protection of life and (or) human health;

- 2) prevention of actions, misleading purchasers (consumers);
- 3) environmental protection.

Article 3. Objects of technical regulation

1. The objects of the present technical regulation coverage are:
 - 1) food products;
 - 2) production processes (manufacturing), storage, transportation (transportation), sale and disposal, related to the food requirements.
2. The present technical regulation is not applicable to food products manufactured by the citizens at homesteads, in private farmsteads or by citizens involved in gardening, horticulture, animal husbandry, and to processes of production (manufacturing), storage, transportation (transportation) and disposal of food products intended solely for personal consumption, and not intended for circulation at the customs territory of the Customs Union, cultivation crops and productive animals in vivo conditions.

Article 4. Definitions

The following definitions are used for the purposes of this technical regulation:

adapted milk formulas (human milk substitutes) – baby food products for infants manufactured in liquid or powder form, on the basis of cow milk, or milk of other productive animals and being as close as possible in chemical composition to human milk to meet the physiological needs of children of the first years of life in indispensable substances and energy;

food flavoring agent (flavor) - food flavoring agent or flavoring preparation not directly consumed by human as food or thermal technological flavor or a smoking flavor, or precursors of flavors, or mixtures thereof (flavoring part) designed for imparting flavor to food products and (or) flavor (except sweet, sour and salty), with or without addition of other components;

food safety - the condition of food, indicative of absence of unacceptable risks associated with harmful effects on human beings and future generations;

biologically active additives to food (BAA) - natural and (or) identical-to-natural biologically active substances and probiotic microorganisms intended for consumption with food or for introduction into food products;

drinking water for baby food - drinking water intended for drinking by babies, for cooking and restoration of dry food for feeding babies domestically;

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

harmful effects of food on human - impact of adverse factors related to presence of food contaminants, pollutants, which generate threat to human life or health or threat to life and health of future generations; not understood

issuance of food products into circulation – buying cum selling and other means of transfer of food products in the customs territory of the Customs Union, starting with the manufacturer or importer;

genetically modified (genetic engineering, transgenic) organisms (hereinafter - GMO) - an organism or several organisms, any non-cellular, unicellular or multicellular formation, possessing the capacity for reproduction or transfer of heritable genetic material, different from natural organisms, produced by virtue of genetic engineering techniques and (or) containing genetically engineered material, including genes, fragments thereof or combinations of genes;

state registration of production units, carrying out activities in acquisition, processing (treatment) of unprocessed foodstuff (food) raw materials of animal origin (hereinafter - state registration of production units) - exercise of admission of a legal entity or an individual entrepreneur to the activities of preparation, processing (treatment) of unprocessed foodstuff (food) raw materials of animal origin;

baby herbal drink (herbal tea) - food product for baby feeding, made on the basis of herbs and herbal extracts;

identification of food - procedure of inclusion of food products into the scope of objects of technical regulating via technical regulation;

food products manufacturer – an organization, regardless of its legal form or an individual entrepreneur, including foreign ones, carrying out, on its behalf, production (manufacturing) of food products for sales to purchasers (consumers) and responsible for the compliance of products with technical regulations;

importer – a resident of a member state of the Customs Union, releasing food products, supplied by a non-resident to the member state of the Customs into circulation in the customs territory of the Customs Union, and bearing responsibility for compliance of the above products with the requirements of the present technical regulation;

food component (food ingredient) (hereinafter - component) - product or substance (including nutritional supplements, flavorings), which is used, according to the formulation, in the production (manufacturing) of food products being their integral part;

contamination (pollution) of food products – ingress of objects, particles, substances and organisms (contaminants, pollutants) into food products and their presence in amounts extrinsic for given food or exceeding the established levels due to which fact the food acquires properties, dangerous to a human;

initial milk blends – blends, adapted (maximum close in chemical composition to human milk) or partially adapted (partly close in chemical composition to human milk) and made on the basis of cow milk or other producing animals milk and intended for feeding babies from the first days of life to six months' age;

unprocessed food products of animal origin - carcasses (small carcasses) of producing animals of all kinds, their parts (including blood and offal), raw milk, raw skimmed milk, raw cream, bee products, eggs and of egg products, catch of aquatic biological resources, aquaculture production, which have not undergone processing (treatment);

norms of physiological demands for energy and nutrients - level of daily consumption of nutrients sufficient to meet physiological demands of **no** not less than 97.5 percent of the population with account to age, sex, physiological status and physical activity;

nutrients (food substances) - substances which constitute components of food products, used by a human as source of energy, sources or precursors of substrates for buildup, growth and regeneration of organs and tissues; for formation of physiologically active substances involved in regulation of vital processes, and defining nutritional value of food products;

enriched food products - food products, having one or more food and (or) a biologically active substance and (or) the probiotic microorganisms added thereto which haven't been initially present therein or which have been present in insufficient amount or lost in the course of production (manufacturing) process; with the above and as guaranteed by the manufacturer, the content of each of active substances used for enrichment, is brought to level, consistent with the criteria for food products as a source of a nutrient or other distinctive features of food products, whereas the maximum level of food and (or) biologically active substances within such production must not exceed the upper safe level of consumption of the above substances from all potential sources (in case such levels being established);

aquaculture facilities - fish, aquatic invertebrates, aquatic mammals, algae and other aquatic plants and animals, contained, bred, including those grown in semi-free conditions or artificially created habitat;

food consignment - certain amount of food product of the same designation, identically packed, produced (manufactured) by the same manufacturer as per the same regional (interstate) standard or national standard, and (or) unit standards and (or) other documents of the manufacturer within a certain period of time, accompanied by shipping documentation, ensuring traceability of food products;

food additive - any substance (or mixture of substances) having or not having its own nutritional value and usually not consumed by a human directly, deliberately introduced into food products with a technological purpose (function) during its production (manufacturing), transfer (transportation) and storage which fact causes or may cause the substance or its conversion products to become components of food product; with the above, food additive may perform one or several technological functions;

food products - products of animal, vegetarian, microbiological, mineral, synthetic or biotechnological origin in natural, treated or processed form, which are intended for human consumption, including specialized food products, drinking water, packaged in containers, drinking mineral water, alcoholic products (including beer and beer-based beverages), soft drinks, biologically active additives (BAA), chewing gum, sourdough and starter cultures of microorganisms, yeast, food additives and flavorings, as well as foodstuff (food) raw materials;

food products of aquaculture - aquaculture facilities extracted (caught) from semi-free conditions of their keeping, breeding or artificial habitat environment;

food products of dietary and clinical nutrition - specialized food products possessing a given nutrition and energy value, physical and organoleptic properties and intended for use in therapeutic diets;

food products of dietary prophylactic nutrition - specialized food products intended for correction of carbohydrate, fat, protein, vitamin and other types of metabolism; the above food products possess an altered content and (or) the ratio of the individual substances with respect to their natural content and (or) where substances or components are introduced which were not originally present, as well as food products, intended to reduce the risk of disease;

food products for baby nutrition - specialized food products intended for babies' nutrition (for babies from 0 to 3 years old; not cleared pre-school children from 3 to 6 years old, school age children from 6 years old and older), complying with relevant physiological demands of the child's organism and not harmful to the health of the child of appropriate age;

food products for athletes nutrition -specialized food products of a preset chemical composition, of increased nutritional value and (or) directive efficiency, consisting of set of products or represented as their as separate types, exercising specific influence to increase the adaptive capacities of man against physical and neuro-emotional stress;

food products of non-industrial manufacture – food products obtained by citizens domestically and (or) in private farmsteads or by citizens involved in gardening, horticulture, animal husbandry and other relevant activities;

novel food products - food products (including food additives and flavorings), which has never earlier been used by human as food in the customs territory of the Customs Union, viz.: with new or intentionally modified primary molecular structure; consisting of or extracted from microorganisms, fungi and microscopic algae, plants; extracted from animals; obtained from GMOs or by virtue of them; nanomaterials and nanotechnology products, with the exception of food products obtained by traditional methods, being in circulation and considered safe due to the record of experience;

dehydrated food products - food products, with completely or partially removed water, having been present in it originally;

baiting food products - food products for baby nutrition, which starts being administered into the baby food of the first year of life as a supplement to breast milk, breast milk substitutes and subsequent milk mixtures and produced (manufactured) on the basis of products and of animal and (or) vegetarian origin;

mixed composition food products - food products, consisting of two or more components, except for food additives and flavorings;

processing (treatment) - thermal treatment (except freezing and chilling), smoking, curing, maturing, souring, salting, drying, pickling, concentrating, extraction, extrusion or the combination of the above processes;

subsequent milk blends - adapted (maximum close in chemical composition to human breast milk) or partially adapted (partly close in chemical composition to human breast milk), mixtures produced on the basis of cow milk or milk of other producing animals and intended for nutrition of babies of older-than six months age in combination with baiting food products;

prebiotics - food substances, selectively stimulating the growth and (or) a biological activity of representatives of human intestinal protective microflora and helping to maintain its normal structure and biological activity under regular consumption within food products;

probiotic microorganisms – living, non-pathogenic and non-toxicogenic microorganisms being representatives of the protecting groups of the normal intestinal microbiota of a healthy human and natural symbiotic associations consumed with food products to improve (optimize) the composition and biological activity of the human protective intestinal microflora;

foodstuff (food) raw materials - products of animal, vegetarian, microbiological, mineral, synthetic or biotechnological origin as well as potable water used for production (manufacturing) of food products;

productive animals - animals, purposefully used for obtaining food products from them, except fish, aquatic invertebrates, aquatic mammals and other aquatic animals;

production unit, in which the activities are carried out of acquisition, processing (treatment) of unprocessed foodstuff (food) raw materials of animal origin - a unit (building, structure, premises, facility and other) for carrying out activities in the acquisition, processing (treatment) of unprocessed foodstuff (food) raw materials of animal origin, used in implementation of the above activities, belonging to a legal entity or physical person, being an individual entrepreneur, exercising the activity under the right of ownership or other legal basis;

traceability of food products - possibility to establish (documentarily and (or) electronically) the manufacturer and subsequent owners of food products in circulation, except for the final consumer, as well as the place of origin (production, manufacture) food and (or) foodstuff (food) raw materials;

the process of production (manufacturing) of food – a complex or a combination of sequentially performed various processing operations under production (manufacturing) of food products;

nurse pond fish – fish, grown and (or), kept over in the facility, installed in a water board to maintain the fish in a live condition;

perishable food products - food products, whose shelf life does not exceed 5 days, unless otherwise provided by the technical regulations of the Customs Union for individual types of food products requiring special temperature conditions for storage and transfer (transportation) in order to maintain safety and to prevent the development of malignant microorganisms and (or) the buildup of toxins to levels, dangerous for human health;

specialized food products - food products, for which there are requirements are established as to the content and (or) to the ratio of individual substances or all substances and components and (or) to change the content and (or) the ratio of the individual substances with respect to their natural content in food product; and (or) substances or components are included which have not been present originally (except food additives and flavorings); and (or) the manufacturer claims their treatment and (or) preventive properties, and which are intended for the safe consumption of food products by certain categories of people;

food products shelf life - the time period during which the food products must fully comply with safety requirements established by the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products; as well as retain their consumer properties declared in the labeling and after which period the food products are not suitable for their intended use;

technological facilities - substances or materials or their derivatives (except for equipment, packaging materials, items and utensils), which, without being components of food products, are intentionally used in the processing of foodstuff (food) raw materials and (or) in the manufacturing of food products for specific technological purposes; and which are removed from such raw materials or such food products after achieving the above purposes; or otherwise their residual amounts do not produce any technological effect in the finished food products;

tonics - alcoholic and nonalcoholic beverages containing tonicity agents (components), including those of vegetarian

origin, in an amount sufficient to provide a tonic effect on the human body, except tea, coffee, and drinks made on their basis;

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

food products disposal – usage of food products non-compliant with the requirements of technical regulations of the Customs Union for purposes other than the ones, for which food products are intended and are typically used; or bringing of any food products non-compliant with technical regulations of the Customs Union to the condition, not suitable for any of its use and application, as well as excluding an adverse effect on humans, animals and the environment.

Article 5. Rules of Market Circulation

1. Food products shall be released into circulation in the market, provided they are compliant with the present technical regulation and other technical regulations of the Customs Union, valid and effective for the above food products.

2. Food products which meet to the requirements of the present technical regulation and other technical regulations of the Customs Union, valid and effective for them, and which has passed estimation (confirmation) of conformity shall be marked with a single sign of products circulation in the market of the member states of the Customs Union.

3. Food products in circulation, including foodstuff (food) raw materials must be accompanied by shipping documentation, ensuring traceability of the products.

4. Food products, not complying with the requirements of the present technical regulation, and (or) other technical regulations of the Customs Union, valid and effective for them, including food products that have expired, shall be subject to withdrawal from circulation by business operators (owners of food products) on their own or via instruction from authorized state control (supervision) bodies of the member state of the Customs Union.

Article 6. Identification of Food Products (Processes) for the Purposes of Their Classifying to be Objects of Technical Regulating via Technical Regulations

1. For the purposes of food products classifying to be objects of technical regulating, to which the present technical regulation is applied, the food products identification shall be carried out by the interested parties.

2. Identification of food products shall be held by their name and (or) its features set out in the definition of such products in the present technical regulation or in technical regulations of the Customs Union for individual types of food products, and (or) by visual and (or) by organoleptic and (or) by analytical methods.

3. Identification of food products shall be conducted by the following methods:

1) by name - by virtue of comparing the name and purpose of food products indicated in the consumer package label and (or) in shipping documents, to the name specified in the definition of the type of food product in the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products;

2) by visual method - by comparing the appearance of food products to features set forth in the definition of food

product in the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products;

3) by organoleptic method - by comparing the organoleptic characteristics of food products to the features set forth in the definition of such a food product of the present technical regulations or technical regulations of the Customs Union for individual types of food products. The organoleptic method is applied in case the food products cannot be identified by name and or by visual method;

4) by analytical method - through verification of compliance of physical cum chemical and (or) the microbiological parameters of food products to the features set forth in the definition of such food products in the present technical regulation or technical regulations Customs Union for individual types of food products. The analytical method is resorted to, in case food products are impossible to be identified by name, by visual or by organoleptic methods.

CHAPTER 2 FOOD PRODUCT SAFETY REQUIREMENTS

Article 7 General requirements to food safety

1. Food products in circulation in the customs territory of the Customs Union must be safe during the specified period of validity, if used as per the appropriation.

2. Safety factors of food products are set out in Annexes 1, 2, 3, 4, 5 and 6 of the present technical regulation.

3. Safety factors (other than microbiological) of mixed composition food products are determined by the contribution of individual components with account to weight fractions and safety factors for these components established by the present technical regulations, unless otherwise provided by the Appendices 1, 2, 3, 4, 6 of these technical regulations, and (or) technical regulations of the Customs Union for individual types of food products.

4. Safety factors (other than microbiological) of dehydrated food products are calculated in the equivalent of the original foodstuff (food) raw materials with the account to the dry solids content and to same in dehydrated food products, unless otherwise specified in Annexes 1, 2, 3, 4, 5 and 6 of the present technical regulations and (or) technical regulations of the Customs Union for individual types of food products.

5. The presence of infectious, parasitic diseases and their toxins, which are hazardous to human and animal health, is not allowed in food products in circulation.

6. The shelf life and storage conditions for food production are established by the manufacturer.

7. The materials used for the manufacture of packaging, of items in contact with food products, must comply with requirements established by the relevant technical regulations of the Customs Union.

8. The requirements to food additives, flavorings and technological facilities used in manufacturing of food products shall be established by the relevant technical regulations of the Customs Union.

9. During the production (manufacturing) of food products from foodstuff (the food) raw material obtained from GMO

of vegetarian, animal and microbial origin, the GMO lines should be used which have passed state registration.

Provided the manufacturer have not used GMO in the manufacture of food products, the GMO content within food products of 0.9 percent or less is an accidental or technically irremovable impurity, and such food products are not referred to food products containing GMO.

10. Production (manufacturing) of baby consumption food products for infants shall be carried out at specialized production units, or within specialized shops, or at specialized processing lines.

11. Helminth eggs and cysts of intestinal pathogenic protozoa are not allowed in fresh and freshly frozen dining greenery, vegetables, fruit and berries.

12. The content of each food or biologically active substance in enriched food products, used for enrichment of same, must be brought to the level of consumption of 100 ml or 100 g, or to a single portion of such products being not less than 5 per cent of the daily consumption level.

The content of probiotic microorganisms in enriched food products should constitute **no** less than 10^9 colony-forming units (microbial cells) per 1 g or 1 ml of such products.

Article 8. Safety requirements to specialized food products

1. Foodstuff (food) raw materials containing GMO, are not allowed for use in production (manufacturing) of food products for baby consumption, for pregnant and lactating women.

Foodstuff (food) raw materials obtained using pesticides, are not allowed for use in production of food products for baby consumption in accordance with Annex 10.

2. Food products for pregnant and lactating women must meet the requirements set out in Annexes 1, 2 and 3 to the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products.

3. By their consistency, food products for infants of the first year of life must comply with age-related physiological characteristics of the digestive system of child of the given age.

4. Food products for baby consumption must meet the following requirements:

cookies for baby food must not contain more than 25 percent of added sugar;

bakery items for infant consumption must contain less than 0.5 percent of salt.

5. Food products for baby consumption must not contain:

ethyl alcohol more than 0.2 percent;

natural coffee;

kernels of apricot seeders;

vinegar;

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

6. The food products for baby consumption by early-age infants must not contain fatty acids trans-isomers in in milk

substitutes of more than 4 percent of the total fatty acids content.

7. Use of benzoic acid, sorbic acid and their salts is forbidden in production (manufacturing) of food products for baby consumption.

8. The following types of foodstuff (food) raw materials are not allowed for use in production (manufacturing) of food products for baby consumption by early-age infants:

- 1) cheese with acidity of more than 150 degrees by Terner;
- 2) soybean flour (except for isolate and soy protein concentrate);
- 3) grain and its processing products, infected with pests and contaminated with foreign material and pests;
- 4) products of slaughter of productive animals and poultry, subjected to refreezing;
- 5) raw materials from fish and non-fish species, subjected to refreezing;
- 6) mechanically deboned meat of producing animals and of poultry;
- 7) collagen-containing poultry meat raw material;
- 8) by-products of productive animals and poultry, except for liver, tongue, heart and blood;
- 9) trimmed beef with mass fraction of connective and fatty tissue exceeding 12 per cent;
- 10) trimmed pork with mass fraction of adipose tissue exceeding 32 percent;
- 11) trimmed mutton with mass fraction of adipose tissue exceeding 9 per cent;
- 12) carcasses of chickens and broiler chickens of category 2;
- 13) frozen blocks of trimmed meat of different species of animals, and by-products (liver, tongue, heart) with shelf-life of more than 6 months;
- 14) meat of bulls, boars and lean animals;
- 15) fish raw material obtained from nurse pond fish and benthic fish species;
- 16) eggs and meat of waterfowl;
- 17) spreads;
- 18) salted butter;
- 19) vegetable oils – cotton seed, sesame seed;
- 20) oils with a peroxide value of over 2 mmol of active oxygen per kg of fat (excluding olive oil); olive oil with a peroxide value of over 2 mmol of active oxygen per kg of fat;
- 21) diffusive concentrated juices;
- 22) spices (except dill, parsley, celery, cumin, basil, sweet white pepper, allspice, oregano, cinnamon, vanilla, coriander, cloves, bay leaf as well as onion, garlic, whose content is established by the manufacturer);
- 23) egg powder (for perishable food products);
- 24) hydrogenated oils and fats, fats with a high saturated fatty acids content;
- 25) burning spices (pepper, horseradish, mustard);
- 26) mayonnaise, mayonnaise sauces, sauces based on vegetable oils, creams based on vegetable oils. fats for special

purposes, frying fat.

9. The following types of foodstuff (food) raw materials are not allowed for use in production (manufacturing) of food products for consumption by pre-school and school age children:

- 1) products of slaughter of productive animals and poultry, subjected to refreezing;
- 2) raw materials from fish and non-fish species, subjected to refreezing;
- 3) mechanically deboned meat of producing animals and of poultry;
- 4) collagen-containing poultry meat raw material;
- 5) frozen blocks of trimmed meat of different species of animals, and by-products (liver, tongue, heart) with shelf-life of more than 6 months;
- 6) trimmed beef with mass fraction of connective and fatty tissue exceeding 20 per cent;
- 7) trimmed pork with mass fraction of adipose tissue exceeding 70 percent;
- 8) trimmed mutton with mass fraction of adipose tissue exceeding 9 per cent;
- 9) meat of bulls, boars and lean animals;
- 10) productive animals and poultry by-products, except for liver, tongue, heart and blood;
- 11) eggs and meat of waterfowl;
- 12) diffusive concentrated juices;
- 13) oils with a peroxide value of over 2 mmol of active oxygen per kg of fat (excluding olive oil); olive oil with a peroxide value of over 2 mmol of active oxygen per kg of fat;
- 14) vegetable oils – cotton seed;
- 15) hydrogenated oils and fats, fats with a high saturated fatty acids content;
- 16) burning spices (pepper, horseradish, mustard);

10. In production (manufacture) of biologically active food supplements for children of 3 to 14 years old and children's herbal drinks (herbal teas) for infants it is allowed to use only vegetarian raw materials specified in Annex 8 to the present technical regulation.

11. In production (manufacturing) of food for baby consumption by early-age infants, it is allowed to use vitamins and mineral salts specified in Annex 9 to the present technical regulation.

12. In production (manufacturing) of food for baby consumption by children of all ages with the purpose to impart specific aroma and flavor it is allowed to use only natural edible flavors (flavoring substance) and for children older than 4 months it is allowed to use vanillin.

13. Plants and derived products, animal facilities, bacteria, fungi, and biologically active substances, posing threat to human life and health and set out in Annex 7 of the present technical regulation are not allowed for use in production (manufacturing) of biologically active additives (BAA).

14. Biologically active additives (BAA) must comply with hygiene safety requirements to food products stipulated in Annex 1, 2, 3 of the present technical regulations. Contents in daily dose of biologically active additives (BAA) of biologically

active substances derived from plants and (or) their extracts must be within the range of 10 to 50 percent of value of their single therapeutic dose determined in using these substances as medicines.

Article 9 Safety requirements for tonics

Tonics (including energy drinks) are produced (manufactured) in the form of soft drinks and soft-alcoholic drinks.

Caffeine and plants (plant extracts) containing it, tea, coffee, guarana, yerba mate and medicinal plants and their extracts, producing tonic effect (ginseng, rhaponticum, rhodiola rosea, lemongrass, siberian ginseng) are allowed for use as sources of tonic substances (components). No more than than two tonic substances (ingredients) are allowed to be introduced into non-alcoholic drinks, while no not more than one – into soft-alcoholic drinks.

In production (manufacturing) of tonics use is allowed of minerals, easily digestible carbohydrates, vitamins and vitamin-like substances, stimulants and substrates of energy metabolism.

The caffeine content in tonics must not exceed 400 mg/dm³.

CHAPTER 3. REQUIREMENTS FOR PROCESSES OF PRODUCTION (MANUFACTURING), STORAGE, TRANSFER (TRANSPORTATION), MARKETING AND DISPOSAL OF FOOD PRODUCTS

Article 10. Ensuring safety of food products in the process of production (manufacturing), storage, transfer (transportation), sales

1. Producers, sellers and persons performing functions of foreign manufacturers of food products are obliged to carry out the processes of their production (manufacturing), storage, transfer (transportation) and sales in a manner, that such products meet the requirements established for them by the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products.

2. In implementation of the processes of production (manufacturing) of food products related to safety requirements for such products, the manufacturer shall establish, implement and maintain procedures based on HACCP principles (in English transcription HACCP - Hazard Analysis and Critical Control Points), set out in Part 3 of this article.

3. To ensure the safety of food products in the process of production (manufacturing) the following procedures must be developed, implemented and supported:

- 1) selection of food production (manufacturing) processes indispensable to ensure the safety of food products;
- 2) selection of sequence and flow of technological operations of production (manufacturing) of food products with the purpose to avoid contamination of food (the food) raw materials and food products;
- 3) definition of controlled steps of technological operations and food products on the stages of its production

(manufacturing) in the production control programs;

4) carrying out control over the foodstuff (food) raw materials, technological facilities, packaging materials, items utilized in the production (manufacturing) of food products, as well as over food products by virtue of arrangements, providing the required authenticity and completeness of control;

5) execution of control over the functioning of the processing equipment in the procedure, ensuring the production (manufacturing) of food products to be in accordance with the requirements of this technical regulations and (or) technical regulations of the Customs Union for individual types of food products;

6) documenting of information about the controlled stages of technological operations and the results of food products control;

7) observance of compliance with storage and transfer (transportation) of food products;

8) maintenance of production rooms, facilities, technological equipment and inventory used in the production (manufacturing) of food products, in the condition ruling out the contamination of food products;

9) the choice of methods and enforcement of staff personal hygiene in order to ensure food products safety.

10) selection of methods ensuring food products safety, to establish periodicity of cleaning, washing, disinfection and disinfestation of production facilities, technological equipment and inventory used in the production (manufacturing) of food products;

11) maintenance and storage of documents on hard and (or) soft (electronic) carriers confirming compliance of the manufactured food products with requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products;

12) traceability of food products.

Article 11. Requirements for food products safety in the process of production (manufacturing) thereof

1. For the purposes of ensuring compliance of food products released into circulation with the requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products, the manufacturer is obliged to implement food safety procedures in the process of production (manufacturing) of such food products.

2. The architecture of security in the process of production (manufacturing) of food production and the control thereof shall be carried out by the manufacturer independently and (or) with the participation of a third party.

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

1) a list of hazards which may, in the production (manufacturing) process, result in release of food not meeting the requirements of the present technical regulations, and (or) technical regulations of the Customs Union for individual types of food products;

2) list of critical control points of the production (manufacturing) process - parameters of technological operations of

the production (manufacturing) process of food products (or part thereof); parameters (indicators) of security of foodstuff (food) raw materials and packing materials which require control to prevent or eliminate hazard factors referred to in para 1 of this part;

3) limit values of the parameters, monitored at critical control points;

4) procedure of monitoring of critical control points of the production (manufacturing) process;

5) sequencing of action procedures in case of deviation of values of indicators from limit values, specified in para 3 of this part;

6) periodicity of checks of conformity of the food products to be released into circulation to the requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products;

7) periodicity of cleaning, washing, disinfection, **deratization** check spelling and disinfestation of the production premises; of cleaning, washing and disinfection of technological equipment and inventory used in production (manufacturing) of food products;

8) measures to prevent penetration of rodents, insects, synanthropic birds and animals production premises.

4. The manufacturer is obliged to maintain and store records of implementation of measures to ensure safety in the process of production (manufacturing) of food products, inclusive of documents, confirming the safety of unprocessed foodstuff (food) animal raw materials, on hard and (or) soft (electronic) carriers.

Documents confirming the safety of unprocessed foodstuff (food) raw materials of animal origin shall be kept for three years from the date of issue.

5. Taking food directly in industrial premises is forbidden.

6. Workers involved in jobs related to production (manufacturing) of food products, wherein the workers have direct contact with foodstuff (food) raw materials and (or) food products, are subject to primary (when applying for the job) and periodic medical examinations in accordance with the legislation of a Member State of the Customs Union.

7. Patients with infectious diseases, persons suspected of such diseases, persons in contact with patients with infectious diseases, persons - carriers of infectious diseases are not allowed for work, related to the production (manufacturing) of food products.

Article 12. Requirements for water supply to processes of production (manufacturing) of food products

1. Amount of cold and hot water, steam, ice must be sufficient to ensure the production (manufacturing) of safe food products.

2. Water in various aggregate states used in production (manufacturing) of food products must meet the following requirements:

1) water used in the process of production (manufacturing) of food products and being directly in contact with foodstuff (food) raw materials and packaging materials must meet the requirements for drinking water established by the

legislation of a Member State of the Customs Union.

2) steam used in production (manufacturing) of food products and being in direct contact with foodstuff (food) raw materials and packaging materials must constitute a source of contamination of food products.

3) ice used in production (manufacturing) of food products must be made from drinking water, meeting the requirements for drinking water, established by appropriate legislation of a Member State of the Customs Union .

3. Requirements to water supply:

1) in industrial processes, not directly linked to the production (manufacturing) of food products (fire alarm system, cooling of refrigeration equipment, production of steam, etc.), as well as in the processing (treatment) of foodstuff (food) raw materials of vegetarian origin for technical purposes (hydro feeding, washing), water is allowed for use, which does not meet the requirements for drinking water. Pipelines, designed for such processes must not be used for drinking water supply and must bear features, enabling to distinguish them from drinking water pipelines;

2) in heat treatment of foodstuff (food) raw materials and products in sealed containers, and (or) in using the relevant equipment, the conditions must be provided to prevent contamination of food products with water used for cooling the above containers and equipment.

Article 13. Safety requirements to the foodstuff (food) raw materials used in manufacturing of food production

1. Foodstuff (food) raw materials used in production (manufacturing) of food products, must comply with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, and must boast traceability.

2. Foodstuff (food) raw materials of vegetarian origin shall be used for production (manufacturing) of food products, only with available information on use of pesticides in the cultivation of relevant plants need justification, on fumigation of industrial premises, of containers for raw materials storage in order to protect the above raw materials from pests and diseases of agricultural plants. Not cleared

3. Unprocessed foodstuff (food) raw materials of animal origin must be obtained from production animals which have not been exposed to natural or synthetic estrogenic, hormonal substances, thyreostatic preparations (animal growth stimulators), antibiotics and other medicines for veterinary use, administered prior to slaughter before expiry terms of their discharge from bodies of such animals.

4. Storage of foodstuff (food) raw materials and components used in production (manufacturing) of food products, must effected within environment fostering the prevention of spoilage and protection of the above raw materials and components from contaminants.

Article 14. Requirements for organization of production rooms in which the process of production (manufacturing) of food products is carried out

1. Design layout of production rooms, their construction, location and size must provide:

- 1) possibility of effecting flow-line technology operations, eliminating counter-flows or cross-flows of foodstuff (food) raw materials and food products, clean and contaminated inventory;
- 2) prevention or minimization of pollution of air, used in producing (manufacturing) of food products;
- 3) protection against penetration of animals, including rodents and insects to production rooms;
- 4) ability to perform the required maintenance and routine repair of process equipment, cleaning, washing, disinfection, disinfestation and **deratization** check spelling of production rooms;
- 5) required space for technological operations;
- 6) protection against accumulation of dirt, shedding particles in the food products under manufacture; formation of condensation, mold on surfaces of production rooms;
- 7) conditions for storage of foodstuff (food) raw materials, packaging materials and food products.

2. Production rooms in which the production (manufacturing) of food products is carried out, must be equipped with:

- 1) natural and mechanical ventilation facilities, whose number and (or) power, construction and design enable to avoid contamination of food products, as well as provide access to filters and other parts of the above systems, needing to be cleaned or replaced;
- 2) natural or artificial lighting, conforming to relevant requirements established by the legislation of a Member State of the Customs Union;
- 3) toilets, whose doors must not front to production rooms and must be equipped with hangers for working clothes before entry to the vestibule equipped with washbasins with hand washing devices;

4) hand-washing sinks with hot and cold water supply and with cleansers and wiping and (or) hand drying facilities.

3. Storage of personal and industrial (special) clothing and footwear of the staff is not allowed in production rooms.

4. Production facilities are not allowed to be used for storage of any substances and materials not utilized in production (manufacturing) of food products, including detergents and disinfectants with the exception of detergents and disinfectants needed to perform routine washing and disinfection of production rooms and equipment.

5. Parts of the production rooms, in which the production (manufacturing) of food products is carried out, must meet the following requirements:

1) floor surfaces must be made of a waterproof, washable and non-toxic materials, be accessible for washing and, if necessary, for disinfection, and their proper drainage;

2) wall surface must be made of waterproof, washable and non-toxic materials which can be subject to washing and, if

necessary, to disinfection;

3) ceilings or (in the absence of ceilings) internal roof surfaces and structures which situate over production rooms must ensure prevention of the accumulation of dirt, mold and the shedding of particles of such ceilings or surfaces and structures and to facilitate moisture condensation reduction;

4) opening outer windows (transoms) must be equipped with insects protective nets, easily detachable for cleaning;

5) doors of production rooms must be smooth, and made of non-absorbent materials;

6. Opening of doors must be done outwards from production rooms, unless otherwise provided by fire safety requirements.

7. Sewer drainage equipment in production rooms must be designed and constructed to avoid risk of contamination of food products.

8. Repair of production rooms is forbidden to be done simultaneously with production (manufacturing) of food products in such production rooms.

Article 15. Requirements for the use of technological equipment and inventory in the process of production (manufacturing) of food products

1. In the course of production (manufacturing) of food products use must be made of processing equipment and inventory in contact with food products which:

1) have structural and operational characteristics to ensure production (manufacturing) of food products meeting the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products;

2) provide opportunity for their washing and (or) the cleaning and disinfection;

3) are made of materials meeting the requirements for materials to be in contact with food products.

2. Technological equipment should be equipped with monitoring instruments, if it is indispensable for achieving the objectives of this technical regulation and (or) technical regulations of the Customs Union for individual types of food products.

3. Functional surfaces of the process equipment and of the inventory in contact with food products, must be made of non-absorbent materials.

Article 16. Requirements for storage and waste removal of production (manufacturing) of food products

1. Waste generated in the process of production (manufacturing) of food products, must be regularly removed from production rooms.

2. Waste generated in the process of production (manufacturing) of food products, are divided into the following categories:

- a) waste consisting of animal tissues;
- b) waste resulting from productive animals life activity not understood;
- c) other waste (solid waste, garbage).

3. In accordance with its category, waste should be separately placed in sealed, labeled, containers which are in good condition and used exceptionally for collection and storage of waste and trash.

4. Design characteristics of the containers, specified in Part 3 of this article, must enable their cleaning and (or) washing and protection against penetration of animals.

5. Removal and disposal of waste from production rooms, from the production site for production of (manufacturing) of food products, must not result in contamination of food products, environment, and to emergence of threat to human life and health.

Article 17. Requirements to processes of storage, transfer (transportation) and sales of food products

1. Transfer (transportation) of food products shall be carried out by vehicles in accordance with the transfer (transportation) conditions set up by the manufacturer of such products, and in absence of same - in accordance with the conditions of storage of food products set up by the manufacturer of such products.

2. When using vehicles and (or) containers for simultaneous transfer (transportation) of different food products or food products cum other goods, conditions shall be provided to rule out any their contact, pollution, and changing the organoleptic properties of food products.

3. Designs of load compartments of vehicles and containers must ensure protection of food against contamination, penetration of animals, including rodents and insects; as well as cleaning, washing, disinfection of same.

4. Load compartments of vehicles, containers and tanks used for the transfer (transportation) of food products must be capable of maintaining due conditions of transfer (transportation) and (or) storage of food products.

5. Inner surface of the load compartments of vehicles and containers should be made of washable and non-toxic materials.

6. The load compartments of vehicles and containers must be subject to regular cleaning, washing, disinfection at the intervals required to prevent load compartments of vehicles and containers from being a source of contamination of the products. Water used for washing of internal surfaces of cargo compartments of vehicles and containers should conform to the standards for drinking water established by the legislation of a member state of the Customs Union.

7. In food products storage food due observance must be done of storage conditions and shelf life, set up by the manufacturer. Storage conditions set up by the manufacturer must ensure food products' conformity to the requirements of the present technical regulations and technical regulations of the Customs Union for individual types of food products.

8. Storage of a food product is not allowed in conjunction with another type of food products and non-food products, in case the above may result in contamination of food products.

9. Food products in storage, should be accompanied by the information on storage conditions, shelf life of the product.

10. Personnel involved in jobs associated with storage, transfer (transportation) and sales of food products, and in which jobs the personnel have direct contact with foodstuff (food) raw materials and (or) food products, such personnel shall undergo medical examinations prior to admission to the job and periodic medical examinations in accordance with the law of a member state of the Customs Union.

11. Patients with infectious diseases, persons suspected of such diseases, persons in contact with patients of infectious diseases, persons who are carriers of infectious diseases are not allowed to jobs associated with the storage, transfer (transportation) and sales of food products.

12. In sales of food products, due observance must be made of storage conditions and shelf-life of such products, as stipulated by the manufacturer.

13. In the case of sales of food products, not packed in consumer package or part of the information thereof is available on leaflets attached to the packaging, the seller is obliged to bring the information about such products over to the consumer.

Article 18. Requirements to processes of food products disposal

1. Food products inconsistent with the requirements of these technical regulations, and (or) technical regulations of the Customs Union for individual types of food products, is subject to disposal.

2. Decision on potential utilizing of food which does not meet the requirements of the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products as animal feed shall be made by authorized bodies of state veterinary supervision, or other authorized persons in accordance with the law of a member state of the Customs Union in the area of veterinary medicine.

3. Prior to its disposal, food products, indicated in para 4 of Article 5, must be spent on storage, whose conditions rule out the chance of unauthorized access and subject to record accounting.

4. In disposal of food products referred to in paragraph 4 of Article 5, by order of the authorized board of state control (supervision), the owner of food products, which do not meet the requirements of the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products, shall select methods and conditions of its disposal.

5. Bringing of food products not meeting the requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products to the condition, not suitable for any usage and application, as well as ruling out their adverse effects on humans, animals and the environment (hereinafter - elimination) shall be carried out by any technically affordable method observing mandatory requirements of the legislation of a member state of the Customs Union in the area of environmental protection.

6. In cases of the elimination to be done of food products, unsuitable for its intended use, of food products representing a risk of occurrence and spread of diseases or poisoning of humans and animals, environmental pollution, the owner of food products not complying with the requirements of the present technical regulations, and (or) technical regulations of the Customs Union for individual types of food, shall notify the authorized board of state control (supervision) of the member state of the Customs Union, which has issued the order on disposal of food which does not meet the requirements of the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products, indicative of the selected location, time, methods and conditions of disposal.

7. Infected food products, dangerous to humans and animals, shall be subjected to decontamination prior to elimination or in the course of elimination.

8. In disposal of food products, not meeting the requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products, including the expired food products, upon the order from the authorized board of state control (supervision) of the member state of the Customs Union, a manufacturer, and (or) an importer, and (or) a seller is obliged to submit to such board of state control (supervision), which has issued the order for their disposal, a documentary proof of disposal of such food products in accordance with the legislation of member state of the Customs Union.

Article 19. Requirements for processes of obtaining of unprocessed food products of animal origin

1. Slaughter of productive animals shall be done in premises, specially allocated for this purpose. In processing units, carrying out slaughter, the observance must be made of hygienic and veterinary cum sanitary requirements for maintenance and operation of production units for production (manufacturing) of meat and meat products aimed to ensure output of safe food and non-food products, as well as to prevent inadmissible risks.

2. Slaughter of animals shall be carried out via methods ensuring the humane treatment of productive animals.

3. Healthy productive animals from farmsteads and (or) areas **being** check spelling safe in veterinary terms, are allowed for slaughter and for use in food purposes.

Slaughter for use in food purposes is not allowed of productive animals, treated with drugs to protect against insects and (or) in respect of which the medicines for veterinary use, intended for fattening, treatment, prevention of disease have been administered, until the expiry of the expected periods of their discharge from the board of productive animals.

Productive animals are subject to pre-slaughter exposure before slaughter for use for food purposes.

Pre-slaughter exposure base for productive animals should compulsorily incorporate a quarantine section, an isolator and a sanitary slaughter house. In absence of sanitary slaughter house, the slaughter of productive animals sent for sanitary slaughter is allowed on specially designated days, **or in the shop of primary processing of productive animals at the end of the shift after removal of all carcasses and other products of slaughter of healthy productive animals.** Please justify

4. Immediately before the slaughter, productive animals shall be subject to ante-mortem veterinary examination.

5. Following the slaughter, carcasses of productive animals, and other unprocessed foodstuff (food) raw materials of animal origin derived from their slaughter, shall be subject to post-mortem and veterinary cum sanitary examinations.

The unprocessed food products of animal origin obtained from slaughter of producing animals should not be manifest changes characteristic of contagious animal diseases.

6. Other unprocessed foodstuff (food) raw materials of animal origin intended for production (manufacturing) of food products, except for catches of marine biological resources, must be obtained from healthy productive animals from epizootically safe farmsteads (production units).

7. Water biological resources should originate from safe harvest (catch) areas.

8. Additional requirements for processes obtaining of unprocessed food products of animal origin are established by technical regulations of the Customs Union for individual types of food products, setting up requirements for such food products and related requirements for the processes of production, storage, transportation, sale and disposal.

Article 20 Ensuring compliance of food products with safety requirements

1. Compliance of food products with this technical regulation is ensured by observing its safety requirements, and meeting safety requirements of technical regulations Customs Union for individual types of food products.

2. Methods of research (testing) and measurements of food products are stipulated in the list of standards containing rules and research (testing) methods and measurements, including rules of sampling required for execution of the requirements of the present technical regulation as well, as for assessment (confirmation) of compliance of food products. need correction.

CHAPTER 4. ASSESSMENT (CONFIRMATION) OF COMPLIANCE

Article 21. Forms of assessment (confirmation) of compliance of food products and processes of production (manufacturing), storage, transfer (transportation), sales and disposal

1. Assessment (confirmation) of compliance of food products (except for food products referred to in para 3 of this Article) with the requirements of the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products shall be done in forms of:

- 1) confirmation (declaration) of compliance of food products;
- 2) state registration of specialized food products;
- 3) state registration of novel food products;
- 4) veterinary cum sanitary expertise.

2. Assessment (confirmation) of compliance of processes of production (manufacturing), storage, transfer (transportation), sales and disposal of food products to the requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products shall be held in the form of state supervision (control) over compliance with this technical regulation and (or) technical regulations of the Customs Union for individual types of food products with the exception of the processes of production (manufacturing) of food products referred to in Article 32. The assessment (confirmation) of compliance of production (manufacturing) processes shall be conducted in the form of state registration of production units.

3. Assessment (confirmation) of compliance of non-industrial food products and food products manufactured by catering (public catering) units, intended for the sales and rendering of services, as well as sales processes of the above food products is effected in the form of state supervision (control) over compliance with the requirements to food products, established by the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products.

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

1. Applicant in the assessment (confirmation) of compliance of food products, with the exception of state control (supervision), may be constituted by a legal entity or physical person as an individual entrepreneur, registered under the laws of a member state of the Customs Union on its territory, either being manufacturer or seller or performing the functions of the foreign manufacturer on the basis of a contract with him in terms of ensuring compliance of delivered food products with the requirements of the present technical regulation, and (or) other technical regulations of the Customs Union, whose action covers it in the part of responsibility for its non-compliance with technical regulations.

2. Applicant is obliged to ensure the compliance of food products with requirements of the present technical regulations and other technical regulations of the Customs Union, whose action covers it.

Article 23. Declaration of Compliance

1. The declaration of compliance shall be mandatory for all food products being released into circulation in the customs territory of the Customs Union, with the exception of:

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

2. Declaration of compliance of food products with requirements of the present technical regulations and (or) technical regulations Customs Union for individual types of food products is carried out by virtue of accepting the option of the applicant's declaration of compliance on the basis of own evidence and (or) of the evidence obtained with participation of the

third party.

3. Declaration of compliance of food products shall be carried out via one of the schemes of declaration, set out by the present technical regulation, at the option of the applicant, unless otherwise specified by technical regulations of the Customs Union on individual types of food products.

4. Schemes of declaration:

1) Schemes of declaration 1Д needs translation

1.1) Scheme 1Д needs translation includes the following procedures:

- formulation and analysis of technical documentation;
- implementation of production control;
- testing of product samples;
- acceptance and registration of declaration of compliance;
- application of a unified symbol of products' circulation in the market of member states of the Customs Union.

1.2) Applicant shall take all requisite measures to ensure that the production (manufacturing) process were stable and ensured the compliance of food products with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, as well as applicant shall formulate technical documentation and shall conduct its analysis.

1.3) Applicant shall ensure the implementation of production control.

1.4) In order to monitor the compliance of food products with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, applicant shall conduct testing of samples of food products. Testing of samples of food products shall be carried out by choice of the applicant either in a testing laboratory or in an accredited testing laboratory.

1.5) Applicant shall draw up a declaration of compliance and shall register it on a notification principle.

1.6) Applicant shall stamp the unified symbol of products' circulation in the market of member states of the Customs Union, unless otherwise provided by the resent technical regulation and (or) technical regulations Customs Union for individual types of food products.

2) Scheme of declaration 2Д needs translation

2.1) Scheme 2Д needs translation includes the following procedures:

- formulation and analysis of technical documentation;
- testing of a batch of food products;
- acceptance and registration of declaration of compliance;
- application of a unified symbol of products' circulation in the market of member states of the Customs Union.

2.2) Applicant shall formulate technical documentation and shall conduct its analysis.

2.3.) In order to confirm the declared compliance of food products with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, applicant shall conduct

testing of samples of food products. Testing of samples of food products shall be carried out by choice of the applicant either in a testing laboratory or in an accredited testing laboratory.

2.4) Applicant shall draw up a declaration of compliance and shall register it on a notification principle.

2.5) Applicant shall stamp the unified symbol of products' circulation in the market of member states of the Customs Union, unless otherwise provided by the present technical regulation and (or) technical regulations Customs Union for individual types of food products.

3) Scheme of declaration 3д needs translation

3.1) Scheme 3д needs translation includes the following procedures:

- formation and analysis of technical documentation;
- implementation of production control;
- testing of samples of food products;
- acceptance and registration of declaration of compliance;
- application of a unified symbol of products' circulation in the market of member states of the Customs Union..

3.2) Applicant shall take all requisite measures to ensure that the production (manufacturing) process were stable and ensured the compliance of food products with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, as well as applicant shall formulate technical documentation and shall conduct its analysis.

3.3) Applicant shall ensure the implementation of production control.

3.4) In order to monitor the compliance of food products with the requirements of the present technical regulation and (or) technical regulations of the Customs Union on individual types of food products, applicant shall conduct testing of samples of food products. Testing of samples of food products shall be carried out by choice of the applicant either in a testing laboratory or in an accredited testing laboratory.

3.5) Applicant shall draw up a declaration of compliance and shall register it on a notification principle.

3.6) Applicant shall stamp the unified symbol of products' circulation in the market of member states of the Customs Union, unless otherwise provided by the present technical regulation and (or) technical regulations Customs Union for individual types of food products.

5. Technical regulations of the Customs Union for certain types of food may establish other schemes of declaration of conformity.

6. When declaring compliance on the basis of own proofs, applicant shall independently formulate the evidentiary materials in order to confirm compliance of food products with requirements of the present technical regulation check spelling and (or) technical regulations of the Customs Union for individual types of food products.

7. Evidentiary materials must contain results of research (testing) confirming compliance with the requirements of the present technical regulations, and (or) technical regulations of the Customs Union for individual types of food products. Such research (testing) may be carried out in applicant's own testing laboratory or other testing laboratory under contract with

applicant.

8. Evidentiary materials other, than those specified in para 7 of the present article, may include other documents by choice of applicant, unless otherwise provided by the technical regulations of the Customs Union for individual types of food products, having given occasion to declaration of compliance of food products with requirements of the present technical regulation, and (or) technical regulations of the Customs Union for individual types of food products.

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

- name and address of the applicant;
- name and address of the manufacturer;
- Information about the object of compliance confirmation, **enabling** check spelling to identify this object;
- name of the present technical regulation or technical regulations of the Customs Union for individual types of food products with whose requirements the compliance confirmation of the food productions is being effected;
- applicant's statement about food safety in using it in accordance with the purpose and about measures being taken by applicant to ensure compliance of food products with requirements of the present technical regulation or technical regulations of the Customs Union for individual types of food products;
- information about the research (testing) and readings, as well as about the documents, which served as the basis for confirmation of compliance of food products with requirements of the present technical regulations or technical regulations of the Customs Union for individual types of food products;
- term of validity of the declaration of compliance;
- **other information provided for by relevant technical regulations of the Customs Union** not understood.

10. Term of validity of the declaration of compliance shall be set by applicant, unless otherwise provided by the technical regulations of the Customs Union for individual types of food products.

11. In case of change the mandatory requirements for food products, the evidentiary materials must be changed in the part of compliance with such requirements. With the above, adopting new declaration of compliance shall not be required.

12. Member states of the Customs Union shall conduct records of declarations of compliance.

Article 24. State registration of specialized food products

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

The scope of specialized food products embraces:

- 1) food products for child nutrition, including drinking water for baby food;
- 2) food products for dietary therapeutic and dietary prophylactic nutrition;
- 3) natural mineral, medicative-mess mineral water, medicinal mineral water with **mineralization** check the spelling of more than 1 mg/l or less mineralized, containing biologically active substances in amount of not less than balneological standards;

- 4) food products for the food of athletes, pregnant and lactating women;
- 5) the biologically active additives (BAA) to food.

2. Food products referred **to** delete it in para 1 of this Article shall be allowed for the production (manufacturing), storage, transfer (transportation) and sales after its state registration in the manner, prescribed by the present technical regulation.

3. State registration of specialized food products shall be carried out at the stage of preparation of their production (manufacturing) at the customs territory of the Customs Union, while that of specialized food products to be imported to the customs territory of the Customs Union - before their entry into the customs territory of the Customs Union.

4. State registration of specialized food products shall be carried out by a board authorized by the member state of the Customs Union (hereinafter - board for registration of specialized food products).

5. State registration of specialized food products shall be termless.

6. State registration of specialized food products may be terminated or suspended by the board for registration of specialized food products in cases of non-compliance with the present technical regulations, highlighted as a result of state control (supervision) and (or) by resolution of the judicial organs of the member state of the Customs Union.

7. The applicant shall have the right of judicial appeal against resolution of the board for registration of specialized food products.

Article 25. Order of state registration of specialized food products

1. State registration of specialized food product includes:

1) consideration of documents, submitted by the applicant, and **confirming safety of such products** not cleared and their compliance with the present technical regulations and other technical regulations of the Customs Union, whose statute action covers them;

2) entry of information about name of the food and its applicant into a unified registry of specialized food products or forwarding of the decision of registration denial to applicant.

2. Applicant shall submit the following documents to the board of registration of specialized food products for state registration of specialized food products:

1) application for state registration of specialized food products indicative of its name, applicant's designation and address (in case of applicant being legal entity), surname, name and patronymic of the applicant, location address, details of applicant's ID (in case of applicant being an individual entrepreneur);

2) Results of research (testing) of samples of specialized food products conducted in an accredited testing laboratory, as well as other documents confirming compliance of such products with the requirements established by the present technical regulation and other technical regulations of the Customs Union, whose statute action covers them;

3) information about the purpose of the food products;

3. Documents submitted to the board of registration of specialized food products shall be accepted against list, whose copy with marked date of receipt shall be sent (handed in) to applicant.

4. The application for state registration of specialized food products and the accompanying documents may be sent to the board of registration of specialized food products by mail with list of enclosure and acceptance slip, or in the form of electronic document certified by electronic signature in accordance with the law of the member state of the Customs Union.

5. Consideration by the board of registration of specialized food products submitted for registration of documents shall be effected within 5 working days of the receipt of application with all necessary documents.

6. The fact of state registration of specialized food products constitutes entry of information about the products into a uniform registry of specialized food products within 3 days upon completion of the scrutiny of submitted documents by board of registration of specialized food products.

7. The registration of specialized food products can be declined in the following instances:

- 1) incompleteness or inaccuracy of documents submitted by the applicant specified in part 2 of this article;
- 2) non-compliance of specialized food products to the requirements of the present technical regulation and other technical regulations of the Customs Union, which is in effect over them, including those in the part of not misleading the consumer.

Resolution on denial shall be forwarded to applicant in writing or electronically along with the grounds for denial within three working days.

8. The applicant is entitled to judicially appeal against the board's resolution on denial of state registration of specialized food products.

Article 26. Unified Registry of Specialized Food Products

1. Information on state registration of specialized food products shall be entered into a single registry of specialized food products.

Unified Register of specialized food products constitutes an integral part of the Unified Registry of registered food products and consists of national parts of unified registry of specialized food products, whose formation and record keeping is carried out by bodies of registration of specialized food products of a member state of the Customs Union.

2. The following information shall be included into unified registry of specialized food products:

- 1) name and address of legal entity; the name, first name, address of registration, ID details of individual entrepreneur engaged in the production (manufacturing) of specialized food products;
- 2) name of specialized food products;
- 3) information on classifying of products as specialized food products;
- 4) date and number resolution on state registration;
- 5) name and location of board of registration of specialized food products, which has done the state registration.

3. Application, presented for state registration of specialized food products and documents attached thereto formulate information fund of unified registry of specialized food products and the former are subject to permanent storage with the board of registration of specialized food products.

4. Unified registry of specialized food products, which have undergone state registration, is conducted in the form of electronic database, secure from tampering and unauthorized access.

Details of such unified registry of specialized food products are publicly accessible and are posted on daily updated specialized Internet search engine.

Article 27. State Registration of Novel Food Products

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

Novel food products do not embrace food products manufactured by known and existing technologies, having, in its composition, components, including food supplements, which are already use for human consumption, even in case such products and components made under a new recipe.

2. State registration of novel food products shall be effected at the stage of preparation of their production (manufacturing) for the first time at the customs territory of the Customs Union, while for food products to be imported into the customs territory of the Customs Union - prior to their first imports to the customs territory of the Customs Union.

3. State registration of novel food products shall be effected by the board, authorized by member state of the Customs Union Authority (hereinafter - board of registration of novel food products).

4. The fact of state registration of novel food products has the meaning that, perspective, such food products shall not be considered as novel food products and shall not be subject to state registration by different applicant and under different names.

5. The state registration of novel food products is termless.

6. Novel food products of each designation shall be subject to assessment (confirmation) of compliance in the procedure established by the present technical regulation.

7. State registration of novel food products may be terminated or suspended by registration board in the event of damnification, highlighted pursuant to state control (supervision) by judicial resolution of the member state of the Customs Union.

Article 28. Procedure for State Registration of a Novel Food Products

1. State registration of novel food products shall incorporate:

1) scrutiny of documents submitted by applicant and confirming safety of such products for human health and life;

2) entry of information about novel food products into unified registry of novel food products or forwarding of resolution on denial of state registration to applicant.

2. For state registration of novel food products, applicant shall submit the following documents to the board of registration of novel food products:

1) application for state registration of novel food products, indicative of its name, the name of applicant and the location address (in case of applicant being legal entity); surname, name and patronymic of applicant, location address, ID details (in case applicant being individual entrepreneur);

2) documents as below:

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

2.2) information about its impact on the human health, confirming absence of harmful effect of such products on humans and obtained from any true sources.

3. Documents submitted to board of registration of novel food products, shall be accepted against list of contents, whose copy with marked date of receipt shall be forwarded (handed in) to applicant.

4. Application for state registration of novel food products along with accompanying documents may, as well, be sent to board of registration of novel food products by mail with list of attachments and acceptance slip; or else in the form of electronic document certified by electronic signature in accordance with the law of a member state of the Customs Union.

5. Scrutiny by board of registration of novel food products of documents submitted for registration shall be carried out within **no** not more than 5 days upon receipt of the application with all the requisite documents.

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

1) incompleteness or inaccuracy of documents submitted by applicant specified in part 2 of this article;

2) non-compliance of food products with the requirements of the present technical regulation and other technical regulations of the Customs Union whose statute action applies hereto;

3) the established proven adverse effects on human health.

Decision on denial in writing or in the form of electronic document, clarifying grounds for denial, shall be forwarded to the applicant within three working days.

7. The applicant is entitled to judicially appeal against the board's resolution on denial of state registration of specialized food products.

Article 29. Unified Registry of novel food products

1. Information on registration of a new type of food made in a single register of novel food products.

Unified registry of novel food products constitutes an integral part of the Unified registry of registered food products and consists of national parts of unified registry of novel food products, whose formation and record keeping is

carried out by boards of registration of novel food products of a member state of the Customs Union.

2. The following information shall be included into unified registry of novel food products:

- 1) description of novel food products;
- 2) date and number of the resolution of state registration.

3. Application, presented for state registration of novel food products and documents attached thereto formulate information fund of unified registry of novel food products and the former are subject to permanent storage with the board of registration of novel food products.

4. Unified registry of novel food products, which have undergone state registration, is conducted in the form of electronic database, secure from tampering and unauthorized access.

Details of such unified registry of novel food products are publicly accessible and are posted on daily updated specialized Internet search engine.

Article 30. Veterinary cum Sanitary Examination

1. Unprocessed food products of animal origin shall be subject to veterinary cum sanitary examination before release into circulation in the customs territory of the Customs Union, unless otherwise specified by technical regulations of the Customs Union on fish food products, and shall be accompanied by a document containing information confirming safety.

Processed food products of animal origin shall not be subject to veterinary cum sanitary examination.

Mode of veterinary cum sanitary examination can be resorted to for assessment of compliance not cleared of non-industrial food products of animal origin with requirements of the present technical regulation and of other technical regulations of the Customs Union for individual types of food products.

2. Veterinary cum sanitary examination of unprocessed food products of animal origin shall be carried with the purpose of:

1) ascertainment of compliance of food products and, related to safety requirements, processes of their production (manufacturing), storage, transportation, sale and disposal to requirements of the present technical regulation and technical regulations of the Customs Union for individual types of food products;

2) ascertainment of safe (in veterinary aspect) farmsteads (production units) of animal origination;

3. Veterinary cum sanitary examination and execution of its results shall be completed in accordance with the law of member state of the Customs Union, as well as the Agreement of the Customs Union on veterinary cum sanitary measures.

Article 31. State Registration of Production Units

1. Participant of economic activity is entitled to carry out processes of production (manufacturing) of food products, as defined in Article 32 of the present technical regulation at the customs territory of the Customs Union only after state

registration of production units, in which the above processes of production (manufacturing) are carried out.

2. The state registration of production units shall be carried out by board, authorized by member State of the Customs Union (hereinafter - the board of registration of production units) on the basis of application for state registration of production unit, submitted by participant of economic activities (hereinafter - applicant).

3. The applicant shall submit application for state registration of production unit to board of registration of production units at the venue of the planned commencement of the processes of production (manufacturing) of food products referred to in Article 32 of the present technical regulation.

4. Application in the form of hard copy must be signed by authorized representative of participant of economic activities, and must comply with the requirements of Article 33 of the present technical regulations.

5. Application for state registration of production unit and attached documents can be forwarded by post along with list of enclosure and acceptance slip or electronically

6. Enclosed copies of the documents in hard copy must be attested by applicant. The responsibility for the accuracy of the information contained in enclosed documents, shall be borne by applicant.

7. Within **no**not more than 30 days of receipt of application for state registration of production unit, board of registration of production units is obliged to carry out verification of compliance of production units under registration with the requirements the process of production, established in the technical regulation and (or) technical regulations of the Customs Union for individual types of food products. Checking shall be carried out in accordance with the legislation of member state of the Customs Union.

8. In accordance with results of check of production facility under registration, board of registration of production units shall take the decision on the state registration of production unit, shall assign identification (accounting) number to it and shall enter production facility into the registry of production units for manufacturing of food products, subject to state registration, or else shall issue instruction to eliminate identified drawbacks.

9. After elimination of drawbacks, specified in the order, applicant shall notify board of registration of production units on the implementation of the instruction and of elimination of drawbacks. Notification of eliminate of drawbacks must contain information about fact and modes of elimination of identified drawbacks, measures for the prevention of identified drawbacks. Notification shall be submitted in the manner, prescribed in para 3 and 5 of this article.

10. Board of registration of production units shall have title to verify the implementation of instruction via procedure established in part 7 of this Article, within 15 working days of receipt of notice on the implementation of instruction and elimination of all identified drawbacks and to take decision on the state registration of production unit or decision on denial of state registration of the production unit.

11. The state registration of a production facility shall be termless.

12. Ground for denial of state registration of production unit shall be scoped to failure to comply with instruction to eliminate identified violations of requirements of the present technical regulation, and the requirements of other technical regulations of the Customs Union whose statute action covers the above. Denial of state registration of production unit must

be done in writing and must include reference to the requirements of technical regulations, which have been violated. Denial of state registration of production unit must be handed in to representative of the applicant personally or must be sent to applicant by post along with acceptance slip.

13. State registration of production unit may be terminated by board of registration of production units in case of identification of fact of non-conformance of the production process with requirements of the present technical regulation as a result of state control (supervision), by judicial resolution of member state of the Customs Union.

14. The applicant is entitled to judicially appeal against the board's resolution on denial of state registration of production unit.

Article 32. Production Units for Manufacturing of Food Products Subject to State Registration

Subject to state registration are production units, at which the activities are carried out of acquisition, processing (treatment) of unprocessed foodstuff (food) raw materials of animal origin, viz. the following processes of production (manufacturing) of food products:

- a) slaughter of productive animals and poultry, processing (treatment) of products of slaughter of productive animals and poultry for the production (manufacturing) of food products;
- b) receipt of raw milk, raw cream and raw skimmed milk and (or) processing (treatment) under production (manufacturing) of dairy products;
- c) production (manufacture) and processing (treatment) of poultry eggs and their processing products;
- d) production (manufacture) and processing (treatment) of aquaculture products and of aquatic catch biological resources (non-fish species), with the exception of products of vegetarian origin.

Article 33. Application for state registration of production units

1. Application on state registration of production unit shall contain the following information:

- 1) name and location (for a legal entity); surname, name, patronymic, address, ID data (for individual entrepreneur);
- 2) actual address of production unit;
- 3) list of the processes of production (manufacturing) of food products, referred to in Article 32 of these technical regulations, which are projected to be carried out;
- 4) data of registration certificate of legal entity (for legal entities);
- 5) the data of the registration certificate of individual entrepreneur (for individual entrepreneur).

2. Application for the state registration of production unit shall be substantiated with evidence of compliance of the production unit to requirements of the present technical regulation and (or) technical regulations of the Customs Union for individual types of food products.

3. Responsibility for the authenticity of information contained in the application for state registration of production unit shall be borne by applicant.

4. Format of application for state registration of production unit shall be established by board of registration of production units. Approved application format of state registration of production unit must be officially posted electronically in public information system.

Article 34. Documents confirming state registration of production unit

1. Fact of state registration of production unit is scoped to assignment to production of identification number and entry of information about production unit into registry of production units for manufacturing of food products, subject to state registration. At the applicant's request, he may be issued fixed format extract from registry of production units for the manufacturing of food products, subject to state registration (hereinafter - extract).

2. Extract must contain the following information:

1) identification number, entered into registry of production units for manufacturing of food products, subject to state registration;

2) name and location (for a legal entity), surname, name and patronymic, ID data (for individual entrepreneur);

3) actual address of the production facility;

4) list of processes of food production referred to in Article 32 of these technical regulations, which are projected to be carried out.

3. Approved extract format must be officially posted in electronically in public information system.

Article 35. Procedure for informing about change in actual data of applicant insert the given word and production unit for manufacturing of food products, subject to state registration

1. The applicant is obliged to report to board of registration of production units, within 14 days in accordance with procedure, provided for by para 5 of Article 31, about the following changes:

1) change of the legal entity;

2) change of surname, name, patronymic, address registration, ID data of individual entrepreneur;

3) reorganization of the legal entity.

2. In case of change of data, provided for in paragraph 3 Part 1 of Article 33 of the present technical regulation, in the scope of expansion of list of processes of production carried out and referred to delete it in Article 32 of the present technical regulation, applicant is obliged to inform board of registration of production units about the above changes at least 30 days in advance of planned actual start of new production processes from the list established by Article 32 of the present technical regulation, not listed in the registry of production units for manufacturing of food products, subject to state registration; and

not listed in certificate of state registration (provided available). To notification of changes of such data, applicant must attach document in which changes are introduced or new documents provided for in para 4 and 5 of Part 1 of Article 33 of the present technical regulation.

Board of registration of production units shall have the right to verify the conformity of production units for manufacturing of food products, subject to state registration, with requirements of the process of production (manufacturing), established by the present technical regulation and technical regulations of the Customs Union for individual types of food products, within 30 days upon date of arrival of notification from applicant.

3. On the basis of applicant's notifications, referred to in para 1 and 2 of this Article, board of registration of production units shall, within 30 days, enter changes into registry of production units for manufacturing of food products, subject to state registration. Applicant may be denied in change of data in registry of production units for the manufacturing of food products, subject to state registration, in case of violations of requirements of the present technical regulation and technical regulations of the Customs Union on individual types of food, revealed during check in accordance with part 2 of this article.

4. Registration shall be terminated in the event of change of actual data stipulated in para 2 of part 1 of Article 33 of the present technical regulation or of dissolution of applicant.

Article 36. Registry of production units please check for the manufacturing of food products, subject to state registration

1. Information on state registration of production units shall be entered into registry of production units for manufacturing of food products, subject to state registration, which is maintained by board of registration of production units.

2. Registry of production units for manufacturing of food products, subject to state registration, shall include the following information:

- 1) information required by part 1 of Article 35 of the present technical regulation;
- 2) identification number of registered production unit;
- 3) name and location of board of registration of production units, which has taken decision of the state registration of production unit;

3. Applications constitute information fund of registry production units for manufacturing of food products, subject to state registration and are subject to constant storage with board for the registration of production units. In case of changes in the data in accordance with para 1, 2 and 4 of Article 33 of the present technical regulations, these changes shall be subject to entry into registry of production units for manufacturing of food products, subject to state registration.

4. Data of registry of production units for manufacturing of food products, subject to state registration must be posted in public information system, including Internet electronically.

CHAPTER 5. STATE CONTROL (SUPERVISION)

Article 37. Accounting of production units for manufacturing of food products

1. Participant of economic activity shall have the title to start activity on production (manufacturing) of food products, with the exception of the processes of production (manufacturing) of food products, referred to delete it in Article 32 of the present technical regulation upon directing notification of commencement of production (manufacturing) of such food products to state authority of control (supervision) in accordance with the legislation of member state of the Customs Union.

2. Member states of the Customs Union shall keep records of production units, in which food products manufacturing activities are exercised, not cleared, with the exception of the processes of manufacturing of food products, referred to delete it in Article 32 of the present technical regulation.

3. Information about production units, in which food products manufacturing activities are exercised, with the exception of processes of production (manufacturing) of food products referred to need changes in Article 32 of the present technical regulation, shall be entered into registry of industrial units for production (manufacturing) of food products not subject to state registration, which shall be maintained by board, authorized by member state of the Customs Union.

Registry of production units for the manufacturing of food products, which are not subject to state registration, shall be conducted in the form of electronic database, secure from tampering and unauthorized access. Details of the Registry shall be publicly accessible and shall be posted on daily updated specialized Internet search server.

Article 38. State control (supervision) over observance of requirements of the present technical regulation

State control (supervision) over observance of requirements of the present technical regulation in relation to food products and requirements for processes of their production (manufacturing), storage, transfer (transportation), sales and utilization shall be executed in accordance with the law of member state of the Customs Union.

CHAPTER 6. LABELLING OF FOOD PRODUCTS

Article 39. Requirements for labeling of food products

Labelling of food products must comply with the technical regulations of the Customs Union, which establish requirements for food products in terms of their labeling; and (or) with relevant requirements of technical regulations of the

Customs Union for individual types of food products.

Food products, which has passed assessment (confirmation) of compliance, shall be marked with unified stamp of circulation of products in the market of member states of the Customs Union, unless otherwise provided by technical regulations of the Customs Union for individual types of food products, with the exception of non-industrially made food products, manufactured by citizens domestically, in private farmsteads or by citizens involved in gardening, horticulture, animal husbandry, and intended for release into circulation in the customs territory of the Customs Union, as well as food products on sale at catering (public catering) facilities.

In case of sale of unpacked food products, marking with unified stamp of circulation of products in the market of member states of the Customs Union shall be done on title documents, unless otherwise provided by technical regulations of the Customs Union for individual types of food products.

CHAPTER 7. HEDGE CLAUSE

Article 40. Hedge clause

1. Member states of the Customs Union are obliged to take all measures to prevent release into circulation in the customs territory of the Customs Union of food products not meeting the requirements of the present technical regulation, as well, as to effect their withdrawal from circulation.

2. Authorized board of member state of the Customs Union is bound to notify the competent authorities of other member states of the Customs Union of the above decision along with presentation of grounds for the above decision and with the provision of evidence clarifying the need for the above measure.

3. The following cases may form basis for application of this Article:

- failure to comply with requirements of the present technical regulation;
- incorrect application of standards, interlocked with the present technical regulation, provided the above standards have been applied.

**Microbiological standards of safety
(pathogenic)**

Indicator	Group of products	Weight of products (g), in which inadmissible
Pathogenic microorganisms, including Salmonella	Meat and meat products; offal, pork fat and products from it	25
	Eggs of poultry and their products	25 125 g - raw eggs (5 samples 25 g each); analysis were carried out on yolks
	Milk and dairy products (except sterilized, UHT products with aseptic pre-packaging), nutrient medium for starters, milk coagulating preparations, dry mixes for ice cream	25 (50 – for lactulose concentrate, milk protein, casein)
	Sourdough	100 (liquid), 10 (dry)
	Fish, non-fish species and products produced from them (except for fish oil)	25

	Flour and cereals (cereals not requiring boiling, egg pasta, rolls, bran and dietary fibers), bakery products with fillings	25
	Sugar confectionery, chewing gum, cocoa products, chocolate and chocolate products, pastries	25
	Fresh vegetables and potatoes; Vegetables, potatoes, mushrooms, fruit: blanched, boiled, frozen, dried, pickled, salted, water-soaked; their by-products and non-sterilized products made of them; fruit pasteurized juices, freshly-squeezed, concentrated juices, concentrated fruit drinks and concentrated fruit and (or) vegetable purée, including frozen	25
	Spices, herbs, nuts, oil seeds for human consumption	25
	Fats for special purposes, including cooking, confectionery, bakery; Mayonnaise, sauces, mayonnaise sauces, vegetable oil-based; Margarine, milk fat replacers, cocoa butter equivalents, SOS-type cocoa butter improvers. POP type cocoa butter substitutes, cocoa butter substitutes non-lauric non-temper type, cocoa butter substitutes lauric non-temper type, mixtures melted mixtures, spreads, creams on vegetable oils	25
	Soft drinks, concentrates and mixtures for beverages, syrups, fermented drinks, beer and beer-based beverages	25 (100 - for non-alcoholic drinks with a shelf life of up to 30 days)
		25

	Isolates and concentrates of proteins and their products; Pectin, agar-agar, gelatin, gums, starch and its derivatives, yeast, starter cultures, food concentrates; Finished cooked products of public catering	(10 - for starter cultures; 50 – for public catering drinks
	Biologically active food supplements	10 (25 - for BAA on the basis of dietary fiber, dietary supplements, dry teas for children 50 - for liquid supplements based on pure cultures of probiotic microorganisms)
	Milk-based products for pregnant and lactating women *	50
	Food products for baby catering of infants: customized, initial and subsequent infant formula instant food, dry milk instant preparation (other than sterilized, UHT aseptic pre-packaging)*; Adapted sterilized milk mixtures, sterilized milk and cream non-aseptic filling made for milk kitchens; Specialized food products for dietary health catering (except for freeze-dried products on meat and dairy basis, low-protein foods)	100
	Food products for baby nutrition of infants: food products cereal-based foods: flour and cereals requiring boiling; Baby herbal drink (herbal tea); Dry milk	25
	Other food products for baby nutrition of infants, including dietary therapeutic feeding of children: freeze-dried products on a meat and dairy basis, low-protein	50

	products; Follow-up and partially adapted milk mixtures requiring heat treatment, adapted liquid dairy mix of aseptic dispensing, adapted infant formula and follow-up, requiring a heat treatment (except sterilized, UHT aseptic pre-packaged, canned products)*; For dry cereals - (in dry product)	
	Food products for child nutrition for pre-school and school-age children (except for UHT milk without aseptic dispensing in consumer packaging; UHT cream without aseptic dispensing in consumer packaging, canned products)	25 (100 - UHT milk without aseptic dispensing in consumer packaging; UHT cream without aseptic dispensing in consumer packaging)
Listeria monocytogenes	Meat and meat products, offal, fat pork and products from it (except edible blood)	25
	Milk and dairy products, including dry mixtures for soft ice cream, (Except raw milk, raw skimmed milk and raw cream, sterilized, UHT aseptic packed milk, dry, condensed products, cheese and processed cheese products, melted butter, milk fat, cream-vegetable melted mixture)	25 125 g (for soft cheese and brine cheese - in 5 samples each of 25 g of weight).
	Fish, non-fish species and products manufactured from them (except dried, sagged, sun-cured, pasteurized caviar)	25

	Vegetables and potatoes: blanched and frozen; products thereof, salads, raw vegetables and fruit; fresh-squeezed juices	25
	Vegetable-cream spreads	25
	Products for pregnant and lactating women on the basis of dairy and soy*	50 25 – for dries on a milk-cereal basis (dry product)
	Food products for baby nutrition of infants: customized, instant initial and subsequent infant formula, dry milk of instant preparation; Specialized food products for dietary nutritional therapy: products for preterm and LBW infants, dry milk with high-protein, low-lactose and lactose-free products (other than sterilized, UHT aseptically pre-packaged)*; adapted sterilized milk mixtures, sterilized milk and cream of non-aseptic dispensing made in milk kitchens	100
	Other food products for baby nutrition of young children based on milk (excluding sterilized, UHT aseptically pre-packaged)*; for dry cereals - in the dry product	50
	Milk powder baby nutrition of early-age infants	25
	Food products for baby nutrition for preschool and school-age children: meat products and semi-finished products from fish and non-fish species, spreads and culinary meat products, sausage products (frankfurters and wieners), milk and dairy products	25

	(other than sterilized, UHT aseptically pre-packaged)	
Enterobacter sakazakii	Food products for infant feeding: adapted infant formula, cereal, dry milk instant preparation for children of up to 6 months; Specialized food products for dietary nutritional care for children of up to 6 months for feeding premature and (or) small babies; dry (dry product) recovered pasteurized milk mixture; made in children's milk kitchens for babies from birth*	300 upon finding in the normalized mass of bacteria of Enterobacteriaceae, but not referred to E. coli and Salmonella
bacteria of the Yersinia genus	Dried vegetables and potatoes and their products; products from raw vegetables, sliced, sliced, blanched fruit and vegetables, including frozen ones	25 (if epidemiological situation is available in the region of production)
Staphylococcal enterotoxins	Cheese and cheese products, cheese paste, including baby food; Food products for baby food, dry milk-based (except for dry cereals), including specialized food products for dietary nutritional therapy	125 (5 samples weighing 25 g each); (in case of detection of staphylococcus S.aureus in normalized mass of product)

* (in a ready-to-use product)

Microbiological safety standards

Table 1

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

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and, optionally, anaerobic microorganisms, CFU/g (cm ³), no not more than	10	Carcass meat (all kinds of slaughtered animals)
	100	Chicken, quail dietary egg
	1x10 ³	Frostbitten, chilled meat (of all kinds of slaughtered animals); Cooked sausages, including that of poultry, including sliced; Cooked meat products: boiled and baked, smoked cum cooked, smoked cum roasted, baked, including sliced and packaged under vacuum in modified atmosphere; Pate of liver and (or) of meat, including those in shells; Carcasses and parts of carcasses of poultry and their products: baked, boiled cum smoked, smoked, sun-dried; including chopped ones
	2x10 ³	Blood sausage, liverwurst, brawns, saltisons; Gelled products from meat and poultry; Pates from poultry;
	2,5x10 ³	Cooked sausages, manufactured from the second, third grade, raw materials, inclusive of sliced ones

	5x10 ³	Poultry liver pate; Liverwurst of poultry meat and offal; Minced chicken meat of thermal drying; Table egg, of chicken and other bird/poultry species
	1x10 ⁴	Frozen meat; Chilled in cuts packed under vacuum or in a modified gas atmosphere; Ready-to-eat meat dishes: frozen: from portioned pieces of meat of all kinds of productive animals (without sauces), fried, boiled; Chilled carcasses and meat of please specify poultry; Dried foods from poultry, including minced chicken freeze dried meat; Egg-white of freeze-drying
	2x10 ⁴	Ready-to-eat meat dishes fast-frozen from minced meat with sauces; Pancakes stuffed with meat or by-products
	2,5x10 ⁴	Food albumin; Dry food concentrates from meat by-products
	5x10 ⁴	Dry concentrate of blood plasma (serum); Egg powder, melange for enteral nutrition products; Egg yolk of freeze drying
	1x10 ⁵	Carcasses and poultry meat frozen; Liquid egg products: filtered pasteurized; Semi-finished products of poultry meat natural: meat-, boneless without breading
	5x10 ⁵	Blocks of meat on bone, boneless, trimmed, frozen; Semi-finished, meat, boneless (chilled, frostbitten, frozen), including marinated one: lumpy; alimentary blood; Carcasses and meat of please specify poultry: packaged chilled, frostbitten, frozen; Frozen liquid egg products
	1x10 ⁶	Semi-finished meat, boneless (chilled, frostbitten, frozen), including marinated small-sized. Semi-finished products of poultry meat, natural: boned, boneless, breaded, with spices, with sauces, pickled; boneless meat in blocks; Semi-finished products of

		chopped poultry (chilled, frostbitten, frozen); Mechanically deboned poultry meat, bone residue: chilled, frozen in blocks, semi-finished bone; Skin of poultry; By-products of poultry and semi-finished products from them
	2×10^6	Semi-finished meat: chopped (chilled, frozen) in a dough envelope stuffed (cabbage cutlets, zucchini), semi-finished meat-containing, chopped
	5×10^6	Frozen meat of slaughtered animals, mechanically deboned; Semi-finished meat chopped (chilled, frozen): molded, incl. breaded Minced beef, pork, other meat from slaughtered animals; Semi-finished, meat-(lumpy, a la carte, small-sized)
Coliform bacteria (coliforms) are not allowed in the product mass (g/cm ³)	1.0	Fresh meat (all species); Sausage, including poultry, smoked, boiled cum smoked, boiled, including sliced; Meat: cooked, boiled cum baked, smoked cum cooked, smoked and roasted, baked, including chopped and packaged in vacuum under modified atmosphere; Blood sausage; liverwurst, headcheese, saltisons; Pate of liver and (or) of meat, including the one in shells; Food concentrates of dried meat and offal; Carcasses and parts of carcasses of poultry and products thereof: baked, boiled cum smoked, smoked, fresh-smoked, sun-dried; Culinary products from minced meat
	0.1	Frostbitten, chilled meat (all species); Blood products and its processing dry products: albumin, concentrate of plasma; Sausages and meat products and poultry: smoked and jerked; Gelled products from meat and poultry; Ready-made frozen meals from poultry; Pate and liver sausage from poultry meat and by-product; Products of dried poultry;

		Chicken, quail dietary egg; Pasteurized liquid egg products; frozen; dry mixtures for omelets
	0.01	Frozen; Meat (all species) in chilled cuts packed under vacuum or in modified gas atmosphere; Frozen meat of slaughtered animal carcasses, sides, quarters, cuts; Meat dishes: ready-made, frozen; Minced chicken of freeze drying; Table egg; Egg products of freeze-drying
	0,001	Frozen meat on the bone, boneless, block trimmed; Semi-finished products of meat: boneless (chilled, frostbitten, frozen), including marinated one
	0.0001	Frozen mechanically trimmed meat; Semi-finished products of meat, meat-containing and poultry meat: chopped, formed including breaded, in a dough envelope, stuffed; Minced meat
E.coli, is not allowed in the product mass (g/cm ³)	1.0	Sausages and products of meat and poultry: smoked and jerked, including sliced and vacuum-packed
S. Aureus, is not allowed in the product mass (g/cm ³)	1.0	Alimentary blood ; Sausages and meat and poultry products: cooked, baked, boiled-smoked, smoked, fresh-smoked, jerked; Blood and liver sausage from poultry meat and by-products; Blood sausage, liverwurst, headcheese, saltisons, liver pate and (or) of meat pate, including that in shells, gelled meat products (for products, whose expiration terms exceed two days); Culinary products from minced poultry meat; Ready-made frozen meals from poultry: fried, boiled, those of minced meat with sauces and garnish; Pates from poultry, including ones with giblets; Gelled poultry products; Pasteurized liquid egg products, frozen; Dry mixes for omelet

	0.1	Meat dishes: ready-to-eat, frozen from portioned lumps of meat of all kinds of productive animals without sauce, fried, boiled from chopped meat with sauces; Pancakes stuffed with meat or offal, etc.; Pate of liver and (or) of meat, including ones in shells; Gelled meat products; Meats, poultry half-smoked sausage; Poultry liver pate; Minced chicken of freeze drying and heat drying
	0.01	Dried poultry meat products
Bacteria of the Proteus genus, is not allowed in the product mass (g)	1.0	Meat (all species): cooled - for kids, for dietary nutrition; food albumin; Minced chicken freeze-dried and heat-dried; Dried poultry products; Liquid egg products: filtered, pasteurized; Dry egg products, mixtures for omelet
	0.1	Chilled (all species) with expiry term of more than 7 days
Sulfite-reducing clostridia, is not allowed in the product mass (g/cm ³)	1.0	Food Blood albumin; Dry concentrate of blood plasma; Pate of liver and (or) of meat, including ones in shells
	0.1	Sausage from meat and poultry: cooked cum smoked, half-smoked; Cooked sausage, including sliced and packaged under vacuum in modified atmosphere; Meat products: cooked, smoked cum cooked, smoked cum baked, baked; Meat cooked cum baked, smoked cum baked, including sliced and packaged under vacuum in modified atmosphere; Brawns saltisons; Blood sausage of liver (for products, whose expiry terms exceed 2 days); Blood sausage, liverwurst, including that of poultry meat and offal; Pate of liver and (or) meat including poultry, including ones in shells; Gelled products of meat and poultry; Carcasses and parts of carcasses of poultry and products: baked, boiled cum smoked, fresh-smoked, smoked, jerked; Culinary products from minced poultry meat

	0.01	Sausages and meat products of slaughtered animals smoked and jerked, sausages: smoked and boiled cum smoked, boiled; Sausage of poultry: jerked, fresh-smoked, half-smoked; Meat products: smoked cum cooked (jowl, cheeks, shin); Blood sausage, liverwurst
Bacteria of the Enterococcus genus, CFU/g, no not more	1x10 ³	Meat dishes: ready-made, frozen;: of portioned pieces of meat (without sauce), roasted, boiled; from minced meat with sauces; Pancakes stuffed with meat or offal, etc.
	1x10 ⁴	Ready-made frozen meals from poultry
Mould, CFU/g, no not more	500	Semi-finished products of meat: chopped (chilled, frozen), molded, including breaded ones; in dough envelope, stuffed (stuffed cabbage, zucchini), minced meat-containing semi-finished products with shelf life of more than 1 month
	100	Food concentrates from meat offal dry

1.2. Fish, non-fish species and products, manufactured thereof

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more	1x10 ³	Products: boiled-frozen structured; Sturgeon caviar: grained, pasteurized
	5x10 ³	Roe of other fish species: pasteurized. Hydrolyzate of non-fish sea catch species, live clams; Jams of seaweed
	1x10 ⁴	Fish products of hot and cold smoking, not dressed; Culinary products with thermal treatment, caviar products; Multicomponent salads, without dressing ; Sturgeon caviar: grained, canned, pressed; caviar analogues

	2x10 ⁴	Cooked frozen products: frozen ready meals of fish and non-fish species, including those packaged under vacuum; Sun-dried products from marine invertebrates.
	3x10 ⁴	Fish products of cold smoking; dressed, including sliced ones
	7,5x10 ⁴	Fish products of cold smoked balyk products, including sliced ones
	5x10 ⁴	Raw fish and live fish; Fishery products: chilled and frozen: mince of special condition; Preserves of dressed and heat-treated fish, clam meat; Fish: dressed, smoked, salted, including fillets, including the one, packaged under vacuum; Fish: sun-dried, hanged, dried; Multicomponent culinary products: heat treated, gelled products; Milt and rogensack roe: chilled and frozen; Sturgeon rogensack salty caviar; salmonids caviar: frozen granular salty from rogensacks; Crustaceans and other invertebrates: live; clams: chilled and frozen; Dried and protein non-fish sea species: dry mussel broth, bouillon cubes and pastes; isolated protein; Algae, raw sea grass, including frozen and dried
	1x10 ⁵	Fishery products: chilled and frozen, minced, except of special condition, non-fish species; Frozen fish liver, heads; Preserves: spiced and special salting of fish, including non-dressed; preserves of "Paste" type – protein pasts; Fish products: smoked, salted, spicy, pickled, including fillet, sliced fill, spices, garnish, vegetable oil; Salmon caviar: granular salty; Roe of other fish species: screened, rogensack salted, smoked, dried
	2x10 ⁵	Preserves from dressed fish and non-fish species with addition of vegetable oils, fillings, sauces, garnish, and without garnish (including that from

		salmonids); Culinary products without heat treatment: chopped salted fish, pate, pastas; oil of herring, caviar, krill, etc.; Culinary caviar products: multi-component meals
	5x10 ⁵	Preserves of "Paste" type – fish pastes; Dry soups with fish requiring cooking
Coliform bacteria (coliforms) are not allowed in the product mass (g)	1.0	Preserves made from heat treated fish; Fish products: smoked; Culinary products with thermal treatment, minced products, pastas, pies, baked, fried, boiled, in fills, etc.; Salad of fish and seafood without dressing; Culinary caviar products with heat treatment; Cooked cum frozen products - structured products; Caviar of sturgeon, salmon: grained, salted and of other fish species: pasteurized; Non-fish species – clams: live, dried, and sun-dried; Dried and protein non-fish sea species: hydrolyzate and protein-carbohydrate concentrate from mussels; Algae and sea grass Dried seaweed jams
	0.1	Fish products of cold smoking, including sliced, balyk, including meats; Fish in split smoked, salted, including fillets, including packaged under vacuum; Fish, salted, spicy, pickled; Fish, dried, hanged, dried; Preserves "Paste" from the protein paste, meat clam; Culinary products gelled, caviar multi-products without heat treatment; Cooked cum frozen products: frozen ready dinner and snack fish dishes, pancakes with fish, stuffing fish, including packaged under vacuum from non-fish species; Salted milt; Roe of species of fish other than sturgeon and salmon – screened, rogensack salty soft-salted, smoked, sun-dried; Analogues of roe, including protein; Clams:

		chilled and frozen; Dried and protein non-fish seaspecies: dry mussel broth, bouillon cubes and pastes, isolated protein; Algae, raw sea grass
	0.01	Raw fish and fish live, non-fish species - crustaceans and others. Invertebrates: living; Chilled and frozen fish products: special condition mince; Preserves: spiced and special salting from dressed fish and non-fish species of with addition of vegetable oils, fillings, sauces, with garnish, and without garnish, from fish pasta; Fish products: smoked, sausage and minced products; Fish: salted, spicy, pickled, including dressed, including without preservatives, sliced with fills, spices, garnish, vegetable oil; Culinary products with heat treatment: multicomponent products, including frozen, without thermal treatment: salted chopped fish, pates, pastas
	0,001	Chilled and frozen fish; fish products: fish fillets, fish of special dressing, food minced fish, minced shaped products, including those with flour as component; Non-fish species: crustaceans and other invertebrates; Dry soups with fish requiring cooking; Culinary products without heat treatment: herring, caviar, krill butter, etc.; Milt and roe: rogensack, chilled and frozen; Frozen liver, heads of fish
S. Aureus, are not allowed in the product mass (g)	1.0	Preserves: salted, spiced and of special salting from fish, including with the addition of vegetable oils, fillings, sauces, with garnish, and without garnish; from heat treated fish from non-fish species with addition of vegetable oil, fills, with a garnish or without garnish; Fish products of hot and cold smoking, balyk items including sliced ones; Culinary products with thermal treatment: fish and minced products,

		<p>pastas, pates, baked, fried, boiled, in fills, etc., with flour component, multi-component products, gelled products; Culinary caviar products; Culinary products without heat treatment after mixing; salads with fish and seafood without dressing; Cooked cum frozen products: structured products from non-fish species: meat of shellfish, meat dishes of bivalve molluscs, meat of shrimp, crabs, krill; Caviar of sturgeon; salmonids; grained, salty; of other fish species; Analogs of caviar; Dried and protein non-fish sea species: hydrolyzate from mussels (MIGI-K), protein-carbohydrate concentrate from mussels</p>
	0.1	<p>Chilled and frozen fish products: beef special condition; Preserves "Paste", clam meat; Fish products of cold smoking, including mince and sausages, dressed smoked fish, soft-salted, including fillets packaged under vacuum; Fish, salted, spicy, pickled, dressed, including that with fills, spices, garnish, vegetable oil; Culinary products without heat treatment: chopped salted fish, pate, pasta, herring, caviar, krill and other butter, Caviar multi component dishes without heat treatment after mixing; Cooked cum frozen products: frozen ready-made fish dishes, including those packaged under vacuum; Non-fish species: crustaceans; Salted milt; Clams</p>
	0.01	<p>Raw fish and live fish; Fish: chilled, frozen, Non-fish species: crustaceans and other invertebrates (cephalopods and gastropods, echinoderms, and others.): live, chilled, frozen, Chilled and frozen fish products,: fish fillets, fish of special dressing, food minced fish, minced shaped products, including</p>

		including flour component; Milt and rogensack roe: chilled and frozen; Frozen liver, heads of fish
V. parahaemolyticus, CFU/g, no not more	10	Fish products of sea fish: smoked, including sliced; Sea fish: dressed smoked, salted, including fillet
	100	Raw fish and live fish (sea); Chilled and frozen fish (sea), fish products: fish fillets, fish special slices (marine fish), fish food mince and products, including those with flour component; Milt and rogensack roe (marine fish); Frozen liver and fish heads; Non-fish species: crustaceans and other invertebrates live, chilled, frozen, clams: chilled, frozen
V. parahaemolyticus, are not allowed in the product mass (g/cm ³)	25	Non-fish species: live clams
Bacteria of the genus Enterococcus, are not allowed in the product mass (g/cm ³)	0.1	Non-fish species: live clams
Bacteria of Enterococcus genus CFU/g, no not more	1x10 ³	Cooked Frozen products: frozen ready meal and snack fish dishes, pancakes with fish, fish stuffing, including that, packaged under vacuum (in products of portion lumps); Cooked and frozen products from non-fish species: crustaceans, shellfish meat, meat dishes clams, shrimp meat, crabs, krill (in products of portion lumps)
	2x10 ³	Cooked cum frozen products: structured products; from non-fish species: crustaceans, shellfish meat, meals of meat

		of clams, shrimps, crabs, krill (in minced products).
Sulfite-reducing clostridia, are not allowed in the product mass (g)	1.0	Preserves made from heat treated fish; Sun-dried fish; Culinary products with thermal treatment: including minced baked, fried, boiled, in fills, etc.; with flour component; multicomponent products packaged under vacuum; Cooked cum frozen products: structured products from non-fish species - crustaceans, shellfish meat, meat meals from bivalve mollusks meat shrimp, crabs, krill (packed under vacuum); Sturgeon and salmon caviar: grained, salty; Roe of other fish species: screened, salty, rogensack soft-salted, smoked, dried, pasteurized; Dried and protein non-fish sea species: protein-carbohydrate concentrate from mussels, packed under vacuum
	0.1	Chilled and frozen fish products: special condition mince; Preserves of "Paste" type from protein paste; Analogues of roe, including protein ones; Fish products of hot and cold smoking, under vacuum; Fish: salted, spicy, pickled, including hanged one (under vacuum); Cooked cum frozen products: frozen ready-made fish dishes, pancakes with fish, fish filling (under vacuum); Non-fish species - clams live; Sun-dried and dried products from marine invertebrates
	0.01	Chilled and frozen fish products: fish fillets, fish of special dressing, food minced fish, minced products, including those with flour component (in vacuum-packed products); Preserves of spiced and special salting from fish, including dressed fish with vegetable oils, fillings, sauces, with garnishes, and without garnishes; Preserves of "Paste" type - paste of fish from non-fish species with

		added vegetable oils, fillings, sauces with garnish and without garnish; Fish: dried (under vacuum); Dried and protein non-fish sea species: dry mussel broth, bouillon cubes and pastes, isolated protein
Moulds, are not allowed in the product mass (g)	0.1	Sturgeon caviar: grained, pasteurized; of other fish species, pasteurized
Moulds, CFU / g (cm3), not more than	10	Preserves spiced and special salting of whole and dressed fish, including soft-salted; Preserves from dressed fish and non-fish species of with addition of vegetable oils, fillings, sauces, with garnish, and without garnish; Preserves of "Paste" type - paste from fish, from protein paste; Preserves from clam meat
	50	Fish: sun-dried; Sturgeon caviar: grained, canned pressed, salted, salt; Salmon caviar granular salt; Roe of other fish species: screened salted rogensack soft-salted, smoked, sun-dried; Roe analogs, including protein ones
	100	Algae and dried sea grass
Yeast is not allowed in the product mass (g)	0.1	Sturgeon caviar: grained pasteurized; roe of other fish species: pasteurized.
Yeast CFU/g (cm3), no not more	50	Sturgeon caviar: grained canned, pressed, caviar analogues, including protein ones
	100	Preserves: spiced and special salting from fish, including dressed fish and non-fish species with added vegetable oils, fillings, sauces, with garnish, and without garnish, clam meat; Preserves of "Paste" type – fish paste from protein paste; Fish: sun- dried;

		Sturgeon caviar: rogensack, soft-salted, salted
	200	Salmon caviar: grained salted from frozen rogensacks
	300	Salmon caviar: grained salted - canned, barreled; Roe of other fish species: screened salted, rogensack salted, smoked, sun-dried
Mold and yeast CFU/g (cm ³), no not more	100	Hanged, dried fish; Sun-dried and dried products from marine invertebrates; Dry soups with fish, requiring cooking; Culinary products with thermal treatment: fish and minced products, pastas, pates, baked, fried, boiled, in fills, etc.; with a flour component, including frozen ones
Bacteria of Proteus genus, are not allowed in the product mass (g)	0.1	Culinary products without heat treatment from fish and seafood, caviar products – multicomponent dishes
	1.0	Non-fish species, live clams

1.3. Grain (seed), milled cereal and bakery products

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more	1x10 ³	Bakery products with fillings
	5x10 ³	Cereals not requiring cooking; Bakery items with custard
	1x10 ⁴	Dry cereal products of extrusion technology
	5x10 ⁴	Instant pasta with additives on milk and vegetarian basis; Cereal food bran; Dietary fiber from bran
	1x10 ⁵	Protein-free pasta
Coliform bacteria (coliforms) are not allowed in	1.0	Dry cereal products of extrusion technology; Bakery items with fillings
	0.1	Instant pasta with vegetarian-based additives;

product weight (g)		Cereal food bran; Dietary fiber from bran
	0.01	Cereals not requiring cooking; Pasta with milk-based additions; Protein-free pasta; Bakery items with custard
S. Aureus, are not allowed in the product mass (g)	1.0	Bakery items with fillings
	0.1	Pasta noodles with milk-based additions;
Mold, CFU/g, no not more	50	Cereals not requiring cooking; Dry cereal products of extrusion technology; Dietary fiber from bran; Bakery products with fillings
	100	Instant pasta items with vegetable-based additives (cumulatively with yeast); Food bran from cereals (heat treated)
	200	Protein-free pasta (cumulatively with yeast)
Yeast CFU/g, no not more	100	Protein-free pasta
B. Cereus, are not allowed in the product mass (g)	0.1	Cereals not requiring cooking; All kinds of dry products of extrusion technology , cocoa-free products
Bacteria of the Proteus genus, are not allowed in the product mass (g)	0.1	Bakery items with fillings

1.4. Sugar and confectionery

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more	500	Caramel: unglazed (candy, stuffed with fondant, liquor, fruit and berries, whipped, jelly), diabetic; Chewing gum; Flour oriental sweets (sponge cake with cinnamon, curabier, shaker delight, shaker-pita)
	1×10^3	Toffee; Paste cum marmalade product: unglazed, diabetic; Oriental sweets: caramel type (roasted nuts); Sugar finisher semi-finished products of "noodles" type; Biscuits: pilot biscuits, crackers; Flour oriental sweets: rolls and rolls with nuts
	$2,5 \times 10^3$	Gingerbread: without filling
	5×10^3	Candy and sweets: unglazed (fondant, milk), diabetic; Caramel glazed with fillings: walnut, chocolate-nut, chocolate, cream, etc.; Paste cum marmalade products: glazed; Oriental sweets: type of soft candy, such as candy (kozinaki); Chocolate: diabetic; Paste, custard cream: milk, chocolate; Cakes and pastries, rolls: diabetic; Wafer cakes with fatty fillings; Cupcakes; Muffins and rolls in sealed packing; Waffles: without filling, with fillings; Gingerbread: stuffed; Flour oriental sweets (zemelakh)
	1×10^4	Candy and sweets: unglazed (praline, fat-based), glazed with cases: fondant, fruit, marzipan, roasted-nut, of candied fruit, grains explode, liqueur, jelly; Caramel glazed with fillings: fondant, fruit, liquor, jelly; Halva: glazed;

		Dragee; Eastern sweets: glazed soft candies type (rakhat-lukum); such as caramel of glazed type; Chocolate: ordinary and dessert without additives; Cocoa powder for industrial processing; Cakes with finish; Biscuit rolls with filling: fruit with candied fruit, poppy seeds, nuts; Cookies: sugar, with chocolate frosting, butter, all kinds, lingering, oatmeal with cream layer, filling; Flour oriental sweets: glazed
	5×10^4	Candy coated with casings: dairy, whipped, dried fruit, cream, praline, fat; Caramel: glazed, with fillings: dairy, whipped, walnut; Halva: unglazed; Chocolate with additives, stuffed and sweets of "Allsorts" type, confectionery bars; Pastes, nut creams; Wafer cakes and cakes with decoration; Wafer cakes with fillings: pralines, chocolate-nut, halva; Biscuit rolls with filling: creamy, fat; Wafer glazed with chocolate frosting
	1×10^5	Commercial cocoa powder
Coliform bacteria (coliforms) are not allowed in the product mass, g (cm ³)	1.0	Candy and sweets: unglazed (fondant, milk), glazed with cases (fondant, fruit, marzipan, roasted-nut), diabetic; Caramel: unglazed, diabetic; Toffee; Chewing gum; Paste cum marmalade products: diabetic; Oriental sweets: caramel type (roasted-nut); Sugar fronting semi-finished products; Wafer cakes and cakes without finishes, with finishes on the basis of margarine, cream and fat substitutes; Biscuit rolls with filling; Gingerbread: without filling, with filling; Biscuits: pilot biscuits, crackers; Flour oriental sweets

	0.1	Candy and sweets: frosted with casings (milk, whipped, dried fruit, candied fruit of exploded grains, liqueur, jelly); Dragee; Caramel: unglazed with fillings, including glazed; Paste cum marmalade products; Oriental sweets: type of soft candy, soft candy coated type, type of caramel (kozinaki), type of caramel: glazed; Chocolate and sweets of "Allsorts" type; Pastes, creams (milk, chocolate); Cakes: finished (with shelf life of at least 5 days); Wafer cakes and pastries: rolls: diabetic; Wafer cakes with fillings (fatty); Cupcakes; Muffins and rolls in a sealed package; Waffles; Biscuits (sugar, with chocolate frosting, sweet, lingering, oatmeal with cream layer, filling); Flour oriental sweets: frosted
	0.01	Candy and sweets: unglazed, glazed with casings (cream, praline); Halva; Oriental sweets: Turkish delight; Pastes, creams: nut-based; Commercial cocoa powder for industrial processing; Cakes: finished (with shelf life of no less than 5 days); Wafer cakes with fillings; Rolls Biscuit with filling (creamy, fatty)
S. Aureus, are not allowed in the product mass g (cm ³)	1.0	Wafer cakes and pastries: finished (with custard cream), diabetic; Rolls: biscuit with filling (fruit, with candied fruit, poppy seeds, nuts), diabetic
	0.1	Wafer cakes and pastries: finished (cream (unless shelf life is less than 5 days), fruit, fondant of chocolate, fatty, cottage cheese and cream, cream cum vegetarian of "potato" type); without finishes; with finishes on the basis of margarines, vegetable cream and fat; Cupcakes and rolls in a sealed package; Cookies: with cream

Mould CFU/g, no not more		layering, filling
	0.01	Wafer cakes and pastries: with finishing, including frozen ones: cream (if shelf life of less than 5 days)
	10	Toffee
	50	Candy and sweets: unfrosted, frosted with casings, diabetic; Dragee; Caramel: unfrosted, frosted with fillings; diabetic; Chewing gum; Halva; Paste cum marmalade products (diabetic); Oriental sweets: caramel type (roasted nuts, kozinaki); such as frosted caramels; Sugar frosting semi-finished products of "noodles" type; Chocolate: ordinary dessert and without additives; diabetic; Pastes, creams: milk, chocolate; Wafer cakes and pastries: with finishes; without finishes; diabetic; Wafer cakes with fillings; Cupcakes (with sugar powder); Cupcakes and rolls in sealed packaging; Gingerbread: unfilled and filled; Flour oriental sweets: cake with cinnamon, kurabier, shaker delight, shaker-pita, zemelakh, rolls and pipes with nuts
	100	Candy and sweets: unfrosted (praline, fat-based), frosted with casings of dried fruit, cream, praline; Paste cum marmalade items; Oriental sweets: soft candy type, frosted, sherbets, Turkish delight; Chocolate and chocolate candy; Pastes, creams, nuts; Cocoa powder; Wafer cakes and pastries: finished (protein-whipped, of souffle type, fruit, fondant of chocolate, fatty, cottage cheese and cream, cream cum vegetarian, of "potato" type with custard cream); Biscuit rolls

		with creamy fillings, fat, fruit, with candied fruit, poppy seeds, nuts; Cupcakes (frosted, with nuts, candied fruits, fruit-impregnated, rum); Waffles; Biscuits; Flour oriental sweets frosted
Yeast CFU / g, more	10	Candy and sweets: unfrosted (fondant, milk); Toffee
	50	Candy and sweets: unfrosted (praline, fat-based); coated housings, diabetic; Dragee; Caramel: unfrosted; frosted with fillings; diabetic; Chewing gum; Halva; Paste cum marmalade products; Oriental sweets: caramel type, type of caramel: frosted; Sugar fronting semi-finished products; Chocolate and sweets of "Allsorts" type, confectionery bars; diabetic; Pastes, creams; Wafer cakes and pastries: with finishes without finishes, with finished on the basis of margarines, vegetable cream and fat; diabetic rolls; Wafer cakes: stuffed (fat, pralines, chocolate-nut, halva); Biscuit rolls with filling; Cupcakes; cupcakes and rolls in sealed packaging; Waffles; Gingerbread; Biscuits; Flour oriental sweets: cake with cinnamon, kurabier, shaker delight, shaker-pita, zemelakh, rolls and pipes with nuts: frosted
	100	Oriental sweets: type of soft candy, soft candy frosted type; Commercial cocoa powder for industrial processing; Cakes with finishes (creamy)
	200	Candy and sweets: frosted with casings (dried fruit); Oriental sweets: type of sherbets

11.5. Fruit and vegetable products

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms CFU/g (cm ³), no not more	1x10 ³	Dessert meals: fruit cum berry, frozen; Potato chips; Candied fruit
	5x10 ³	Desserts: vegetable and fruit; Jams, jam conserves, fruit paste, confitures, fruits and berries, fruit cum berry concentrates with sugar, non-sterilized; Garlic powder; Tomato sauces and ketchups, non-sterilized, including ones with addition of preservatives
	1x10 ⁴	Fast frozen: fresh whole vegetables, blanched mushrooms; Chips and extruded products: flavored; Ice cream mixes of fruit (after recovery with water)
	2x10 ⁴	Dried potatoes and other root vegetables, blanched before drying;
	5x10 ⁴	Semi-finished fast frozen potato products; Salads and a mixtures of blanched frozen vegetables; Prepared vegetable puree frozen; Pome and stone fruits (smooth): frozen; Fresh berries in a vacuum-packing and whole frozen; Dry potato mash; Fruit and berries (dried fruit); Fruit and berries, fruit cum berry mash of freeze-drying;

		Vegetable powders (freeze-dried); Flavoring seasoning – table mustard, horseradish
	1×10^5	Fresh vegetables: fast-frozen, whole, non-blanching; Fast-frozen vegetable cutlets; Berries: mashed or crushed, frozen; Semi-finished items: dessert fruit, frozen; Ice cream of fruit cum berry, flavored and edible ice on the basis of sugar syrup
	5×10^5	Fresh vegetables; frozen, whole, non-blanching; Fruit of stone, hairy species, frozen; Potatoes and dried vegetables, non-blanching before drying; Dried mushrooms; Spices and veg herbs, ready to eat; Complex food additives with spices and spicy vegetables;
	2×10^6	Spices and veg herb raw materials;
Coliform bacteria (coliforms) are not allowed in the product mass, g (cm ³)	1.0	Fast frozen vegetables: fresh, whole and blanched mushrooms; Food desserts: fruit, fast-frozen; Candied fruits; Desserts: vegetable and fruit (of thermal drying); Jams, jam conserves, fruit paste, confitures, fruit cum berry concentrates with sugar, non-sterilized; Garlic powder (freeze-dried); Tomato sauces and ketchups: non-sterilized, including ones with addition of preservatives
	0.1	Salads and a mixture of blanched, fast-frozen vegetables; Semi-finished vegetable of puree type: fast-frozen; Fast-frozen vegetable cutlets

		(semi-finished); Large fruit and stone fruit: smooth, frozen; Stone fruit: hairy, frozen; Fast-frozen fresh berries in vacuum-packing, whole; Semi-finished fruit dessert; Dry potato mash; Potato chips; Chips and extruded products: flavored; Fruit and berries (dried fruit); Fruit and berries: fruit cum berry mashed: freeze-dried; Roasted Nuts
	0.01	Fresh vegetables: fast-frozen, whole, non-blanching; Semi-finished fast-frozen potatoes; Berries: pureed or crushed, frozen; Semi-finished fruit in dough shell: fast-frozen; Potatoes and dried vegetables, non-blanching before drying; Dried potatoes and other root vegetables, blanching before drying; Vegetable powders (freeze-dried); Spices and veg herbs: ready to eat; Complex food additives with spices and spicy vegetables; Flavoring seasoning – table mustard, horseradish; Nuts: purified natural non-roasted; Fruit cum berry ice cream: flavored; edible ice based on sugar syrup; Fruit cum berry ice cream mix (for recovery with water)
	0,001	Dried mushrooms; Spices and veg herbs: raw materials
S. aureus, are not allowed in the product mass, g (cm ³)	1.0	Vegetable and fruit desserts (heat dried)

Mold, CFU / g, no not more	50	Candied fruit; Jams, jam conserves, fruit paste, confitures, fruit cum berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups, non-sterilized, including ones with added preservatives
	100	Fast-frozen vegetables: fresh, whole; Blanched mushrooms; Fast-frozen salads and a mixture of blanched vegetables; Berries: pureed or crushed, fast-frozen; Food desserts: fruit cum berry, fast-frozen (cumulatively with yeast); Fruit and berries, fruit cum berry mash: freeze-dried; Vegetable powders (freeze-dried); Garlic powder (freeze-dried); Dried coconuts; Fruit cum berry ice cream: flavored; edible ice based on sugar syrup; Fruit cum berry ice cream mix (for recovery with water)
	200	Semi-finished vegetable purees: fast-frozen; Chips and extruded products: flavored; Vegetable and fruit desserts (heat dried) Complex food additives with spices and spicy vegetables; Flavoring seasoning – table mustard, horseradish
	500	Fresh vegetables: fast-frozen, whole, non-blanching; Fresh berries in vacuum packing: frozen, whole; Dried potatoes and vegetables: non-blanching before drying; Dry potato mash; Dried potatoes and other

		root vegetables, blanched before drying; Fruit and berries (dried fruit); Dried mushrooms; Roasted nuts; Green coffee beans
	10 ³	The fruit of large fruit and stone fruit: fast-frozen; Semi-finished fruit cum berry dessert (cumulatively with yeast); Ready to eat spices; Nuts: peeled, natural, non-roasted; Tea
	10 ⁴	Spices and veg herb raw materials
Yeast CFU/g, no not more	50	Candied fruits; Jams, jam conserves, fruit paste, confitures, fruit cum berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups: non-sterilized, including ones with added preservatives
	100	Fast-frozen vegetables: fresh, whole; Blanched mushrooms; Fast-frozen salads and mixture of blanched vegetables; Fruit cum berry ice cream: flavored; edible ice based on sugar syrup; Fruit cum berry ice cream mix (for recovery with water)
	200	Prepared vegetable puree: fast-frozen; Pome and stone fruit: smooth, fast-frozen; Fresh berries: vacuum-packed, and fast-frozen, whole
	500	Fresh vegetables: fast-frozen, whole, non-blanched; Fruits of stone fruit, hairy, fast-frozen; Berries: pureed or crushed, fast-frozen; Fruits and berries (dried)

	10 ³	Semi-finished fast-frozen potatoes; Fast-frozen vegetable burgers
Sulfite-reducing clostridia, are not allowed in the product mass (g)	1.0	Prepared vegetable puree: fast-frozen
	0.1	Tomato sauces and ketchups, non-sterilized, including ones with added preservatives
	0.01	Ready to eat spices and veg herbs; Complex food additives with spices and spicy vegetables
Mesophilic sulfite-reducing clostridia, are not allowed in the product mass (g)	0.1	Potted mushrooms: salted and pickled in barrels, boiled in barrels
Non spore forming microorganisms <i>B. cereus</i> , are not allowed in the product mass (g)	0.1	Vegetable and fruit desserts (heat-dried)
	10 ²	Garlic powder (freeze-dried)
	10 ³	Dried potatoes and vegetables, non-blanching before drying

1.6. Oil-bearing raw materials and fat products

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more than	5x10 ⁴	Pork fat: chilled, frozen, non-salted, Products from pork lard and pork brisket: salted, smoked, smoked cum baked
Coliform bacteria	1	Products from pork lard and pork brisket: salted, smoked, smoked cum baked

(coliforms) are not allowed in the product mass (g)	0,001	Pork fat: chilled, frozen, unsalted
S. aureus, are not allowed in the product mass (g)	0.1	Products from pork lard and pork brisket: salted, smoked, smoked cum baked

1.7. Beverages

Indicators	Permissible levels	Notes
Number of mesophilic aerobic microorganisms, CFU/100 cm ³ , no not more than	100	Soft drinks, including ones with juice with shelf life of 30 days or more on sweeteners
	10	Kvass: filtered pasteurized; Soft alcoholic fermentation drinks: filtered pasteurized
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g (cm ³), no not more than	30	Soft drinks: unpasteurized and preservative-free with shelf life of less than 30 days
	100	Water for drinking: natural mineral, table, medicinal cum table, medicinal
	500	Beer: pasteurized and sterilized
	5x10 ⁴	Concentrates (liquid, paste-like), mixtures (powder, tableted, granular, etc.), for soft drinks (except for concentrates containing sodium bicarbonate)
	5x10 ⁵	Mixtures of dry vegetarian raw material for the preparation of hot soft beverages
Pseudomonas aeruginosa, volume of	300 (in 3 samples of	Water for drinking natural mineral, table, medicinal cum table, medicinal

product, in which not allowed (cm ³)	100 cm ³ each	
Coliform bacteria (coliforms), fecal not allowed in amount of product (cm ³)	300 (in 3 samples of 100 cm ³ each)	Waters for drinking: natural mineral, table, medicinal cum table, medicinal
Coliform bacteria (CFB) are not allowed in product mass (g/cm ³)	333	Soft drinks: non-pasteurized and preservative-free with shelf life of less than 30 days
	300 (In 3 samples of 100 cm ³)	Waters for drinking: natural mineral, table, medicinal cum table, medicinal
	100	Drinking waters: artificially mineralized; Soft drinks, including ones with juice, with shelf life of 30 days or more on sugars and sweeteners; Soft drinks with juice
	1	Concentrates (liquid, paste-like) mixture (powder, tablet, granular, etc.) for non-alcoholic beverages; Mixtures of dry vegetarian raw material for preparation of hot beverages; Syrups: unpasteurized, pasteurized, of hot dispensing; Kvass: unfiltered, for dispensing; filtered pasteurized for dispensing; Low alcohol fermentation drinks: unfiltered for dispensing; Low alcohol fermentation drinks: filtered, pasteurized for dispensing; Beer

		for dispensing
	3	Kvass: non-filtered, in kegs; Kvass: filtered non-pasteurized in kegs; Low alcohol fermentation drinks: non-filtered in kegs ; Low alcohol fermentation drinks: filtered, pasteurized in kegs; Unpasteurized beer in kegs
	10	Kvass filtered pasteurized: in plastic bottles (PETF); kvass filtered pasteurized; Low alcohol fermentation drinks: non-filtered, pasteurized in plastic bottles (PETF and others.); Low alcohol fermentation drinks: filtered pasteurized; Unpasteurized beer in bottles; pasteurized and sterilized beer
Yeast and mold (in total), CFU/100cm ³ , no not more than	15	Soft drinks, including ones with juice with shelf life of 30 days or more, made on sugar
Yeast and mold (in total), CFU/cm ³ , no not more than	10	Concentrates (liquid, paste-like) mixture (powder, tablet, granular, etc.) for soft drinks
Yeast and mold (in total), CFU/cm ³ , not allowed	40	Soft drinks, including ones juice, with shelf life of 30 days or more; Soft drinks with juice; Pasteurized syrups of hot dispensing; Beer: pasteurized and sterilized
Yeast and mold (in total) CFU/10sm ³ , no not more than	50	Non-pasteurized syrups
Yeast and mold	100	Kvass: filtered pasteurized;

(in total) CFU/g (cm ³), No not more than		Low alcohol fermentation drink: filtered, pasteurized
Yeast CFU/g no not more than	100	Mixtures of dry vegetarian raw material for preparation of hot soft beverage
Molds, CFU/g no not more than	100	Mixtures of dry vegetarian raw material for preparation of hot soft beverage

1.8. Other products

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU / g, more	5x10 ²	Pectin for baby and dietary foods; Hot soups and other hot dishes: beetroot and cabbage soup, cabbage soup, pickle soup, kharcho soup, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, puree soups; Dishes of cottage cheese (curd): lazy dumplings, steamed pudding; Garnish: stewed vegetables (without dressing); Desserts and beverages: compotes from fresh and canned fruit and berries, stewed dried fruit and berries, jelly drink of fresh, dried fruit and berries, juices, syrups, fruit cum berry puree
	1x10 ³	Enzymatic protein hydrolyzate of soy materials; Jellies fish (flood); Cold soups and sweet soups from vegetables and fruit: canned and dried; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder), natural and with vegetables, meat products etc.; fillings with eggs; Dishes of cottage cheese (curd): curd cakes, casseroles, baked pudding, stuffed with cottage cheese, pies; Fish dishes: boiled, poached, stewed, roasted, baked fish; Meat and meat products: boiled, fried. Stewed meat, rice-meat pulau, dumplings, belyash pies, pancakes, minced meat items, including baked ones; Dishes from

		poultry, rabbit: boiled, fried, stewed, baked items from minced poultry, dumplings, pies, etc.; Garnishes: boiled rice, boiled pasta, mashed potatoes (without dressing), boiled, fried potatoes (without dressing); Jellies, mousses; Charlotte with apples; Ready-to-eat culinary products from meat, poultry, fish in consumer packaging, including ones, packaged under vacuum; Ready pizza ready; Sugar wool
	$2,5 \times 10^3$	Albumin-casein concentrate; Dishes from fish cutlet mass (cutlets, zraza cutlets, steaks, meatballs with tomato sauce); baked items, pies
	5×10^3	Isolates, concentrates of vegetable proteins, soya flour (for baby products); Carrageenan; Thickeners and stabilizers on the basis of gums (guar, xanthan and others.); Dry products for preventive nutrition - mixed cereals: dairy, meat (of extrusion technology); Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without adding salted vegetables and dressings; Sauces and dressings for main course dishes
	1×10^4	Edible gelatin children and dietary food; Starch: swellable amylopectin, starch extrusion; Molasses: low-sugar; Glucose: granulated with juice additives; Biomass of single-celled plants, yeast for industrial processing; Xylitol, sorbitol, mannitol, etc. Sugar alcohols; Amino acids: crystalline and mixtures thereof; Cooking Sauces powder (of thermal drying); Taste seasoning powder with vegetable additives, spices and veg herbs (of thermal drying); Concentrates of cereals: dry for instant cooking; Salads of raw vegetables and fruit: without dressing; Salads with added meat, poultry, fish, smoked items, etc., without dressing; Jellies from beef, pork, poultry (flood); Pastes from meat and liver; Beef, poultry, rabbit, pork, etc.

		boiled (without dressing and sauce); Fish: boiled, fried in marinade; Cold soups: borsch, green cabbage soup with meat, fish, eggs (without dressing with sour cream)
	$2,5 \times 10^4$	Soy protein concentrate, textured soy flour
	2×10^4	Hamburgers, cheeseburgers, sandwiches: ready-to-eat
	5×10^4	Isolates, concentrates of vegetable proteins, soya flour Sunflower protein food concentrate; Bran cereal food; Dietary bran fiber; meal of vegetables, fruit pomace; Drinks on the basis of soya beans: soy drinks, cocktails, chilled and frozen desserts; Soy protein products (tofu, okara) without use of starter cultures; Pectin products for mass consumption; agar food, agaroid, furtsellarine, edible sodium alginate; maltin, maltodextrins; dry food broths; Concentrates of dinner dishes not requiring cooking (instant soups); First and second lunch main course dishes of extrusion technology, not requiring cooking; Soups: dry multicomponent, requiring cooking; Dry mushroom soups requiring cooking; Broth concentrates with dry spices, requiring cooking; Salads of raw fruit and vegetables with dressing (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces, etc.). Salads with added meat, poultry, fish, smoked items, etc., with dressings (mayonnaise, sauces, etc.). Frozen semi-finished pizza

Coliform bacteria (coliforms) is not allowed in the product mass, (g)	1.0	<p>Enzymatic protein hydrolyzate of soy materials; Soy Drinks, cocktails, chilled and frozen desserts (with shelf-life of more than 72 hours); Drinks made of soya: fermented (with shelf-life of more than 72 hours); Soy protein products (tofu) (with shelf-life of more than 72 hours); Pectin for baby and dietary food; Agar food, agaroid, furtsellyarin, sodium alginate food; Carrageenan; Thickeners and stabilizers gums (guar, xanthan and others.); Gelatin for food products for children use and dietary food; Molasses: low-sugar ; Maltin, maltodextrins; Glucose cum fructose syrup; Glucose: granulated with juice additives; Freeze-dried starter cultures (for making fermented meat products); Biomass single-cell plants, yeast for industrial processing; Broths: dry, edible; Xylitol, sorbitol, mannitol, etc. Sugar alcohols; Amino acids: crystalline and mixtures thereof; First and second lunch main course dishes of extrusion technology, not requiring cooking; Broths: concentrates with dry spices, requiring cooking; Jellies fish (flood); Beef, poultry, rabbit, pork etc.: boiled (without dressing and sauce); Boiled, fried marinated fish; Cold soups and sweet soups from vegetables and fruit canned and dried; Hot soups and other hot dishes: borscht, cabbage soup, pickle soup, kharcho soup, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with same fillings, puree soups; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder), natural and with vegetables, meat products etc.; fillings with added eggs; Dishes of cottage cheese (curd): lazy dumplings, steamed pudding, curd cheese cakes, casseroles, baked pudding, fillings of curd, pies; Fish dishes: boiled fish poached, stewed, fried, baked; dishes from fish cutlet mass</p>
---	-----	---

		(cutlets, zraza cutlets, steaks, meatballs with tomato sauce); baked items, pies; Dishes of meat and meat products: meat boiled, fried, stewed, pulaus, dumplings, belyash pies, pancakes, minced meat products, including baked ones; Poultry, rabbit: boiled, fried, stewed, baked items from minced poultry: dumplings, cakes, etc.; Garnishes: boiled rice, boiled pasta, mashed potatoes (without dressing), boiled potatoes, fried (without dressing), stewed vegetables (without dressing); Sauces and salad dishes; Desserts and beverages: compotes from fresh and canned fruit and berries; stewed dried fruit and berries, jelly fresh, dried fruits and berries, juices, syrups, fruit cum berry purees; Jellies, mousses; Charlotte with apples; Ready-to-eat culinary products from meat, poultry, fish in consumer packaging, including ones, packed under vacuum; Ready-to-eat pizza; Sugar wool
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Sunflower protein: concentrate: edible; Soy protein concentrate, textured soy flour; Cereal food bran; Dietary bran fiber; meal of vegetables, fruit pomace; soy drinks, cocktails, chilled and frozen desserts; fermented soy beverages; Soy protein products (tofu); Pectin products for mass consumption; Gelatin for food products of mass consumption; Swelling amylopectin starch, extrusion starch; Concentrates of main course dishes, not requiring cooking (instant soups); Dry products for preventive nutrition- mixes of cereals, dairy, meat (extrusion technology); Salads of raw fruit and vegetables without dressing, with dressing (mayonnaise, sauces, etc.). Salads of marinated, pickled, fermented, salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without added salted vegetables and salads with dressing (mayonnaise, sauces, etc.). Salads with added

		Meat, poultry, fish, smoked items, etc. without dressing, with dressings (mayonnaise, sauces, etc.). Jellies from beef, pork, poultry (flood); Pates from meat and liver; Creams (citrus, vanilla, chocolate, etc.); Hamburgers, cheeseburgers, ready sandwiches
	0.01	Soy okara; Dry starch (potato, corn, pea); Yeast: baking dry; Cooking sauces: powder (thermal dried); Taste seasoning powder with vegetable additives, spices and veg herbs (thermal dried); Soups: dry, multicomponent, requiring cooking; Concentrates of cereals, dry, instant; Jelly fruit drinks: dry; Salads from raw vegetables with added eggs, preserved vegetables, fruit etc., without dressing and without added pickled vegetables, with dressing (mayonnaise, sauces, etc.). Cold soups: okroshka (cold veg soup), vegetable, meat with kvass, kefir (lassi), beetroot, botvinya (beetroot green soup), borscht, green cabbage soup with meat, fish, eggs (no cream filling); Frozen semi-finished pizza
	0,001	Yeast for baking: pressed; Dry mushroom soups requiring cooking;
E.coli, are not allowed in the product mass (g)	1.0	Salads of raw vegetables and fruit: without dressing, with dressings (mayonnaise, sauces, etc.). Jellies from beef, pork, poultry (flood); Pastes from meat and liver; Hot soups: puree soups; Hamburgers, cheeseburgers, ready sandwiches
	0.1	Salads from raw vegetables with added eggs, preserved vegetables, fruits, etc., without dressing and without added pickled vegetables, with dressing (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.). Salads with addition of meat, poultry, fish, smoked items, etc. without dressing, with dressing (mayonnaise, sauces, etc.). Cold soups: okroshka (cold veg soup), vegetable, meat with kvass, kefir (lassi), beetroot, botvinya (beetroot green soup),, borscht, cabbage soup green with meat, fish, eggs (no cream filling); Frozen semi-finished pizza
S. aureus,	1.0	Soy drinks, cocktails, chilled and frozen desserts; beverages

<p>are not allowed in product mass (g)</p>		<p>of fermented soybeans; Soy protein products (tofu); soy kara; Yeast: baking, pressed; Cooking sauce powder (thermal dried); The first and second lunch main course dishes of extrusion technology, not requiring cooking; Dry products for preventive nutrition: mixed cereals, dairy, meat (extrusion technology); Salads of raw vegetables and fruit: without dressing, with dressing (mayonnaise, sauces, etc.). Salad of marinated, pickled, fermented, salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without added salt vegetables and salad with dressing (mayonnaise, sauces, etc.). Jellies fish (flood); Beef, poultry, rabbit, pork etc., boiled (without dressing and sauce); Boiled, fried, marinated fish; Cold soups and sweet soups from vegetables and fruits: canned and dried; Hot soups and other hot dishes: soup with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, puree soups; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder), natural and with vegetables, meat products etc., filling with inclusion of eggs; Dishes of cottage cheese (curd): lazy dumplings, steamed pudding, curd cheese cakes, casseroles, baked pudding, stuffed with cheese, cakes; Fish dishes: boiled, poached, stewed, roasted, baked fish; dishes from fish cutlet mass (cutlets, zraza cutlets, steaks, meatballs with tomato sauce); baked goods, pies; Meat and meat products: meat: boiled, fried. stew, rice pulau, dumplings, belyash pies, pancakes, minced meat products, including baked ones; Poultry, rabbit: boiled, fried, stewed, baked items from minced poultry, dumplings, pies, etc.; Garnishes: boiled rice, pasta, boiled, mashed potatoes (without dressing), boiled, fried potatoes (without dressing), stewed vegetables (without dressing); Sauces and salad dishes; Sweet</p>
--	--	---

		meals and drinks: stewed fruits and berries: fresh, canned; stewed dried fruit and berries, jelly fresh, dried fruits and berries, juices, syrups, fruit and berry puree; Jellies, mousses; Charlotte with apples; Ready culinary products from meat, poultry, fish in consumer packaging, including those packaged under vacuum; Ready pizza; Hamburgers, cheeseburgers, ready sandwiches
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Yeast: baking dry; Concentrates of dinner dishes, not requiring cooking (instant soups); Salads from raw vegetables with added eggs, preserved vegetables, fruit, etc., without dressing and without added pickled vegetables with dressing (mayonnaise, sauces, etc.). Jellies from beef, pork, poultry (flood); Pates from meat and liver; Cold soups: okroshka (cold veg soup), vegetable, meat with kvass, kefir (lassi), beetroot, botvinya (beetroot green soup), borscht, green cabbage soup with meat, fish, eggs (no cream filling); Creams (citrus, vanilla, chocolate, etc.); Frozen semi-finished pizza

Bacteria of Proteus genus , are not allowed in product mass (g)	0.1	Salads from raw vegetables with added eggs, preserved vegetables, fruits, etc.; Salad of marinated, pickled, fermented, salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables; Salads with addition of meat, poultry, fish, smoked items, etc. Jellies of fish, beef, pork, poultry (flood); Pates from meat and liver; Beef, poultry, rabbit, pork etc.: boiled (without dressing and sauce); Boiled fish, marinated, stewed, braised, roasted, baked, dishes from fish cutlet mass (cutlets, zraza cutlets, schnitzels, meatballs with tomato sauce); baked goods, pies; Cold soups: okroshka (cold veg soup), vegetable, meat with kvass, kefir (lassi), beetroot, botvinya (beetroot green soup), borscht, cabbage soup green with meat, fish, egg cream without dressing); Scrambled eggs (melange, egg powder), natural and with vegetables, meat products etc., fillings with inclusion of eggs; Curd cheese pancakes, casseroles, baked pudding, stuffing of cheese, cakes; Meat and meat products: meat boiled, fried. stewed, rice pulao, dumplings, belyash pies, pancakes, minced meat products, including baked ones; Poultry, rabbit: boiled, fried, stewed, baked; goods from minced poultry, dumplings, pies, etc.; Garnishes without dressing (boiled rice, pasta; boiled, mashed potatoes, boiled potatoes; fried, stewed vegetables); Sauces and salad dishes; Ready culinary products from meat, poultry, fish in consumer packaging, including ones, packaged under vacuum; Ready pizza
Sulfite-reducing clostridia, are not allowed in product mass (g)	1.0	Lyophilically dried starter cultures (for making fermented meat products) Cooking sauce powder (thermal dried); Taste seasoning powder with vegetable additives, spices and veg herbs (heat dried)
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Concentrate of soy

		protein, textured soy flour; Ready culinary products from meat, poultry, fish in consumer packaging, including those, vacuum-packed
	0.01	Dry food broth; Soups: dry multicomponent, requiring cooking; Broth concentrates with dry spices, requiring cooking
B. cereus, are not allowed in product mass (g)	0.1	Soy drinks, cocktails, chilled and frozen desserts; Fermented soy beverages; Soy protein products (tofu), okara
	10	Dry products for preventive nutrition- mixed cereals, dairy, meat (of extrusion technology)
	100	Taste seasoning powder with vegetable additives, spices and veg herbs (thermal dried); First and second lunch main course dishes of extrusion technology, not requiring cooking; Instant cereal concentrates
Yeast are not allowed in product mass (g)	1.0	Enzymatic protein hydrolyzate of the soybean raw material
Yeast CFU/g, more	10	Drinks on the basis of soy beans (soy fermented beverages) Lyophilically dried starter cultures (for making fermented meat, fish, vegetable products) Dry products for preventive nutrition- mixed cereals, dairy, meat (of extrusion technology)
	50	Soy protein products (tofu); Pectin (for baby and dietary foods) Molasses: low-sugar; Maltin, maltodextrins; Lactulose concentrate; Glucose cum fructose syrup; Glucose: granulated with juice additives; Biomass of single-cell plants, yeast for industrial processing
	100	Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Pectin (for products of mass

		consumption); Instant cereal concentrates: dry
	200	Salads of raw fruits and vegetables with dressing (mayonnaise, sauces, etc.) with preservative; Salads from raw vegetables with added of eggs, preserved vegetables, fruits, etc., with dressing (mayonnaise, sauces, etc.) with preservative; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.) with preservative; Salads with added meat, poultry, fish, smoked items, etc. with dressing (mayonnaise, sauces, etc.) with a preservative
	250	Swelling amylopectin starch, extrusion starch
	500	Dry starch (of potato, corn, pea) Jelly fruit cum berry drink: dry; Salads of raw fruits and vegetables with dressing (mayonnaise, sauces, etc.). Salads of raw vegetables with added eggs, preserved vegetables, fruits, etc. with dressing (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.). Salads with added meat, poultry, fish, smoked items, etc. with dressing (mayonnaise, sauces, etc.).
Yeast and mold (in total), CFU/g, no not more than	500	Thickeners and stabilizers on the basis of gums (guar, xanthan, etc.).
Molds are not allowed in product mass (g)	1.0	Enzymatic protein hydrolyzate from soybean raw material
Molds, CFU/g, no not more than	10	Sunflower protein concentrate: edible; Drinks based on soy bean Soy protein products (tofu), okara; Lyophilically dried starter cultures (for making fermented meat, fish, vegetable products);
	50	Food fiber from bran; meal from vegetables, fruit pomace; Pectin (for

		products for children and dietary food); Biomass of single-cell plants, of yeast for industrial processing; Salads of raw fruit and vegetables with dressing (mayonnaise, sauces, etc.). Salads from raw vegetables with added eggs, preserved vegetables, fruit, etc. with dressing (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.). Salads with added meat, poultry, fish, smoked items, etc. with dressing (mayonnaise, sauces, etc.).
	100	Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Cereal food bran; Pectin (for products of mass consumption); Agar food, agaroid, furtsellyarin, sodium alginate: edible; Carrageenan; Molasses: low-sugar ; Maltin, maltodextrins; Glucose cum fructose syrup; Glucose: granulated with juice additives; Yeast: baking pressed; Xylitol, sorbitol, mannitol, etc. Sugar alcohols; Cooking sauce powders (thermal dried); Taste seasoning powder with vegetable additives, spices and veg herbs (thermal dried); Concentrates of dinner dishes, not requiring cooking (instant soups); First and second lunch main course dishes of extrusion technology, not requiring cooking; Concentrates of cereals: dry, instant; Dry products for preventive nutrition - mixed cereals, dairy, meat (of extrusion technology)
	200	Broth concentrates with dry spices, requiring cooking
	250	Swelling amylopectin starch, extrusion starch
	500	Dry starch (potato, corn, pea); Soups: dry multicomponent, requiring cooking; Jelly fruit dry

1.9. Biologically Active Additives to food

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more than	5x10 ³	BAA on vegetarian basis, including pollen: liquid syrups, elixirs, tinctures, balms and others, BAA-teas (dry, for babies)
	1x10 ⁴	BAA on the basis of natural minerals (zeolites, etc.), including mumie; BAA on vegetarian basis, including pollen: tablets, capsules, powders; BAA on the basis of processed meat and dairy raw materials, including offal, poultry, arthropods, amphibians, bee products (royal jelly, propolis, etc.) - dry; BAA on the basis of raw meat, including poultry by-products; BAA on the basis of raw milk; BAA, based on fish, marine invertebrates, crustaceans, mollusks and other. seafood, marine vegetarian organisms (algae, etc.). - dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
	5x10 ⁴	BAA, based predominantly edible fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructo-oligosaccharide, chitosan and others. polysaccharides); BAA based on pure substances (vitamins, minerals, organics etc.) or on concentrates (extracts of plants, etc.) with using of various excipients including dry beverage concentrates
	5x10 ⁵	BAA on vegetarian basis, including pollen: mixture of dried herbs (teas)
Coliform bacteria (coliforms) are not allowed in the product mass (g)	10	BAA: concentrated, liquid, based on pure cultures of probiotic microorganisms; BAA: non-concentrated, liquid, based on pure cultures of probiotic microorganisms;
	2.0	BAA: dry, based on pure cultures of probiotic microorganisms
	1.0	BAA on vegetarian basis, including pollen: liquid syrups, elixirs, tinctures, balms, etc.; BAA: dry based on pure cultures of

		microorganisms with addition of amino acids, microelements, mono-, di- and oligosaccharides, etc.)
	0.1	BAA based predominantly on edible fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructo-oligosaccharide, chitosan and other polysaccharides); BAA, based on pure substances (vitamins, minerals, and organics etc.) or concentrates (extracts of plants, etc.) using various excipients, including dry beverage concentrates ; BAA on the basis of natural minerals (zeolites, etc.), including mumiè; BAA on vegetarian basis, including pollen: tablets, capsules, powders; BAA on vegetarian basis, including pollen: tablets, capsules, powders with addition of microorganisms - probiotics, BAA teas (dry, for baby food); BAA on the basis of processing of meat and dairy raw materials, including offal, poultry, arthropods, amphibians, bee products (royal jelly, propolis, etc.) - dry; BAA on the basis of raw meat, including poultry by-products; BAA on the basis of raw milk; BAA based on fish, marine invertebrates, crustaceans, mollusks and other seafood, vegetable sea organisms (algae, etc.). - Dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
	0.01	BAA on vegetarian basis, including pollen: mixture of dried herbs (teas)
E. coli are not allowed in product mass (g)	5.0	BAA: dry, based on pure cultures of microorganisms with the addition of amino acids, microelements, mono-, di- and oligosaccharides, etc.)
	1.0	BAA, based, predominantly, on food fibers (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructo-oligosaccharide, chitosan and others. Polysaccharides); BAA on the basis of pure substances (vitamins, minerals,

		organics etc.) or on concentrates (extracts of plants and other) using variety of fillers, including dry beverage concentrates; BAA on vegetarian basis, including pollen: tablets, capsules, powders with and without addition of probiotic microorganisms, BAA teas (dry for baby use); BAA on the basis of processed of meat and dairy raw materials, including offal, poultry, arthropods, amphibians, bee products (royal jelly, propolis, etc.) - dry; BAA on the basis of raw meat, including poultry by-products; BAA on the basis of raw milk; BAA on the basis of fish, marine invertebrates, crustaceans, mollusks and other seafood, vegetable sea organisms (algae, etc.). - dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
	0.1	BAA on vegetarian basis, including pollen: mixture of dried herbs (teas)
S. aureus are not allowed in the product mass (g)	10	BAA: liquid, based on pure cultures of probiotic microorganisms, concentrated; BAD - liquid based on pure cultures of probiotic microorganisms, non-concentrated
	2.0	BAA: dry, based on pure cultures of probiotic microorganisms
	1.0	BAA on the basis of natural minerals (zeolites, etc.), including mumiè; BAA on vegetarian basis, including pollen: tablets, capsules, powders with and without addition of probiotic microorganisms, BAA teas (dry for baby consumption); BAA on the basis of processed meat and dairy raw materials, including offal, poultry, arthropods, amphibians, bee products (royal jelly, propolis, etc.) - dry; BAA on the basis of raw meat, including poultry by-products; BAA on the basis of raw milk; Supplements based on fish, sea

		<p>invertebrates, crustaceans, mollusks and other seafood, vegetable sea organisms (algae, etc.).</p> <p>- dry; BAA: dry, based on pure cultures of microorganisms with addition of amino acids, microelements, mono-, di- and oligosaccharides, etc.)</p>
Mildew CFU/g, no more	10	<p>BAA: dry, based on pure cultures of probiotic micro-organisms; BAA: liquid, based on pure cultures of probiotic microorganisms, concentrated (cumulatively with yeast); BAA: liquid, based on pure cultures of probiotic microorganisms non-concentrated (cumulatively with yeast)</p>
	50	<p>BAA on vegetarian basis, including pollen: liquid syrups, elixirs, tinctures, balms and other, BAA teas (dry for baby food); BAA: dry, based on pure cultures of microorganisms with addition of amino acids, microelements, mono-, di- and oligosaccharides, etc.); BAA on the basis of yeast and lysates</p>
	100	<p>BAA, based, predominantly, on fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructo-oligosaccharide, chitosan and other polysaccharides) (cumulatively with yeast); BAA, based on pure substances (vitamins, minerals, and organic al.) or on concentrates (extracts of plants, etc..) using various excipients including dry beverage concentrates (cumulatively with yeast); BAA on the basis of natural minerals (zeolites, etc.), including mumiè (cumulatively with yeast); BAA on vegetarian basis, including pollen: tablets, capsules, powders with and without addition of probiotic microorganisms; BAA on the basis of unicellular algae (spirulina, chlorella, etc.).</p>
	200	<p>BAA, based on apiculture products (royal jelly, propolis, etc.) - dry (cumulatively with yeast); BAA, based on vegetable marine organisms</p>

		(algae, etc.) - dry (cumulatively with yeast)
	10 ³	BAA on vegetarian basis, including pollen: mixture of dried herbs (teas)
Yeast CFU/g, no more	10	BAA: dry, based on pure cultures of probiotic microorganisms; BAA on the basis of yeast and lysates
	50	BAA on vegetarian basis, including pollen: liquid syrups, elixirs, tinctures, balms and other, BAA teas (dry for baby consumption); BAA: dry, based on pure cultures of microorganisms with addition of amino acids, microelements, mono-, di- and oligosaccharides, etc.)
	100	BAA on vegetarian basis, including pollen: tablets, capsules, powders with and without addition of probiotic microorganisms; BAA on vegetarian basis, including pollen: mixture of dried herbs (teas); BAA on the basis of unicellular algae (spirulina, chlorella, etc.).
Producer living cells, are not allowed in product mass (g)	0.1	BAA on the basis of yeast and lysates
B. cereus, are not allowed in product mass (g)	2x10 ²	BAA on the basis of natural minerals (zeolites, etc.), including mumiè; BAA on vegetarian basis, including pollen: tablets, capsules, powders; BAA on vegetarian basis, including pollen: liquid syrups, elixirs, tinctures, balms etc., BAA-teas (dry, for baby use)

1.10. Food products for pregnant and lactating women

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms CFU/g, no more	5x10 ³	Instant herbal teas (vegetarian-based)
	2,5x10 ⁴	Food products based on milk and soy protein isolate: dry, instant (in ready-to-use product)
	5x10 ⁴	Dairy cereal-based porridges (instant)
Coliform bacteria (coliforms) are not allowed in product mass (g)	3.0	Products based on milk and soy protein isolate: liquid dairy and those on fermented soy-basis
	1.0	Products based on milk and soy protein isolate: dry, instant (in ready-to-use product); Instant herbal teas
	0.1	Dairy cereal-based porridges (instant)
E. coli, are not allowed in product mass (g)	10	Products based on milk and soy protein isolate: dry instant (in ready-to-use product)
S. aureus, are not allowed in product mass (g)	10	Products based on milk and soy protein isolate: liquid dairy products and those on fermented soy basis
	1.0	Products based on milk and soy protein isolate: dry, instant (in ready-to-use product)
Mold, CFU/g, no more	10	Products based on milk and soy protein isolate: liquid dairy products and those on fermented soy basis
	50	Instant herbal teas
	100	Products based on milk and soy protein isolate: dry, instant (in ready-to-use product)

	200	Dairy cereal-based porridges (instant)
--	-----	--

Yeast CFU/g, no more	10	Milk and soy protein isolate based products: liquid dairy and fermented soy-based products
	50	Milk and soy protein isolate based products: dry instant (in ready-to-use product); Instant herbal teas (vegetarian based)
	100	Dairy cereal-based porridges (instant)
B. cereus, are not permitted in product volume (cm ³)	1.0	Milk and soy protein isolate based products: liquid dairy and fermented soy-based products
B. cereus, CFU/g, No not more than	100	Instant herbal teas (vegetarian based)
	2x10 ²	Milk and soy protein isolate based products: dry instant (in ready-to-use product)

1.11. Specialized food products for baby nutrition of infants. produced (manufactured) in dairy kitchens

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms,	1x10 ²	Sterilized adapted mixtures, sterilized milk and cream of non-aseptic dispensing, curd: calcined, manufactured in dairy kitchens
	2x10 ²	Pasteurized meat-based sausage (from 1.5 years old and older)
	5x10 ²	Mixtures: recovered pasteurized manufactured in dairy kitchens
	1x10 ³	Ready-to-eat dairy cereal-based porridges, made in dairy kitchens

CFU/g	1x10 ⁴	Dry milk-free fast-soluble porridges (instant), soluble biscuits
	5x10 ³	Infusions (rosehip, black currant, etc.) made in milk kitchens; Baby herbal drink (herbal tea)
	5x10 ⁴	Flour and cereals requiring cooking
Coliform bacteria (coliforms) are not allowed in the product mass, g (cm ³)	0.1	Flour and cereals requiring cooking
	0.3	Curd, curd products, products based on curd, acidophilic paste, low-lactose protein paste, made in milk kitchens
	1.0	Dry milk-free fast-soluble (instant), soluble biscuits; Pasteurized meat-based sausage; Baby herbal drink (herbal tea); Curd: calcined, cereal porridges: dairy, ready-to-eat; infusions (rosehip, black currant, etc.) made in milk kitchens
	3.0	Dairy products of non-aseptic dispensing, made in milk kitchens
	10	Sterilized adapted mixtures, sterilized milk and cream of non-aseptic dispensing, pasteurized reconstituted mixtures, leavens (liquid), manufactured in dairy kitchens

E. coli not allowed in product mass, g (cm ³)	10	Sterilized adapted mixtures, sterilized milk and cream of non-aseptic dispensing, pasteurized reconstituted mixtures, leavens (liquid), manufactured in dairy kitchens
S.aureus not allowed in the product mass, g (cm ³)	10	Sterilized adapted mixtures, sterilized milk and cream of non-aseptic dispensing, pasteurized reconstituted mixtures, dairy products of non-aseptic dispensing; infusions (rosehip, black currant, etc.); leavens (liquid) made in dairy kitchens
	1.0	Curd, curd products, products based on curd, acidophilic paste, low-lactose protein paste, made in milk kitchens`
Molds, CFU/g	50	Baby herbal drink (herbal tea)
	100	Dry milk-free fast-soluble porridges (instant)
	200	Flour and cereals requiring cooking

Yeast CFU/g	50	Flour and cereals, dry milk-free fast-soluble instant porridges; Baby herbal drink (herbal tea)
	100	Flour and cereals requiring cooking, dry milk-free instant porridges requiring cooking
B. cereus, CFU/g	The 1.0g not allowed	Pasteurized meat-based sausage (from 1.5 years old and older)
	20	Mixture: recovered, pasteurized, made in milk kitchens
	100	Baby herbal drink (herbal tea)
	2×10^2	Dry milk-free fast-soluble instant porridges

1.12. Specialized food products for baby nutrition of pre-school and school-age children

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms CFU/g (cm ³), no not more	1×10^3	Meat products; spreads, culinary products from meat, bakery products, biscuits, crackers; Semi-finished products from fish and non-fish species - structured products ("crab sticks" etc.)
	$2,5 \times 10^3$	Gingerbreads without filling
	5×10^3	Cupcakes with sugar powder, frosted, with nuts, candied fruit, fruit, rum impregnation; fins Cupcakes and rolls in a sealed packaging; Waffles without

		filling with fillings: fruit fondant, fatty; Gingerbreads with filling
	1×10^4	Rolls Biscuit with filling of fruit, with candied fruit, poppy seeds, nuts; Sugar cookies with chocolate frosting, butter biscuits with creamy layer, filling; Culinary products from fish and non-fish species with thermal processing: fish and minced items: baked, boiled, including frozen ones; without heat treatment: salads, fish and seafood without dressing
	2×10^4	Semi-finished products from fish and non-fish species – fast-frozen ready-made fish dinner dishes, including vacuum-packed ones
	5×10^4	Instant pasta with additives on milk and vegetarian basis; Biscuit rolls with filling: creamy, fatty; Wafers with nut-praline filling, coated with chocolate; Semi-finished products from fish and non-fish species
	1×10^5	
	5×10^5	Semi-finished chopped raw meat products
Coliform bacteria (coliforms) are not allowed in product mass (g)	1.0	Sausages, pates, culinary products from meat, bakery, biscuit rolls stuffed with fruit, candied fruit, poppy seeds, nuts, cakes, gingerbread, pilot biscuits, crackers; Culinary products from fish and non-fish species with thermal treatment: fish and minced goods, baked, boiled, including frozen ones; Culinary products from fish and non-fish species without cooking: salads from fish and seafood, without dressing, structured products ("crab sticks" etc.)
	0.1	Instant pasta with vegetarian-based additives; Cupcakes with sugar powder, frosted, with nuts, candied fruits, with

		fruit, rum impregnation; Cupcakes and rolls in a sealed packing; Wafers without filling, with fillings: fruit, fondant, fatty; Gingerbreads with filling; Sugar cookies with chocolate frosting, butter, a creamy layer, filling; Fast-frozen ready-made dinner fish dishes, including vacuum-packed ones
	0.01	Instant pasta with milk-based additions; Biscuit rolls with fillings: creamy, fatty; Wafers with nut-praline filling, coated with chocolate; Semi-finished products from fish and non-fish species
	0,001	Raw meat semi-finished products
E. coli are not allowed in product mass (g)	1.0	Sausages with a shelf-life of more than 5 days; pates and meat culinary products with shelf-life of more than 72 hours
S. aureus, are not allowed in product mass (g)	1.0	Sausages, bakery items, biscuit rolls with fruit filling, with candied fruit, poppy seeds, nuts; Culinary products from fish and non-fish species with thermal treatment: fish and minced goods, baked, boiled, including frozen ones; Culinary products from fish and non-fish species without cooking: salads of fish and seafood, without dressing, structured products ("crab sticks" etc.)
	0.1	Semi-finished raw meat items and instant pasta with milk-based additions; Biscuit rolls with creamy, fatty filling; Cupcakes and rolls in a sealed packing, biscuits with creamy layer, filling; Frozen ready-made dinner fish dishes, including vacuum-packed ones
	0.01	Semi-finished products from fish and non-fish species

Bacteria of Proteus genus are not allowed in product mass (g)	0.1	Culinary products from fish and non-fish species without cooking: salads, fish and seafood without dressing
Sulfite-reducing clostridia, are not allowed in product mass (g)	1.0	Culinary products from fish and non-fish species with thermal treatment: fish and minced items, baked, boiled, including frozen and vacuum-packed ones, structured products ("crab sticks" etc.)
	0.1	Sausages, pates, culinary meat products, semi-finished products from fish and non-fish species; frozen ready-made dinner fish dishes, including vacuum-packed ones
	0.01	Semi-finished products from fish and non-fish species, packed under vacuum
V. parahaemolyticus CFU/g, no more	100	Semi-finished products of sea fish
Bacteria of Enterococcus genus, CFU/g no more	1x10 ³	Frozen ready-made fish dinner dishes in portion lumps, including vacuum-packed ones
	2x10 ³	Semi-finished products from fish and non-fish species - structured minced products
Mold, CFU/g, no more	50	Bakery items, cakes with sugar powder; cupcakes and rolls in sealed packing; Gingerbread
	100	Sausages, pates, culinary products from meat; Biscuit rolls with fillings: creamy, fatty, fruity, with candied fruit, poppy seeds, nuts; Cakes: frosted, with nuts, candied fruits, with fruit, rum impregnation; Wafers without filling with fruit fillings: fondant, fatty, with a walnut-praline filling, coated with chocolate; Sugar cookies with chocolate frosting, butter cookies with creamy layer, filling; Pilot biscuits, crackers

	250	Semi-finished raw meat in bread crumbs
Yeast CFU/g (cm3), no not more	50	Biscuit rolls with filling of fruit, with candied fruit, poppy seeds, nuts; Cupcakes with sugar powder. frosted, with nuts, candied fruit, with fruit, rum impregnation; Cupcakes and rolls in a sealed packaging; Wafers without filling with fruit, fondant, fatty, fillings, with a walnut-praline filling, coated with chocolate; Gingerbreads; Sugar cookies with chocolate icing, butter cookies with creamy layer, filling
	100	Sausages, pates, culinary products from meat
Yeast and mold in total, CFU/g, no not more	100	Instant pasta with vegetarian-based additives; Culinary products from fish and non-fish species with thermal treatment: fish and minced items: baked, boiled, including frozen ones

1.13. Specialized food products for dietary nutritional therapy for children, premature and LBW babies

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more	2×10^3	Products based on soy protein isolate; Products on the basis of the full or partial protein hydrolysates; Products without phenylalanine or with its low content; Products for premature and (or) LBW babies, recoverable at 37-50°C
	3×10^3	Low-protein products (starches, cereals and pasta); Products for premature and (or) LBW babies, recoverable at 70-85°C
	1×10^4	Freeze-dried meat-based products for children up to 2 years of age
	$1,5 \times 10^4$	Freeze-dried meat-based products for children over 2 years of age

	2,5x10 ⁴	Low-lactose and lactose-free products, dry milk high-protein products
Coliform bacteria (coliforms) are not allowed in product mass (g)	1.0	Low-lactose and lactose-free products; Products based on soy protein isolate; Low-protein products (starches, cereals and pasta); Products on the basis of the full or partial protein hydrolysates; Products without phenylalanine or with its low content; Freeze-dried meat-based products; Products for premature and (or) LBW babies
	0.3	Dry milk high-protein products; Freeze dried milk-based products (curd etc.).
E. coli are not allowed in product mass (g)	10	Products for premature and (or) LBW babies
S. aureus are not allowed in product mass (g)	10	Products for premature and (or) LBW babies
	1.0	Low-lactose and lactose-free products; Dry milk high-protein products; Products based on soy protein isolate; Products on the basis of the full or partial protein hydrolysates; Products without phenylalanine or with its low content; Freeze-dried products on the basis of meat and dairy (curd, etc.).
	0.1	Low-protein products (starches, cereals and pasta)
Sulfite-reducing clostridia are not allowed in product mass (g)	0.1	Freeze-dried meat-based products
Mould, CFU/g, no not more	10	Low-protein products (starches, cereals and pasta); Products on the basis of the full or partial protein hydrolysates;

		Products without phenylalanine or with its low content
	50	Products based on soy protein isolate; Products for premature and (or) LBW babies
	100	Low-lactose and lactose-free products; Dry milk high-protein products; Freeze dried milk-based products (curd etc.).
Yeast CFU/g, no not more	10	Products based on soy protein isolate; Products for premature and (or) LBW babies
	50	Low-lactose and lactose-free products; Dry milk high-protein products; Low-protein products (starches, cereals and pasta); Products on the basis of the full or partial protein hydrolysates; Products without phenylalanine or with its low content; Freeze-dried products on the basis of meat and dairy (curd, etc.).
	100	Freeze-dried meat-based products for children over 2 years of age
B. cereus, CFU/g, no not more	100	Products based on soy protein isolate; Low-protein products (starches, cereals and pasta); Products on the basis of full or partial protein hydrolysates; Products without phenylalanine or with its low content; Freeze-dried meat-based products for children up to 2 years of age; Products for premature and (or) LBW babies
	2x10 ²	Low-and lactose-free products; Freeze-dried meat-based products for children over 2 years of age

1.14. Principal kinds of foodstuff (food) raw materials and components used in production (manufacturing) of specialized food products for baby nutrition

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and optionally anaerobic microorganisms, CFU/g, no not more	10	The meat of slaughtered animals: fresh
	1×10^2	Corn oil refined: deodorized; Soybean oil; Fat bird: melted; Vitamin premix
	$2,5 \times 10^2$	Aspartame
	5×10^2	Sunflower oil: refined, deodorized
	1×10^3	Meat of slaughtered animals: chilled; Granulated sugar, milk refined sugar; Milk, refined sugar; Lactose concentrate
	5×10^3	Corn molasses; Dry corn molasses, obtained by imports; Lactulose concentrate; Isolated soy protein
	1×10^4	Milk whey protein concentrate obtained by electrodialysis, ultrafiltration cum electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry case cyte check spelling; Flour: rice, buckwheat, oats, rye (processed); Semolina; Oatmeal; Meat of slaughtered animals: frozen; Butter: top grade; Malt extract for baby food; Corn starch: premium; Molasses: low-sugar, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Potato starch: top grade; Food lactose: top grade, mineral premixes; Pectin
	$1,5 \times 10^4$	Non-fatty dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food)
	$2,5 \times 10^4$	Milk powder with a fat mass fraction of 25%, skimmed; Dry carbohydrate-protein module from sub-cheese whey; Dry protein-carbohydrate modules from curd whey; Dry milk component with a carbohydrate-protein concentrate for liquid baby food; Non-fatty dry milk component without chemical treatment for dry baby foods; Unprocessed cereals; Dry edible blood

	5x10 ⁴	Cereals flour, unprocessed; Raw fish: chilled, frostbitten, frozen
	1x10 ⁵	Raw cow's milk (top grade); Meat of slaughtered animals frozen in blocks and lumps; Poultry chilled; meat of chickens, broiler chickens: chilled
	2x10 ⁵	Boneless meat lumps; lumps on the bones, including legs and breasts; Chilled poultry offal
	5x10 ⁵	Raw cow milk (first grade)
Somatic cell content of 1 cm ³ (g), not more than	2x10 ⁵	Raw cow milk (top grade)
	1x10 ⁶	Raw cow milk (first grade)
Coliform bacteria (coliforms) are not allowed in the product mass (g cm ³)	3.0	Para-casein concentrate
	1.0	Milk powder with a fat mass fraction of 25%, skimmed; Milk whey protein concentrate obtained by electrodialysis, by ultrafiltration cum electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module from sub-cheese whey; Dry protein-carbohydrate modules from curd whey; Dry case cyte check spelling; Dry milk component with a carbohydrate-protein concentrate for liquid baby food; Non-fatty dry milk component without chemical treatment for dry baby food; Cereals and raw oatmeal; Processed cereal flour; Meat of slaughtered animals: fresh; blood: dry, edible; Vegetable oil: refined, deodorized; Bird fat: melted; Granulated sugar, milk, refined sugar; Molasses corn; Malt extract for baby food; Starch of maize premium; Aspartame; Corn molasses: dry, obtained by imports; Molasses: low-sugar, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Potato starch

		(top grade); Milk, refined sugar; Lactose food; Lactose concentrate; Lactulose concentrate; Vitamin premix; Mineral Premix
	0.3	Non-fatty dry milk component for dry baby food
	0.1	Dry milk component with malt extract; Cereals flour: unprocessed, Meat of slaughtered animals chilled, Butter of top grade, Isolated soy protein; Pectin
	0.01	Meat of slaughtered animals: frozen; Raw fish: chilled, frostbitten, frozen
	0,001	Meat of slaughtered animals frozen in blocks and lumps
S. aureus, are not allowed in product mass (g cm ³)	1.0	Milk powder with a fat mass fraction of 25%, skimmed; Milk whey protein concentrate obtained by electrodialysis, by ultrafiltration cum electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry protein-carbohydrate modules from cheese whey; Concentrate para-casein; Casecyte check spelling: dry; Non-fatty dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food); Dry milk component with a carbohydrate-protein concentrate for liquid baby food; Non-fatty dry milk component without chemical treatment for dry baby food; Processed cereal flour; Semolina; Oatmeal; dry edible blood Vegetable oil: refined, deodorized; Butter of top grade; Bird fat: melted; Corn molasses, including low-sugar one: powdered; Food lactose; Lactulose concentrate, vitamin and mineral premixes; Isolated soy protein
	0.01	Raw fish, chilled, frostbitten, frozen
Yeast	1.0	Vegetable oil, refined, deodorized; Vitamin premix

not allowed in product mass, (g)		
Yeast CFU/g, no not more	10	Milk powder with a fat mass fraction of 25%, skimmed; Milk whey protein concentrate obtained by electrodialysis, by by ultrafiltration cum electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module from sub-cheese whey; Dry protein-carbohydrate modules from curd whey; Casecyte check spelling:dry; Non-fatty dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food); Processed cereal flour; Oatmeal; Granulated sugar; milk, refined sugar; Corn starch: top grade; Corn molasses: dry, obtained by imports; Potato starch, top grade
	50	Para-casein concentrate; Dry milk component with a carbohydrate-protein concentrate for liquid baby food; Non-fatty dry milk component without chemical treatment for dry baby food, cereals, semolina, malt extract for baby food; Molasses, including low-sugar ones, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Lactulose concentrate; Mineral Premix
	100	Unprocessed cereals grains; Unprocessed cereals flour; Pectin
Mold, CFU/g (cm ³), no not more	10	Granulated sugar, milk refined sugar; Milk refined sugar
	20	Corn oil refined deodorized; Soybean oil refined deodorized; Vitamin premix
	50	Milk whey protein concentrate obtained by method of electrodialysis,

		By ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module from cheese whey; Dry protein-carbohydrate modules from sub-cheese whey; Para-casein concentrate: Case cyte check spelling; dry; Non-fatty dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food); Dry milk component with a carbohydrate-protein concentrate for liquid baby food; Non-fatty dry milk component without chemical treatment for dry baby food; Processed cereal flour; Semolina; Oatmeal; Malt extract for baby food; Corn starch: top grade; Corn molasses, including dry one; Potato starch top grade; Mineral Premix
	100	Milk powder with a fat mass fraction of 25%, skimmed; Unprocessed cereal grains; Vegetable oil: refined, deodorized; Butter of top grade; Molasses: low-sugar, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Food lactose; Lactose concentrate; Lactulose concentrate; Pectin
	200	Flour: rice, buckwheat, oats, rye (non-processed),

Table 2

2. Microbiological indicators of canned food safety

Groups of canned products	Requirements of industrial sterility		Notes
	Groups of microorganisms to be detected in cans	Evaluation criteria	
Fully canned food of groups	Spore-forming mesophilic aerobic and optionally	Not allowed in 1 g (cm ³) of the product	Canned sterilized with cereal, vegetable garnishes, from

"A" and "B"	anaerobic microorganisms of groups of <i>B.cereus</i> and <i>B.polymyxa</i>		By-products, including pate type (all types of slaughter and commercial animals); poultry meat and cereal, including pate type and minced; Canned fish, liver, fish and non-fish species in glass, aluminum and tin containers; Canned vegetables having pH of 4.2 or above; Canned apricots, peaches, pears with pH 3.8 and above, made without addition of acids; other than of fruit juice products; canned natural mushrooms; non-concentrated tomato products (whole-canned) with a solids content of less than 12% except for vegetables juice products; Drinks based on soybeans of aseptic dispensing; BAA on the vegetarian basis; liquid
	Spore-forming mesophilic aerobic and optionally anaerobic microorganisms of group of <i>B. subtilis</i>	No more, than 11 cells per 1 g (cm ³) of the product	
	Mesophilic clostridia of <i>C. botulinum</i> and (or) <i>C. perfringens</i>	Not allowed in 1 g (cm ³) of the product	
	Mesophilic clostridia (except for <i>C. botulinum</i> and (or) <i>C. perfringens</i>)	No more than 1 cell per 1 g (cm ³) of the product	
	Asporogenous microorganisms including lactic acid and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ³) of the product	
	Spore-forming thermophilic anaerobic, aerobic and optionally anaerobic microorganisms	Not allowed in 1 g (cm ³) of the product at the storage temperature of above +20°C	

			of aseptic filling
Complete canned food of groups "A" and "B" for baby and dietary nutrition	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of groups of <i>B.cereus</i> and <i>B.polymyxa</i>	Not allowed in 1 g (cm ³) of the product	Canned sterilized: beef, pork, horse meat etc.: natural, with cereal, vegetable garnishes; of by-products, including pate type (all types of slaughter and commercial animals); poultry meat and cereal, including pate type and minced ones; Canned fish, fish liver non-fish species in glass, aluminum and tin containers; Canned vegetables having pH of 4.2 or above; Canned apricots, peaches, pears with pH 3.8 and above, made without addition of acids; other than of fruit juice products; canned natural mushrooms; non-concentrated tomato products (whole-canned) with a solids content of less than 12% except for juice products of
	Spore-forming mesophilic aerobic and optionally anaerobic microorganisms of Group <i>B. subtilis</i>	Not more than 11 cells per 1 g (cm ³) of the product	
	Mesophilic clostridia	Not allowed in 10 g (cm ³) of the product	
	Asporogenous microorganisms including lactic acid and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ³) of the product	
	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Not allowed in 1 g (cm ³) of the product	

			vegetables; Drinks based on soy bean aseptic filling; BAA on vegetarian basis: liquid, of aseptic dispensing
Complete canned food of Group "B"	Aerogenic spore-forming mesophilic aerobic and optionally anaerobic microorganisms of Group B. polymyxa	Not allowed in 1 g (cm ³) of the product	Canned vegetables, having pH of 3.7-4.2, except for juice products from fruits and (or) vegetables; Canned pickled mushrooms
	Non-aerogenic spore-forming mesophilic aerobic and optionally anaerobic microorganisms	Not allowed in 1 g (cm ³) of the product	
	Mesophilic clostridia of C. botulinum and (or) C. perfringens	Not allowed in 1 g (cm ³) of the product	
	Mesophilic clostridia (except for C. botulinum and (or) C. perfringens)	Not allowed in 1 g (cm ³) of the product	
	Asporogenous microorganisms and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ³) of the product	
Complete canned food of Group "D"	Asporogenous microorganisms and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ³) of the product	Canned vegetables (with pH below 3.7), fruit cum berry pasteurized, canned food for public catering with sorbic acid and pH below 4.0; canned apricots, peaches and pears with pH below

			3.8, except for juice products from fruits and (or) vegetables; jams, preserved jam, fruit puree, confitures, fruits and berries, grated with sugar, etc. fruit cum berry concentrates with sugar: sterilized.
Semi-canned food of group "D"	Number of mesophilic aerobic and optionally anaerobic microorganisms (KMAFAnM)	No not more than 2×10^2 CFU/g	Canned pasteurized beef and pork; chopped and choice ham of poultry, meat; Semi-canned pasteurized fish in a glass containers
	Coliform bacteria (coliforms)	Not allowed in 1 g of product	
	B. cereus	Not allowed in 1 g of product	
	Sulfite-reducing clostridia	Not allowed in 0.1 g of product; for semi-canned fish – in 1.0 g *	
	S. aureus and others. coagulase-positive staphylococci	Not allowed in 1 g of product	

Hygiene requirements of food products safety

1. Meat and meat products; poultry, eggs and their processing products

Indicators	Permissible levels, mg/kg, no not more than	Notes
Toxic elements		
- lead	0.5	Meat, meat- and meat-containing products, poultry meat, products thereof, Canned meat, meat-veg, poultry; Egg protein (albumin): dry
	0.6	By-products of slaughter animals, pork skin, edible blood, and products thereof, canned by-products, including pate type one
	1.0	Kidneys; Meat products with kidney; Canned food: meat, poultry, by-products, including pate type one, meat-veg (in prefabricated tin containers)
	0.3	Eggs and liquid egg products (egg white mélange, egg yolk)
	3.0	Dry egg products (egg powder, egg white, egg yolk)
- arsenic	0.1	Meat, meat products and meat-containing products, poultry meat, products thereof, Canned meat, meat-veg, poultry; Eggs and liquid egg products (egg white mélange, egg yolk)
	0.2	Egg protein (albumin): dry

	0.6	Dry egg products (egg powder, egg yolk)
	1.0	By-products of slaughter animals, pork skin, edible blood and products thereof, canned poultry pate; Canned by-products, including pate type ones
- cadmium	0.05	Meat, meat products and meat-containing products, poultry meat, products thereof, Canned poultry meat; Egg protein (albumin): dry
	0.1	Canned poultry meat, meat-veg in prefabricated tin containers; Dry egg products
	0.01	Eggs and liquid egg products (egg mélange, egg white, egg yolk)
	0.3	By-products of slaughter animals, pork skin, edible blood and products thereof, canned poultry pate; Canned meat-veg food.
	0.6	Canned-products with added of kidneys, including pate type ones
	1.0	Kidneys; Meat products with kidneys
- mercury	0.03	Meat, meat products and meat-containing products, poultry meat and products thereof, Canned poultry meat. Egg protein (albumin): dry
	0.02	Eggs and liquid egg products
	0.1	By-products of slaughter animals, pork skin, edible blood and products thereof, including pate ones; Dry egg products
	0.2	Kidneys; Meat products with kidneys; Canned-products with addition of kidneys, including pate type ones
- tin	200.0	Canned poultry meat, by-products, meat-veg in prefabricated tin containers
- chrome	0.5	Canned poultry meat, by-products, meat-veg in prefabricated chrome-plated containers
Pesticides		
- HCH (α, β, γ-isomers)	0.1	Meat, meat products and meat-containing products, poultry meat; by-products of slaughtered animals and poultry; Eggs, egg products; Pork skin, edible blood, and products thereof, canned meat, by-products, meat-veg
- DDT and its	0.1	Meat, meat products and meat-containing products, poultry meat; by-products of slaughtered animals

metabolites		and poultry; Eggs, egg products; Pork skin, edible blood and products thereof, canned meat, by-products, meat-veg
Benzo (a) pyrene	0,001	Smoked meat, meat-containing and poultry products
Nitrates	200.0	Canned meat-cereal with vegetables, canned poultry-veg products
Nitrosamines (NDMA and NDEA)	0,002	Canned meat, poultry with addition of sodium nitrite; Canned by-products, including pate type ones
	0,004	Smoked meat, meat-containing and poultry products
Dioxins	0.000003 (with reference to fat)	Canned meat (beef, lamb, and products thereof); Chicken eggs and products thereof
	0.000001 (with reference to fat)	Canned meat (pork and products thereof)
	0.000006 (with reference to fat)	Liver and products thereof; Canned liver
	0.000002	Poultry and products thereof, Canned liver

Note: For dry products, including meat and poultry of freeze- and thermal drying, egg dry product, the content of toxic components, antibiotics, pesticides, dioxins is based on the starting material with regard to the content of solids therein, and in the final product

2. Milk and milk products

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	0.1	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, cream, dairy component products based on them; Butter, butter paste from cow milk, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and on milk basis; Sourdough, starter and probiotic microorganisms for the manufacturing dairy products, sour milk butter, cheeses (for liquid, including frozen ones)*
	0.1	Dairy products, milk components: dry, freeze-dried (in terms of recovered product)
	0.3	Curd and products on its basis, cheese products, dairy component products based on them; Albumin and milk-based products: dairy pasty protein products, including heat-treated after fermentation; Products of concentrated milk processing: condensed, canned milk, dairy components containing milk; Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Butter, butter paste from cow milk, milk fat with cocoa products; Creamy vegetable spread, cream-vegetable melted mixture with added cocoa products; Culture media: dry milk-based, cultivation starter and probiotic microflora*
	0.5	Cheese and cheese products, cheese pastes, sauces
	1.0	Sourdough, starter and probiotic microorganisms for the production of dairy products, sour diary butter, cheese (dry)

	10.0	Milk coagulating enzyme preparations
- arsenic	0.05	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, cream, dairy component products based on them; All types of ice cream from milk and on milk basis; Sourdough, starter and probiotic microorganisms for the manufacturing dairy products, sour dairy butter, cheeses (for liquid, including frozen ones)*
	0.05	Dairy products, milk components: dry, freeze-dried (in terms of recovered product)
	0.1	Butter, butter paste from cow milk, milk fat; Creamy vegetable spread, cream-vegetable melted mixture*
	0.15	Milk processing products: concentrated, condensed milk; Canned milk, dairy component, milk products, milk-containing check spelling products
	0.2	Curd and products on its basis, curd products; Albumin and milk-based products; Pasty dairy protein products, including heat-treated after fermentation; sourdough, starter and probiotic microorganisms for making dairy products, sour dairy butter, cheese (for dry ones)
	0.3	Cheese and cheese products, cheese pastes, sauces)*
	1.0	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Culture media on dry milk basis for cultivation of starter and probiotic microflora
	3.0	Milk coagulating enzyme preparations
- cadmium	0.03	Raw milk, raw skimmed milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, sour cream, dairy component products based on them; Butter, butter paste from cow milk, milk fat; Cream vegetarian spread,

		cream-vegetable melted mixture; All types of ice cream from milk and on milk basis; Sourdough, starter and probiotic microorganisms for the production of dairy products, sour dairy butter, cheeses (for liquid, including frozen ones)*
	0.03	Dairy products, milk components: dry, freeze-dried (in terms of recovered product)
	0.1	Curd and products on its basis, curd products, albumin and milk-based products; Pasty dairy protein products, including heat-treated after fermentation; Products of concentrated milk, condensed milk; Canned milk, dairy component, milk) *
	0.2	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat, cream-vegetable spread, cream-vegetable melted mixture with the addition of cocoa products; Sourdough, starter and probiotic microorganisms for the production of dairy products, sour dairy butter, cheese (dry); Culture media dry milk-based cultivation starter and probiotic microflora)*
- mercury	0,005	Raw milk, raw skim milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, cream, dairy component products and ones based on them; all types of ice cream from milk and on milk basis; Sourdough, starter and probiotic microorganisms for the production of dairy products, sour dairy butter, cheeses (for liquid ones, including frozen ones); Dairy products, milk components: dry, freeze-dried, (in terms of recovered product) *

	0,015	Products of milk processing: concentrated, condensed; canned milk, dairy component and milk-containing products*
	0.02	Curd and products on its basis, curd products; Albumin and milk-based products, dairy pasty protein products, including heat-treated ones after fermentation *
	0.03	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; Sourdough, starter and probiotic microorganisms for the production of dairy products, sour dairy butter, cheese (dry); Culture media: dry milk-based for cultivation of starter and probiotic microflora *
- copper	0.4	Butter, butter paste from cow's milk, milk fat (for reserved products); Creamy vegetable spread, cream-vegetable melted mixture (for reserved products) *
- iron	1.5	Oil, butter paste from cow's milk, milk fat (reserved for products), cream-vegetable spread, cream-vegetable melted mixture (for reserved products) *
- nickel	0.7	Creamy vegetable spread, cream-vegetable melted mixture (for products with hydrogenated fat) *
- tin	200.0	Products of milk processing, canned in prefabricated tin containers
- chrome	0.5	Products of milk processing, canned in prefabricated chrome-plated containers
Benzo(a)pyrene	0,001	For the smoked cheese and cheese products, cheese pastes, sauces
Pesticides		
- HCH (α , β , γ -isomers)	0.05	Raw milk, raw skim milk; Drinking milk, buttermilk, whey, milk drinks, liquid milk products, milk components-based products, including products, which are thermally treated

		after ripening *
	1.25 (in fat equivalent)	Cream, drinking cream, sour cream; Curd and products on its basis, cheese products, dairy component, products based on them, albumin and milk-based products, dairy products pasty protein; milk cream, buttermilk, whey, dairy products, dairy component products based on them, concentrated and condensed with sugar, Condensed sterilized milk, canned milk and canned milk constituents; Dairy products, milk components dry, freeze-dried (in terms of recovered product); Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and processed cheese products, serum albumin, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based products; Dry milk-based culture media for cultivation starter and probiotic microflora *
- DDT and its metabolites	0.05	Raw milk, raw skimmed milk; Drinking milk and buttermilk, whey, milk drinks, liquid milk products, dairy component products based on them, including products, heat-treated after fermentation *
	1.0 (in fat equivalent)	Cream, drinking cream, sour cream; Curd and products on its basis, cheese products, dairy component products based on them, albumin and milk-based products, pasty protein dairy products; Milk, cream, buttermilk, whey, dairy products, dairy component products based on them, concentrated and condensed with sugar; Condensed sterilized milk, canned milk and canned milk constituents; Dairy products, milk components dry, freeze-dried (in terms of recovered product); Milk protein concentrate, lactulose, milk sugar,

		casein, caseinates, milk protein hydrolysates; Cheese and processed cheese products, serum-albumin, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based; dry milk-based nutrient media for cultivation of starter and probiotic microflora *
Mycotoxins		
Aflatoxin M1	0.0005	Milk and milk processing;
Aflatoxin B1	not allowed (<0.00015)	Milk coagulating enzyme preparations of fungal origin
Zearalenone	not allowed (<0.005)	Milk coagulating enzyme preparations of fungal origin
T-2 toxin	not allowed (<0.05)	Milk coagulating enzyme preparations of fungal origin
Ochratoxin A	not allowed (<0.0005)	Milk coagulating enzyme preparations of fungal origin
Dioksiny2	0.000003 (Based on fat)	Milk and dairy products
Melamin3	not acceptable (<1.0 mg / kg)	Raw milk, raw skim milk, raw cream; Milk processing products (except butter, butter paste from cow milk, milk fat, cream-vegetable spread and cream-vegetable melted mixture) to dry and freeze-dried milk processing products (in terms of recovered product);
Peroxide value	10 mmol of active oxygen /kg of fat	Creamy vegetable spread, cream-vegetable melted mixture

Notes:

* Milk and milk-component products containing non-milk components of more than 35 percent: requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety parameters are established

with regard to content and the ratio of dairy and non-dairy ingredients, types and levels of content of potentially dangerous substances in them.

3. Fish, non-fish species and products manufactured from them

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	1.0	All kinds of fish products (except species of: tuna, swordfish, beluga) and meat of marine mammals, including dried products ¹
	2.0	Tuna, swordfish, beluga - all kinds of products, including dried products ¹
	10.0	Mollusks, crustaceans and other invertebrates, amphibians, reptiles
	0.5	Algae and sea grass
- arsenic	1.0-freshwater 5.0-sea	All kinds of fish products (except roe, milt, fish oil) and meat of marine mammals, including dried products ¹
	1.0	Roe and milt of fish and products thereof; Analogs of caviar; Fish oil
	5.0	Mollusks, crustaceans and other invertebrates, amphibians,

		reptiles; Algae and sea grass
- cadmium	0.2	All kinds of fish and marine mammals (except roe, milt and liver), including dried products ¹
	1.0	Roe and milt of fish and products thereof; Analogs of caviar; Algae and sea grass
	0.7	Fish liver and products thereof
	2.0	Mollusks, crustaceans and other invertebrates, amphibians, reptiles
- mercury	0.3-freshwater non-predatory 0.6-freshwater predatory 0.5-sea	All kinds of fish products (except species of: tuna, swordfish, beluga caviar and products, roe, milt, liver and fish oil) and meat of marine mammals, including dried products ¹
	1.0	Tuna, swordfish, beluga - all kinds of products (except for roe, milt, liver and fish oil), including dried products ¹
	0.5	Fish liver and products thereof
	0.3	Fish oil
	0.2	Roe and milt of fish and their products; caviar analogues; Mollusks, crustaceans and other invertebrates, amphibians, reptiles
	0.1	Algae and sea grass
- tin	200	Canned and preserved fish, fish liver and products thereof in prefabricated tin containers
- chrome	0.5	Canned and preserved fish, fish liver and products thereof in chrome plated containers
Histamine	100.0	Tuna, mackerel, salmon, herring - all kinds of products, including dried items ¹

Nitrosamines (sum of NDMA and NDEA)	0,003	All kinds of fish and sea mammals including dried products ¹
Dioxins	0.000004	All kinds of fish and sea mammals including dried products ¹
	0.000002 (equivalent of fat)	Fish oil ¹
Pesticides		
HCCH (α, β, γ - isomers)	0.03	All kinds of products from freshwater fish, other than liver, roe, milt, fish oil, dried and other products, ready for use
	0.2	All products of sea fish and the meat of marine mammals (except liver and fish oil); Eggs and milt of fish and their products; Analogs of caviar
	0.1	Fish oil
	1.0	Fish liver and products thereof
DDT and its metabolites	0.3	All kinds of freshwater fish products (except liver, roe, milt, fish oil, and other products dried, ready-to-eat)
	0.2	All kinds of products from sea fish (except for the sturgeon, salmon and fatty herring) and meat of sea mammals (except liver, roe, milt, and other products dried, ready-to-eat); Fish oil
	2.0	Sturgeon, salmon, fatty herring - all products (except liver, roe, milt), including dried, smoked, salted, spicy, pickled, cooked fish and other products, ready-to-eat
	0.4	Fish (except sturgeon, salmon and fatty herring), dried, dried, smoked, salted, spicy, pickled, cooked fish and other fish products, ready for use; Roe and milt of fish (all kinds), and their products; Analogs of caviar

	3.0	Fish liver and products thereof
2,4-D acid and its salts and esters	not allowed	All kinds of products of freshwater fish
Polychlorinated biphenyls	2.0	All kinds of fish products (except liver and fish oil) and meat of sea mammals, including dried products ¹
	5.0	Fish liver and products thereof
	3.0	Fish oil
Ben(a)pyrene	0,005	Smoked fish products
Paralytic shellfish poison (saxitoxin)	0.8	Mollusks
Amnesic shellfish poison (domoic acid)	20	Mollusks
	30	Internal organs of crabs
Diarrheal shellfish poison (okadaic acid)	0.16	Mollusks
Acid number, mg KOH/g	4.0	Fish oil
Peroxide number, mole of active oxygen /kg	10.0	Fish oil

Note. ¹ - in terms of initial product with account to dry substances in it and in the finished product.

4. Grain (seeds), flour, cereal and bakery products

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	0.5	Food grain, legume seeds and their products except for food bran, bread and bakery items
	1.0	Food bran (wheat, rye)
	0.35	Bread, pastries and rich bakery products
- arsenic	0.2	Food grain products thereof, other, than legumes seeds, bread and bakery products
	0.3	Seeds of legumes
	0.15	Bread, pastries and rich bakery products
- cadmium	0.1	Food grain, seed legumes and products thereof, except for bread and bakery products
	0.07	Bread, pastries and rich products
- mercury	0.03	Food grain, cereal, oatmeal, cereal, flour, food bran
	0.02	Seeds of legumes, pasta, Doughnuts, rusks products, straw and others.
	0,015	Bread, pastries and rich bakery products
Mycotoxins		
Aflatoxin B1	0,005	Food grain, legume seeds and their products
Deoxynivalenol	0.7	Food grain - wheat and its products
	1.0	Food grain - barley and products from it
T-2 toxin	0.1	Food grain and products from it
Zearalenone	1.0	Food grain and food bran(wheat, barley, corn)
	0.2	Food grain products (wheat, barley, corn)

Ochratoxin A	0,005	Food grain - wheat, barley, rye, oats, rice and products thereof
Nitrosamines (sum of NDMA and NDEA)	0,015	Brewing malt
Benzo (a) pyrene	0,001	Food grain
Pesticides		
- HCH (α , β , γ - isomers)	0.5	Food grain, legume seeds and their products
- DDT and its metabolites	0.02	Food grain and products thereof
	0.05	Seeds of legumes and thereof
- 2,4-D acid and its salts and esters	not allowed	Food grain, legume seeds and products thereof
- Hexachlorobenzene	0.01	Food grain - wheat and products thereof
- Organic mercury pesticides	not allowed	Food grain, legume seeds and products thereof
Oligosaccharides, %, no more than	2.0	Food bran (for soy protein products) of dietary and baby food
Trypsin inhibitor, %, no more than	0.5	Food bran (for soy protein products) of dietary and baby food
Harmful impurities, %, no more		
Ergot	0.05	Food grain
Repent bitterling, Foxtail pagoda tree,	0.1	Food grain (wheat, rye)

Thermopsis lancet (in aggregate)		
Coronilla multicolored	0.1	Food grain (wheat, rye)
Heliotrope pubescent-fetal	0.1	Food grain (wheat, rye)
Gray trichodesma	not allowed	Food grain (rye)
Smut (soiled blue-tailed) grain	10.0	Food grain (wheat)
Fusariose grain	1.0	Food grain (wheat, rye, barley, millet, buckwheat)
Grains with pink color	3.0	Food grain (rye)
Presence of grain with a bright yellow-green fluorescence (ZHZF)	0.1	Food grain (corn)
Infestation of grain pests (insects, mites)	not allowed	Food corn, legume seed; Cereals, oatmeal, cereal, flour food grains; Food bran (wheat, rye)
Contamination by pests	15 (pc/kg, no more)	Food grain

total density of contamination of grain stocks (insects, mites)	not allowed	Seeds of legumes; Cereals, oatmeal, cereal, flour from food grains; Food bran (wheat, rye)
Infestation with agents of bread "potato sickness"	not allowed	For wheat flour used for wheat grades of bread baking (36 hours after the pilot laboratory baking)

5. Sugar and confectionery

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	0.5	Sugar, flour confectionery
	1.0	Sugary confectionery, oriental sweets, chewing gum; Chocolate and articles thereof; Cocoa beans and cocoa products; Honey
- arsenic	1.0	Sugar and sugar confectionery, oriental sweets, chewing gum; Chocolate and articles thereof; Cocoa beans and cocoa products
	0.3	Pastries
	0.5	Honey
- cadmium	0.05	Sugar, honey
	0.1	Sugary and pastry items, oriental sweets, chewing gum

	0.5	Chocolate and articles thereof; cocoa beans and cocoa products
- mercury	0.01	Sugar and sugary confectionery, oriental sweets, chewing gum
	0.1	Chocolate and articles thereof; Cocoa beans and cocoa products
	0.02	Pastries
Pesticides		
- HCH (α , β , γ -isomers)	0,005	Sugar, honey
	0.5	Cocoa beans and cocoa products
	0.2	Pastries
- DDT and its metabolites	0,005	Sugar, honey
	0.02	Pastries
	0.15	Cocoa beans and cocoa products
Mycotoxins		
- Aflatoxin B ₁	0,005	Pastry and sugary confectionery, oriental sweets, chewing gum (for products containing nuts); Chocolate and articles thereof; Cocoa beans and cocoa products
- Deoxynivalenol	0.7	Pastries
5-hydroxymethylfurfural	25	Honey

Note: sugary confectionery, oriental sweets, chewing gum, chocolate and products made of it: acceptable levels of HCH (α , β , γ -isomers) and DDT and its metabolites shall be calculated by main type(s) of raw materials with reference to the mass fraction as well as to permissible levels of regulated pesticides.

6. Fruit and vegetable products

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	0.5	Vegetables, potatoes, melons, nuts, mushrooms and their products, including canned vegetables; juice products from vegetables*
	0.4	Fruits, berries and their products; fruit juice products*
	1.0	Canned vegetables, fruit, berries, mushrooms in prefabricated tin containers, except for juice products from fruits and (or) vegetables; Coffee (beans, ground, instant) *
	0.3	Ice cream: fruit cum berry, flavored and edible ices
	5.0	Spices and herbs
	10.0	Tea (black, green, tiled)
- arsenic	0.2	Vegetables, potatoes, melons, fruits, berries, and their products; Juice products from fruits and (or) vegetables *
	0.1	Ice cream and berry fruit, flavored and edible ice
	0.5	Mushrooms and their products *
	1.0	Fruit and berry concentrates with sugar (jam, jam, etc.). Tea, coffee (beans, ground, soluble) *
	3.0	Spices and herbs
	0.3	Nuts
- cadmium	0.03	Vegetables, potatoes, melons, fruits, berries, and their products, including canned vegetables*; juice products of fruit and (or) vegetables
	0.1	Mushrooms, nuts, and their products
	0.05	Canned vegetables, fruit, berries in prefabricated tin containers, except for juice products from fruit and (or) vegetables; Fruit cum berry concentrates with sugar (jams, preserves and others.); Coffee (beans, ground, instant) *
	0.2	Spices and herbs
	1.0	Tea

- mercury	0.02	Vegetables, potatoes, melons, fruit, berries, and products thereof; Juice products from fruits and (or) vegetables; Coffee *
	0.05	Mushrooms, nuts and products thereof *
	0.1	Tea
- tin	200.0	Canned vegetables, fruit, berries in prefabricated tin containers, including juice products from fruit and (or) vegetables
- chrome	0.5	Canned vegetables, fruit, berry in prefabricated chrome plated containers, including juice products from fruit and (or) vegetables
Nitrates **	250	Potatoes and products thereof
	900	Early white cabbage (before September. 1) and products thereof
	500	Late white cabbage and products thereof
	400	Early carrots (before September, 1) and products thereof
	250	Late carrots and products thereof
	150	Tomatoes and products thereof
	300	Protected ground Tomatoes, and products thereof
	150	Cucumbers and products thereof
	400	Protected ground cucumbers, and products thereof
	1400	Table beet and products thereof
	80	Onions and products thereof
	600	Spring onions and products thereof
	800	Protected ground spring onions and the products thereof
	2000	Leafy vegetables (lettuce, spinach, sorrel, kale salad varieties, parsley, celery, cilantro, dill, etc.) and products thereof
	200	Sweet pepper and products thereof
	400	Protected ground sweet pepper, marrow squash, and products thereof

	60	Watermelons and products thereof
	90	Melons and products thereof
	4500	Fresh lettuce grown in greenhouses from October, 1 to March, 31
	4000	Fresh lettuce grown in unprotected soil from October, 1 to March, 31
	3500	Fresh lettuce grown in greenhouses from April, 1 to September, 31
	2500	Fresh lettuce grown in unprotected soil from April, 1 to September, 31
	2000	Iceberg-type lettuce grown in greenhouses
	2500	Iceberg-type lettuce grown in the unprotected soil
Nitrates	500	Juice products from cabbage
	250	Juice products from carrots
	150	Tomato juice products
	700	Juice products from red beet
	400	Juice products zucchini
	200	Juice products from other fruit
	60	Juice products from watermelon
	90	Juice products from melon
Pesticides		
HCCH (α, β, γ - isomers) *	0.1	Potatoes, green peas, sugar beet and products thereof
	0.5	Vegetables, melons, mushrooms, nuts and products thereof. Juice products from vegetables and melons
	0.05	Fruits, berries, grapes and products thereof; fruit juice products

DDT and its metabolites *	0.1	Vegetables, potatoes, melons, fruits, berries, mushrooms and products thereof; juice products from fruit and (or) vegetables
	0.15	Nuts
Mycotoxins:		
Patulin	0.05	Apples, tomatoes, sea buckthorn, viburnum, and products thereof
Aflatoxin B1	0,005	Nuts, tea, coffee
5-hydroxymethyl furfural	20.0	Ice cream: fruit cum berry, flavored and edible ices *

Note:

* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product with account to content of dry substances in raw materials and the final product.

** Except for fruit and (or) vegetables juice products.

7. Oil seed raw materials and fat products

Indicators	Permissible levels, mg/kg, no not more	Notes
Toxic elements		
- lead	0.1	Vegetable oils (all types), fractions of vegetable oils, refined vegetable oils and animal fats, including fish oils, oils (fats) re-esterified, refined, deodorized; oils (fats), refined, deodorized, hydrogenated; margarines; special purpose fats, including cooking, confectionery, bakery fat; milk fat substitutes, cocoa butter equivalents, cocoa butter improvers, SOS-type cocoa butter substitutes, POP-type cocoa butter substitutes of non-temper type non-lauric substitutes of cocoa butter Non-temper lauric-type spreads, vegetable, butter and vegetable fat, a mixture of melted vegetable-cream and vegetable-fat, animal fat, pork fat and products from it, melted animal fat
	0.3	Mayonnaise; vegetable-butter and vegetable-fat spreads and mixtures of melted vegetable-butter and vegetable-fat (from cocoa products) sauces, based on vegetable oils, mayonnaise, sauces, mayonnaise creams on vegetable oils
	1.0	Oilseeds, food oil from fish and sea mammals and fish as dietary (medical) nutrition
- arsenic	0.1	Vegetable oils (all types), fractions of vegetable oils, refined vegetable oils and animal fats, including fish oils, oils (fats) re-esterified refined deodorized; oils (fats), refined, deodorized, hydrogenated; margarines; fats for special purposes, including cooking fat, confectionery, bakery; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type cocoa butter, substitutes of POP-type; cocoa butter substitutes of non-temper non-lauric type substitutes of cocoa butter Non-temper lauric-type vegetable-cream spreads and

		Vegetable-fat, vegetable-mix melted butter and vegetable-fat sauces based on vegetable oils, mayonnaise, sauces, mayonnaise, cream on vegetable oils; Animal fats, fat pork and products from it, rendered animal fat
	0.3	Oilseeds
	1.0	Fat Food fish and marine mammals and fish as a dietary (medical) power
- cadmium	0.05	Vegetable oils (all types), fractions of vegetable oils, refined vegetable oils and animal fats, including fish oils, oils (fats) re-esterified refined deodorized; Oils (fats), refined, deodorized, hydrogenated; Margarine; Fats for special purposes, including cooking fat, confectionery, bakery; Substitutes of butterfat; Cocoa butter equivalents, cocoa butter improvers SOS-type cocoa butter substitutes POP-type Non-temper the cocoa butter substitutes non-lauric-type Non-temper the cocoa butter substitutes of lauric-type spreads, and vegetable-melted mixture of fat, sauces based on vegetable oils, mayonnaise, sauces, mayonnaise creams on vegetable oils
	0.03	Spreads Vegetable-cream, mix melted vegetable-cream, animal fats, fat pork and products from it, rendered animal fat
	0.2	Spreads Vegetable-butter and vegetable-fat, vegetable-mix melted butter and vegetable-fat (from cocoa products); Fat Food fish and marine mammals and fish as a dietary (medical) power
	0.5	Food poppy seeds
- mercury	0.03	Vegetable oils (all kinds), fractions of vegetable oils, spreads, vegetable cream, mix melted vegetable-cream, animal fats,

		fat pork and products from it, melted animal fat
	0.05	Products of vegetable oils and animal fats, including fish oils, oils (fats): re-esterified refined deodorized; oils (fats), refined, deodorized, hydrogenated; margarines; special purpose fats, including cooking fat, confectionery, bakery; Substitutes of butterfat; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-temper cocoa butter substitutes of non-lauric-type, non-temper cocoa butter substitutes of lauric-type, spreads, and vegetable-melted mixture of fat, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, (vegetable oils, creams), oilseeds
	0.2	Vegetable-cream spreads and melted vegetable-cream mixes with cocoa products
	0.3	Fat of food fish and sea mammals and fish as dietary (medical) nutrition
- iron	1.5	Vegetable oils (all types) and their fractions refined mixture refined oils; margarines, spreads, and melted mixtures (except for margarines, spreads, and melted mixtures with cocoa products); melted animal fat (supplied for storage)
	5.0	Vegetable oils (all kinds) and their non-refined fractions; mixtures of non-refined oils, mixtures of refined and non-refined oils
- copper	0.1	Vegetable oils (all types) and their refined fractions, mixture of refined oils; margarines, vegetable-fat spreads, vegetable-mix melted fat (except for margarines, spreads, and melted mixtures with cocoa products)
	0.4	Vegetable oils (all kinds) and their non-refined fractions; mixtures of non-refined oils, mixtures of refined and non-refined oils

		Vegetable-cream spreads, mix of melted vegetable-cream (except for margarines, spreads, and melted mixtures with cocoa products), melted animal fat (available for storage)
- nickel	0.7	Oils (fats): refined, deodorized and hydrogenated and products containing hydrogenated oils and fats
Pesticides		
- HCH (α , β , γ -isomers)	0.2	Vegetable oils (all kinds) and their non-refined fractions; mixtures of non-refined oils, mixtures of refined and non-refined oils; Seeds of soybean, cotton, animal fat, pork fat and products thereof
	0.4	Flax seeds, mustard, rapeseed
	0.5	Sunflower, peanut, corn seed
	0.05	Vegetable oils (all types) and their refined fractions and mixture of refined oils; Products of vegetable oils and animal fats, including fish oils, oils (fats) re-esterified, refined, deodorized; Oils (fats), refined, deodorized, hydrogenated; margarines; Special purpose fats, including cooking, confectionery, bakery fat; Substitutes of butterfat; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-temper; cocoa butter substitutes non-lauric type, non-temper; cocoa butter substitutes of lauric-type; spreads, and vegetable-melted mixture of fat, sauces based on vegetable oils, mayonnaise, sauces, mayonnaise, creams made on vegetable oils
	1.25	Vegetable-cream spreads, melted vegetable-cream mixes (in terms of fat)
	0.1	Fat food fish and sea mammals and fish as dietary (medical) nutrition
DDT and its metabolites *	0.2	Vegetable oils (all kinds) and their non-refined fractions, mixtures

		unrefined oils, mixtures of raw and refined oils, food fat from fish and sea mammals and fish as a dietary (medical) nutrition
	0.1	Vegetable oils (all types) and their fractions refined mixture refined oils; Products of vegetable oils and animal fats, including fish oils, oils (fats) re-esterified refined deodorized; oils (fats), refined, deodorized, hydrogenated; margarines; special purpose fats, including cooking, confectionery, bakery fat; milk fat substitutes; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-temper the cocoa butter substitutes of non-lauric type; non-temper the cocoa butter substitutes of lauric-type; spreads, and vegetable-melted mixture of fat, sauces based on vegetable oils, mayonnaise, sauces, mayonnaise , vegetable oils, creams)
	1.0	Animal fats, pork fat, products thereof
	1.0	Vegetable-cream spreads, melted vegetable-cream mix (in terms of fat).
	0.05	Seeds of soybean, cotton, corn
	0.1	Flax, mustard, rapeseed seeds
	0.15	Sunflower seeds, peanuts
Mycotoxins		

- Aflatoxin B1	0,005	Vegetable oils (all types) and their fractions unrefined mixture of unrefined oils, mixtures of raw and refined oils, refined vegetable oils and animal fats, including fish oils, oils (fats) re-esterified refined deodorized; oils (fats): refined, deodorized, hydrogenated; Margarine; special purposes fats, including cooking , confectionery, bakery fats; Substitutes of butter fat; cocoa butter equivalents, cocoa butter improvers of SOS-type cocoa butter substitutes of POP-type; cocoa butter substitutes of non-temper type; non-lauric substitutes of cocoa butter of non-temper lauric-type; spreads and melted mixtures of vegetable-fat, mayonnaise, sauces, mayonnaise, cream on vegetable oils) , oilseeds, sauces based on vegetable oils
Polychlorinated biphenyls	3.0	Products containing fish oils, grease, food from fish and sea mammals and fish as a dietary (medical) nutrition
Nitrosamines (sum of NDMA and NDEA)	0,002	Raw animal fat, pig fat and products thereof
	0,004	Smoked bacon
Benzo(a)pyrene	0,001	Smoked bacon
Dioxins	0.00000075	Vegetable oil (all types) and their fractions
	0.000003	Beef oil, including melted one
	0.000001	Pig fat, including melted one
	0.000002	Poultry fat, mixed fat, including melted one; fish oil

8. Beverages

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	0.1	Drinking waters: natural mineral, medicinal cum table, medicinal
	0.3	Soft drinks, including juice and artificially mineralized, fermented beverages, beer, wine, vodka, and other alcoholic drinks.
- arsenic	0.1	Soft drinks, including juice and artificially mineralized fermented beverages
	0.2	Beer, wine, vodka, and other alcoholic drinks
- cadmium	0.01	Drinking waters: natural mineral, medicinal cum table, medicinal
	0.03	Soft drinks, including juice and artificially mineralized fermented beverages, beer, wine, vodka, and other alcoholic drinks
- mercury	0,005	Drinking waters: natural mineral, medicinal-table, medicinal, non-alcoholic drinks, including juice and artificially mineralized, fermented beverages, beer, wine, vodka, and other alcoholic drinks.
Methyl alcohol	0.05% max	Vodka, food ethyl alcohol, including semi-finished products
	1.0 g/dm ³ , no more	Cognacs, cognac spirits
Mycotoxins		
Patulin	0.05	Drinks with juice: apple, tomato, sea buckthorn, viburnum
Caffeine	150	Drinks containing caffeine
	400	Specialized drinks containing caffeine

- quinine	85	Drinks, containing quinine
	300	Alcoholic drinks, containing quinine
Total mineralization	2 g / 1	Artificially mineralized beverages
Nitrosamines (sum of NDMA and NDEA)	0,003	Beer

9. Other products

Indicators	Permissible levels, mg/kg, no more	Notes
Toxic elements		
- lead	1.0	Isolates, concentrates, hydrolysates and texturates of plant proteins; food meal and flour from the seeds of legumes, oilseeds and non-traditional crops; Blood protein concentrates; germ of cereals, legumes and other crops and their products; dry food broths; xylitol, sorbitol, mannitol, and others. sugary alcohols; crystalline amino acids, and mixtures thereof; food yeast, biomass unicellular plants, bacterial starter cultures.
	0.3	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates
	0.2	Protein products from the seeds of cereals, legumes and other crops, beverages from them, including dry, dried tofu and dried okara (in terms of dry substance).
	2.0	Carrageenans, gum-arabic, gum (carob, guar, xanthan, gelan, konzhak); gelatin, concentrates of connective tissue proteins; kitchen and treatment cum prevention salt,

	5.0	Agar, alginates
	10.0	Pectin, gums (ghattis, taras, karayas)
	0.5	Starch, glucose syrup and derived products; pastries with finishes, produced by public catering units
- arsenic	1.0	Isolates, concentrates, hydrolysates and texturates of plant proteins; food meal and flour from the seeds of legumes, oilseeds and non-traditional crops; concentrates of milk whey protein, casein, caseinates, milk protein hydrolysates; Blood protein concentrates; gelatin, concentrates of connective tissue proteins; dry food broths; kitchen and treatment cum prevention salt; crystalline amino acids, and mixtures thereof.
	0.1	Protein products from seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara; Concentrated beverages: condensed and dried; dried tofu and dried okara (in terms of dry substance).
	3.0	Pectin, agar, carrageenan, gum (ghattis, taras, karayas, gelan, konzhac)
	0.5	Starch, glucose syrup and derived products
	0.2	Germ of cereals, legumes and other crops, cereals and meal of them, bran; yeast food, biomass unicellular plants, bacterial starter cultures
	2.0	Xylitol, sorbitol, mannitol, etc. Sugar alcohols
	0.3	Pastry products with finishes, made by public catering units
- cadmium	0.2	Isolates, concentrates, hydrolysates and texturates of plant proteins; food meal and flour from the seeds of legumes, oilseeds and non-traditional crops; concentrates of milk whey protein, casein, caseinates, milk protein hydrolysates; Protein products from the seeds of cereals, legumes and other crops, beverages, including acidified; Tofu, okara, concentrated drinks: condensed and dried; dried tofu and dried okara (in terms of dry substance); food yeast,

		biomass of unicellular plants, bacterial starter cultures; dry food broths.
	0.1	Blood protein concentrates, germ of cereals, legumes and other crops, cereals and meal from them; gelatin, concentrates of connective tissue proteins; starch, molasses and derived products; kitchen and treatment cum prevention salt; crystalline amino acids, and mixtures thereof; pastry items with finishes, produced by public catering units
	1.0	Carrageenan
	0.05	Xylitol, sorbitol, mannitol, etc. sugar alcohols
mercury	0.03	Isolates, concentrates, hydrolysates and texturates plant proteins; food oil meal and flour from the seeds of legumes, oilseeds and non-traditional crops; concentrates of milk whey protein, casein, caseinates, milk protein hydrolysates; Blood protein concentrates; germ of cereals, legumes and other crops, cereals and meal of them; Protein products from the seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara; Concentrated beverages, condensed and dried tofu and dried okara (in terms of dry substance); food yeast, biomass unicellular plants, bacterial starter cultures; crystalline amino acids, and mixtures thereof.
	0.02	Starch, molasses and their processing products; pastry items with finishes, produced by public catering units
	1.0	Carrageenan
	0.1	Dry food broths, kitchen salt.
	0.01	Xylitol, sorbitol, mannitol, etc. Sugar alcohols; "Extra" grade salt; treatment cum preventive salt
	0.05	Gelatin, concentrates of connective tissue proteins.

- copper	50	Pectin
- zinc	25	Pectin
- nickel	2.0	Xylitol, sorbitol, mannitol, etc. sugar alcohols
- iodine	0.04 mg/g	Iodized salt (in determining, the allowable level to be - 0,04 ± 0,015)
Toxic elements (lead, arsenic, cadmium, mercury)	In terms of starting material	Food concentrates
Pentachlorophenol	not allowed (<0.001 mg/kg)	Thickeners, stabilizers, gelling agents (guar gum, locust bean gum, tragacanth gum, karaya gum, tare gum, ghatti gum)
Pesticides:		
HCCH (α, β, γ - isomers)	0.5	Isolates, concentrates, hydrolysates and texturates, food oil meal and flour from grain, corn, beans (except soybeans), sunflower and peanut; germ of cereals, legumes and other crops, cereals and meal from them (in terms of fat); starch, molasses and products of their processing (corn).
	0.4	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from flax, mustard, rapeseed
	0.2	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour of soybean, cotton; pastry items with finishes, made by public catering units
	1.25	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates (in terms of fat).
	0.1	Drinks from the seeds of cereals and legumes: concentrated, condensed and dried, dry tofu and dry okara; Protein products from the seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara (I terms of dry substance); gelatin, concentrates of connective tissue proteins; starch, molasses and their

		processing products (potato); broths: dry food (based on the starting material).
DDT and its metabolites	0.15	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from sunflower seeds, peanuts.
	0.1	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from flax, mustard, rapeseed; gelatin, concentrates of connective tissue proteins; starch, molasses and their processing products (potato); broths: dry food (in terms of starting material).
	0.05	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from legumes, cotton, corn; starch, molasses and their processing products (maize).
	0.02	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from cereals; germ of seeds of cereals, legumes and other crops, cereals and meal of them (in terms of fat); pastry items with finishes, made by public catering units
	1.0	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates (in terms of fat).
	0.01	Food protein from seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara (in terms of dry substance); drinks from cereals and legumes: concentrated, condensed and dried; dry tofu and okara (in terms of dry matter).
Organic mercury pesticides	not allowed	Food protein from seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara (in terms of dry substance)
Mycotoxins		
Aflatoxin B1	0,005	Isolates, concentrates, hydrolysates and texturates of plant proteins; food meal and flour from the seeds of legumes, oilseeds and other crops; bran; embryos of

		seeds of cereals, legumes and other crops and their products; Protein products from the seeds of cereals, legumes and other crops, including fermented tofu, okara; drinks from seeds of cereals and legums: concentrated, condensed and dried; dry tofu and okara; pastry items with finishes produced by public catering units
Aflatoxin M1	0.0005	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates
Deoxynivalenol	0.7	Isolates, concentrates, hydrolysates and texturates of wheat protein; food meal and flour from wheat; wheat germs, cereals and meal from them; bran; protein products from wheat, beverages, including fermented wheat; drink concentrates, condensed and dried wheat; pastry items with finishes produced by public catering units
	1.0	Isolates, concentrates, hydrolysates and texturates of proteins from barley; food meal and flour from barley; embryos of barley seeds, cereals and meal of them; bran; Barley protein products, beverages, including acidified; drink concentrates, condensed; and dried barley.
Zearalenone	1.0	Isolates, concentrates, hydrolysates and texturates of vegetarian proteins, food oil meal and flour from wheat, barley and corn; germ of seeds of wheat, barley; corn flakes and meal of them; bran; protein products from wheat, barley, corn, beverages, including acidified ones ; drink: concentrates, condensed and dried of wheat, barley, corn.
Oligosaccharides:	2.0% max	For dietary soy products and baby food: isolates, concentrates, and hydrolysates texturates of soy protein meal and soybean meal, soy seed embryos, flakes and meal thereof; bran, seed protein products from soy seed; drinks, including fermented tofu, okara
Trypsin inhibitor:	0.5% max	For dietary soy products and baby food: isolates, concentrates, hydrolysates and texturates of soy protein, meal and soybean meal, soybean germs,

		flake and meal thereof; bran, protein products from soy seed; drinks, including fermented tofu, okara
Melamine	not acceptable (<1 mg / kg)	Isolates, concentrates, hydrolysates and texturates of vegetarian proteins, food meal and flour from seeds of legumes, oilseeds and other crops; concentrates of milk whey protein, casein, caseinates, milk protein hydrolysates.
Harmful impurities: Pollution and contamination with grain pests (insects, mites)	not allowed	Germes of cereals, legumes and other crops and their products
Dioxins		Concentrates of food, in terms of starting material (in terms of fat)

10. Biologically active additives to food products

Indicators	Permissible levels, mg/kg, no not more	Notes
Toxic elements		
- lead	1.0	BAA predominantly, on the basis of dietary fiber; BAA on the basis of processed meat and dairy raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry).
	5.0	BAA, based on pure substances (vitamins, minerals, and organics al.) or on concentrates (extracts of plants, etc.), using various excipients, including dry concentrates for beverages.
	6.0	BAA on the basis of natural minerals (zeolites, etc.), Including mumiè; BAD on

		vegetarian basis, including pollen, dry, teas.
	0.5	BAA on the vegetarian basis, including pollen, liquid elixirs, salves, tinctures, and others.
	10.0	BAA, on the basis of fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) (dry).
	0.1	BAA, based on probiotic microorganisms
	2.0	BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
- arsenic	0.2	BAA, predominantly, on the basis of dietary fiber
	3.0	BAA, based on pure substances (vitamins, minerals, and organics etc.) or concentrates (extracts of plants, etc.), using various excipients including dry concentrates for beverages. BAA on the basis of natural minerals (zeolites, etc.).
	12.0	BAA on the basis mumiè, BAA on the basis of fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) (dry)
	0.5	BAA on the vegetarian basis, including pollen, dry teas.
	0.05	BAA on the plant basis, including pollen liquid elixirs, salves, tinctures, and others; BAA on the basis of probiotic microorganisms.
	1.5	BAA on the basis of processed meat and dairy raw materials, including by-products of poultry; arthropods, amphibians; bee products (royal jelly, propolis, etc.) (dry)
	1.0	BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
- cadmium	0.1	BAA, predominantly, on the basis of dietary fiber

	1.0	BAA, based on pure substances (vitamins, minerals, and organic, etc.) or concentrates (extracts of plants, etc.) with
--	-----	---

		various used excipients including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites, etc.), including mumiè; BAA on vegetarian basis, including pollen, dry teas; BAA on the basis of processed meat and dairy raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeast and their lysates
	0.03	BAA on the plant basis, including pollen, liquid ones (elixirs, salves, tinctures, and others.); BAA on the basis of probiotic microorganisms.
	2.0	BAA, based on fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) (Dry).
- mercury	0.03	BAA, predominantly, on the basis primarily of dietary fiber
	1.0	BAA based on pure substances (vitamins, minerals, and organic al.) or on concentrates (extracts of plants, etc.), using various excipients, including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites, etc.), Including mumiè.
	0.01	BAA on vegetarian basis, including pollen liquid (elixirs, salves, tinctures, and others.)
	0.2	BAA on the basis of processed meat and dairy raw materials, including by-products of poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry).
	0.5	BAA on the basis of fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) - dry
	0,005	BAA on the basis of probiotic microorganisms.
	0.1	BAA on vegetarian basis, including pollen, dry teas; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates

Mycotoxins:	regulated in terms of raw materials	BAA, predominantly, on the basis of dietary fiber
-------------	-------------------------------------	---

Aflatoxin M1	0.0005	BAA based on processed raw milk (dry).
Pesticides **:		
HCCH (α , β , γ - isomers)	0.5	BAA, predominantly, on the basis of dietary fiber
	0.1	BAA, based on pure substances (vitamins, minerals, and organic al.) or concentrates (extracts of plants, etc.), using various excipients including dry concentrates for drinks (for compositions with inclusion of vegetarian components); BAA on vegetarian basis, including pollen, dry, teas; BAA on vegetarian basis, including pollen liquid (elixirs, salves, tinctures, and others.); BAA on the basis of processed meat and dairy raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates.
	0.2	BAA, based on fish, sea invertebrates, crustaceans, mollusks and other. Seafood, vegetable marine organisms (algae, etc.) – dry
	0.05	BAA based on probiotic microorganisms
	0.02	BAA, predominantly, on the basis of dietary fiber

DDT and its metabolites	0.1	BAA, based on pure substances (vitamins, minerals, and organic al.) or concentrates (extracts of plants, etc.), using various excipients including dry concentrates for drinks (for compositions with inclusion of plant components); BAA on vegetarian basis, including pollen, dry teas; BAA on vegetarian basis, including pollen liquid (elixirs, salves, tinctures, and others.); BAA on the basis of processed meat and dairy raw materials, including by-products, poultry; arthropods,
-------------------------	-----	---

		amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates.
	2.0	BAA based on fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) - dry
	0.05	BAA based on probiotic microorganisms
Heptachlor	not allowed (<0.002)	For all kinds of dietary BAA.
Aldrin	not allowed (<0.002)	For all kinds of dietary BAA
Dioxins	not allowed	BAA on the basis of processed meat and dairy raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA based on fish, sea invertebrates, crustaceans, mollusks and other seafood, vegetarian sea organisms (algae, etc.) (dry).
Melamine	not allowed (<1 mg/kg)	BAA based on the processed raw milk

Nitrates	1000	BAA on the basis of unicellular algae (spirulina, chlorella, etc.).
----------	------	---

Note:

Safety indices for BAA, predominantly based on proteins, amino acids and their complexes, vegetable oils, lipids of vegetable and animal origin, on the basis of fish fat, digestible carbohydrates, including honey with supplements, biologically active components, syrups and others. are regulated in terms of the basic foods, from which BAA are manufactured: "Dry egg products", "Dry dairy products", "Isolates, concentrates, hydrolysates, texturates of plant proteins; food meal and seed legumes, oilseeds and non-traditional crops"; "Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates", "Blood protein concentrates", "Germs of seeds of cereals, legumes and other crops, flake and meal thereof; bran", "Crystalline amino acids, and mixtures thereof", "Vegetable oil,

all kinds", "Products of vegetable oils and animal fats, including fish fat", "Fish oil and fat of sea mammals", "Raw fat of beef, pork, lamb and other. animals for slaughter, pig fat", "Melted animal fats", "Butter", "Sugar", "Dried vegetables, potatoes, fruit, berries, mushrooms", "Starches, molasses and their products", "Honey" (for syrups the calculation of safety indicators of dry substance (para: "Sugar").

11. Products for pregnant and lactating women

Indicators	Permissible levels, mg/kg, no not more	Notes
Toxic elements		
- lead	0.05	Milk-based and soy protein isolate based products (in ready-to-use product)
	0.3	Porridges on dairy cum cereal basis (instant); products on fruit cum vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
	0.02	Instant herbal teas (vegetarian-based)
- arsenic	0.05	Milk-based and soy protein isolate based products (in ready-to-use product), instant herbal teas (vegetarian -based)

	0.2	Porridges on dairy cum cereal basis (instant)
	0.1	Products on fruits cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
- cadmium	0.02	Milk-based and soy protein isolate based products (in ready-to-use product); products on fruit cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks), herbal instant teas (plant-based)
	0.06	Porridges on dairy cum cereal basis (instant)

- mercury	0,005	Milk and soy protein isolate based (in ready-to-use product), instant herbal teas (on vegetarian basis)
	0.03	Dairy cum cereal based porridges (instant)
	0.01	Products on fruits cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
Mycotoxins		
- Aflatoxin M1	not allowed (<0.00002 mg/kg)	Products based on milk (as a ready-to-use product); Dairy cum cereal based porridges (instant)
- Aflatoxin B1	not allowed (<0.00015 mg/kg)	Soy based products (in ready-to-use product); in dairy and cereal Dairy cum cereal based porridges (instant)
- Deoxynivalenol	not allowed (<0.05 mg/kg)	Dairy cum cereal based porridges (instant), wheat, barley
- Zearalenone	not allowed (<0.005 mg/kg)	Dairy cum cereal based porridges (instant), corn, wheat, barley

- T-2 toxin	not allowed (<0.05 mg/kg)	Dairy cum cereal based porridges (instant)
- Ochratoxin A	not allowed (<0.0005 mg/kg)	Dairy cum cereal based porridges (instant)
- Patulin	not allowed (<0.02 mg/kg)	Products on fruits cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks), containing apples, tomatoes, sea buckthorn, viburnum
Pesticides		
- HCH (α , β , γ -isomers)	0.02	Milk and soy protein isolate based products (in ready-to-use product), instant herbal teas (vegetarian-based)
	0.01	Dairy cum cereal based porridges (instant); products on fruits cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks)

- DDT and its metabolites	0.01	Milk and soy protein isolate based products (in ready-to-use product); Dairy cum cereal based porridges (instant), herbal instant teas (vegetarian-based)
	0,005	Products on fruits cum vegetables basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
- Hexachlorobenzene	0.01	Dairy cum cereal based porridges (instant)
- Organic mercury pesticides	not allowed	Dairy cum cereal based porridges (instant)
- 2,4-D acid and its salts, esters	not allowed	Dairy cum cereal based porridges (instant)
Benzo (a) pyrene	not allowed (<0.2 mg/kg)	Dairy cum cereal based porridges (instant)
Nitrates	200.0	Products on vegetable, fruit cum vegetable basis
	50.0	Fruit-based products
5-hydroxymethylfurfural	20.0	Juice products

Dioxins	not allowed	Products based on milk (as a ready-to-use product); in dairy and cereal grain-based (instant noodles)
Melamine	not allowed (<1.0 mg/kg)	Products based on milk (as a ready-to-use product); Dairy cum cereal based porridges (instant)
Harmful impurities:		
- Infestation and contamination of grain pests (insects, mites)	not allowed	Dairy cum cereal based porridges (instant)
- Metal	3×10^{-4} (%)	Dairy cum cereal based porridges (instant)

impurities	size of individual particles not to exceed 0.3 mm in max linear measurement)	
Indicators of oxidative damage:		
- Peroxide value	4.0 mmoles of active oxygen /kg of fat, no more	Milk and soy protein isolate based (in ready-to-use product)

Appendices to all sections:

1. Antibiotics:

Antibiotics		
-------------	--	--

- levomicetin	not allowed (<0.01 mg/kg)	Milk and milk processing; milk coagulating enzyme preparations
- Tetracycline group	not allowed (<0.01 mg/kg)	
- streptomycin	not allowed (<0.2 mg/kg)	
- penicillin	not allowed (<0.004 mg/kg)	

Antibiotics		
- Levomicetin	not allowed (<0.01 mg/kg)	Meat, including poultry (except for wild animals and birds); Meat and meat-containing products, including poultry; By-products, including those of poultry; Products containing the above; Products of raw meat, poultry, by-products, including poultry; Eggs, egg products, processed egg products and products, containing eggs; Nurse pond fish; Honey
- Tetracycline group	not allowed (<0.01 mg/kg)	
- Grisin	not allowed (<0.5 mg/kg)	
- Bacitracin	not allowed (<0.02 mg/kg)	

2. Dioxins are determined in case of reasonable assumption of the possibility of their presence in raw material.

Baby food products

Indicators	Permissible levels, mg/kg, no not more	Notes
Toxic elements:		
- lead	0.02	Adapted, partially adapted milk mixture (dry - in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; Milk, ready-to-eat, sterilized porridges; finished milk porridges, made in dairy kitchens
	0.06	Curd and products on the basis thereof
	0.02	Milk powder for baby food, dry and liquid milk drinks (in

		In terms on recovered product)
	0.3	Flour and cereals requiring cooking; Dry milk-free instant porridges; Instant dry milk porridges; Dry milk porridges, requiring cooking; Soluble biscuits (in terms of dry product)
	0.3	Canned fruit and vegetables, including juice products from fruits and (or) vegetables
	0.2	Canned meat, pasteurized sausages on meat basis for baby nutrition
	0.3	Meat cum vegetable and vegetable cum meat canned food for children of pre-school and school age
	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.4	Canned fish cum vegetable
	0.02	Baby herbal drink (herbal tea) (in terms of recovered product)
	0.3	Canned meat, sausages, meat products, spreads and culinary items
	0.35	Bakery, Confectionery

	0.5	Flour and cereal products
	0.2	Cheese, cheese products and cheese pastes
	0.02	Low-lactose and lactose-free products, products, based on soy protein isolate, dry milk high-protein products on the basis of full or partial hydrolysates of protein, phenylalanine free or with its low content; products for preterm and (or) LBW babies (in terms of recovered product)
	0.3	Low-protein products

	0.15	Freeze dried milk-based products
	0.2	Freeze-dried meat-based products
	1.0	Freeze-dried vegetarian-based products
- arsenic	0.05	Adapted partially adapted milk mixture (dry - in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; Milk, ready-to-eat, sterilized porridges; Finished milk porridges, made in dairy kitchens
	0.15	Curd and products on its basis; Cheese, cheese products and cheese paste
	0.05	Milk powder for baby food, dry and liquid milk drinks (in terms of recovered product)
	0.2	Flour and cereals requiring cooking; Dry milk-free instant fast-soluble porridges; Dry milk, instant, fast-soluble porridges; Dry milk fast-soluble instant porridges, requiring cooking; Soluble biscuits (in terms of dry product)
	0.1	Canned fruit cum vegetable products, including juice products from fruits and (or) vegetables
	0.1	Canned meat, pasteurized sausages on meat basis

	0.2	Canned meat cum vegetable and vegetable cum
	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.2	Canned fish cum vegetable products
	0.05	Baby herbal drink (herbal tea) (in terms of recovered product)
	0.1	Canned meat, sausages, meat products, spreads and cooked products

	0.2	Flour cum cereal products
	0.15	Bakery and pastry items
	0.05	Low-and lactose-free products, based on soy protein isolate, dry milk high protein full or partial hydrolysates of protein, phenylalanine free or with its low content, for preterm and (or) LBW babies (in terms of recovered product)
	0.2	Low-protein products
	0.15	Freeze dried milk-based products
	0.1	Freeze-dried meat-based products
	0.2	Freeze-dried vegetarian-based products
- cadmium	0.02	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; cereal milk, ready-to-eat, sterilized; ready-to-eat milk porridges made in dairy kitchens
	0.06	Curd and products on its basis

	0.02	Milk powder for baby food, dry and liquid milk drinks (in terms of recovered product)
	0.06	Flour and cereals requiring cooking; Dry milk-free fast-soluble instant porridges; Dry milk, fast-soluble, instant porridges; Dry milk porridges, requiring cooking; Soluble biscuits (in term of the dry product)
	0.02	Fruit cum vegetable preserves, including juice products from fruits and (or) vegetables
	0.03	Canned meat, sausages, meat products, pates and

		culinary products, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum
	0.1	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.04	Canned fish cum vegetables
	0.02	Baby herbal drink (herbal tea) (in terms of recovered product)
	0.1	Flour cum cereal products
	0.07	Bakery and pastry
	0.1	Cheese, cheese products and cheese paste
	0.02	Low-lactose and lactose-free products, based on soy protein isolate, dry milk high-protein with full or partial hydrolysates of protein, phenylalanine free or with its low content, for preterm and (or) LBW infants (in terms of recovered product)
	0.03	Low-protein products
	0.06	Freeze dried milk-based products
	0.03	Freeze-dried meat-based products

	0.1	Freeze-dried vegetarian-based products
- mercury	0,005	Adapted partially adapted milk mixture (dry - in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; cereal milk, ready-to-eat, sterilized milk porridges made in dairy kitchens
	0,015	Curd and products on its basis
	0,005	Milk powder for baby food, dry and liquid milk drinks (in

		terms of recovered product)
	0.02	Flour and cereals requiring cooking; dry milk-free fast-soluble instant porridges
	0.03	Dry milk porridges requiring cooking; instant dry milk fast-soluble instant porridges, soluble biscuits (in terms of recovered product)
	0.01	Fruit cum vegetable preserves, including juice products from fruit and (or) vegetables
	0.02	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum meat products
	0.15	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.05	Canned fish cum vegetable products
	0,005	Baby herbal drink (herbal tea) (in terms of recovered product)
	0.03	Flour and cereal products;
	0,015	Bakery and pastry items
	0.03	Cheese, cheese products and cheese paste

	0,005	Low-lactose and lactose-free products, based on soy protein isolate, dry milk high-protein with full or partial hydrolysates of protein, phenylalanine free or with its low content, for preterm and (or) LBW infants (in terms of recovered product)
	0.03	Low-protein products
	0,015	Freeze dried milk-based products
	0.02	Freeze-dried meat-based products
	0.03	Freeze-dried vegetarian-based products

Tin	100	Canned meat, pasteurized sausages on meat basis, canned meat cum vegetable, vegetable cum meat; canned fish, canned fish cum vegetable, pates and culinary products (for canned foods in prefabricated tin containers)
Antibiotics		
Levomicetin	not allowed <0.01	Adapted partially adapted milk mixture (dry – in terms recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid milk products, sterilized drinking cream; Curd and products on its basis; Cheese, cheese products, and cheese pastes; Milk, ready-to-eat, sterilized porridges, made in dairy kitchens
	not allowed <0.01	Milk powder for baby food (in terms of recovered product)
	not allowed <0.01	Dry and liquid milk drinks, including ones for children from 6 months to 3 years old (dry - in terms of recovered product)
	not allowed <0.01	Dry milk porridges, requiring cooking; dry milk instant porridges (in terms of recovered product)
	not allowed <0.01	Soluble cookies

	not allowed <0.01	Canned meat, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum meat products, pates and culinary products
	not allowed <0.01	Culinary products from fish and non-fish species from nursing ponds (including ones with milk component, canned fish cum vegetables)
	not allowed <0.01	Low-lactose and lactose-free dry milk high-protein products for premature and (or) LBW babies (in terms of recovered

		product); Freeze-dried products on the basis of milk and meat
	not allowed <0.01	Raw materials and ingredients for baby food (on the basis of milk, meat and by-products)
Tetracycline group	not allowed <0.01	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid milk products, sterilized drinking cream; Curd and products on its basis; Cheese, cheese products, and cheese pastes, dry and liquid milk drinks, including ones for children over 6 months of age
	not allowed <0.01	Dry milk for baby food, dry milk porridges, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of recovered product); milk, ready-to-eat, sterilized porridges, made in dairy kitchens
	not allowed <0.01	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum meat products
	not allowed <0.01	Culinary products from fish and non-fish species from nursing ponds (including ones with milk component, canned fish cum vegetables)

	not allowed <0.01	Low-lactose and lactose-free dry milk high-protein products for premature and (or) LBW babies (in terms of recovered product); freeze-dried milk-based products, freeze-dried meat-based products
	not allowed <0.01	Raw materials and ingredients for baby food (on milk, meat basis, on by-products basis)

Penicillin	not allowed <0.004	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid milk products, sterilized drinking cream; Curd and products on its basis, milk drinks; Cheese, cheese products and cheese paste
	not allowed <0.004	Milk powder for baby food (in terms of recovered product), dry and liquid milk drinks, including ones for children older than 6 months of age
	not allowed <0.004	Dry milk porridges, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of recovered product) Milk, ready-to-eat, sterilized porridges made in dairy kitchens
	not allowed <0,01unit/g	Culinary products from fish and non-fish species (for product with milk component)
	not allowed <0.004	Low- lactose and lactose-free dry milk high-protein products for premature and (or) LBW babies (in terms of recovered product); freeze-dried milk-based products

	not allowed <0.004	Raw materials and ingredients for baby food (milk-based)
Streptomycin	not allowed <0.2	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products; Curd and products on its basis; Cheese, cheese products, and cheese pastes; milk beverages, sterilized drinking
	not allowed <0.2	Dry milk for baby food (in terms of recovered product)
	not allowed <0.2	Dry and liquid milk drinks, including ones for children over 6 months of age

	not allowed <0.2	Dry milk porridges, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of recovered product) Milk, ready-to-eat, sterilized porridges made in dairy kitchens
	not allowed <0.2	Culinary products from fish and non-fish species (for product with milk component)
	not allowed <0.2	Low-lactose and lactose-free dry milk high-protein products for premature and (or) LBW babies (in terms of recovered product)
	not allowed <0.2	Freeze dried milk-based products
	not allowed <0.2	Raw materials and ingredients for baby food (on dairy, meat, by-products basis)
Bacitracin	not allowed <0.02	Canned meat, sausages, meat products, spreads and cooked products, pasteurized sausages on meat basis; canned meat cum vegetable and vegetable cum meat products

	not allowed <0.02	Culinary products from fish and non-fish species (for product with egg ingredient)
	not allowed <0.02	Freeze-dried meat-based products
Pesticides **		
HCCH (α, β, γ - isomers)	0.02	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products; dry and liquid milk drinks, milk beverage, sterilized drinking cream

	0.55 (in terms of fat)	Curd and products on its basis
	0.02	Milk powder for baby food (in terms of recovered product)
	0.01	Flour and cereals, requiring cooking, dry milk, milk-free instant porridge, dry milk porridge, requiring cooking (in terms of fat in the dry product), soluble biscuits
	0,001	Milk, ready-to-eat, sterilized porridges made in dairy kitchens
	0.01	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	0.02	Canned fish, fish-vegetable canned food, semi-finished products and culinary products from fish and non-fish species
	0.02	Baby herbal drink (herbal tea) (in terms of recovered product)

	0.02	Canned meat, sausages, meat products, spreads and cooked products, pasteurized sausages on meat basis; canned meat cum vegetable and vegetable cum meat products
	0.01	Bakery, flour confectionery and flour cum cereals items
	0.6 (in terms of fat)	Cheese, cheese products and cheese paste
	0.02	Low- lactose and lactose-free products; products based on soy protein isolate, products based on full or partial hydrolysates of protein products without phenylalanine or with its low content for children of the first year of life (in terms of recovered product)
	0.02	Dry milk high-protein products (in terms of recovered product

	0.01	Low-protein products
	0.05	Freeze dried milk-based products
	0.02	Freeze-dried meat-based products
	0.1	Freeze-dried vegetarian-based products
	0,005	Products for premature and (or) LBW babies
DDT and its metabolites	0.01	Adapted partially adapted milk mixture (dry – in terms of recovered product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking sterilized cream
	0.33 in terms of fat	Curd and products on its basis
	0.01	Milk powder for baby food (in terms of recovered product)
	0.01	Dry and liquid milk drinks for children over 6 months of age

	0.01	Flour and cereals requiring cooking, dry milk, milk-free instant porridges, dry milk porridges, requiring cooking (in terms of fat in dry product); soluble biscuits
	0,001	Milk, ready-to-eat, sterilized porridges; ready milk porridge, made in dairy kitchens
	0,005	Canned fruits cum vegetable products, including juice products from fruits and (or) vegetables
	0.01	Canned fish, fish-vegetable canned food, semi-finished products, culinary products from fish and non-fish species
	0.01	Baby herbal drink (herbal tea) (in terms of recovered product)
	0.01	Canned meat, sausages, meat products, pates and

		culinary products, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum meat products
	0.01	Bakery, flour confectionery and flour cum cereals items
	0.2 (calculated on fat)	Cheese, cheese products and cheese paste
	0.01	Low-lactose and lactose-free products; products based on soy protein isolate, milk high-protein dry products; low-protein products; products based on full or partial hydrolysates of protein; products without phenylalanine or with its low content (in terms of recovered product)
	0.03	Freeze dried milk-based products
	0.01	Freeze-dried meat-based products
	0.1	Freeze-dried vegetarian-based products

	0,005	Products for premature and (or) LBW babies
Hexachlorobenzene	0.01	Flour and cereals requiring cooking, dry milk-free instant porridges
	0.01	Culinary products from fish and non-fish species
Organic mercury pesticides	not allowed	Flour and cereals requiring cooking, dry milk-free instant porridges
	not allowed	Culinary products from fish and non-fish species
2,4-D acid and its salts, esters	not allowed	Flour and cereals requiring cooking, dry milk-free instant porridges
	not allowed	Culinary products from fish and non-fish species
Heptachlor	not allowed <0.002 mg/kg	Freeze-dried products on vegetarian basis
Aldrin	not allowed <0.002 mg/kg	Freeze-dried products on vegetarian basis

Indicators of oxidative damage:		
Peroxide value	4.0 mmoles of active oxygen/kg fat	Products based on soy protein isolate, products based on full or partial hydrolysates of protein products without phenylalanine or with its low content, Low- lactose and lactose-free products; products for premature and (or) LBW babies (in terms of recovered product)
Melamine	not acceptable (<1 mg/kg)	Adapted, partially adapted milk mixtures (dry - in terms of recovered product), sterilized milk, UHT, pasteurized, liquid milk products, milk drink, drinking cream
		Dry and liquid milk drinks, including for children over 6 months (in terms of reduced product)
		Curd and products on its basis

		Cheese, cheese products and cheese paste
		Dry milk porridges, requiring cooking; dry milk instant porridges, soluble biscuits (for dry products in terms of recovered product)
		Milk, ready-to-eat, sterilized porridges; milk porridges made in dairy kitchens
		Products based on soy protein isolate, dry milk high-protein products; Low-and lactose-free products; products for premature and (or) LBW babies
Dioxins	not allowed	Adapted, partially adapted milk mixtures, sterilized milk, UHT, pasteurized, liquid milk products, milk drink, drinking cream
		Milk powder for baby food (in terms of recovered product)

	not allowed	Dry and liquid milk drinks, including those for children over 6 months of age (in terms of recovered product)
		Curd and products on its basis, cheeses
		Cheese, cheese products and cheese pastes
		Dry milk porridges requiring cooking; instant dry milk porridges, soluble biscuits (in terms of dry product)
		Milk, ready-to-eat, sterilized porridges; Ready dairy porridges, made in dairy kitchens
		Canned meat, pasteurized sausages on meat basis, canned meat cum vegetable and vegetable cum meat products, sausage items, meat products, spreads and cooked items

		Fish and fish cum vegetable canned food, semi-finished products and culinary products from fish and non-fish species
		Dry milk high-protein products; low-and lactose-free products; products for premature and (or) LBW babies (in terms of recovered product)
		Freeze dried milk-based products
		Freeze-dried meat-based products
Contamination and pollution grain pests (insects, mites)	not allowed	Flour and cereals requiring cooking, dry milk-free instant porridges, dry milk porridges requiring cooking, soluble biscuits (in terms of dry product)
		Milk, ready-to-eat, sterilized porridges; Ready-to-eat milk porridges made in dairy kitchens
		Bakery, flour confectionery and flour cum cereals items
		Low-protein products

Metallic impurities	3x10 ⁻⁴ (%; size of individual particles not to exceed 0.3 mm in maximum linear measurement	Flour and cereals requiring cooking, dry milk-free instant porridges, dry milk porridges requiring cooking, soluble biscuits (in terns of dry product)
		Milk, ready-to-eat, sterilized porridges; ready milk porridge made in dairy kitchens
		Bakery, flour confectionery and flour cum cereals items
		Low-protein products

Mycotoxins Aflatoxin B1	not allowed (<0.00015)	Flour and cereals requiring cooking, dry milk-free instant porridges; Dry milk porridges, requiring cooking; soluble cookies (in terms of the dry product)
	not allowed (<0.00015)	Milk, ready-to-eat, sterilized porridges; Ready dairy porridges made in dairy kitchens
	not allowed (<0.00015)	Canned meat cum vegetable and vegetable cum meat foods (for products containing cereals and flour)
	not allowed (<0.00015)	Canned fruits cum vegetables (for fruit cum cereal puree)
		Canned fish cum vegetable products
	not allowed	Bakery, flour confectionery and flour cum cereals items
	not allowed	Culinary products from fish and non-fish species (for those, containing cereals, flour)
		Products based on soy protein isolate (in terms of recovered product), low-protein products

Deoxynivalenol	not allowed <0.05	Flour and cereals requiring cooking, Dry milk-free porridges (instant); Dry milk, porridges, requiring cooking, soluble biscuits (in term of dry product) (for porridges, containing wheat, barley flour or cereal)
	not allowed <0.05	Milk, ready-to-eat, sterilized porridges; milk porridge ready made on dairy kitchens (for cereals containing wheat, barley flour or cereal)
	not allowed <0.05	Canned fruits cum vegetables (for fruit cum grain mash containing wheat, barley flour or cereal)
	not allowed <0.05	Canned meat cum vegetable and vegetable cum meat products (for canned food containing wheat, barley and barley flour and cereal)
		Fish cum vegetable canned food (for canned for canned food containing wheat, barley flour or cereal)

		Bakery, flour confectionery and flour cum cereals items (wheat and barley)
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
		Low-protein products (from wheat, barley flour)
Zearalenone	not allowed <0.005	Flour and cereals requiring cooking, dry milk-free instant porridges; dry milk, porridges, requiring cooking, soluble biscuits (for corn, barley, wheat flour in terms of dry product)
	not allowed <0.005	Milk, ready-to-eat, sterilized porridges; Ready milk porridges made in dairy kitchens (for porridges, containing wheat, barley flour or cereal)
	not allowed <0.005	Canned meat cum vegetable and vegetable cum meat products (for products containing wheat, barley, corn grits and flour)

	not allowed <0,005	Fish cum vegetable canned food (for canned food containing wheat, barley flour or cereal)
	not allowed <0,005	Canned fruit cum vegetables (for fruit and grain mash containing wheat, corn, barley flour)
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
	not allowed <0,005	Bakery, flour confectionery and flour cum cereals items (wheat, barley, maize)
	not allowed <0,005	Low-protein products (wheat, barley flour)
T-2 toxin	not allowed (<0.05)	Flour and cereals requiring cooking; dry milk-free instant porridges; dry milk, porridges, requiring cooking, soluble cookies (in terms of dry product)

	not allowed (<0.05)	Milk, ready-to-eat, sterilized porridges; ready milk porridge, made in dairy kitchens
	not allowed (<0.05)	Canned meat cum vegetable and vegetable cum meat foods (for products containing cereals and flour)
	not allowed (<0.05)	Fish cum vegetable canned food (for canned food containing flour and cereals)
	not allowed	Bakery, flour confectionery and flour cum cereals items
	not allowed	Culinary products from fish and non-fish species (for ones, containing cereals, flour)
		Low-protein products
Ochratoxin A	not allowed (<0.0005)	Flour and cereals requiring cooking; dry milk-free instant porridges; dry milk porridges, requiring cooking, soluble biscuits (for all species in terms of dry product)

	not allowed <0.0005	Milk, ready-to-eat, sterilized porridges; ready milk porridges, made in dairy kitchens (for all types)
	not allowed <0.0005	Canned fruits cum vegetables (for ones, containing flour, cereals)
	not allowed <0.0005	Meat and vegetable preserves (canned meat, vegetable) (for containing cereals and flour)
	not allowed <0.0005	Fish cum vegetable canned food (for canned food containing flour and cereals)
	not allowed	Bakery, flour confectionery and flour cum cereals items
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
		Low-protein products

Fumonisin B1 and B2	0.2	Flour and cereals requiring cooking, dry milk-free instant porridges; instant dry milk porridges, dry milk porridges, requiring cooking; soluble biscuits (for corn flour in terms of dry product)
	0.2	Milk, ready-to-eat, sterilized porridges; milk porridges, ready, made in dairy kitchens (for porridges, containing flour or cereal)
	0.2	Bakery, flour confectionery and flour cum cereals items (for corn flour)
Patulin	not allowed <0.02	Canned fruit cum vegetables, including juice products from fruits and (or) vegetables (for ones, containing apples, tomatoes, sea buckthorn)
	not allowed <0.02	Canned meat cum vegetable and vegetable cum meat foods (for products containing tomatoes)
	not allowed <0.02	Fish cum vegetable canned food (for canned food, containing tomatoes)

	not allowed <0.02	Freeze-dried products on plant basis (for products containing apples, tomatoes, buckthorn)
Aflatoxin M1	not allowed (<0.00002)	Adapted, partially adapted milk mixtures (dry - in terms of recovered product), sterilized milk, UHT, pasteurized, liquid milk products, milk drink, drinking cream
		Dry milk for baby food, dry and liquid milk drinks, including those for children over 6 months of age (in terms of recovered product)
	No not more than 0.00002	Curd and products on its basis
	not allowed (<0.00005)	Cheese, cheese products and cheese pastes

	not allowed (<0.00002)	Dry milk porridges, requiring cooking, dry milk instant porridges, soluble biscuits (for dry products in terms of recovered product)
	not allowed (<0.00002)	Milk, ready-to-eat, sterilized porridges; ready milk porridges made in dairy kitchens
	not allowed (<0.00002)	Canned fruits cum vegetable items (for fruit cum milk purees)
	not allowed (<0.00002)	Culinary products from fish and non-fish species (for product with milk component)

	not allowed (<0.00002)	Dry milk high-protein products, products based on full or partial hydrolysates of protein, Low-lactose and lactose-free products and products for premature and (or) LBW babies (in terms of recovered product)
	not allowed (<0.00002)	Freeze dried milk-based products
Benzo(a)pyrene	not allowed (≤0.0002 mg/kg)	Flour and cereals requiring cooking, dry milk porridges, milk-free instant porridges, dry milk porridges, requiring cooking, soluble biscuits (in terms of dry product)
	not allowed <0.0002	Milk, ready-to-eat, sterilized porridges; ready milk porridges made in dairy kitchens

	not allowed <0.0002	Bakery, flour confectionery and flour cum cereals items
	not allowed <0.0002	Culinary products from fish and non-fish species
Nitrates	50 (on fruit-basis, except those containing bananas and strawberries) 200 (on vegetable and fruit cum vegetable basis, as well as those, containing bananas and strawberries)	Canned fruits cum vegetable products, including juice products from fruit and (or) vegetables

	150	Canned meat cum vegetable and vegetable cum meat food (for canned food, containing vegetables)
	150	Fish cum vegetable canned food (for canned food, containing vegetables)
	150	Culinary products from fish and non-fish species (for ones, containing vegetables)
Nitrite	not allowed (<0.5)	Canned meat, pasteurized sausages on meat basis, meat cum vegetable canned food (canned vegetable cum meat), meat semi-finished products, pates and culinary items
	30	Sausage items

Nitrosamines (NDMA and NDEA)	not allowed (<0.001)	Canned meat, pasteurized sausages on meat basis, meat cum vegetable canned food (canned vegetable cum meat), meat semi-finished products, pates and culinary items
		Fish and fish cum vegetable canned food, culinary products and semi-finished products from fish and non-fish species
	0,002	Sausage items
Polychlorinated biphenyls	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.2	Canned fish cum vegetable food
Histamine	100 (tuna, mackerel, salmon, herring)	Canned fish, culinary products and semi-finished products from fish and non-fish species
	40 (tuna, mackerel, salmon, herring)	Canned fish cum vegetable food

Phycotoxins		
Paralytic shellfish poison (saxitoxin)	not allowed (shellfish)	Semi-finished products from fish and non-fish species
	control by raw material	Culinary products from fish and non-fish species
Amnesic shellfish poison (domoic acid)	not allowed (shellfish)	Semi-finished products from fish and non-fish species

	control by raw material	Culinary products from fish and non-fish species
Amnesic shellfish poison (domoic acid)	not allowed (viscera of crabs)	Semi-finished products from fish and non-fish species
	control by raw material	Culinary products from fish and non-fish species
Diarrheal shellfish poison (okadaic acid)	not allowed (shellfish)	Semi-finished products from fish and non-fish species
	control by raw material	Culinary products from fish and non-fish species
Oligosaccharides	not more, than 2.0%	Products on soy protein isolate basis
Trypsin inhibitor	not more, than 0.5%	Products on soy protein isolate basis

Appendix 4
to technical regulation
of the Customs Union
“On Food Products Safety”
(TP TC 021/2011)

Permissible levels of radionuclides of cesium-137 and strontium-90

Ord. No.	Food product groups	Specific activity of cesium-137, Bk/kg (L)	Specific activity of strontium-90, Bk/kg (L)
1	Meat, meat products and by-products	200	-
2	Venison, wild game meat	300	-
3	Fish and fish products	130	100
4	Dried, and sun-dried fish,	260	
5	Milk and products of milk processing (except condensed, concentrated, canned, dried cheese and cheese products, butter and butter paste from cow milk, cream cum vegetable spread and cream cum vegetable melted mixture, milk protein concentrate, lactulose, milk sugar, casein , caseinates, milk protein hydrolysates)	100	25
6	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates	300	80
7	Freeze-dried, dry products of milk processing	500	200
8	Cheese and cheese products	50	100
9	products of milk processing concentrated, condensed; canned milk, dairy components, milk-containing items	300	100
10	Butter, butter paste from cow milk, milk fat	200 (100 - for milk fat)	60 (80 - for milk fat)

11	Cream cum vegetable spread, cream cum vegetable melted mixture	100	80
12	Dry culture media based on milk	160	80
13	Vegetables, root vegetables including potatoes	80 (600 ⁽²⁾)	40 (200 ⁽²⁾)
14	Bread and bakery products	40	20
15	Flour, cereals, flakes, food grains, pasta,	-	16
16	Wild berries and canned products thereof	160 (800 ⁽²⁾)	-
17	Fresh mushrooms	500	-
18	Dried mushrooms	2500	-

19	Specialized baby food, in the form, ready for consumption ⁽¹⁾	40	25
20	Vegetable oils	40	80
21	Oils (fats): re-esterified refined deodorized; oils (fats), refined, deodorized, hydrogenated; margarines; special purposes fats, including cooking, confectionery, bakery fat; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type; cocoa butter substitutes of POP-type, non-tempered vegetable fat spreads, melted mixtures of vegetable fat sauces, based on vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils	60	80
22	Vegetable cum cream spreads, melted vegetable cum cream mixtures	100	80

Notes: (1) - for the freeze-dried products, specific activity is determined in recovered product;
(2) - permissible level in dry product

Appendix 5
to technical regulation
of the Customs Union
“On Food Products Safety”
(TP TC 021/2011)

Requirements to unprocessed foodstuff (food) raw materials of animal origin

I. Requirements for meat and other meat raw materials

Meat and other meat raw materials must originate from the slaughter of healthy animals in farmsteads or administrative territory in accordance with regionalization, officially free from animal diseases, including:

a) for all animal species:

- Foot and mouth disease - during the preceding 12 months in the country or administrative territory in accordance with regionalization;

- anthrax - during the last 20 days on the farmstead;

b) cattle:

- bovine spongiform encephalopathy of cattle and scrapie of sheep - on the territory of the country in accordance with the requirements of OIE Code;

- rinderpest, contagious pleuropneumonia - during the preceding 24 months in the country or administrative territory in accordance with regionalization;

- tuberculosis, brucellosis - during the last 6 months in the farmstead;

- leucosis - during the last 12 months in the farmstead;

c) sheep and goats:

- bovine spongiform encephalopathy of cattle and scrapie of sheep - on the territory of the country in accordance with the recommendations of OIE Code;

- bluetongue - during the preceding 24 months in the country or administrative territory in accordance with regionalization;

- pest of small ruminants - during the preceding 36 months in the country or administrative territory in accordance with regionalization;

- rinderpest - during the preceding 24 months in the country or administrative territory in accordance with regionalization;

- adenomatosis, copper-visna, arthritis-encephalitis – during the last 36 months in the farmstead;

- sheep and goat pox, tuberculosis, brucellosis - during the preceding 6 months in the farmstead;

d) pigs:

- african swine fever - during the preceding 36 months in the country or administrative territory in accordance with regionalization;

- swine vesicular disease - during the preceding 24 months on the territory of the country or administrative territory in accordance with regionalization;

- classical swine fever - during the preceding 12 months in the country or administrative territory in accordance with regionalization;

- Aujeszky's disease - on the territory of the country in accordance with the recommendations of OIE Code;

- enteroviral encephalomyelitis (Teschen disease) - during the preceding 6 months in the country or administrative territory in

accordance with regionalization;

- trichinosis - during the last 3 months in the farmstead;
- reproductive and respiratory syndrome virus - during the preceding 6 months in the farmstead;

The following is allowed for circulation:

- Meat and other meat raw materials from beef and lamb obtained from slaughter of animals, which have not received animal feed containing ruminant animal proteins, with the exception of substances recommended by OIE Code;

The following meat and other meat raw materials, obtained from carcasses, are not allowed for circulation:

- having (as detected by post-mortem examination) changes characteristic of foot and mouth disease, rinderpest, anaerobic infections, tuberculosis, leukemia, and other contagious diseases, injuries by helminths (cysticercosis, trichinosis, sarcosporidiosis, onchocerciasis, hydatid disease, etc.), as well as in cases of poisoning by various substances;
- subjected defrosting during the storage period;
- exhibiting signs of deterioration;
- with core temperature in the thigh muscles above minus 8°C for frozen meat, and above 4°C - for chilled one;
- with remaining inner organs, hemorrhages in tissues, non-removed abscesses, gadfly larvae, with scraping of serous membranes and lymph nodes, with mechanical impurities, and

and in case of color, smell, taste, unusual for meat (that of fish, drugs, herbs and etc.).

- containing means of preservation;
- colonized with salmonella or other bacterial infections;
- treated with coloring agents.

II. Requirements to poultry

Poultry meat must originate from slaughter of healthy poultry from farmsteads and administrative territories in accordance with regionalization, officially free from contagious diseases, as below:

- a) influenza, subject to mandatory declaration in accordance with OIE Code - during the preceding 6 months;
- b) other influenza viruses - during the preceding 3 months in the farmstead;

- c) newcastle disease of birds - during the preceding 6 months on the territory of the country or administrative territory in accordance with regionalization;
- d) ornithosis (psittacosis) - chicken and turkey farms - during the preceding 6 months in the farmstead;
- e) goose and duck farms - Derzhi disease, duckling viral hepatitis, plague of ducks, ornithosis (psittacosis) - during the preceding 6 months in the farmstead;
- e) poultry for slaughter shall be supplied from farmsteads, considered safe on salmonellosis, in accordance with the requirements of OIE Code;

The following poultry is not allowed for circulation::

- having (as detected by post-mortem examination) changes characteristic of contagious diseases, affected by helminths and of poisoning by various substances;
- meat of non-eviscerated and half-eviscerated poultry;
- having poor organoleptic characteristics;
- having temperature in muscles depth higher than -12°C for frozen poultry (storage temperature must be -18°C);
- containing means of preservation;
- colonized by salmonella over the surface of carcasses, in the depth of muscle tissues or organs;
- treated with coloring and odoriferous agents, ionizing radiation or ultraviolet rays;

- having dark pigmentation (except turkey and guinea fowl);
- showing signs of deterioration;
- obtained from slaughter of poultry which have been exposed to natural or synthetic estrogenic, hormonal substances, thyreostatic preparations, antibiotics, pesticides and other medication, administered prior to slaughter, but later than recommended in instructions for use thereof.

III. Requirements to horse meat

Horse meat must be obtained from animals stocked in farmsteads, officially free from animal diseases, including:

- african horse sickness - during the preceding 24 months in the country or administrative territory in accordance with regionalization;

- infectious anemia - during the preceding 3 months in the farmstead;
- glanders - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- epizootic lymphangitis - during the preceding 2 months in the farmstead
- anthrax - during 20 days on the farmstead.

The following meat is not allowed for circulation:

- having (as detected by post-mortem examination) changes characteristic of contagious diseases, affected by helminths and of poisoning by various substances;
- with remaining inner organs, hemorrhages in tissues, not removed abscesses, gadfly larvae, with scrape of the serous membranes and lymph nodes, with mechanical impurities, and having smell and taste, unusual for meat;
- having temperature in the interior of the thigh muscles of above -8°C for frozen meat, and above -4°C - for chilled one;
- colonized with salmonella and other bacterial infections;
- treated with coloring agents, ionizing radiation or ultraviolet rays;
- obtained from slaughter of poultry which have been exposed to natural or synthetic estrogenic, hormonal substances, thyreostatic preparations, antibiotics, pesticides and other medication, administered prior to slaughter, but later than recommended in instructions for use thereof.

IV. Requirements for meat of domestic rabbits

Meat should originate from slaughter of healthy rabbits from farmsteads and or administrative territory in accordance with regionalization, officially free from infectious diseases, including:

- myxomatosis, tularemia, pasteurellosis, listeriosis - during the preceding 6 months in the farmstead;
- haemorrhagic disease of rabbits - during the preceding 12 months in the farmstead;

The following rabbit meat is not allowed for circulation:

- having (as detected by post-mortem examination) changes characteristic of contagious diseases, affected by helminths and of poisoning by various substances;
- exhibiting poor organoleptic characteristics;
- containing preservatives;

- colonized with salmonella over the surface of carcasses, deep muscle tissues or organs;
- treated with coloring and odoriferous agents, ionizing radiation or ultraviolet rays;
- having dark pigmentation;
- subjected defrosted during the storage period;
- having temperature in flesh depth higher than -12° C for frozen rabbit meat (storage temperature must be -18° C)
- obtained from slaughter of rabbits, which have been exposed to natural or synthetic estrogenic, hormonal substances, thyreostatic preparations, antibiotics, pesticides and other medication, administered prior to slaughter, but later than recommended in instructions for use thereof.

V. Requirements to raw milk obtained from cattle and small cattle and to raw cream

Circulation is allowed for raw milk and raw cream derived from healthy animals at farmsteads, officially free from contagious animal diseases including:

- foot and mouth disease - during the preceding 12 months in the country or administrative territory in accordance with regionalization;
- rinderpest - during the preceding 24 months in the country or administrative territory in accordance with regionalization;
- pest of small ruminants - during the preceding 36 months on the territory of the country or administrative territory in accordance

with regionalization;

- contagious pleuropneumonia - during the preceding 24 months on the territory of the country or administrative territory in accordance with regionalization;
- leucosis - during the preceding 12 months in the farmstead;
- bovine brucellosis, tuberculosis, paratuberculosis - during the preceding 6 months in the farmstead;
- sheep and goat brucellosis, tuberculosis IFA - during the preceding 6 months in the farmstead;
- sheep and goat pox - during the preceding 6 months in the country or administrative territory in accordance with regionalization.

VI. Requirements to meat of wild animals

Meat should originate from slaughter of healthy animals (feathered game) and exotic animals which lived (have been kept) in hunting areas or farmsteads for their raising, which are officially free from contagious animal diseases including:

a) for all animal species:

- rabies - the territory of the country or administrative territory in accordance with regionalization;
- anthrax - during the preceding 20 days in the territory of hunting area, farmstead or other habitat;

b) for large ruminant cloven-hoofed animals:

- foot and mouth disease - during the preceding 12 months in the country or administrative territory in accordance with regionalization;
- contagious pleuropneumonia of cattle and small cattle during 12 months on the territory of the country or administrative territory in accordance with regionalization;
- rinderpest, contagious pleuropneumonia - during the preceding 24 months in the country or administrative territory in accordance with regionalization;
- pest of small ruminants - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- hemorrhagic septicemia - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- bovine spongiform encephalopathy of cattle and scrapie of sheep - on the territory of the country in accordance with the requirements of the OIE Code;
- bluetongue - during the preceding 24 months in the country

or administrative territory in accordance with regionalization;

- lumpy skin disease (pearl disease) of cattle - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- Rift Valley fever - during the preceding 4 years in the country or administrative territory in accordance with regionalization;
- paratuberculosis - during the preceding 3 years in the farmstead (raising unit), hunting area or other habitat;
- brucellosis, tuberculosis - during the preceding 6 months in farmstead (raising unit), hunting area or other habitat;
- leucosis - during the preceding 12 months in the farmstead or hunting area free from leukemia;

c) for small ruminant cloven-hoofed animals:

- foot and mouth disease - during the preceding 12 months in the country or administrative territory in accordance with regionalization;

- bovine spongiform encephalopathy of cattle and scrapie of sheep - on the territory of the country in accordance with the requirements of the OIE Code;
- rinderpest, pest of small ruminants - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- Rift Valley fever - during the preceding 48 months in the country or administrative territory in accordance with regionalization;
- contagious pleuropneumonia, bluetongue - during 24 months on the territory of the country or administrative territory in accordance with regionalization;
- Q fever - during the preceding 12 months in the country or administrative territory in accordance with regionalization;
- paratuberculosis, arthritis-encephalitis - during the preceding 36 months in the farmstead (raising unit), hunting grounds or other habitat;
- copper-visna - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- tuberculosis, brucellosis - during the preceding 6 months in the farmstead (raising unit), the hunting area or other habitat;
- sheep and goat pox - during the preceding 12 months in the

country or administrative territory in accordance with regionalization;

d) for small non-ruminant cloven-hoofed animals:

- african swine fever - in the country or administrative territory in accordance with regionalization;
- foot and mouth disease - during the preceding 12 months on the territory of a country or administrative territory in accordance with regionalization;
- reproductive and respiratory syndrome virus - during the preceding 12 months on the territory of hunting area or other habitat;
- classical swine fever - during the preceding 12 months in the country or administrative territory in accordance with regionalization;
- Aujeszky's disease - on the territory of the country or administrative territory in accordance with regionalization;

- enteroviral encephalomyelitis (Teschén disease) - during the preceding 36 months in the country or administrative territory in accordance with regionalization.

e) for equines:

- foot and mouth disease - during the preceding 12 months in the country or administrative territory in accordance with regionalization;
- infectious anemia, equine syphilis, epizootic lymphangitis - during 12 months in the farmstead (raising unit), hunting area or other habitat;
- glanders - during the preceding 36 months in the country or administrative territory in accordance with regionalization;
- equine encephalomyelitis of all types, infectious anemia - during 24 months on the territory of the country or administrative territory in accordance with regionalization;
- dourine - during the preceding 24 months in the country or administrative territory in accordance with regionalization;
- epizootic lymphangitis - during the preceding 2 months in the farmstead;

e) for rabbits and hares:

- myxomatosis, tularemia, pasteurellosis, listeriosis - during 6 months in the farmstead (raising unit), hunting grounds or other habitats.
- viral hemorrhagic disease of rabbits - during the preceding 12 months in the farmstead;

g) for feathered game (birds):

- bird flu of all serotypes - during 6 months in the country;
- newcastle disease of birds - in the preceding 12 months in the country, administrative territory in accordance with regionalization;
- smallpox, diphtheria, aspergillosis, and psittacosis tuberculosis, plague of ducks - during the preceding 6 months in the farmstead (raising unit), hunting area or other habitat.

Meat must not have hematomas, non-removed abscesses, gadfly larvae, mechanical impurities, smell and flavor, unusual for meat (that of fish, herbs, medicines and other).

VII. Requirements for aquatic biological resources and aquaculture

Circulation is allowed for aquatic biological resources extracted (caught) from the safe areas of extraction (catch) and aquaculture objects from farms (units), safe in veterinary aspect.

Catch of water biological resources and aquaculture products (hereinafter - raw fish) must be examined for presence of parasites, bacterial and other infections. Parasitological safety indicators of raw fish are shown in Tables 1-4.

In case of presence of live parasites and their larvae within the allowable limits, fish raw material should be cleared by existing methods.

The following fish raw materials are not allowed for circulation:

- frozen one, having temperature in the bulk of product higher than -18°C;
- inferior in organoleptic characteristics;
- subjected to defrosting during the storage period;
- poisonous fish of Tetraodontidae, Molidae, Diodontidae and Canthigasteridae family;
- containing bio-toxins, hazardous for human health.

Aquaculture products grown in RAS, as well, as caught in fishery water bodies, must undergo the requisite overexposure.

Fish raw materials must not contain natural or synthetic hormonal substances, antibiotics, whereas aquaculture products – must either not contain genetically modified sources

VIII. Requirements to natural honey and apiculture products

Circulation is allowed for natural honey and bee products, derived from holdings (apiaries) and administrative territory in accordance with regionalization, free from dangerous contagious diseases of farmstead and domestic animals and: American foulbrood, European foulbrood, nosematosis- during the preceding 3 months the farmstead.

The following honey and apiculture products are not allowed for circulation:

- having modified organoleptic, physical and chemical characteristics;
- contain natural or synthetic estrogenic and hormonal substances, thyreostatic preparation.

Not allowed in natural honey and apiculture products is the presence of residues of drugs: chloramphenicol, chlorfarmazin, colchicine, dapsone, dimetridazole, nitrofurans, ronidazole and coumaphos in no more than 100 mg/kg and amitraz – in no more than 200 mg/kg.

Not allowed in honey and bee products are residues of other drugs, which have been used for treatment and processing of bees. Manufacturer must specify all pesticides that have been used in the course of collection of honey and manufacturing of apiculture products.

IX. Requirements to egg powder, melange, albumin

Eggs used for production of egg powder, melange, albumin, must originate from farmsteads, free from contagious animal diseases including:

- influenza, subject to mandatory declaration in accordance with OIE Code - during the preceding 6 months;
- other influenza viruses - during the mandatory declaration 3 months in the farmstead;
- newcastle disease of birds - during the preceding 12 months on the territory of the country or administrative territory in accordance with regionalization;
- ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of hens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - during the preceding 6 months in the farmstead;

The following egg powder, mélange, albumin are not allowed for circulation:

- having modified organoleptic characteristics;
- colonized with salmonella or other agents of bacterial infections;
- treated with chemical substances, ionizing radiation or ultraviolet rays;

X. Requirements to eggs

Eggs must be obtained from farmsteads, free from infectious diseases of animals and birds, including:

- influenza, subject to mandatory declaration, in accordance with the OIE Code - during the preceding 6 months;
- other influenza viruses - during the preceding 3 months in the farmstead;
- newcastle disease of birds - during the preceding 12 months on the territory of the country or administrative territory in

accordance with regionalization;

- ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of hens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - during the preceding 6 months in the farmstead.

Appendix 6
to technical regulation
of the Customs Union
“On Food Products Safety”
(TP TC 021/2011)

Parasitological safety factors of fish, crustaceans, mollusks, amphibians, reptiles and products

Freshwater fish and products of processing thereof

Table 1

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
1	Carp family	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	-	-	-	n/a	-
2	Pike family	-	-	-	-	n/a	-	-	-	n/a	n/a	-	-	n/a	-
3	Perch family	-	-	-	-		-	-	n/a	n/a	n/a	-	-	-	-
4	Salmon family	-	-	-	-	n/a	-	-	n/a	-	n/a	n/a	-	-	-
5	Whitefish family	-	-	-	-		-	-	-	-	n/a	-	-	-	-
6	Grayling family	-	-	-	-	n/a	-	-	-	-	n/a	-	-	-	-
7	Cod family	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	Sturgeon family	-	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-
9	Snake-headed family	-	-	-	-	-	-	-	-	-	-	-	-		n/a
10	Bullhead family	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
11	Catfish family	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
12	Minced fish specified in p.p.1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
13	Canned and preserved fish families specified in paragraphs 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

14	Fried, oil, salted, pickled, smoked, dried fish families specified in paragraphs 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
15	Caviar of fish families														
15.1	Pike, perch, cod (burbot genus), grayling	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
15.2	Salmon	-	-	-	-	-	-	-	-	-		-	-	-	-
15.3	Whitefish	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-	-
15.4	Sturgeon Amur, Volga basins, Caspian Sea	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-

Note:

1). n/a – not allowed (larvae in live form)

2). parasites larvae

trematodes	cestodes	nematodes
3 opistorhis	12 difillobotrium	13 anizakis
4 klonorhis		14 kontratsekum

trematodes	cestodes	nematodes
5 psevdamfist		15 dioktofima
6 metagonimus		16 gnatosta
7 nanofietu		
8 ehinohazmus		
9 metorhis		

10 rossikotrem		
11 apofalus		

Table 2

Anadromous fish and its processing products

Index	Group of products	Parasitological indicators and acceptable levels thereof					
		Larvae in live form					
		3	4	5	6	7	8
1	Salmons	-	n/a	n/a	-	-	-
2	Far-East salmons	n/a	n/a	n/a	n/a	n/a	n/a
3	Minced fish as per para 1	-	n/a	n/a	-	-	-
	and as per para 2	n/a	n/a	n/a	n/a	n/a	n/a
4	Fish conserves and preserves of families as per para 1	-	n/a	n/a	-	-	-
	and as per para 2	n/a	n/a	n/a	n/a	n/a	n/a
5	Fried, jellied, salted, pickled, smoked, sun-dried fish of families as per para 1	-	n/a	n/a	-	-	-
	and as per para 2	n/a	n/a	n/a	n/a	n/a	n/a
6	Caviar (gonads) of fish as per para 1, 2	-	n/a	n/a	-	-	-

Note:

3). n/a – not allowed (larvae in live form)

4). parasites larvae

trematodes	cestodes	nematodes	skebnies
3- nanofietu	4- difillobotrium	5-anizakis	7-bolbozoma
		6-kontratsekum	8-korinozoma

Table 3

Sea fish and products of processing thereof

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
Sea fish break-up by fishing areas and families:															
1	Barents Sea														
1.1	Salmon anadromous	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.2	Smelt	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.3	Herring	-	-	-	-	-		-	-	n/a	-	-	-	-	
1.4	Cod	-	-	n/a	-	-	n/a	-	n/a	n/a	n/a	n/a	n/a	-	
1.5	Scorpion-fish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.6	Flounder	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2	North Atlantics														
2.1	Smelt	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
2.2	Herring	-	-	n/a	-	-	-	-	-	n/a	-	n/a	-	-	
2.3	Cod	-	-	n/a	-	-	n/a	-	-	n/a	-	-	-	-	

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
2.4	Grenadier	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.5	Hake	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.6	Mackerel	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
2.7	Scorpion-fish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.8	Flounder	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	

3	South Atlantic														
3.1	Hake	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.2	Scad	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.3	Volokhvost	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
4	Baltic Sea														
4.1	Smelt	-	-	-	-	-	-	-	-		-	-	n/a	-	
4.2	Herring	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-	
4.3	Cod	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
5	Black, Azov, Mediterranean Seas														
5.1	Goby	-	n/a	-	n/a	n/a	-	-	-	-	-	-	-	-	
5.2	Mullet	-	n/a	-	-	-	-	-	-	-	-	-	-	-	
6	Sub-Antarctica, Antarctica														
6.1	Cod	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a	
6.2	Hake	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a	
6.3	Oshibniyevy	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
6.4	Southern cod	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a	
6.5	Ice-fish	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a	
7	Indian Ocean														

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
7.1	Scad	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
7.2	Mackerel	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
7.3	Hake	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
8	Pacific Ocean														

8.1	Salmon	n/a	-	-	n/a	-	n/a	-	-	n/a	n/a		n/a	n/a
8.2	Anchovy	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.4	Scad	-	-	-	-	-	-	-	-	n/a	n/a	-	-	-
8.5	Rasp	-	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-
8.6	Flounder	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-
8.7	Scorpion-fish	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.8	Alfonsin	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.9	Gempil	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.10	Tuna (pelamid)	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.11	Cod	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-	-
9	Minced fish as per paras 1-8	n/a	n/a	n/a	n/a	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
10	Conserves and preserves of fish as per paras 1-8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
11	Fried, jellied, salted, pickled, smoked, sun-dried fish of families as per paras 1-8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
12	Caviar of pollock, cod	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-

Index	Group of products	Parasitological indicators and acceptable levels thereof													
		Larvae in live form													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
13	Cod liver	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-	

Note:

5). n/a – not allowed (larvae in live form)

6). parasites larvae

trematodes	cestodes	nematodes	skebnies
3-nanofietus	8-difillobotrium	11-anizakis	14-bolbozoma
4-heterophietus	9-diplogonnoporus	12-kontratsekum	15-korinozoma
5-cryptokortilus	10-pyamikocephalus	13-pseudoterran	
6-rosikoterm			
7-apophalus			

Table 4

Crustaceans, mollusks and sea, amphibians, reptiles and products of their processing

Index	Group of products	Parasitological indicators and acceptable levels thereof									
		Larvae in live form									
		3	4	5	6	7	8	9	10	11	
1	<i>Crustaceans and their processing products</i>										
1.1	Cancers of the basins of the Far East (Russia, Korean Peninsula, China, and others). USA	n/a	-	-	-	-	-	-	-	-	-

1.2	Freshwater shrimps from the waters of the Far East (Russia, the Korean Peninsula)	n/a	-	-	-	-	-	-	-	-
1.3	Freshwater crabs (from waters of Russian Far East, South-East Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, Philippines)	n/a	-	-	-	-	-	-	-	-
1.4	Sauce of freshwater crabs (para 1.3)	n/a	-	-	-	-	-	-	-	-
2	<i>Mollusks and their processing products</i>									
2.1	Squids	n/a	-	n/a	n/a	n/a	-	-	-	-

2.2	Octopuses	-	-	n/a		n/a	-	-	-	-
2.3	Scallots	-	-	-	-	-	-	-	n/a	-
2.4	Maktrens (spizulas)	-	-	-	-	-	-	-	n/a	-
2.5	Oysters	-	-	-	-	-	-	-	-	n/a
3	<i>Amphibians (frogs)</i>	-	n/a	-	-	-	n/a	n/a	-	-
4	Reptiles									
4.1	Snakes	-	n/a	-	-	-	-	-	-	-
4.2	Turtles									
4.2.1	-sea	-	-	-	-	-	-	-	n/a	-
4.2.2	-freshwater	-	-	-	-	-	-	n/a	-	-

Note:

7). n/a – not allowed (larvae in live form)

8). parasites larvae

trematodes	cestodes	nematodes	skebnies
3-nanofietus	8-difillobotrium	11-anizakis	14-bolbozoma
4-heterophietus	9-diplogonnoporus	12-kontratsekum	15-korinozoma

trematodes	cestodes	nematodes	skebnies
3-nanofietus	8-difillobotrium	11-anizakis	14-bolbozoma
4-heterophietus	9-diplogonnoporus	12-kontratsekum	15-korinozoma
5-cryptokortilus	10-pyramikocephalus	13-pseudoterran	
6-rosikoterm			
7-apophalus			

Appendix 7
to technical regulation
of the Customs Union
“On Food Products Safety”
(TP TC 021/2011)

**The list of plants and products of their processing, objects of animal origin,
microorganisms, fungi, and biologically active substances,
prohibited for use in BAA to food**

**1.1 Plants and their products containing
psychotropic, narcotic, strong or toxic substances:**

Ord. No.	Plant Russian Name	Plant Latin Name	Part of Plant
*	Abyssinian tea	See. Kat	-
1	Prayer Abrus	Abrus precatorius L.	Seeds
2	Abraham drug	Gratiola officinalis L.	Above-ground portion
*	Adams root	See. Tamus Ordinary	-
3	Adenantera	Adenantha L.	All species, all parts
*	Adenostyles rombolistny	See. Ragwort	-
4	Adlumiya mushroom	Adlumia fugosa Greene	All parts
*	Adonis	See. Adonis	-
5	Neem	Azadirachta indica A. Juss	All parts
6	Aziazarum heterotrophic	Asiasarum heterotropoides F. Maek.	Roots
7	Ailanthus altissima	Ailanthus altissima	Above-ground portion
8	Acacia	Acacia L.	All species, above-ground portion
9	Aconite	Aconitum L	All species, all parts
10	Alston poisonous	Alstonia venenata R.Br.	Bark

11	Ammi tooth	Ammi visnaga (L.) Lam. (= Visnaga daucoides Gaertn.)	All parts
12	Amorphophallus	Amorphophallus rivieri Durieu	All parts
13	Anabasis	Anabasis L.	All species
14	Anamirta cocculus	Anamirta cocculus (L.) Wight et Arn	All parts
15	Anhalonium Levin	Anhalonium lewinii Jennings	All parts
16	Aplopappus heterophyllous	Aplopappus heterophyllus	All parts

*	Arabic tea	See. Kat	-
17	Argemone	Argemone L	All species
18	Areca catechu	Areca catechu L.	All parts
*	Pinang	Areca catechu	-
19	Arizarum	Arisarum.L	
20	Aristolohiya	Aristolochia L.	All species, all parts
21	Arnica	Arnica L.	All species, flowers
22	Arum	Arum L.	All species, all parts
23	Artroknemum glaucous	Arthrocnemum glaucum Delile	Above-ground portion
24	Donax cane	Arundo donax L.	Flowers
25	Atero musk	Atherosperma moschatum Labill	All parts
26	Afanamixis macranthon	Aphanamixis grandiflora Blume	Seeds
27	Ledum	Ledum L.	All species, above-ground portion, shoots
28	Badian anise	Illicium anisatum	Fruit
29	Bakautovoe wood	Guaiacum officinale L.	All parts
30	Bakkoniya	Bacconia L.	All species, all parts
31	Balduina angustifolia	Balduina angustifolia	Above-ground portion

32	Baliospermum mountain	Baliospermum Montana Muell. Arg	Root, rhizome
33	Banisteriopsis	Banisteriopsis	All species, all parts
34	Baranez, ordinary	Huperzia selago L.	All parts
35	Barberry	Berberis L.	All species, roots, bark
36	Periwinkle	Vinca L.	All species, all parts
37	Velvet beans	Mucuna pruriens DC	Seeds
38	Slipper	Cypripedium sp.	All species, all parts

39	Colchicum	Colchicum sp.	All species, all parts
40	Beyleya multibeam	Baileya multiradiata Harv. et Gray	Above-ground portion
41	Beylshmidiya nis	Beilschmiedia Nees	All parts
42	Belem	Hyoscyamus sp.	All species, all parts
*	Belladonna	See. Krasavka common	-
43	Parnassia palustris	Parnassia palustris L.	All parts
*	Belotsvetka marsh	See. Belozher marsh	-
44	Summer snowflake	Leucojum aestivum L.	All parts
45	European spindle tree	Euonymus europaea L.	Seeds
*	Betel palm	See. Areca catechu	-
46	Biota oriental	Biota orientalis L.	All parts
47	Ligustrum vulgare	Ligustrum vulgare L.	Leaves, fruit
48	Blefaris edible	Blepharis edulis Pers.	All parts
49	Marsh fleabane	Pulicaria uliginosa Stev. ex DC.	All parts
50	Laburnum Anagyroides	Laburnum anagyroides (Cytisus laburnum L.)	All parts
51	Hemlock	Conium L.	All species, all parts
*	Foxbane	See. Aconite	-
52	Harrow	Boronia Sm.	Essential oils from leaves and shoots of all species

*	Bruslina	See. European spindle tree	-
53.	Brutseya Javanese	Brucea javanica Merr.	All parts
54.	Elderberry herbaceous	Sambucus edulus L.	-“-
55.	Ligularia dentata	Ligularia dentata Hara	All parts
56.	Burasayya Madagascar	Burasaia madagascariensis DS	All parts
57.	Rue	Thalictrum L.	All species, above-ground portion

58.	Veksibiya tolstoplodnaya	Vexibia pachycarpa Jakovl	All parts
59.	Camel thorn ordinary	Alhagi pseudalhagi Fisch.	Shoots
60.	Anemone	Anemone L.	All species, all parts
61.	Cicuta	Cicuta L.	All species, all parts
62.	Virola	Virola	All species, above-ground portion
*	Visnaga morkovevidnaya	See. Ammi tooth	-
63.	Withania hypnotics	Withania somnifera (L.) Dunal	All parts
64.	Voacanga Africana	Voacanga africana	All parts
65.	Columbine	Aquilegia L.	All species, roots
66.	Anchusa officinalis	Anchusa officinalis L.	All parts
67.	Daphne	Daphne sp.	All species, all parts
68.	Voronets	Actaea L.	All species, all parts
69.	Crow's eye	Paris L.	All species, all parts
70.	Bindweed	Convolvulus L.	All species, all parts
71.	Coronilla	Coronilla L.	All species, roots, seeds
72.	Gaillardia beautiful	Gaillardia pulchella Foug.	Leaves, flowers

73.	Garman	Peganum L.	All species, above-ground portion
*	Guayacan	See. Bakaut tree	-
74.	Gelsemium	Gelsemium L.	All species, all parts
75.	Hydnocarpus	Hydnocarpus Gaertn.	All species, seeds
76.	Goldenseal	Hydrastis L.	All species, all parts
*	Gipsolyubka	See. Cachim	-
77.	Girchevnik eholsky	Conioselinum jeholense M.Pimem	All parts
78.	Gaucium	Glaucium L.	All species, above-ground portion

79.	Ordinary honey locust	Gleditsia triacanthos L.	All parts
*	Honey locust trehkolyuchkovaya	See. Ordinary honey locust	-
80	Gomfokarpus	Gomphocarpus L.	All species, all parts
81.	Adonis	Adonis L.	All species, above-ground portion
*	Mountain grapes	See. Mahonia	-
82.	Common vetch	Vicia Angustifolia, V. sativa	All parts of plant
*	Peas angustifolia	See. common vetch	-
83.	Mustard of field	Sinapis arvensis L.	All parts of plant in fructification
84.	Grudnika	Cida L.	All species, all parts
*	Gryzhnaya grass	See. Stonecrop	-
*	Humanely	See. Sorghum allepo	-
85.	Gupertsiya selyago	Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All parts

86.	Inula Britannica	Inula Britannica L.	Flowers, above-ground portion
87.	Elecampane ocellar	Inula oculus-christi L.	Above-ground portion
88.	Dekodon whorled	Decodon verticillatus Ell.	Above-ground portion
89.	Delo	Delosperma	All species, above-ground portion
90.	Delphinium	Delphinium L.	All species, all parts
91.	Desmodium branched	Desmodium racemosum DC	Above-ground portion
92.	Desmodium beautiful	Desmodium pulchellum Benth.	Above-ground portion
93.	Protruding Dehaaziya	Dehaasia squarrosa Hassk.	All parts

94.	Jeffersonia doubtful	Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All parts
*	Johnson grass	See. Sorghum allepo	-
95.	Jute	Corchorus L.	All species, seeds
96.	Wild yam, bent	Dioscorea hispida Dennst.	All parts
97.	Dicentra	Dicentra	All species, all parts
98.	Donnik pharmacy	Melilotus officinalis.	All parts
99.	Doriphora sassafras	Doryphora sassafras Endl.	Essential oils of all parts
100.	Woodwax	Genista tinctoria L.	All parts
*	Dryakva Adjara	See. Cyclamen Adjarian	-
*	Oak berries	See. Mistletoe	-
101.	Duboisia	Duboisia	All species, above-ground portion
102.	Datura	Datura L.	All species, all parts

103.	Xanthium	Xanthium L.	All species, all parts
104.	Dymyanki	Fumaria L.	All species, all parts
105.	Dyubuaziya	Duboisia L.	All species, all parts
106.	Evbotrioides of Gray	Eubotryoides grayana Hara	Leaves
*	Goldenseal	See. Hydrastis	-
107.	Zheltushnik	Erysimum L.	All species, all parts
*	Larkspur	See. Delphinium	-
108.	Honeysuckle Shamisso	Lonicera. chamissoi	All parts
109.	Honeysuckle ordinary	Lonicera xylosteum	Fruit

110.	Honeysuckle tatarian	Lonicera. tatarica	Fruit
111.	Zhostera	See. Buckthorn American, brittle (olhovidnoy), laxatives	-
112.	Siberian Zigadenus	Zigadenus sibiricus (L.) A.Gray	All parts
*	Zobnik	See. Xanthium	-
*	Gold thread	See. Goldthread trifoliolate	-
*	Golden seal	See. Hydrastis	-
*	Golden rain	See. Laburnum Anagyroides	-
113.	Bitter candytuft	Iberis amara L.	All parts
114.	Ignacy bitter	Ignatia amara L.	All parts
*	Ylang-ylang	See. Kananga fragrant	-
115.	Illitsium	Illiciaceae	All species, seeds, leaves
*	Indian licorice	See. Abrus prayer	-
116.	Ipecac	Cephaelis L.	All species, all parts
117.	Ipomea sky-blue	Ipomea violacea	Seeds
118.	Kabi paranskaya	Cabi paraensis Ducke	All parts
*	Kava-kava	See. Pepper Kava-kava	-
119.	Peyote cactus	Lophophora williamsii	Above-ground portion

120.	Cactus San Pedro	Echinopsis pachanoi	Above-ground portion
121.	Caladium	Caladium L.	All species, all parts, except for Caladium edible, Cesculentum (rhizome)
122.	Calea zacatechichi	Calea zacatechichi	Above-ground portion
123.	Caltha	Caltha sp.	All species, above-ground portion
124.	Kananga fragrant	Cananga odorata Hook. f. et Thoms.	All parts
125.	Canary tuber	Phalaris tuberosa L.	Above-ground portion
126.	Kardariya krupkovaya	Cardaria draba (L.) Desv.	All parts

127.	Kat edible (kata Kath)	<i>Catha edulis</i> Forsk.	Above-ground portion
*	Katarantus	See. Periwinkle	-
128.	Gypsophila	<i>Gypsophila</i> L.	All species, all parts
129.	Kvilayya soap	<i>Quillaja saponaria</i> Molina	All parts
130.	Dogbane	<i>Apocynum</i> L.	All species, all parts
131.	Shamrock	<i>Oxalis acetosella</i> L.	-
*	Clematis	See. Clematis	-
132.	Silver Maple	<i>Acer saccharium</i>	Leaves
133.	Castor bean	<i>Ricinus communis</i> L.	All parts
134.	Cockweed, garbage	<i>Lepidium ruderae</i> L.	All parts
135.	Cockweed, perfoliate	<i>Lepidium perfoliatum</i> L.	All parts
136.	Siberian Knyazhik	<i>Atragene sibirica</i> L.	All parts
*	Coca	See. Coca bush	-
137.	Coca bush	<i>Erythroxylum coca</i> Lam.	All species, all parts
*	Indian Kokkulyus	See. <i>Anamirta cocculus</i>	-
138.	Dog parsley, ordinary	<i>Aethusa Cynapium</i> L.	All parts

139.	Collinson anise	<i>Collinsonia anisata</i> Sims.	Надземная часть
140.	Taro	<i>Colocasia</i> L.	All species, all parts
141.	hemp	<i>Cannabis</i> sp.	All species, all parts
142.	Consolida magnificent	<i>Consolida regalis</i> S.F. Gray	Fruit, seeds
143.	Goldthread	<i>Coptis</i> L.	All species, all parts
144.	Asarum	<i>Asarum</i> L.	All species, all parts, essential oil, oil from roots and and rhizome
145.	Coriaria	<i>Coriaria</i>	All species, above-ground portion
146.	Korinokarpus smooth	<i>Corynocarpus Laevigata</i> Forst.	Nut, fruit

147.	Kornulaka belotsvetkovaya	Cornulaca leucantha Charif et Allen	Above-ground portion
148.	Kostsinium wort	Coscinium fenestratum Colebr.	All parts
*	Kochi	See. Krossopteriks	-
149.	Nettle sharikonosnaya	Urtica pilulifera L.	Above-ground portion
150.	Belladonna common	Atropa belladonna L.	All parts
151.	Groundsel	Senecio L.	All species, above-ground portion
*	Krovniki	See. Abraham drug	-
152.	Krossopteriks kochiyanovy	Crossopteryx kotschyana Fenzl.	Bark
153.	Krotolariya	Crotalaria L.	All species, all parts
154.	Croton laxative	Croton tiglium L.	All parts
155.	Kruglosemyannik fine-leaved	Cyclospermum leptophyllum Sprague	Fruit

156.	Buckthorn, american	Rhamnus purshiana	Unripe fruits, fresh bark
157.	Alder buckthorn	Frangula alnus Mill	Unripe fruits, fresh bark
158.	Rhamnus cathartica	Rhamnus catharticus	Unripe fruits, fresh bark
159.	Ksantoriza simple	Xanthorhiza simplicissima Marsh. (Zanthorhiza)	All parts
160.	Spatterdock	Nuphar L.	All species, all parts
161.	Corn-cockle	Agrostemma githago L.	All parts
*	Kukolvan	See. Anamirta Cocco lyuso-type	-

162.	Solomon's Seal	Polygonatum L.	All species, all parts
163.	Kupyr pritsvetnikov	Anthriscus caucalis Bieb.	All parts
164.	Laurus US	Sassafras officinale albiun	All parts
165.	Pokeweed	Phytolacca L.	All species, all parts
166.	Lily of the valley	Convallaria L.	All species, all parts
167.	Vincetoxicum	Vincetoxicum sp.	All species, all parts
168.	Latu poisonous	Latua venenosa Phil.	All parts
169.	Lespedeza bicolor	Lespedeza bicolor Turcz	Leaves, bark, rhizome
170.	Lilium Monadelphum	Lilium monadelphum Bieb.	All parts
171.	Linder Oldgema	Lindera oldhamii Hemsl.	Stems, leaves
*	Lihodeyka	See. Chernokoren drug	-
*	Feverish grass	See. Stonecrop	-
172.	Lobelia	Lobelia L.	All species, all parts

173.	Clematis	Clematis sp.	All species, all parts
174.	Blue Lotus	Nymphaea Caerulea	Leaves, petals
175.	Peyote	Lophophora L.	All species, all parts
176.	Oleaster	Elaeagnus	All species, above-ground portion
177.	Menispermum dauricus	Menispermum dauricum L.	All parts
178.	Jacob's-ladder	Linaria vulgaris Mill.	All parts
179.	Buttercup	Ranunculus L.	All species, above-ground portion

180.	Magnolia	Magnolia L.	All species, all parts
181.	Mahonia	Mahonia Nutt.	All species, all parts
182.	Poppy (Armenian, bracted, doubtful, golostebelny, drowsy)	Papaver L.(P. Armenacum, P. Bracteatum, P. Dubium, P. Nudicaule, P. somniferum)	All parts, except seeds
183.	Macleay	Macleaya	All species, above-ground portion
184.	Makrozamiya spiral	Macrozamia spiralis Miq.	All parts
185.	Mammillaria	Mammillaria	All species, above-ground portion
186.	Mandragora officinalis	Mandragora officinarum L.	All parts
*	Margoz	See. Neem	-
187.	Pigweed	Chenopodium L.	All species, all parts, essential oil, oil of all parts, seed oil

188.	Cow wheat	Melampyrum sp.	All species, all parts
*	Uterine horns	See. Ergot	-
*	Macek	See. Glaucium	-
189.	Neem	Melia azedarach L.	All parts
190.	Russian Melkorakitnik	Chamaecytisus ruthenicus, Ch. orysthenicus	All parts
191.	Meritariae	Myricaria L.	All species, all parts
*	Myrtle marsh	See. Hamedafne pritsvetnichkovaya	-

192.	Mitragyna	Mitragyna L.	All species, all parts
*	Multicolored	See. Multicolored coronilla	-
*	Burial ground plant	See. Peganum harmala	-
193.	Juniperus Sabina	Janiperus sabina L.	All parts
*	Prayer beans	See. Abrus prayer	-
194.	Spurge	Euphorbia sp.	All species, all parts
195.	Echinops	Echinops L.	All species, fruit
196.	Hellebore	Helleborus L.	All species, all parts
197.	Mostuea challenging	Mostuea stimulans A. Cheval	Above-ground portion
198.	Male fern	Dryopteris filix mas Schott.	Rhizome
199.	Nutmeg	Myristica fragrans Hjuft	Fruit (nut)
*	Soap grass	See. Saponaria officinalis	-
*	Soap root	See. Saponaria officinalis	-
200.	Saponaria officinalis	Saponaria officinalis L.	All parts
201.	Mytnik	Pedicularis sp.	All species, all parts
*	Myshatnik *	See. Thermopsis	-
202.	Nandini home	Nandina domestica Thunb.	Bark, root bark

203.	Foxglove	Digitalis sp.	All species, all parts
204.	Naukleya klyuvolistnaya	Nauclea rynchophylla Miq.	All parts
205.	Nektandra puhuri large	Nectandra puchury-major Nees et Mart.	Fruit
206.	Nemuaron Humboldt	Nemuaron humboldtii Bail.	Essential oil
*	Neem	See. Neem	-
207.	Figwort	Scrophularia sp.	All species, all parts
208.	Obvoynik	Periploca L.	All species, bark
209.	Odostemon creeping	Odostemon aquifolium Rydb.	Roots

210.	Comfrey	Symphytum L.	All species, roots
211.	Oleander	Nerium L.	All species, all parts
*	Ololyuki	See. Turbina korimboza	-
*	Ololyuki	See. Turbina korimboza	-
212.	Omezchnik	Oenanthe sp.	All species, all parts
213.	Mistletoe	Viscum L.	All species, all parts
214.	Oryx Japanese	Orixa japonica Thunb.	All parts
215.	Sedge	Carex L.	All species, all parts
216.	Oxytrope	Oxytropis L.	All species, all parts
217.	Otsimum sacred	Ocimum sanctum L.	All parts
218.	Stonecrop	Sedum L.	All species, all parts
219.	Anagallis arvensis	Anagallis arvensis L.	All parts
*	Betel palm	See. Areca catechu	-
220.	Zygophyllum	Zygophyllum L.	All species, all parts
221.	Nightshade	Solatium sp.	All species, all parts

*	Peyote	See. Lophophora Williams	-
222.	Pelargonium (Geranium)	Pelargonium Willd.	All species, all parts
*	Tumbleweed	See. Gypsophila metelchaty	-
*	Pereloinaya grass	See. Belozher marsh	-
223.	Bryony	Bryonia L.	All species, roots
224.	Betel pepper	Piper betle L.	All parts
*	Pepper kava kava	See. Kava	-

225.	Kava	<i>Piper methysticum</i> (kava-kava)	All parts
226.	Marram greyish	<i>Prammogeton canescens</i> Vatke	Fruit
227.	<i>Petalostilis labiheedny</i>	<i>Petalostylis labicheoides</i> R. Br.	Above-ground portion
228.	<i>Petrosimoniya odnotychinkovaya</i>	<i>Petrosimonia monandra</i> Bunge	Above-ground portion
229.	<i>Peumus boldus</i>	<i>Peumus boldus</i> Molina	Essential oil of leaves
230.	<i>Pechenchnitsa</i>	<i>Anemone</i> sp.	All species, all parts
231.	<i>Galeopsis</i>	<i>Galeopsis</i> sp.	All species, all parts
232.	<i>Pinelli ternate</i>	<i>Pinellia ternata</i> Britenbach	Stems
233.	Peony	<i>Paeonia anomala</i> L.	All parts
234.	<i>Piptadeniya</i>	<i>Piptadenia</i>	All species, all parts
235.	<i>Piptadeniya</i> foreign	<i>Piptadenia peregrina</i> Benth.	Bark
236.	<i>Piscids</i> bright red	<i>Piscidia erythrina</i> L.	All parts
*	Pituri	See. <i>Duboisia</i>	-
*	<i>Lycopodium</i> - Baranez	See. <i>Baranez</i> ordinary	-
237.	Cockle	<i>Lolium temulentum</i> L.	Fruit
238.	Dodder	<i>Cuscuta</i> L.	All species, all parts

239.	Rattle-box	<i>Rhinanthus</i> L.	All species, all parts
240.	May apple	<i>Podophyllum</i> L.	All species, rhizome with roots
241.	Snowdrop Voronov	<i>Galanthus woronowii</i> Lozinsk.	All parts
242.	Wormwood	<i>Artemisia</i> L.	All species, all parts
243.	Prolesnik	<i>Mercurialis</i> L.	All species, all parts
244.	Pasqueflower	<i>Pulsatilla</i> sp.	All species, all parts

245.	Psilokaulon non-similar	Psilocaulon absimile N.E.Br.	Above-ground portion
*	Birdlime	See. Mistletoe	-
246.	Puzyrnitsa	Physochlaina L.	All species, all parts
247.	Corn smut	Ustilago maydis DC.	All parts
248.	Pemphigus inflated	Utricularia physalis	Above-ground portion
*	Drunk grass	See. Thermopsis	-
*	Broom	See. Melkorakitnik	-
249.	Ramona chistetsovaya	Ramona stachyoides Briq.	All parts
250.	Rauwolfia heterophyllous	Rauwolfia heterophylla Roem. et Schult.	All parts
*	Poison nut	See. Chilibuha	-
251.	Roemer reflexed	Roemeria refracta DC.	All parts
*	Bur poignant	See. Cocklebur	-
252.	Rogoglavnik	Ceratocephala L.	All species, all parts
253.	Rhododendron	Rhododendron sp.	All species, all parts
254.	Hawaiian Rose	Argyreia nervosa; Hawaiian Baby Woodrose	All parts
*	Rosemary forest	See. Labrador tea	-

255.	Rubieva mnogonadreznaya	Roubieva multifida Moq.	Essential oil of above-ground portion
256.	Rue	Ruta L.	All species, all parts
257.	Fishing berry	See. Anamirta Cocco lyusovidnaya	-
258.	Grouse Ussuri	Fritillaria ussuriensis Maxim.	All parts
259.	Cycas curled	Cycas circinalis L.	Seeds

260.	Cycas revoluta	Cycas revoluta Thunb.	Seeds
261.	Haloxylon	Haloxylon L.	All species, leaves, stems
262.	Boxwood	Buxus sempervirens L.	Stem, leaves
263.	Canadian Sanguinar	Sanguinaria canadensis L.	Roots
264.	Sarkolobus	Sarcolobus R. Br.	All species, all parts
265.	Sarkotsefalus	Sarcocephalus Afzel.	All species, all parts
266.	Sarsazan knobbly	Haloxylon articulatum Bunge	Leaves, stems
267.	Sassafras whitish	Sassafras albidum (Nutt.) Nees.	All parts, essential oil from roots and wood
268.	Sweda vzdutoplodnaya	Suaeda physophora L.	All parts
269.	European plumbago	Plumbago europaea L.	All parts
270.	Seydlitsiya rosemary	Seidlitzia rosmarinus Bunge	Leaves, stems
271.	Securinega	Securinega L.	All species, shoots
272.	Sigzebekiya east	Siegesbeckia orientalis L.	All parts
*	Sid	See. Grudnika (Cida L.)	-
273.	Simmonds California	Simmondsia californica Nutt.	Seeds
274.	Echium vulgare	Echium vulgare L.	All parts
275.	Skeletium twisted	Sceletium tortuosum	All parts

276.	Scopolia	Scopolia L.	All species, all parts
277.	Smodingium condimental	Smodingium argutum E. Mey	All parts
*	Dog potion	See. Peganum harmala	-
*	Dog parsley	See. Aethusa cynapium ordinary	-
278.	Salicornia shrub	Salicornia fruticosa L.	Leaves, stems
*	Solomon's Seal	See. Solomon's seal	-

279.	Saltwort	Salsola L.	All species, all parts
280.	Sorghum	Sorghum L.	All species, all parts
*	Sophora tolstoplodnaya	See. Veksibiya tolstoplodnaya	-
281.	Ergot	Claviceps sp.	All species, all parts
282.	Stellera dwarf	Stellera chamaejasme L.	All parts
283.	Stephania	Stephania L.	All species, tubers with roots
284.	Strictokardia lipolistnaya	Strictocardia tiliaefolia Hall.	Seeds
285.	Strophanthus	Strophanthus DC	All species, all parts
286.	Sferofiza Solontsovaya	Sphaerophysa salsula (Pall.) DC.	All parts
287.	Shenokaulon drug	Schoenocaulon officinal A.Gray	Seeds
288.	Tobacco	Nicotiana L.	All species, all parts
289.	Tabernante iboga	Tabernanthe iboga Baill	All parts
290.	Tamus ordinary	Tamus communis L.	All parts
291.	Tausch	Tauschia Schltdl.	All species, all parts
292.	Thermopsis	Thermopsis L.	All species, all parts
293.	Tinospora serdtselistnaya	Tinospora cordifolia Miers	All parts

294.	Thiess	Taxus L.	All species, all parts
295.	Asian Toddaliya	Toddalia asiatica Lam.	All parts
296.	Toksidendron	Toxicodendron L. (= Rhus toxicodendron var. hispida Engl.)	All species, all parts
297.	Trichocereus	Trichocereus	All species, above-ground portion

298.	Reed, southern	Phragmites Australia Trin. ex Steud.	Rhizome
299.	Turbina korimboza	Turbina corymbosa	Seeds
300.	Turbine corymbiformly	Turbina corymbosa Raf.	Seeds
301.	Vaccaria	Viccaria sp.	All species, all parts
302.	Ungernia, Victor	Ungernia victoris Vved. ex Artjushenko	All parts
303.	Ungernia, Severtsev	Ungernia. Sewertzowii (Regel) B.Fedtsch.	All parts
304.	Unona, scented	Unona odoratissima Blanco	Flowers
305.	ferula resiniferous	Ferula gummosa Boiss	Seeds
306.	Fibraureya, dyeing	Fibraurea tinctoria Lour.	All parts
307.	Fizohlyayna, Alai	Physochlaina alica Korotk.	Roots
308.	Fizohlyayna, eastern	Physochlaina orientalis G. Don f.	Roots
*	Pokeweed, american	See. American pokeweed	-
309.	Hamedafne pritsvetnichkovaya	Chamaedaphne calyculata Moench	Above-ground portion
*	Kharg	See. Gomfokarpus	-
*	Ephedra, horsetail	See. Ephedra	-
310.	Heim purple loosestrife	Heimia salicifolia	Above-ground portion
*	Hekviriti	See. Abrus prayer	-
311.	Cinchona	Cinchona succirubra Pavon.	Bark

312.	Corydalis	Corydalis sp.	All species, all parts
*	Jojoba	See. Simmonds California	-
313.	Crap tree	Moringa oleifera Lam.	All parts

314.	Hunnemanniya dymyankolistnaya	Hunnemannia fumariaefolia Sweet	All parts
315.	Tselnolistnik	Haplophyllum	All species, all parts
316.	Tsefalantus, western	Cephalanthus occidentalis L.	Above-ground portion
317.	Cyclamen	Cyclamen L.	All species, all parts
*	Cicuta	See. Cicuta	-
318.	Lemongrass of Winter	Cymbopogon winterianus Jowitt.	Essential oils of all parts
319.	Tsiriyia of Smith	Zieria smithii Andr.	Above-ground portion, essential oil of all parts
*	Chaulmugra	See. Hydnocarpus	-
*	Consumptive grass	See. Multicolored coronilla	-
320.	Hellebore	Veratrum sp.	All species, all parts
321.	Wood-mat, drug	Cynoglossum officinalis L.	All parts
322.	Chilibukha	Strychnos L.	All species, all parts
323.	Chin	Lathyrus sp.	All species, all parts
324.	Stachys palustris	Stachys palustris L.	All parts
325.	Stachys, grungy	Stachys aspera Michx.	Above-ground portion
326.	Celandine	Chelidonium L.	All species, above-ground portion
*	Lesser celandine	See. Chistyak kaluzhnetselistny	-

327.	Chistyak kaluzhnitselistny	Ficaria calthifolia Reichenb. F.verna Huds	All parts
328.	Prophetic Sage	Salvia divinorum	Leaves
329.	Shangina berry	Schanginia baccata Moq.	Leaves, shoots
330.	Evodiya melielistnaya	Evodia meliefolia Benth.	All parts

331.	Evodiya Easy	Evodia simplex Cordem.	All parts
332.	Eetsefalyartos Barknera	Encephalartos barkeri Carruth. et Miq.	All parts
333.	Eritrofleum	Eriophyllum	All species, bark
334.	Ephedra	Ephedra sp.	All species, all parts
335.	Echinopsis	Echinopsis L.	All species, above-ground portion
336.	Tribulus	Tribulus L.	All species, all parts
337.	Real jalapenos	Ipomoea purga (Wend.) Hayne	All parts
338.	Dittany	Dictamnus albus L.	Leaves, fruit
339.	Yatroriza palmate (Columbus)	Jateorhiza palmata (Lam.) Miers. (= Jatrorrhiza columba (Roxb.) Miers.)	All parts

* - Synonyms of Russian names of medicinal plants

**1.2. Plants and products thereof, not subject to incorporation
into mono-component biologically active additives to food products**

Ord No.	Name of plant	Latin name of plant	Parts of plants
1	High Aralia, Aralia Manchu, Devil's tree, Thorn tree	Arali elata (Miq.) Seem. = Arali mandshurica Rupr. et Maxim.	All parts
2	African plum	Pygeum africanum	Bark
3	Valerian	Valeriana L.	All species, root and rhizome

4	Ginkgo biloba	Ginkgo biloba L.	Above-ground portion
5	Gymnema Sylvestre	Gymnema sylvestre	All parts
6	Wild yam Wild yam shaggy	Dioscorea villosa	Rhizome
7	Ginseng	Ginseng	All species, all parts

8	Devil's high, Oplopanaks high, Ehinopanaks high	Oplopanax elatus Nakai = Echinopanax elatus Nakai	All parts
9	Tutsan	Hypericum L.	All species, all parts
10	Bur grass, prickly	Ruscus aculeatus (Butcher 's Broom)	All parts
11	Yohimbe (yohimbe pausinistaliya)	Pausinystalia yohimbe (K. Schum.) Pierre ex Beile	All parts
12	Chinese liemon grass	Schisandra chinensis (Turcz.) Baill.	All parts
13	Muira puama	Muira puama (Liriosma jvata)	All parts
14	Arco, Arco de By, Tabebuia	Tabebuia heptaphylla	Bark
15	Rhodiola rosea, Golden Root	Rhodiola rosea L.	All parts
16	Turner exciting of Damian	Turnera Diffusa	All parts
17	Eleutherococcus senticosus, Svobodnoyagodnik prickly Devil bush	Eleutherococcus senticosus (Rupr. et Maxim.) Maxim = Aconthopanax senticosus (Rupr. et Maxim.) Harms	All parts
18	Yucca filamentous	Yucca filamentosa	Leaves

1.3. Organs and tissues of animals and products of processing thereof, which constitute specific materials which increase the risk of transmission of prion diseases (transmissible spongiform encephalopathy):

From cattle:

- skull, except the lower jaw, including brain eyes and spinal cord of animals older than 12 months of age;
- spinal column, excluding tail portion, spinous and transverse apophyses of cervical, thoracic and lumbar spine; median crest and wings of the sacrum, but including radicular dorsal ganglia of animals older than 30 months of age;
- tonsils, intestines from duodenum to rectum and mesentery of animals of all ages,

From sheep (rams) and goats:

- skull including brain and eyes, tonsils and spinal cord of animals older than 12 months of age or having a root cutters, cut

through the gums;

- spleen and intestines of animals of all ages.

Products consisting of, or containing in its composition, material from ruminant animals:

- mechanically deboned meat;
- gelatin (except the one, generated from skins of ruminants);
- melted fat from ruminants and products of its processing.

Objects of animal origin: Seven-spotted ladybug (*Coccinella septempunctata* L.), whole of body; Scorpio (*Scorpiones* L.), whole of body; Spanish fly (*Lytta* sp.), all kinds, whole of body.

For the manufacture of food products as well as BAA to food, using raw materials of animal origin, due account should be exercised of the epidemiological situation as regards transmissible spongiform encephalopathy (including bovine spongiform encephalopathy) in the country of manufacturer of the above components.

1.4. Biologically active synthetic substances, not constituting essential nutritional factors - analogs of biologically active ingredients of medicinal plants.

1.5. Hormones of animal origin and endocrine organs of animals (adrenal, pituitary, pancreas, thyroid and parathyroid glands, thymus, gonads), provided hormonal activity.

1.6. Human tissues and organs.

1.7. The microorganisms, capable to cause disease or capable to perform or mediate transfer of antibiotic resistance genes, including:

- aerobic and anaerobic spore-forming microorganisms - representatives of genera *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (obsolete name -

Lactobacillus coagulans), *B. subtilis*, *B. licheniformis* and of other species) and *Clostridium*;

- microorganism of genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp. ;
- microorganisms possessing hemolytic activity;
- spore-free microorganisms educed from bodies of animals and birds, and not typical of normal microflora of human body, including representatives of the genus *Lactobacillus*.

1.8. Viable yeast and yeast-similar fungi, including those of genus *Candida*; actinomycetes, streptomycetes, all genera and species of microscopic fungi; higher fungi, classified as poisonous and inedible, in accordance with national legislation.

Appendix 8
to technical regulation
of the Customs Union
“On Food Products Safety”
(TP TC 021/2011)

Types of vegetable raw materials for use in the production of BAA to food for children from 3 to 14 years old

and of herbal teas (tea drinks) for babies

№	Название растительного сырья на русском языке	Название растительного сырья на латинском языке	Части растительного сырья
1.	Anise common	Anisum vulgare Gaerth spc. Umbelliferae	Fruits of anise (Anisi fructus)
2.	Althea, pharm	Althaea officinalis spc. Malvaceae	Marshmallow root (Althaeae radix)
3.	Elder, nigra	Sambucus nigra L. spc. Cambucaceae	Flowers elder (Sambuci flos)
4.	Birch, warty	Betula verrucosa Ehrh. spc. Betulaceae	Birch leaves (Betulae folium)
5.	Birch, pendula	Betula pendula	ibid
6.	Cowberry	Vaccinium vitis idaea L. spc. Vacciniaceae	Cowberry fruit (Vaccini fructus)
7.	Hibiscus	Hibiscus sabdariffa L. spc. Malvaceae	Hibiscus flowers (Hibisci flos)
8.	Red hollyhock	Hibiscus sabdariffa L. spc. Malvaceae	ibid
9.	Marjoram	Origanum vulgare spc. Lamiaceae	Marjoram (Origani herba)
10.	Strawberry	Fragaria cem. Rosaceae	Leaves of strawberry (Fragariae folium)
11.	Marigold, pharm	Calendula officinalis L. spc. Composite	Flowers of calendula (Calendulae flos)
12.	Nettle, dioica	Urtica dioica L. spc. Urticaceae	Leaves of nettle (Urticae folium)
13.	Lavender angustifolia	Lavandula angustifolia Mill. spc. Lamiaceae	Lavender flowers (Lavadulae flos)
14.	Lime, cordata	Tilia cordata Mill spc. Tiliaceae	Linden flowers (Tiliae los)
15.	Raspberry common	Rubus ideaus L. spc. <u>Rosaceae</u>	Raspberry leaves (Rubi idaei folium)

16.	Mallow sylvian	Malva sylvestris L. (cyn. Malva Mauritiana) spc. Malvaceae	Flowers of mallow (Malvae flos)
17.	Malva sylvian	Malva sylvestris L. (cyn. Malva Mauritiana) spc. Malvaceae	ibid

18.	Melissa	Melissa officinalis spc. Lamiaceae	Leaves of lemon balm (Melissae folium)
19.	Bergamot mint	Melissa officinalis spc. Lamiaceae	ibid
20.	Pepper mint	Mentha piperita spc. Lamiaceae	Peppermint leaves (Menthae piperitae folium)
21.	Sea buckthorn	Hippophae rhamnoides L. spc. Elaeagnaceae	Leaves of sea buckthorn (Hyppopaeas folium)
22.	Waybread	Plantago major L. spc. Plantaginaceae	Plantain leaves (Plantaginis herba)
23.	Plantain,. medium	Plantago media L. spc. Plantaginaceae	ibid
24.	Plantain, lanceolate	Plantago lanceolate L. spc. Plantaginaceae	ibid
25.	Plantain, bloshny	Plantago psyllium L. spc. Plantaginaceae	Husk of seed (Plantaginis tunica semen)
26.	Bitter orange	Citrus aurantium spc. Rutaceae	Orange peel
27.	Camomile	Matricaria recutita L. spc. Compositae (syn. Chamomilla L.)	Chamomile flowers (Chamomillae flos)
28.	Black currant	Ribes nigrum L. spc. Saxifragaceae	Leaves of currants (Ribis nigri folium)
29.	Thyme scented	Thymus vulgaris L. (Thymus marschallianus) spc. Lamiaceae	Herb of thyme (Thymi herba)
30.	Thyme	Thymus serpyllum spc. Lamiaceae	ibid
31.	Creeping thyme	ibid	ibid
32.	Caraway	Carum carvi, spc. Umbellifere	Fruits of caraway (Cari carvi fructus)

33.	Fennel, common	Foeniculum vulgare Mill spc. Umbelliferae	Fruit of fennel (Foeniculi fructus)
34.	Dill, pharm	Foeniculum vulgare Mill spc. Umbelliferae	ibid

35.	Blueberry	Vaccinium myrtillus L. spc. Vacciniaceae	Blueberries (Myrtilli fructus)
36.	Brier	Rosa spc. Rosaceae	Brier fruit (Rosae fructus)

Vitamins and minerals used in manufacturing of food products for baby nutrition

Title	Form
Biotin	D-biotin
Vitamin D	D3 cholecalciferol; D2 ergocalciferol
Vitamin A	Retinol acetate; retinol palmitate; retinol; beta-carotene
Vitamin B1	Thiamine Hydrochloride (thiamine chloride); thiamine mono-nitrate
Vitamin B12	Cyanocobalamin; hydroxo-cobalamin
Vitamin B2	Riboflavin; riboflavin-5-sodium phosphate
Vitamin B6	Pyridoxine hydrochloride; pyridoxine-5-phosphate; pyridoxine dipalmitate
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate
Vitamin K	Phylloquinone (phytomenadione)
Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin C	L-ascorbic acid; L-sodium ascorbate; L-ascorbate phosphate; 6-palmityl-L-ascorbic acid (ascorbyl-palmitate); potassium ascorbate
Iron	Iron (II) gluconate; iron (II) sulfate; Iron (II) lactate; iron (II) fumarate; iron (III) diphosphate (pyrophosphate); iron (II) citrate; Iron (III) citrate ammonium-citrate; Iron (II) bisglycinate
Inositol	Inositol
Iodine	Potassium iodide; potassium iodate; sodium iodide; iodine-casein (in production of drinking milk shall be applicable only for babies over two years of age)
Potassium	Potassium citrate; potassium lactate; potassium salts of phosphoric acid; potassium bicarbonate; potassium carbonate; potassium chloride; potassium gluconate; potassium hydroxide
Calcium	Calcium carbonate; calcium citrate; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of phosphoric acid; calcium chloride; calcium hydroxide
Carnitine	L-carnitine; L-carnitine hydrochloride; L-carnitine L-tartrate

Magnesium	Magnesium carbonate; magnesium citrate; magnesium chloride; magnesium gluconate; magnesium salts of phosphoric acid; magnesium sulfate; magnesium lactate; magnesium hydroxide; magnesium oxide
Manganese	Manganese carbonate; manganese chloride; manganese citrate; manganese gluconate; manganese sulfate
Copper	Copper carbonate; copper citrate; copper gluconate; copper sulfate; copper-lysine complex
Sodium	Sodium citrate, sodium chloride; sodium bicarbonate; sodium gluconate; sodium carbonate; sodium lactate; sodium salts of phosphoric acid; sodium hydroxide
Pantothenic acid	Calcium D-pantothenate; sodium D-pantothenate; dexpanthenol
Selenium	Sodium selenite; sodium selenate
Folic acid	Folic acid
Choline	Choline chloride; choline citrate; choline bi-tartrate; choline
Zinc	Zinc acetate; zinc sulfate; zinc chloride; zinc lactate; zinc citrate; zinc gluconate; zinc oxide

**Pesticides banned for use in production of foodstuffs (food) raw materials
for the manufacturing of food products for baby nutrition**

Chemical name of substance (Defined with account to products of decay)
Disulfoton (in total - disulfoton, disulfoton sulfoxide and disulfoton sulfone expressed in terms disulfoton)
Fensulfoton (in total – fensulfoton, its oxygen analogue and sulfones expressed in terms of fensulfoton)
Fentin, expressed in terms of triphenyltin cation
Haloxypop (in total - haloxypop and its salts and esters, including conjugates expressed in terms of haloxypop)
Heptachlor and trans-heptachlor epoxide, expressed in terms of heptachlor
Hexachlorobenzene
Nitrofen
Ometoat
Terbufos (in total - terbufos, its sulfoxide and sulfone, expressed in terms of terbufos)
Aldrin and dieldrin, expressed in terms of dieldrin
Andrin