

**Uniform sanitary and epidemiological and hygienic requirements  
for goods subject to sanitary and epidemiological supervision (control)**

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**Chapter II**

**Section 1: Requirements on safety  
and nutritional value of foods**

### **1.5. Hygienic requirements on safety and nutritional value of foods**

38. In meat, meat products, by-products and beef cattle, poultry, fish of pond and cage breeds, bee products the control is executed over the content of the most commonly used animal feed and veterinary and medical antibiotics (pursuant to Section I of the Uniform sanitary requirements):

- Bacitracin (bacitracins A, B, C, zincbatsitratsin);
- Tetracyclines (tetracycline, oxytetracycline, chlortetracycline - the amount of the starting materials and their 4-epimers);
- Penicillin (penicillin G, penicillin, ampicillin, amoxicillin, penetamat);
- Streptomycin;
- Chloramphenicol (chloramphenicol).

49. In fish, crustaceans, mollusks, amphibians, reptiles and their products live larvae of parasites that are dangerous to human health are not allowed.

List of products for which for this section establishes unified health requirements (according to customs codes TC):

Group 03 Fish and crustaceans, molluscs and other aquatic invertebrates, 0305, of 0306, of 0307.

Chapter 16 Preparations of meat, fish or crustaceans, molluscs or other aquatic invertebrates: from 00 in 1601, 1602, 1603 00, 1604, 1605.

**3. Fish and non-fish species and the products produced from them:  
group of 03, a group of 16 (ready-to-eat foods)**

| <b>Name of product</b>  | <b>Indices</b> | <b>Permissible levels, mg/kg,<br/>not more</b> | <b>Notes</b> |
|---|----------------|--|--------------|
| 3.1. Live fish, fish, raw,<br>chilled, frozen, minced, fillets,<br>meat of marine mammals | Toxic elements |  |              |
|   | lead           | 1.0<br>2.0 tuna, swordfish, beluga             |              |
|   | arsenic        | 1.0 Fresh water fish<br>5.0 sea fish           |              |

| Name of product | Indices   | Permissible levels, mg/kg,<br>no more   | Notes         |
|-----------------|---|---|---------------|
|                 | cadmium   | 0.2   |               |
|                 | mercury   | 0.3 non-predatory freshwater<br>0.6 freshwater predatory<br>0.5 sea fish<br>1.0 tuna, swordfish, beluga |               |
|                 | histamine   | 100.0 tuna, mackerel,<br>salmon, herring  |               |
|                 | Antibiotics (for fish of pond and cage breeds)  |   |               |
|                 | tetracycline group  | not allowed   | <0.01 mg / kg |
|                 | nitrosamines:<br>NDMA and NDEA<br>programming   | 0,003   |               |
|                 | Dioxins **** (determined in<br>case of reasonable<br>assumptions about the<br>possibility of their presence<br>in the feed) | 0.000004  |               |
|                 | Pesticides **:  |   |               |
|                 | HCH (α, β, γ - isomers)   | 0.2 sea fish, sea animal meat<br>0.03 fresh water fish  |               |
|                 | DDT and its metabolites   | 0.2 sea fish<br>0.3 freshwater fish<br>2.0 sturgeon,  |               |

| Name of product               | Indices   | Permissible levels, mg/kg,<br>no more      | Notes |
|-------------------------------|---|--|-------|
|                               |   | salmon, herring fat<br>0.2 sea animal meat |       |
|                               | 2,4-D acid, its salts and esters  | are not permitted in freshwater fish       |       |
|                               | Polychlorinated biphenyls   | 2.0  |       |
|                               | Parasitological indicators:<br>Parasitological safety performance of fish, crustaceans, mollusks, amphibians, reptiles and their products must meet the requirements of Appendix 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |  |       |
| 3.1.1. Raw fish and live fish | Microbiological indices   |  |       |
|                               | KMAFAnM, CFU/g, no more than  | $5 \times 10^4$                            |       |
|                               | BGKP (coliforms) in 0,01 g  | not allowed                                |       |
|                               | S. aureus, in 0.01g   | not allowed                                |       |
|                               | pathogens, including salmonella and L.monocytogenes, in 25g   | not allowed                                |       |
|                               | V. parahaemolyticus, CFU/g, no more than  | 100 for sea fish                           |       |
| 3.1.2. Fish, chilled, frozen  | KMAFAnM, CFU/g, no more than  | $1 \times 10^5$                            |       |
|                               | BGKP (coliforms) in 0,01 g  | not allowed                                |       |

| Name of product   | Indices   | Permissible levels, mg/kg,<br>no more | Notes |
|---|---|---------------------------------------|-------|
|   | S. aureus, in 0.01g   | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g              | not allowed                           |       |
|   | V. parahaemolyticus, CFU/g  | 100 for sea fish                      |       |
| - fish fillet, specially dressed fish                                 | KMAFAnM, CFU/g, no more than  | $1 \times 10^5$                       |       |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |       |
|   | S. aureus in 0.01g  | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g              | not allowed                           |       |
|   | V. parahaemolyticus, CFU/g  | 100 for sea fish                      |       |
|   | sulphite-reducing clostridia in 0.01 g (in a product packed under vacuum) | not allowed                           |       |
|   |   |                                       |       |
| -minced edible fish, minced molded products including flour component | KMAFAnM, CFU/g, no more than  | $1 \times 10^5$                       |       |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |       |
|   | S. aureus in 0.01g  | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g              | not allowed                           |       |
|   | V. parahaemolyticus, CFU/g  | 100 for sea fish                      |       |
|   | sulphite-reducing clostridia in 0.01 g (in a product packed under vacuum) | not allowed                           |       |
|   |   |                                       |       |
| -minced fish of special condition                                     | KMAFAnM, CFU/g, no more than  | $5 \times 10^4$                       |       |

| Name of product  | Indices   | Permissible levels, mg/kg,<br>no more   | Notes |
|------------------|---|---|-------|
|                  | BGKP (coliforms) in 0.001g  | not allowed   |       |
|                  | S. aureus in 0.01g  | not allowed   |       |
|                  | pathogens, including salmonella and L. monocytogenes, in 25g              | not allowed   |       |
|                  | V. parahaemolyticus, CFU/g  | not allowed   |       |
|                  | sulphite-reducing clostridia in 0.01 g (in a product packed under vacuum) | not allowed   |       |
|                  |   |   |       |
| 3.2. Canned Fish | Toxic elements  |   |       |
|                  | lead  | 1.0<br>2.0 tuna, swordfish, beluga  |       |
|                  | arsenic   | 1.0 freshwater fish<br>5.0 sea fish   |       |
|                  | cadmium   | 0.2   |       |
|                  | mercury   | 0.3 non-predatory freshwater<br>0.6 freshwater predatory<br>0.5 sea fish<br>1.0 tuna, swordfish, beluga |       |
|                  | tin   | 200 in prefabricated tin tare   |       |
|                  | chrome  | 0.5 in chrome tare  |       |
|                  | Antibiotics (for fish pond and cage breeds):                              |   |       |
|                  |   |   |       |

| Name of product | Indices   | Permissible levels, mg/kg,<br>no more  | Notes       |
|-----------------|---|--|-------------|
|                 | tetracycline group  | not allowed  | <0.01 mg/kg |
|                 | Ben(a)pyrene  | 0,005 for smoked products  |             |
|                 | Histamine   | 100.0 tuna, mackerel,<br>salmon, herring   |             |
|                 | Nitrosamines, sum of<br>NDMA and NDEA   | 0,003  |             |
|                 | Dioxins ***   | 0.000004   |             |
|                 | Pesticides **:  |  |             |
|                 | HCH ( $\alpha$ , $\beta$ , $\gamma$ - isomers)  | 0.2 sea, sea animal meat<br>0.03 freshwater fish   |             |
|                 | DDT and its metabolites   | 0.2 sea fish<br>0.3 freshwater fish<br>2.0 sturgeon, salmon,<br>herring fat<br>0.2 sea animal meat |             |
|                 | 2,4-D acid and its salts and<br>esters  | not allowed for freshwater<br>fish   |             |
|                 | polychlorinated biphenyls   | 2.0  |             |
|                 | Parasitological indicators:<br>Parasitological safety performance of fish, crustaceans, |  |             |



| Name of product   | Indices   | Permissible levels, mg/kg,<br>no more | Notes |
|---|---|---------------------------------------|-------|
|   | mollusks, amphibians, reptiles and their products must meet the requirements of Appendix 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.2.1. Spicy and special salted preserves out of whole and gutted fish                    | Microbiological indicators:   |                                       |       |
|   | KMAFAnM, CFU/g, no more than  | $1 \times 10^5$                       |       |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |       |
|   | S. aureus in 0.01g  | not allowed                           |       |
|   | sulphite-reducing clostridia in 0.01 g  | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g  | not allowed                           |       |
|   | Mold CFU / g, more  | 10                                    |       |
|   | Yeast CFU / g, more   | 100                                   |       |
| 3.2.2. Soft-salted, spiced preserves and salted fish special out of:<br>- non-gutted fish | KMAFAnM, CFU/g, no more than  | $1 \times 10^5$                       |       |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |       |
|   | S. aureus in 1.0 g  | not allowed                           |       |
|   | sulphite-reducing clostridia in 0.01 g  | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g  | not allowed                           |       |
|   | Mold CFU / g, more  | 10                                    |       |
|   | Yeast CFU / g, more   | 100                                   |       |
| -gutted fish  | KMAFAnM, CFU/g, no more than  | $5 \times 10^4$                       |       |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |       |
|   | S. aureus in 1.0 g  | not allowed                           |       |

| Name of product  | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
|  | sulphite-reducing clostridia in 0.01 g                       | not allowed                           |       |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                           |       |
|  | Mold CFU / g, more   | 10                                    |       |
|  | Yeast CFU / g, more  | 100                                   |       |
| 3.2.3. Preserves of gutted fish with added veg oils, toppings, sauces with or without garnish (inclusive of salmon fish) | KMAFAnM, CFU/g, no more than                                 | 2x10 <sup>5</sup>                     |       |
|  | BGKP (coliforms) in 0.001g                                   | not allowed                           |       |
|  | S. aureus in 1.0 g   | not allowed                           |       |
|  | sulphite-reducing clostridia in 0.01 g                       | not allowed                           |       |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                           |       |
|  | Mold CFU / g, more   | 10                                    |       |
|  | Yeast CFU / g, more  | 100                                   |       |
| 3.2.4. Paste-type preserves – fish pastes  | KMAFAnM, CFU/g, no more than                                 | 1x10 <sup>5</sup>                     |       |
|  | BGKP (coliforms) in 0.001g                                   | not allowed                           |       |
|  | S. aureus in 0.1g  | not allowed                           |       |
|  | sulphite-reducing clostridia in 0.01 g                       | not allowed                           |       |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                           |       |
|  | Mold CFU / g, more   | 10                                    |       |
|  | Yeast CFU / g, more  | 100                                   |       |
| -of protein paste  | KMAFAnM, CFU/g, no more than                                 | 1x10 <sup>5</sup>                     |       |
|  | BGKP (coliforms) in 0.001g                                   | not allowed                           |       |
|  | S. aureus in 0.1g  | not allowed                           |       |

| Name of product  | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
|  | sulphite-reducing clostridia in 0.1 g  | not allowed                           |       |
|  | pathogens, including salmonella and L. monocytogenes, in 25g   | not allowed                           |       |
|  | Mold CFU / g, more   | 10                                    |       |
|  | Yeast CFU / g, more  | 100                                   |       |
|  |  |                                       |       |
| 3.2.5. Preserves of thermally treated fish                     | KMAFAnM, CFU/g, no more than   | 5x10 <sup>4</sup>                     |       |
|  | BGKP (coliforms) in 1.0g   | not allowed                           |       |
|  | S. aureus in 1.0g  | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0 g  | not allowed                           |       |
|  | pathogens, including salmonella and L. monocytogenes, in 25g   | not allowed                           |       |
| 3.2.6. Canned fish in glass, aluminum and tin containers       | Must meet the requirements of industrial sterility for canned food group "A" in accordance with Annex 1 to Part 1 Chapter II of the Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.2.7. Pasteurized semi-conserves of fish in a glass container | Must meet the requirements of industrial sterility for canned food group "D" in accordance with Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.3. Dried, sun-dried, smoked, salted, spiced, marinated fish; | Toxic elements (in terms of initial product with account to dry substances in it and the final product)  |                                       |       |
|  | lead   | 1.0                                   |       |

| Name of product   | Indices  | Permissible levels, mg/kg,<br>no more   | Notes         |
|---|--|---|---------------|
| fish culinary items and other<br>ready-to-use fish products |  | 2.0 tuna, swordfish, beluga   |               |
|   | arsenic  | 1.0 freshwater fish<br>5.0 sea fish   |               |
|   | cadmium  | 0.2   |               |
|   | mercury  | 0.3 non-predatory freshwater<br>0.6 freshwater predatory<br>0.5 sea fish<br>1.0 tuna, swordfish, beluga |               |
|   | Antibiotics (for fish pond and cage content):  |   |               |
|   | tetracycline group   | not allowed   | <0.01 mg / kg |
|   | Histamine (in terms of initial<br>product with account to dry<br>substances in it and in the<br>final product)             | 100.0 tuna, mackerel,<br>salmon, herring  |               |
|   | nitrosamines:<br>su of NDMA and NDEA   | 0,003   |               |
|   | Dioxins (determined in case<br>of reasonable assumption<br>about the possibility of their<br>presence in the raw material) | 0.000004  |               |
|   | Pesticides **:   |   |               |
|   | HCH ( $\alpha$ , $\beta$ , $\gamma$ - isomers)   | 0.2   |               |

| Name of product   | Indices   | Permissible levels, mg/kg,<br>no more | Notes |
|---|---|---------------------------------------|-------|
|   |   |                                       |       |
|   | DDT and its metabolites   | 0.4<br>2.0 balyk items, fat herring   |       |
|   | Benzo(a)pyrene  | 0,005 smoked fish                     |       |
|   | Polychlorinated biphenyls (in terms of initial product with account to dry substances in it and in the final product)   | 2.0                                   |       |
|   | Parasitological indicators:<br>Parasitological safety performance of fish, crustaceans, mollusks, amphibians, reptiles and their products must meet the requirements of Appendix 2 to Part 1 Chapter II of the Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.3.1. Fish products of hot smoking, including frozen one | Microbiological indicators:   |                                       |       |
|   | KMAFAnM, CFU/g, no more than  | 1x10 <sup>4</sup>                     |       |
|   | BGKP (coliforms) in 1.0g  | not allowed                           |       |
|   | S. aureus in 1.0g   | not allowed                           |       |
|   | sulphite-reducing clostridia in 0.1 g in vacuum packed  | not allowed                           |       |
|   | pathogens, including salmonella and L. monocytogenes, in 25g  | not allowed                           |       |
| 3.3.2. Fish products                                      | KMAFAnM, CFU/g, no more than  | 1x10 <sup>4</sup>                     |       |

| <b>Name of product</b>                                 | <b>Indices</b>   | <b>Permissible levels, mg/kg,<br/>no more</b> | <b>Notes</b> |
|--|--|---|--------------|
| of cold smoking, including frozen:<br>-non-gutted      | BGKP (coliforms) in 0.1g                                     | not allowed                                   |              |
|  | S. aureus in 1.0g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
|  | V. parahaemolyticus, CFU/g, no more                          | 10, for sea fish                              |              |
| -gutted, including sliced one (by piece, serving type) | KMAFAnM, CFU/g, no more than                                 | $3 \times 10^4$                               |              |
|  | BGKP (coliforms) in 0.1g                                     | not allowed                                   |              |
|  | S. aureus in 1.0g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g in vacuum packed       | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
|  | V. parahaemolyticus, CFU/g, no more                          | 10, for sea fish                              |              |
| -balyk items of cold smoking, including sliced ones    | KMAFAnM, CFU/g, no more than                                 | $1 \times 10^4$                               |              |
|  | BGKP (coliforms) in 1.0g                                     | not allowed                                   |              |
|  | S. aureus in 1.0g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
| -assorted fish, sausage items, minced balyk,           | KMAFAnM, CFU/g, no more than                                 | $1 \times 10^5$                               |              |
|  | BGKP (coliforms) in 0.01g                                    | not allowed                                   |              |

| <b>Name of product</b>   | <b>Indices</b>   | <b>Permissible levels, mg/kg,<br/>no more</b> | <b>Notes</b> |
|--|--|---|--------------|
| products with spices   | S. aureus in 1.0g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
| 3.3.3. Gutted fish semi-smoked, soft-salted, including fillet of sea fish packed under vacuum                            | KMAFAnM, CFU/g, no more than                                 | 1x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 0.1g                                     | not allowed                                   |              |
|  | S. aureus in 0.1g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
|  | V. parahaemolyticus, CFU/g, no more                          | 10, for sea fish                              |              |
| 3.3.4. Salted, spiced, marinated fish, including frozen one:<br>-non-gutted  | KMAFAnM, CFU/g, no more than                                 | 1x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 1.0g                                     | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |
|  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                                   |              |
| -gutted, salted and soft-salted, including salmon without preservatives, sliced fillet with spices, toppings, garnishes, | KMAFAnM, CFU/g, no more than                                 | 1x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 0.01g                                    | not allowed                                   |              |
|  | S. aureus in 0.1g  | not allowed                                   |              |
|  | sulphite-reducing clostridia in 0.1 g                        | not allowed                                   |              |

| Name of product                  | Indices  | Permissible levels, mg/kg, no more | Notes |
|----------------------------------|--|------------------------------------|-------|
| vegetable oil                    | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                        |       |
| 3.3.5. Sun-dried fish            | KMAFAnM, CFU/g, no more than                                 | 5x10 <sup>4</sup>                  |       |
|                                  | BGKP (coliforms) in 0.1g                                     | not allowed                        |       |
|                                  | sulphite-reducing clostridia in 1.0g                         | not allowed                        |       |
|                                  | pathogens, including salmonella and L. monocytogenes, in 25g | not allowed                        |       |
|                                  | Mold CFU / g, more   | 50                                 |       |
|                                  | Yeast CFU / g, more  | 100                                |       |
| 3.3.6. Fish dried by hanging out | KMAFAnM, CFU/g, no more than                                 | 5x10 <sup>4</sup>                  |       |
|                                  | BGKP (coliforms) in 0.1g                                     | not allowed                        |       |
|                                  | sulphite-reducing clostridia in 0.1 g (vacuum packed)        | not allowed                        |       |
|                                  | pathogens, including salmonella in 25g                       | not allowed                        |       |
|                                  | Mold and yeast CFU/g, no more                                | 100                                |       |
| 3.3.7. Dried fish                | KMAFAnM, CFU/g, no more than                                 | 5x10 <sup>4</sup>                  |       |
|                                  | BGKP (coliforms) in 0.1g                                     | not allowed                        |       |
|                                  | sulphite-reducing clostridia in 0.1 g (vacuum packed)        | not allowed                        |       |
|                                  | pathogens, including salmonella in 25g                       | not allowed                        |       |
|                                  | Mold and yeast CFU/g, no more                                | 100                                |       |
| 3.3.8. Dried fish soups          | KMAFAnM, CFU/g, no more than                                 | 5x10 <sup>4</sup>                  |       |
|                                  | BGKP (coliforms) in 0.001g                                   | not allowed                        |       |
|                                  | pathogens, including salmonella in 25g                       | not allowed                        |       |
|                                  | Mold and yeast CFU/g, no more                                | 100                                |       |



| <b>Name of product</b>   | <b>Indices</b>  | <b>Permissible levels, mg/kg,<br/>no more</b> | <b>Notes</b> |
|--|---|---|--------------|
| 3.3.9. Culinary products with heat treatment:<br>-fish and minced products, pastes, pates, baked, fried, boiled, in fillings, etc.; with flour component (pies, dumplings, etc.); including frozen ones; | KMAFAnM, CFU/g, no more than                          | 1x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 1.0g                              | not allowed                                   |              |
|  | S. aureus in 1.0g                                     | not allowed                                   |              |
|  | sulphite-reducing clostridia in 1.0 g (vacuum packed) | not allowed                                   |              |
|  | pathogens, including salmonella in 25g                | not allowed                                   |              |
|  | Mold and yeast CFU/g, no more                         | 100   |              |
| -multicomponent products - saltworths, pilaus, snacks, steamed seafood with vegetables, including frozen;  | KMAFAnM, CFU/g, no more than                          | 5x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 1.0g                              | not allowed                                   |              |
|  | S. aureus in 1.0g                                     | not allowed                                   |              |
|  | sulphite-reducing clostridia in 1.0g (vacuum packed)  | not allowed                                   |              |
|  | pathogens, including salmonella in 25g                | not allowed                                   |              |
| - gellied products: jelly, fish galantines, etc.   | KMAFAnM, CFU/g, no more than                          | 5x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 0.1g                              | not allowed                                   |              |
|  | S. aureus in 0.1g                                     | not allowed                                   |              |
|  | pathogens, including salmonella and in 25g            | not allowed                                   |              |
| 3.3.10. Culinary products without heat treatment after mixing:   |   |   |              |
| - salads of fish and seafood without dressing  | KMAFAnM, CFU/g, no more than                          | 1x10 <sup>4</sup>                             |              |
|  | BGKP (coliforms) in 1.0g                              | not allowed                                   |              |

| Name of product  | Indices                                | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
|  | S. aureus, in 1.0g                     | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Proteus, in 0.1g                       | not allowed                           |       |
| -salads of fish and seafood with dressings (mayonnaise, sauce, etc.) | KMAFAnM, CFU/g, no more than           | $5 \times 10^4$                       |       |
|  | BGKP (coliforms) in 0.1g               | not allowed                           |       |
|  | S. aureus in 0.1g                      | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | E.coli, in 0.1g                        | not allowed                           |       |
|  | Proteus, in 0.1g                       | not allowed                           |       |
|  | Mold CFU / g, more                     | 50                                    |       |
|  | Yeast CFU / g, more                    | 100                                   |       |
|  | L.monocytogenes in 25g                 | not allowed                           |       |
| - salty chopped fish, pastes, pates                                  | KMAFAnM, CFU/g, no more than           | $2 \times 10^5$                       |       |
|  | BGKP (coliforms) in 0.01g              | not allowed                           |       |
|  | S. aureus in 0.1g                      | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Proteus, in 0.1g                       | not allowed                           |       |
| - herring, caviar, krill, etc. butter                                | KMAFAnM, CFU/g, no more than           | $2 \times 10^5$                       |       |
|  | BGKP (coliforms) in 0.001g             | not allowed                           |       |
|  | S. aureus in 0.1g                      | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Proteus, in 0.1g                       | not allowed                           |       |
| 3.3.11 Boiled and frozen   | KMAFAnM, CFU/g, no more than           | $2 \times 10^4$                       |       |

| Name of product  | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
| products:<br>- Frozen ready-dining<br>eateries and fish dishes,<br>pancakes with fish, stuffing<br>fish, including vacuum-<br>packed | BGKP (coliforms) in 0.1g   | not allowed                           |       |
|  | S. aureus in 0.1g  | not allowed                           |       |
|  | sulphite-reducing clostridia<br>in 0.1 g (vacuum packed)                 | not allowed                           |       |
|  | pathogens, including<br>salmonella and L.<br>monocytogenes, in 25g       | not allowed                           |       |
|  | Enterococcus, CFU/g, no<br>more than in the product of<br>portion pieces | 1x10 <sup>3</sup>                     |       |
| - structured products (crab<br>sticks, etc.)   | KMAFAnM, CFU/g, no more<br>than  | 1x10 <sup>3</sup>                     |       |
|  | BGKP (coliforms) in 1.0g   | not allowed                           |       |
|  | S. aureus in 0.1g  | not allowed                           |       |
|  | sulphite-reducing clostridia<br>in 1.0 g (vacuum packed)                 | not allowed                           |       |
|  | pathogens, including<br>salmonella and L.<br>monocytogenes, in 25g       | not allowed                           |       |
|  | Enterococcus, CFU/g, no<br>more than in the product of<br>portion pieces | 2x10 <sup>3</sup>                     |       |
| 3.3.12. Mayonnaise on the<br>basis of fish broth   | BGKP (coliforms) in 0.01g  | not allowed                           |       |
|  | pathogens, including<br>salmonella and in 25g                            | not allowed                           |       |
|  | Mold CFU / g, more   | 10                                    |       |
|  | Yeast CFU / g, more  | 100                                   |       |
| 3.4. Fish milt and caviar and<br>their products; analogs of<br>caviar  | Toxic elements:  |                                       |       |
|  | Lead   | 1.0                                   |       |
|  | Arsenic  | 1.0                                   |       |
|  | Cadmium  | 1.0                                   |       |

| Name of product                                   | Indices   | Permissible levels, mg/kg,<br>no more | Notes         |
|---|---|---------------------------------------|---------------|
|   | mercury   | 0.2                                   |               |
|   | Antibiotics (for fish pond and cage content):   |                                       |               |
|   | tetracycline group  | not allowed                           | <0.01 mg / kg |
|   | Pesticides: **  |                                       |               |
|   | DDT and its metabolites   | 2.0                                   |               |
|   | HCH (α, β, γ - isomers)   | 0.2                                   |               |
|   | polychlorinated biphenyls   | 2.0                                   |               |
|   | Parasitological indicators:<br>Parasitological safety performance of fish, crustaceans, mollusks, amphibians, reptiles and their products must meet the requirements of Appendix 2 to Part 1 Chapter II of the Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |               |
| 3.4.1. Milt and yastik caviar, chilled and frozen | Microbiological indicators:   |                                       |               |
|   | KMAFAnM, CFU/g, no more than  | 5x10 <sup>4</sup>                     |               |
|   | BGKP (coliforms) in 0.001g  | not allowed                           |               |
|   | S. aureus in 0.01g  | not allowed                           |               |
|   | pathogens, including salmonella in 25g  | not allowed                           |               |
|   | L. monocytogenes, in 25g  | not allowed                           |               |
|   |   |                                       |               |
| 3.4.2. Salted milt                                | KMAFAnM, CFU/g, no more than  | 1x10 <sup>5</sup>                     |               |
|   | BGKP (coliforms) in 0.1g  | not allowed                           |               |
|   | S. aureus in 0.1g   | not allowed                           |               |

| Name of product  | Indices                                | Permissible levels, mg/kg, no more | Notes |
|--|--|------------------------------------|-------|
|  | pathogens, including salmonella in 25g | not allowed                        |       |
|  | L. monocytogenes, in 25g               | not allowed                        |       |
| 3.4.3. Culinary caviar products:<br>-heat treated          | KMAFAnM, CFU/g, no more than           | 1x10 <sup>4</sup>                  |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                        |       |
|  | S. aureus in 1.0g                      | not allowed                        |       |
|  | pathogens, including salmonella in 25g | not allowed                        |       |
| -multicomponent dishes without heat treatment after mixing | KMAFAnM, CFU/g, no more than           | 2x10 <sup>5</sup>                  |       |
|  | BGKP (coliforms) in 0.1g               | not allowed                        |       |
|  | S. aureus in 0.1g                      | not allowed                        |       |
|  | pathogens, including salmonella in 25g | not allowed                        |       |
|  | L. monocytogenes, in 25g               | not allowed                        |       |
|  | Proteus, in 0.1g                       | not allowed                        |       |
| 3.4.4. Acipenseridae caviar:<br>-canned granular, payus    | KMAFAnM, CFU/g, no more than           | 1x10 <sup>4</sup>                  |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                        |       |
|  | S. aureus in 1.0g                      | not allowed                        |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                        |       |
|  | pathogens, including salmonella in 25g | not allowed                        |       |
|  | Mold CFU / g, more                     | 50                                 |       |
|  | Yeast CFU / g, more                    | 50                                 |       |
| -zernistaya pasteurized;                                   | KMAFAnM, CFU/g, no more than           | 1x10 <sup>3</sup>                  |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                        |       |
|  | S. aureus in 1.0g                      | not allowed                        |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                        |       |

| Name of product  | Indices                                | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Mold in 0.1g                           | not allowed                           |       |
|  | Yeast in 0.1g                          | not allowed                           |       |
| -yastyk, salted, soft-salted                                   | KMAFAnM, CFU/g, no more than           | 5x10 <sup>4</sup>                     |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                           |       |
|  | S. aureus in 1.0g                      | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Mold CFU / g, more                     | 50                                    |       |
|  | Yeast CFU / g, more                    | 100                                   |       |
| 3.4.5. Salmonide salted grainular caviar:<br>-canned, barreled | KMAFAnM, CFU/g, no more than           | 1x10 <sup>5</sup>                     |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                           |       |
|  | S. aureus in 1.0g                      | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Mold CFU/g, more                       | 50                                    |       |
|  | Yeast CFU/g, more                      | 300                                   |       |
| -from frozen yastyks   | KMAFAnM, CFU/g, no more than           | 5x10 <sup>4</sup>                     |       |
|  | BGKP (coliforms) in 1.0g               | not allowed                           |       |
|  | S. aureus in 1.0g                      | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                           |       |
|  | pathogens, including salmonella in 25g | not allowed                           |       |
|  | Mold CFU/g, more                       | 50                                    |       |

| <b>Name of product</b>   | <b>Indices</b>                         | <b>Permissible levels, mg/kg,<br/>no more</b> | <b>Notes</b> |
|--|--|---|--------------|
| 3.4.6. Caviar of other species of fish:<br>-proboy salted, yastyk soft-salted, smoked, sun-dried | Yeast CFU/g, more                      | 200   |              |
|  | KMAFAnM, CFU/g, no more than           | $1 \times 10^5$                               |              |
|  | BGKP (coliforms) in 0.1g               | not allowed                                   |              |
|  | S. aureus in 1.0g                      | not allowed                                   |              |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                                   |              |
|  | pathogens, including salmonella in 25g | not allowed                                   |              |
|  | Mold CFU / g, more                     | 50  |              |
| - pasteurized  | Yeast CFU / g, more                    | 300   |              |
|  | KMAFAnM, CFU/g, no more than           | $5 \times 10^3$                               |              |
|  | BGKP (coliforms) in 1.0g               | not allowed                                   |              |
|  | S. aureus in 1.0g                      | not allowed                                   |              |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                                   |              |
|  | pathogens, including salmonella in 25g | not allowed                                   |              |
|  | Mold in 0.1g                           | not allowed                                   |              |
| 3.4.7. Analogs of caviar, including protein  | Yeast in 0.1g                          | not allowed                                   |              |
|  | KMAFAnM, CFU/g, no more than           | $1 \times 10^4$                               |              |
|  | BGKP (coliforms) in 0.1g               | not allowed                                   |              |
|  | S. aureus in 1.0g                      | not allowed                                   |              |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                                   |              |
|  | pathogens, including salmonella in 25g | not allowed                                   |              |
|  | Mold CFU / g, more                     | 50  |              |
| 3.5. Fish liver and products   | Yeast CFU / g, more                    | 50  |              |
|  | Toxic elements                         |   |              |

| Name of product | Indices   | Permissible levels, mg/kg,<br>no more          | Notes       |
|-----------------|---|--|-------------|
| therefrom       | lead  | 1.0  |             |
|                 | cadmium   | 0.7  |             |
|                 | mercury   | 0.5  |             |
|                 | tin   | 200 for canned foods in prefabricated tin tare |             |
|                 | chromium  | 0.5 for canned foods in chrome-plated tare     |             |
|                 | Antibiotics (for fish pond and cage content):   |  |             |
|                 | tetracycline group  | not allowed                                    | <0.01 mg/kg |
|                 | Pesticides: **  |  |             |
|                 | DDT and its metabolites   | 3.0  |             |
|                 | HCH ( $\alpha$ , $\beta$ , $\gamma$ - isomers)  | 1.0  |             |
|                 | polychlorinated biphenyls   | 5.0  |             |
|                 | Parasitological performance of fish, crustaceans, mollusks, amphibians, reptiles and their products must meet the requirements of Annex 2 to Section 1 of Chapter II Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary cum |  |             |



| Name of product                 | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|---------------------------------|--|---------------------------------------|-------|
|                                 | epidemiological supervision<br>(control)   |                                       |       |
| 3.5.1. Canned fish liver        | Microbiological indicators:  |                                       |       |
|                                 | Must meet the requirements of industrial sterility for canned food group "A" in accordance with Annex 1 to Part 1 Chapter II of the Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.5.2. Liver, frozen fish heads | KMAFAnM, CFU/g, no more than   | $1 \times 10^5$                       |       |
|                                 | BGKP (coliforms) in 0.001g   | not allowed                           |       |
|                                 | S. aureus in 0.01g   | not allowed                           |       |
|                                 | pathogens, including Salmonella and L.monocytogenes 25 g   | not allowed                           |       |
|                                 | V. parahaemolyticus, CFU/g, no more  | 100 for sea fish                      |       |
| 3.6. fish oil                   | Oxidative damage indicators:   |                                       |       |
|                                 | Acid number, mg KOH/g  | 4.0                                   |       |
|                                 | peroxide value, mole of active oxygen/kg   | 10.0                                  |       |
|                                 | Toxic elements:  |                                       |       |
|                                 | lead   | 1.0                                   |       |
|                                 | arsenic  | 1.0                                   |       |
|                                 | cadmium  | 0.2                                   |       |
|                                 | mercury  | 0.3                                   |       |
|                                 | Pesticides **:   |                                       |       |

| Name of product  | Indices   | Permissible levels, mg/kg,<br>no more | Notes       |
|--|---|---------------------------------------|-------------|
|  | DDT and its metabolites   | 0.2                                   |             |
|  | HCH (α, β, γ - isomers)   | 0.1                                   |             |
|  | polychlorinated biphenyls   | 3.0                                   |             |
|  | Dioxins **** (determined in case of reasonable assumption about the possibility of their presence in the feed)  | 0.000002 based on fat                 |             |
| 3.7. Non-fish objects (mollusks, crustaceans and other invertebrates, algae and sea grass) and their products, amphibians and reptiles:<br>-mollusks, crustaceans and other invertebrates, amphibians, reptiles; | Parasitological indicators:<br>Parasitological safety performance of fish, crustaceans, mollusks, amphibians, reptiles and their products must meet the requirements of Appendix 2 to Part 1 Chapter II of the Uniform sanitary cum epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |             |
|  | Toxic elements:   |                                       |             |
|  | lead  | 10.0                                  |             |
|  | arsenic   | 5.0                                   |             |
|  | cadmium   | 2.0                                   |             |
|  | mercury   | 0.2                                   |             |
|  | Antibiotics (for objects fishing pond and cage breeding):   |                                       |             |
|  | tetracycline group  | not allowed                           | <0.01 mg/kg |
|  | Toxic elements:   |                                       |             |
| -algae and sea grass   | lead  | 0.5                                   |             |
|  | arsenic   | 5.0                                   |             |

| Name of product   | Indices  | Permissible levels, mg/kg,<br>no more | Notes                    |
|---|--|---------------------------------------|--------------------------|
|   | cadmium  | 1.0                                   |                          |
|   | mercury  | 0.1                                   |                          |
| -mollusks and crustaceans   | Phycotoxins  |                                       |                          |
|   | shellfish paralytic poison (saxitoxin)                   | 0.8                                   | mollusks                 |
|   | shellfish amnesic poison (domoic acid)                   | 20                                    | mollusks                 |
|   |  | 30                                    | internal organs of crabs |
|   | shellfish diarrheic poison (okadaic acid)                | 0.16                                  | mollusks                 |
| 3.7.1. Non-fish objects - crustaceans and other invertebrates (cephalopods and gastropods, echinoderms, and others.) -live; | Microbiological indicators:                              |                                       |                          |
|   | KMAFAnM, CFU/g, no more than                             | $5 \times 10^4$                       |                          |
|   | BGKP (coliforms) in 0.01g                                | not allowed                           |                          |
|   | S. aureus in 0.01g                                       | not allowed                           |                          |
|   | pathogens, including Salmonella and L.monocytogenes 25 g | not allowed                           |                          |
|   | V. parahaemolyticus, CFU/g, no more                      | 100                                   |                          |
| -chilled, frozen  | KMAFAnM, CFU/g, no more than                             | $1 \times 10^5$                       |                          |
|   | BGKP (coliforms) in 0.001g                               | not allowed                           |                          |
|   | S. aureus in 0.01g                                       | not allowed                           |                          |
|   | pathogens, including Salmonella and L.monocytogenes 25 g | not allowed                           |                          |
|   | V. parahaemolyticus, CFU/g, no more                      | 100                                   |                          |
| 3.7.2. Non-fish objects   | KMAFAnM, CFU/g, no more than                             | $5 \times 10^3$                       |                          |

| Name of product   | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|---|--|---------------------------------------|-------|
| of fishing - bivalves<br>(mussels, oysters, scallops,<br>etc.)<br>-live   | BGKP (coliforms) in 1.0g                                       | not allowed                           |       |
|   | S. aureus in 0.1g  | not allowed                           |       |
|   | sulphite-reducing clostridia<br>in 0.1g                        | not allowed                           |       |
|   | pathogens, including<br>Salmonella and<br>L.monocytogenes 25 g | not allowed                           |       |
|   | E.coli, 1.0 g  | not allowed                           |       |
|   | Enterococcus 0.1 g   | not allowed                           |       |
|   | V. parahaemolyticus, CFU/g,<br>no more                         | 100 for sea fish                      |       |
| -chilled, frozen  | KMAFAnM, CFU/g, no more<br>than                                | $5 \times 10^4$                       |       |
|   | BGKP (coliforms) in 0.001g                                     | not allowed                           |       |
|   | S. aureus in 0.01g   | not allowed                           |       |
|   | pathogens, including<br>Salmonella and<br>L.monocytogenes 25 g | not allowed                           |       |
|   | V. parahaemolyticus, CFU/g,<br>no more                         | 100                                   |       |
| 3.7.3. Preserves of non-fish<br>objects with the added<br>vegetable oils, toppings,<br>sauces and with garnish and<br>without garnish | KMAFAnM, CFU/g, no more<br>than                                | $2 \times 10^5$                       |       |
|   | BGKP (coliforms) in 0.01g                                      | not allowed                           |       |
|   | S. aureus in 1.0g  | not allowed                           |       |
|   | sulphite-reducing clostridia<br>in 0.01g                       | not allowed                           |       |
|   | pathogens, including<br>salmonellain 25 g                      | not allowed                           |       |
|   | Mold CFU/g, no more  | 10                                    |       |
|   | Yeast CFU/g, no more   | 100                                   |       |
| 3.7.4. Preserved meat of<br>clams   | KMAFAnM, CFU/g, no more<br>than                                | $5 \times 10^4$                       |       |
|   | BGKP (coliforms) in 0.1g                                       | not allowed                           |       |

| Name of product  | Indices  | Permissible levels, mg/kg,<br>no more | Notes |
|--|--|---------------------------------------|-------|
|  | S. aureus in 0.1g  | not allowed                           |       |
|  | pathogens, including salmonellain 25 g   | not allowed                           |       |
|  | Mold CFU/g, no more  | 10                                    |       |
|  | Yeast CFU/g, no more   | 100                                   |       |
| 3.7.5. Canned non-fish species                                       | Must meet the requirements of industrial sterility for canned food group "A" in accordance with Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological cum hygienic requirements for goods subject to sanitary and epidemiological supervision (control) |                                       |       |
| 3.7.6. Cured and dried products from marine invertebrates            | KMAFAnM, CFU/g, no more than   | $2 \times 10^4$                       |       |
|  | BGKP (coliforms) in 1.0g   | not allowed                           |       |
|  | sulphite-reducing clostridia in 0.1g   | not allowed                           |       |
|  | pathogens, including salmonellain 25 g   | not allowed                           |       |
|  | Mold and yeast CFU/g no more   | 100                                   |       |
| 3.7.7. Cooked and frozen products of non-fish objects: -crustaceans; | KMAFAnM, CFU/g, no more than   | $2 \times 10^4$                       |       |
|  | BGKP (coliforms) in 0.1g   | not allowed                           |       |
|  | S. aureus in 0.1g  | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g   | not allowed                           |       |
|  | pathogens, including salmonellain 25 g   | not allowed                           |       |
|  | Enterococcus, CFU/g, not more than:<br>-in portion piece products;<br>-in minced products  | $1 \times 10^3$<br>$2 \times 10^3$    |       |

| Name of product                                    | Indices   | Permissible levels, mg/kg,<br>no more | Notes |
|--|---|---------------------------------------|-------|
| -meat of shellfish, dishes of bivalve mollusk meat | KMAFAnM, CFU/g, no more than  | $1 \times 10^4$                       |       |
|  | BGKP (coliforms) in 0.1g  | not allowed                           |       |
|  | S. aureus in 1.0g   | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g  | not allowed                           |       |
|  | pathogens, including salmonellain 25 g  | not allowed                           |       |
|  | Enterococcus, CFU/g, not more than:<br>-in portion piece products;<br>-in minced products | $1 \times 10^3$<br>$2 \times 10^3$    |       |
| - dishes of mollusk meat                           | KMAFAnM, CFU/g, no more than  | $1 \times 10^4$                       |       |
|  | BGKP (coliforms) in 1.0g  | not allowed                           |       |
|  | S. aureus in 1.0g   | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g  | not allowed                           |       |
|  | pathogens, including salmonellain 25 g  | not allowed                           |       |
|  | Enterococcus, CFU/g, not more than:<br>-in portion piece products;<br>-in minced products | $1 \times 10^3$<br>$2 \times 10^3$    |       |
| -of shrimp, crab, krill meat                       | KMAFAnM, CFU/g, no more than  | $2 \times 10^4$                       |       |
|  | BGKP (coliforms) in 0.1g  | not allowed                           |       |
|  | S. aureus in 1.0g   | not allowed                           |       |
|  | sulphite-reducing clostridia in 1.0g  | not allowed                           |       |

;

| Name of product   | Indices   | Permissible levels, mg/kg,<br>no more  | Notes |
|---|---|--|-------|
|   | (vacuum packed)   |  |       |
|   | pathogens, including salmonellain 25 g  | not allowed                            |       |
|   | Enterococcus, CFU/g, not more than:<br>-in portion piece products;<br>-in minced products | 1x10 <sup>3</sup><br>2x10 <sup>3</sup> |       |
| 3.7.8. Dried and protein non-fish objects of marine fisheries:  | KMAFAnM, CFU/g, no more than  | 5x10 <sup>4</sup>                      |       |
| -dry mussel broth, bouillon cubes and pastes, isolated protein; | BGKP (coliforms) in 0.1g  | not allowed                            |       |
|   | sulphite-reducing clostridia in 0.01g   | not allowed                            |       |
|   | pathogens, including salmonellain 25 g  | not allowed                            |       |
|   | S. aureus in 1.0g   | not allowed                            |       |
| -hydrolyzate of mussels (MIGI-K);                               | KMAFAnM, CFU/g, no more than  | 5x10 <sup>3</sup>                      |       |
|   | BGKP (coliforms) in 1.0g  | not allowed                            |       |
|   | S. aureus in 1.0g   | not allowed                            |       |
|   | pathogens, including salmonellain 25 g  | not allowed                            |       |
| -protein-carbohydrate concentrate from mussels;                 | BGKP (coliforms) in 1.0g  | not allowed                            |       |
|   | S. aureus in 1.0g   | not allowed                            |       |
|   | sulphite-reducing clostridia in 1.0g  | not allowed                            |       |
|   | pathogens, including salmonellain 25 g  | not allowed                            |       |
| 3.7.9. Algae, sea grass and products thereof:                   | KMAFAnM, CFU/g, no more than  | 5x10 <sup>4</sup>                      |       |
| -algae and grass  | BGKP (coliforms) in 0.1g  | not allowed                            |       |
|   | pathogens, including salmonellain 25 g  | not allowed                            |       |

| <b>Name of product</b>        | <b>Indices</b>                         | <b>Permissible levels, mg/kg,<br/>no more</b> | <b>Notes</b> |
|-------------------------------|--|---|--------------|
| marine raw, including frozen; |  |   |              |
| -dried algae and sea grass;   | KMAFAnM, CFU/g, no more than           | $5 \times 10^4$                               |              |
|                               | BGKP (coliforms) in 1.0g               | not allowed                                   |              |
|                               | pathogens, including salmonellain 25 g | not allowed                                   |              |
|                               | Mold CFU/g, no more                    | 100   |              |
| -jams of laminaria.           | KMAFAnM, CFU/g, no more than           | $5 \times 10^3$                               |              |
|                               | BGKP (coliforms) in 1.0g               | not allowed                                   |              |
|                               | pathogens, including salmonellain 25 g | not allowed                                   |              |



## Annex 2

## PARASITOLOGICAL SAFETY FACTORS OF FISH, CRUSTACEANS, MOLLUSKS, AMPHIBIANS, REPTILES AND THEIR PRODUCTS

Table 1

## Freshwater fish and its processing products

[illegible]

| 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 |
| 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 |
| 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     | Conserves and preserves of fish of families as per para 1                         | -  | n/a | n/a | -   | -   | -   |
|       | and as per para 2   |  |     |     |     |     |     |
| 5     | Fried, jellied, salted, pickled, smoked, sun-dried fish of families as per para 1 |  |     |     |     |     |     |
|       | and as per para 2   |  |     |     |     |     |     |
| 6     | Caviar (gonads) of fish as per para 1, 2  |  |     |     |     |     |     |

Note:

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

4). parasites larvae

| trematodes    | cestodes     | nematodes         |
|---------------|--------------|-------------------|
| 3-paragonimus | 4-spirometra | 5-anizakis        |
|               |              | 6-kontratsekum    |
|               |              | 7-pseudoterran    |
|               |              | 8-dioctophim      |
|               |              | 9-gnatostom       |
|               |              | 10-sulcascaris    |
|               |              | 11- ehinotsefalus |



[illegible]

| 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  |  |
| 8.8   | Alfosin  | -  | -   | -   | -   | - | -   | -   | -   | -   | -   | -   | -   | 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 | -   | -   |  |
| 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-pyramikocephalus | 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   | Scallops   | -  | -   | -   | -   | -   | -   | -   | 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

| <b>trematodes</b> | <b>cestodes</b>     | <b>nematodes</b> | <b>skebnies</b> |
|-------------------|---------------------|------------------|-----------------|
| 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       |                     |                  |                 |



**Permissible levels of radionuclides of Cesium-137 and Strontium-90**Codes of the HSTC: Group 02 – 20

| <b>Ord.<br/>No.</b> | <b>Food groups</b>       | <b>Specific activity of cesium-<br/>137, Bq/kg(L)</b> | <b>Specific activity of<br/>strontium-90 Bq/kg(L)</b> |
|---------------------|--------------------------|---|---|
| 3                   | Fish and fish products   | 130   | 100   |
| 4                   | Dried and sun-dried fish | 260   | -   |