



**Technical Regulations of the Customs Union**  
**TR CU 021/2011**  
**On Food Safety**

These technical regulations approved by the decision of the Commission of the Customs Union on December 9, 2011 N 880 .

In the decision of the Commission of the Customs Union on December 9, 2011 N 880 amended: ECE decision of the Board on June 11, 2013 N 129 (as amended by the decision of the Board of ECE on June 25, 2013 N 147 ); the decision of the Board of ECE on June 10, 2014 N 91 .

- Note manufacturer's database.

Lists of documents on standardization,  
ensuring compliance with the requirements  
of this Technical Regulation

# Chapter 1. General Provisions

## Article 1. Scope

1. Technical Regulations of the Customs Union "On food safety" (hereinafter - the present technical regulations) provides:

- 1) The objects of technical regulation;
- 2) Security requirements (including sanitary-epidemiological, sanitary and veterinary) to objects of technical regulation;
- 3) The rules for identifying objects of technical regulation;
- 4) Forms and assessment procedures (confirmation) objects of technical regulation requirements hereof.

2. In the application of these technical regulations must take into account the requirements for food products in terms of their labeling, packing materials, products and equipment for the production of food, food contact established by the relevant technical regulations of the Customs Union.

3. In the application of these technical regulations must take into account the requirements of technical regulations of the Customs Union, establish mandatory requirements for certain types of food and related requirements to them production processes (manufacturing), storage, transportation (transportation), marketing and utilization (hereinafter - technical regulations Customs Union for certain types of food products), complementary and (or) clarifying the requirements of these Technical Regulations. Requirements for certain types of food and related requirements to them production processes (manufacturing), storage, transportation (transportation), marketing and utilization, installed other technical regulations of the Customs Union cannot change the requirements of this technical regulation.

4. The technical regulations of the Customs Union for certain types of food set:

- 1) The objects of technical regulation;

2) Security requirements to objects of technical regulation;

3) The rules for identifying objects of technical regulation. The technical regulations of the Customs Union for certain types of food products may contain labeling requirements and conformity assessment schemes are not in conflict with the requirements of this technical regulation.

## Article 2. Objectives of the adoption

The objectives of the adoption of these technical regulations are:

1) Protection of life and (or) human health;

2) Prevention of actions misleading purchasers (consumers);

3) Protection of the environment.

## Article 3. Objects of technical regulation

1. The objects of technical regulation of these technical regulations are:

1) Food products;

2) Associated with the requirements for food production processes (manufacturing), storage, transportation (transportation), marketing and utilization.

2. This technical regulation does not apply to food products produced by the citizens at home, in private farms or citizens involved in gardening, horticulture, animal husbandry, and the processes of production (manufacturing), storage, transportation (transportation) and disposal of food products intended only for personal use and not intended for release into circulation in the customs territory of the Customs Union, the cultivation of crops and

productive animals in the wild.

## Article 4. Definitions

For the purposes of this technical regulation, the following definitions:

adapted milk formula (milk substitutes) - food products for baby food for infants produced in liquid or powder form, based on cow's milk or milk and other food-producing animals as close in chemical composition to human milk to meet the physiological needs of children first years of life in the necessary materials and energy;

food flavoring (flavor) - not directly employed in human food flavoring substance or a flavoring preparation or thermal process flavorings or flavoring smokehouse, flavors or precursors, or a mixture thereof (flavoring part) intended to impart flavor the food products and (or) Taste (except sweet, sour and salty), with or without addition of other components;

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

Biologically active additives (BAA) - natural and (or) identical to natural biologically active substances and probiotic microorganisms intended for use with food or the introduction of the food;

Drinking water for baby food - drinking water intended for drinking children, cooking and restoration of dry food to feed children at home;

Aquatic biological resources - fish, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants that are in their natural habitat (in natural freedom);

Harmful effects on human food - the impact of unfavorable factors associated with the presence of food contaminants, pollutants that threaten human life or health, or a threat to the life and health of future generations;

Issuance of food - buying and selling and other means of transmission of food products in the customs territory of the Customs Union, starting with the manufacturer or importer;

genetically modified (genetically engineered transgenic) organisms (hereinafter - GMO) - an organism or several organisms, any non-cellular, unicellular or multicellular formation capable of reproduction or transmission of hereditary genetic material, different from natural organisms obtained through the use of genetic engineering methods and (or) containing genetically engineered material, including genes, fragments thereof, or combinations of the genes;

State registration of industrial facilities that operate in obtaining, processing (processing) unprocessed food (food) raw materials of animal origin (hereinafter - the state registration of production facilities) - Implementation of the admission of the legal entity or individual entrepreneur to the activities of the receipt, processing (processing) unprocessed food ( food) raw materials of animal origin;

Children herbal drink (herbal tea) - food products for baby food made on the basis of herbs and herbal extracts;

Identification of food - the procedure for inclusion of food products to the objects of technical regulation of technical regulations;

manufacturer of food products - the organization irrespective of its legal form of organization or an individual entrepreneur, including foreign, engaged in their own name (manufacturing) of food products for the realization of purchasers (consumers) and responsible for the compliance of the product with the requirements of technical regulations;

importer - resident of the state - a member of the Customs Union will issue the food products in the customs territory of the Customs Union that came not a resident of the state - a member of the Customs Union, and the responsibility for the compliance of such products with the requirements of this technical regulation;

Component food (a food ingredient) (hereinafter - component) - the product or substance (including nutritional supplements, flavorings), which according to the formulation used in the production (manufacturing), food products and are an integral part;

contamination (pollution) food - getting into the food products objects, particles, substances and organisms (contaminants, pollutants) and their presence in quantities of this unusual food or exceed a set level, so that it becomes dangerous to human properties;

initial infant formula - adapted (as close in chemical composition to human milk) or partially adapted (partially close in chemical composition to human milk) mixtures produced on the basis of cow's milk or milk and other food-producing animals intended for feeding babies from the first days of life to six months;

unprocessed food products of animal origin - have not undergone processing (processing) of the carcass (carcass) producing animals of all kinds, parts thereof (including blood and offal), raw milk, raw skim milk, raw cream, bee products, eggs and of eggs, catch aquatic biological resources, aquaculture production;

norms physiological needs for energy and nutrients - the level of daily nutrient intake sufficient to meet the physiological needs of not less than 97.5 percent of the population according to age, sex, physiological status and physical activity;

nutrients (nutrients) - substances that are component parts of food products, which are used by the human body as an energy source or sources of precursor substrates for building, growth and regeneration of organs and tissues, the formation of physiologically active substances involved in the regulation of vital processes, and determining food the value of food products;

enriched food products - food products, which have one or more food and (or) biologically active substances and (or) probiotic microorganisms that are not present in it originally or are present in insufficient quantities or lost in the process of production (manufacturing); thus guaranteed by the manufacturer or the food contents of each active substance used for enrichment has been brought to a level corresponding to the criteria of food products - a source of a nutrient or other distinguishing characteristics of food products, and the maximum level of the food, and (or) a biologically active compound in such products must not exceed the safe upper level of consumption of these substances when entering from all possible sources (if such levels);

Aquaculture facilities - fish, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants contained bred, including grown in semi-free conditions or artificial habitat;

Party food - a certain amount of food one name, equally packed, manufactured (made) a manufacturer of one regional (interstate) standards or national standards, and (or) standard organization, and (or) other documents the manufacturer for a certain period of time, accompanied by shipping documentation, providing traceability of food products;

food additive - any substance (or mixture of substances), whether or not having its own nutritional value is usually not used by man directly in food, deliberately introduced into the food products from a technological purpose (function) in its production (manufacturing), transportation (transportation) and storage, which causes or may cause the substance or its conversion products are components of food products; nutritional supplement may perform one or more processing functions;

food products - products of animal, plant, microbial, 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 beverages (including beer and beer-based drinks), soft drinks, biologically active additives (BAA), chewing gum, and sourdough starter cultures of microorganisms, yeast, food additives and flavorings and food (food) raw materials;

Food products of aquaculture - aquaculture facilities learned (harvested) from semi-conditions of their detention, breeding or artificial environment;

Food products dietary nutritional therapy - specialized food products with a given food 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 the correction of carbohydrate, fat, protein, vitamins and other types of metabolism, which changed the content and (or) the ratio of the individual substances with respect to their content of natural and (or) in the composition of which is not included present initially substances or components, as well as food products, designed to reduce the risk of disease;

food products for baby food - specialized food products intended for baby food for children (for babies from 0 to 3 years of preschool children from 3 to 6 years, school-age children from 6 years and older), complying with the relevant physiological needs the child's body and is not harmful to the health of the child of appropriate age;

food products for power athletes - Specialized food products given chemical composition, increased nutritional value and (or) towards effective, consisting of a set of products or presented their individual species, which has a specific effect on increasing the adaptive capabilities of human physical and neuro-emotional stress;

food products of non-industrial production - food products obtained by citizens at home and (or) in private farms or citizens involved in gardening, horticulture, animal husbandry and other activities;

food products of a new kind - food products (including food additives and flavorings), has not been used for human food in the customs territory of the Customs Union, namely with a new or intentionally modified primary molecular structure; consisting or isolated from microorganisms, fungi and microscopic algae, plants, isolated from animals obtained from GMOs or using them, nanomaterials and nanotechnology products; with the exception of food products produced by traditional methods in circulation and because the experience is considered safe;

Dehydrated food products - food products, from which completely or partially removed the water present in it originally;

weaning food products - food products for baby food, which is administered in the diet of children in the first year of life as a supplement to breast milk, breast milk substitutes or subsequent milk mixtures and produced (made) on the basis of animal products and (or) vegetable origin;

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

Processing (processing) - heat treatment (except for the freezing and cooling), smoking, canning, maturation, souring, Ambassador, drying, pickling, concentration, extraction, extrusion or a combination of these processes;

the following formula milk - adapted (as close in chemical composition to human milk) or partially adapted (partially close in chemical composition to human milk) mixtures produced on the basis of cow's milk or milk and other food-producing animals intended for food children older than six months in conjunction with feeding the products;



Prebiotics - food substances that selectively stimulate the growth and (or) a biologically active representatives protecting human intestinal microflora, help maintain its normal structure and biological activity at regular consumption of food products in the composition;

probiotic microorganisms - live nonpathogenic and no toxigenic microorganisms - representatives of the protecting groups of normal intestinal microbiota of healthy human and natural symbiotic associations that come as part of the food products to improve (optimize) the composition and biological activity of protecting human intestinal microflora;

food (food) raw materials - products of animal, plant, microbial, mineral, synthetic or biotechnological origin and drinking water used for production (manufacturing) of food products;

Productive animals - animals, except fish, aquatic invertebrates, aquatic mammals and other aquatic animals, purposefully used to obtain their food;

Facility to which the activities of the receipt, processing (processing) unprocessed food (food) raw materials of animal origin - the object (building, structure, premises, building or other object) for the implementation of activities in obtaining, processing (processing) unprocessed food (food) and raw materials of animal origin used in the implementation of such activities, belonging to the legal entity or natural person as an individual entrepreneur, the project operates on the basis of ownership or other legal basis;

Traceability of food products - the possibility of document (on paper and (or) electronic media) to establish the manufacturer and subsequent owners in circulation food products, except for the end user, as well as the place of origin (production, manufacture) food and (or) food (food) raw materials;

The process of production (manufacturing) of food products - a set of sequential or combination of different process steps of production (manufacturing) of food products;

Fish cage content - fish grown and (or), overexposed in the device installed in a water body to its content in a living form;

perishable food products - food products, shelf life which do not exceed 5 days, unless otherwise provided by the technical regulations of the Customs Union for certain types of food products requiring specially created temperature storage and transportation (transportation) in order to maintain security and prevent the development of disease in it microbial spoilage microorganisms and (or) the formation of toxins to levels that are dangerous to human health;

Specialized food products - food products, for which there are requirements for the content and (or) the relation of the individual substances or all substances and components, and (or) to change the content and (or) the ratio of the individual substances under the natural their content in a food and (or) The structure includes not inherent substances or components (except for food additives and flavorings) and (or) the manufacturer says about their treatment and (or) preventive properties, and which is intended for the safe use of food by certain categories of people;

the shelf life of food products - the time period during which food products must fully comply with the limits for her safety requirements established by these Technical Regulations and (or) technical regulations of the Customs Union for certain types of food products, as well as to maintain its consumer properties stated in the labeling and after which food products are not suitable for the intended use;

technological means - a substance or materials or their derivatives (except for equipment, packaging materials, products and dishes), which, without being components of food products, intentionally used in the processing of food (food) raw materials and (or) in the production of food products for specific technological purposes and are removed after achieving of such materials, such food products or residual amounts which do not have a technological effect in the finished food product;

tonics - alcoholic and nonalcoholic beverages containing tonicity agents (components), including plant origin, in an amount sufficient to provide a tonic effect on the human body, except tea, coffee, and drinks based on them;

Catch of marine biological resources - water biological resources extracted (caught) natural habitat;

utilization of food - use does not comply with the technical regulations of the Customs Union of food products for purposes other than the purpose for which food products are designed and which is commonly used, or not to bring the relevant requirements of technical regulations of the Customs Union of food products to the state, not suitable for all its use and implementation as well as precluding the adverse effect on its human, animal and environment.

## Article 5. Handling market

1. Food products are manufactured in circulation on the market when it is appropriate for this technical regulation, as well as other technical regulations of the Customs Union, the action of which it is subject.
2. Food products conforming to the requirements hereof, other technical regulations of the Customs Union, the effect of which it is subject, and has completed evaluation (confirmation) of conformity marked with a single sign-treatment products on the market states - members of the Customs Union.
3. Food products that are in circulation, including food (food) raw materials must be accompanied by shipping documentation, which provides traceability of the product.
4. Food products not complying with the requirements of this technical regulation and (or) other technical regulations of the Customs Union, the action of which it is subject, including food products that have expired, subject to withdrawal from circulation participant in economic activity (the owner of the food) yourself or by order of the authorized bodies of state control (supervision) of the state - a member of the Customs Union.

## Article 6. Identification of the food products (processes) for the purpose of assigning the objects of technical regulation Technical Regulations

1. For the purposes of classifying food products to the objects of technical regulation, in respect of which the present technical regulation, stakeholder identification is carried out food.
2. Identification of food products carried by its name and (or) its grounds set out in the definition of such products in the technical regulations or technical regulations of the Customs Union for certain types of food products, and (or) visual and (or) organoleptic and ( or) analytical methods.

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

1) By name - by comparing the name and purpose of food label information on the consumer package and (or) in shipping documents, with the name specified in the definition of the type of food in this technical regulation and (or) technical regulations of the Customs Union on certain types of food products;

2) visual method - by comparing the appearance of food products with the features set forth in the definition of such food products in this technical regulation and (or) technical regulations of the Customs Union for certain types of food products;

3) Organoleptic method - by comparing the organoleptic characteristics of food products with the features set forth in the definition of such food products in the technical regulations or technical regulations of the Customs Union for certain types of food products. Organoleptic method is used if the food products cannot be identified by name and by the visual method;

4) The analytical method - by checking compliance physicochemical and (or) the microbiological indicators of food products featured set out in the definition of such food products in the technical regulations or technical regulations of the Customs Union for certain types of food products. The analytical method used, if food products cannot be identified by name, number, visual or organoleptic methods.

## **Chapter 2. Requirements of food safety**

### **Article 7. General requirements for food safety**

1. Food products that are in circulation in the customs territory of the Customs Union within the deadline date for its intended use must be safe.

2. Safety of food products installed in Appendices 1 , 2 , 3 , 4 , 5 and 6 of this technical regulation .

3. Safety Indicators (except for microbiological) Food products of mixed composition are determined by the contribution of the individual components with the mass fractions and safety indicators for these components installed by these Technical Regulations, unless otherwise provided by the

Appendices 1 , 2 , 3 , 4 , 6 of this technical regulations and (or) technical regulations of the Customs Union for certain types of food products.

4. Safety Indicators (except for microbiological) dehydrated food products are calculated based on the original food (food) raw materials taking into account the solids content in it and dehydrated food products, unless otherwise provided by the Appendices 1 , 2 , 3 , 4 , 5 , 6 these technical regulations\_ and (or) technical regulations of the Customs Union for certain types of food products.

5. In the food products in circulation is not allowed to have agents of infectious, parasitic diseases, their toxins that are hazardous to human and animal health.

6. The shelf life and storage conditions of food production are set using the manufacturer.

7. The materials used for the manufacture of packaging products that come into contact with food must comply with the requirements established by the respective technical regulations of the Customs Union.

8. Exposure to food additives, flavorings and processing aids used in the manufacture of food products, established by the respective technical regulations of the Customs Union.

9. In the production (manufacturing) of food products of food (food) raw materials derived from GMOs of plant, animal and microbial origin, and the line should be used GMO passed state registration. If the manufacturer in the production of food products did not use GMO content in food production of 0.9 percent or less of GMOs is accidental or technically unavoidable impurities, and such food products does not apply to food products containing GMOs.

10. Production (manufacturing) of food products for baby food for infants carried out in specialized production facilities, or in specialized shops or on specialized production lines.

11. in the fresh and fresh frozen greens dining, vegetables, fruits and berries exception of helminthes eggs and cysts of intestinal pathogenic protozoa.

12. The content of each nutrient or biologically active substance in an enriched food product used for enrichment must be brought to the level of the use of 100 ml or 100 g, or a single portion of product not less than 5 percent of the daily consumption level. The content of the probiotic microorganisms in a food enriched products must leave at least 10 colony-forming units (microbial cells) per 1 g or 1 ml of the product.

## Article 8 Safety requirements for specialized food products

1. In the production (manufacturing) of food products for baby food, food for pregnant and lactating women are not allowed to use food (food) feed containing GMOs. In the production of food products for baby food is not allowed to use food (food) raw materials obtained from the use of pesticides in accordance with Annex 10.
2. Food products for pregnant and lactating women must meet the requirements set out in Appendices , 2 , 3 to this technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
3. Food products for infants for its consistency must meet certain age physiological characteristics of the digestive system of the child at this age.
4. Food products for baby food must meet the following requirements: Cookies for baby food must not contain any added sugar more than 25 percent, bakery products for baby food should contain salt no more than 0.5 percent.
5. Food products for baby food should not contain: ethyl alcohol more than 0.2 per cent, natural coffee, apricot kernels bones, vinegar, sweeteners, except for specialized food products for the medical and dietary preventive nutrition.
6. Food products for baby food for infants must not contain Tran's fatty acids in breast milk substitutes more than 4 percent of the total fatty acids.
7. In the production (manufacturing) of food products for infant nutrition are prohibited benzoic acid, sorbic acid and salts thereof.
8. In the production (manufacturing) of food products for baby food for infants cannot use the following types of food (food) raw materials:

- 1) Cheese with acidity of more than 150 degrees Turner;
- 2) Soybean flour (except isolate and soy protein concentrate);
- 3) Grain and its products, pest infestation and contaminated adulterated and pests;
- 4) Products of slaughter productive animals and birds, subject to re-freeze;
- 5) Raw fish and non-fish species, subject to re-freeze;
- 6) Meat producing animals and mechanically deboned chicken meat;
- 7) collagen-containing raw poultry meat;
- 8) Offal productive animals and birds, except liver, tongue, heart and blood;
- 9) Beef tendon removed with a mass fraction of connective and adipose tissue in excess of 12 percent;
- 10) Pork tendon removed with a mass fraction of adipose tissue in excess of 32 percent;
- 11) Lamb tendon removed with a mass fraction of adipose tissue over 9 percent;
- 12) Carcasses of chickens and broiler chickens 2 categories;
- 13) Frozen blocks trimmed from different species of animal meat and offal (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 fish cage content and benthic fish species;
- 16) Eggs and meat waterfowl;
- 17) Spreads;
- 18) Salted butter;
- 19) Vegetable oils - cottonseed oil, sesame oil;
- 20) Oils with peroxide value greater than 2 mmoles of active oxygen / kg fat (excluding olive oil); olive oil with a peroxide value greater than 2 mmoles of active oxygen / kg of fat;
- 21) Concentrated juices diffusion;
- 22) spices (except dill, parsley, celery, cumin, basil, sweet, white, and allspice, oregano, cinnamon, vanilla, coriander, cloves, bay leaf and onion, garlic, the content of which is set by the manufacturer);
- 23) Egg powder (for perishable food products);
- 24) Hydrogenated oils and fats, fats with a high content of saturated fatty acids;
- 25) Burning spices (pepper, horseradish, mustard);
- 26) Mayonnaise, mayonnaise, sauces based on vegetable oils, creams based on vegetable oils, fats, special purpose, frying fat.



9. In the production (manufacturing) of food products for baby food for preschool and school-age children cannot use the following types of food (food) raw materials:

- 1) The products of slaughter productive animals and birds, subject to re-freeze;
- 2) Raw fish and non-fish species, subject to re-freeze;
- 3) Meat producing animals and mechanically deboned chicken meat;
- 4) collagen-containing raw poultry meat;
- 5) Frozen blocks trimmed from different species of animal meat and offal (liver, tongue, heart) with shelf-life of more than 6 months;
- 6) Beef tendon removed with a mass fraction of connective and adipose tissue in excess of 20 percent;
- 7) Pork tendon removed with a mass fraction of adipose tissue in excess of 70 percent;
- 8) Lamb tendon removed with a mass fraction of adipose tissue over 9 percent;
- 9) The meat of bulls, boars and lean animals;
- 10) Offal productive animals and birds, except liver, tongue, heart and blood;
- 11) Eggs and meat waterfowl;
- 12) Concentrated juices diffusion;

13) Oils with peroxide value greater than 2 mmoles of active oxygen / kg fat (excluding olive oil); olive oil with a peroxide value greater than 2 mmoles of active oxygen / kg of fat;

14) Vegetable oils: cotton;

15) hydrogenated oils and fats;

16) Burning spices (pepper, horseradish, mustard);

10. In the production (manufacture) of biologically active food supplements for children from 3 to 14 years and children's herbal drinks (herbal teas) for young children may only use vegetable raw materials specified in Annex 8 to this technical regulation.

11. In the production (manufacturing) of food products for baby food for infants not use vitamins and mineral salts laid down in Annex 9 to this technical regulation.

12. In the production (manufacturing) of food products for baby food for children of all age groups in order to give a specific aroma and flavor, use only natural food flavorings (flavorings), and for children older than 4 months - and vanilla.

13. For use in the production (manufacturing) of biologically active additives (BAA) are not allowed plants and their products, objects, animal, bacteria, fungi, and biologically active substances which are hazardous to human life and health and set out in Annex 7 to this technical regulation.

14. Biologically active additives (BAA) must meet the hygienic requirements of food safety set out in Annex , 2 , 3 to this technical regulation. Contents in daily dose of biologically active additive (BAA) biologically active substances derived from plants and (or) their extracts should be in the range of from 10 to 50 percent of the value of a single therapeutic dose determined with use of these substances as medicaments.

## Article 9 Safety requirements for soft drinks

Tonic drinks (including energy) are produced (made) in the form of soft drinks. As a source of tonic substances (components) may be used containing caffeine and its plants (plant extracts), tea, coffee, guarana, yerba mate and medicinal plants and their extracts, has a tonic effect (ginseng, Leuzea, Rhodiola rosea, lemongrass, Siberian ginseng). The structure of tonic beverage is allowed to enter a maximum of two restorative materials (components), tonic soft drinks - no more than one. In the production (manufacturing), soft drinks are allowed minerals, easily digestible carbohydrates, vitamins and vitamin-like substances, stimulants and substrates of energy metabolism. The content of caffeine in energy drinks should not exceed 400 mg / l.

### **Chapter 3. Requirements for the processes of production (manufacturing), storage, transportation (transportation), marketing and utilization of food**

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

1. Manufacturers, sellers and persons performing functions of foreign manufacturers of food products are obliged to implement the processes of production (manufacturing), storage, transportation (transportation) and sales so that such products meet the requirements set for it by these Technical Regulations, and (or) technical regulations of the Customs Union for certain types of food products.
2. In implementing the processes of production (manufacturing) of food-related safety requirements of 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. In order to ensure food safety in the process of production (manufacturing) should be developed, implemented and supported by the following procedure:

- 1) Selection needed to ensure the safety of food manufacturing processes (manufacturing) of food products;
- 2) the selection and sequence of technological operations threading production (manufacturing) of food products in order to avoid contamination of food (food) raw materials and food products;
- 3) The definition of controlled stages of technological operations and food products at the stages of production (manufacturing) in production control programs;
- 4) conducting monitoring of food (food) raw materials, technological means, packaging materials, products used in the production (manufacturing) of food products, as well as for food products means of ensuring the necessary accuracy and completeness of control;
- 5) To supervise the operation of process equipment in order providing the production (manufacturing) of food products conforming to the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products;
- 6) Providing information documenting the Controlled stages of technological operations and results of food control;
- 7) Compliance with the conditions of storage and transport (transport) of food products;
- 8) The maintenance of production facilities, technological equipment and tools used in the manufacturing process (manufacturing) of food products, in a state that would prevent contamination of food products;
- 9) The choice of methods and enforcement employee's personal hygiene in order to ensure food safety.

10) selection of ensuring the safety of food production methods, the establishment of the periodicity and holding cleaning, cleaning, disinfection and disinfestation of production facilities, technological equipment and tools used in the manufacturing process (manufacturing) of food products;

11) Maintenance and storage of documents on paper and (or) electronic form, confirming compliance produced food requirements of the present technical regulations and (or) technical regulations of the Customs Union for certain types of food products;

12) Traceability of food products.

### Article 11. Requirements to ensure food safety in the process of production (manufacturing)

1. For the purposes of ensuring compliance with Circulating in food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products manufacturer is obliged to implement food safety procedures in the process of production (manufacturing) of such food products.

2. The organization of security in the process of production (manufacturing), food products and control is carried out by the manufacturer of their own and (or) with the participation of a third party.

3. In order to ensure safety during production (manufacturing) of food products, the manufacturer shall determine:

1) A list of hazards that may lead to the production (manufacturing) to the issuance of food that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products;

2) a list of the critical control points of the production process (manufacturing) - parameters of technological operations of the production process (manufacturing) food (or part thereof);parameters (indicators) food security (food) raw materials and packaging materials for which control is necessary to prevent or eliminate referred to in paragraph 1 of this part of the hazards;

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

- 4) The procedure for monitoring critical control points of the production process (manufacturing);
  - 5) Establish procedures for action in case of deviation values of the indicators referred to in paragraph 3 of this part of the set limits;
  - 6) The frequency of checks on the conformity of the released food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products;
  - 7) the frequency of cleaning, washing, disinfection, disinfestation and disinfestation industrial premises, cleaning, washing and disinfection of technological equipment and tools used in the manufacturing process (manufacturing) of food products;
  - 8) Measures to prevent the infiltration of the production area of rodents, insects, birds and animals commensal.
4. The manufacturer shall keep and maintain records on the implementation of safety measures during production (manufacturing) of food products, including documents confirming the safety of unprocessed food (food) raw materials of animal origin, on paper and (or) electronic media. Documents confirming unprocessed food security (food) raw materials of animal origin, shall be retained for three years from the date of issue.
  5. Do not take food directly in industrial premises.
  6. Workers employed in jobs that are associated with the production (manufacturing), food products and under which the employees are made direct contact with food (food) raw materials and (or) food products undergo mandatory pre-upon employment and periodic medical examinations in accordance with the laws of the State - a member of the Customs Union.
  7. Patients with infectious diseases, persons with suspected diseases such persons in contact with patients with infectious diseases, persons who are carriers of infectious agents are not allowed to work related to the production (manufacturing) of food products.

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

1. The number of cold and hot water, steam, ice should be sufficient to ensure the production (manufacturing) safe food.
2. Water in different states of aggregation used in the manufacturing process (manufacturing) of food products must meet the following requirements:
  - 1) The water used in the process of production (manufacturing) of food products and in direct contact with food (food) raw materials and packing materials must comply with the drinking water established by the legislation of the State - a member of the Customs Union.
  - 2) pairs used in the manufacturing process (manufacturing) of food products and in direct contact with food (food) raw materials and packaging materials should not be a source of contamination of food products.
  - 3) used in the production (manufacturing) of food ice must be made from drinking water that meets the established law of the State - a member of the Customs Union to drinking water.
3. Requirements for water supply:
  - 1) In industrial processes not directly related to the production (manufacturing), food products (fire alarm system, cooling, refrigeration, steam production, etc.), as well as in the processing (processing) food (food) raw materials of plant origin for technical purposes (HYDRAULIC, sink) allowed to use water that does not meet the requirements for drinking water. Designed for such processes pipes should not be used for drinking water supply and must have features that distinguish them from the pipes for drinking water;
  - 2) In the heat treatment of food (food) raw materials and food in sealed containers and (or) using suitable equipment should be provided with conditions to prevent contamination of food with water used for cooling these tanks and equipment.

### Article 13. Requirements for the safety of the food (the food) raw materials used in food production

1. Food (food) raw materials used in production (manufacturing) of food products must comply with the requirements of this technical regulation and (or) technical regulations of the Customs Union for certain types of food, and be traceable.
2. Food (food) raw materials of plant origin used for the production (manufacturing) of food products in the presence of information on the use of pesticides in the cultivation of appropriate plants, industrial premises and fumigated containers for storage of raw materials in order to protect it from pests and diseases of plants.
3. unprocessed food (food) raw materials of animal origin must be obtained from food-producing animals that were not exposed to natural and synthetic estrogenic, hormonal substances, thyreostatics (animal growth promoters), antibiotics and other medicines for veterinary use, used prior to slaughter to expiration of their removal from the body of animals.
4. Storage of food (food) raw materials and components used in the production (manufacturing) of food products must be such as to ensure the prevention of corruption and protection of raw materials and components from these pollutants.

### Article 14. Requirements for the organization of production facilities, in which the process of production (manufacturing) of food products

1. Distribution of industrial premises, their design, placement and size must provide:
  - 1) The possibility of threading process operations, excluding counterclaims or cross-flows of food (food) raw materials and food products contaminated and clean equipment;
  - 2) Prevent or minimize contamination of the air used in the process of production (manufacturing) of food products;



- 3) Protection against penetration of the production area and animals, including rodents and insects;
- 4) The ability to perform the necessary maintenance and maintenance of process equipment, cleaning, cleaning, disinfection and disinfestation of production facilities;
- 5) The space requirements for the implementation of technological operations;
- 6) Protection against the accumulation of dirt, shedding of particles produced in food products, condensation, and mold on surfaces of industrial premises;
- 7) The conditions for storage of food (food) raw materials, packaging materials and food products.

2. Production of the room in which the production (manufacturing) of food products, must be equipped with:

- 1) by means of natural and mechanical ventilation, the amount and (or) the power, construction and design that avoids contamination of food products, as well as provide access to filters and other parts of these systems, requiring cleaning or replacement;
- 2) Natural or artificial lighting, the relevant requirements established by the legislation of the State - a member of the Customs Union;
- 3) toilets, doors that do not need to go into production areas and must be equipped with hangers for work clothes before entering the vestibule equipped with devices sinks for hand washing;
- 4) Sinks for hand washing with eyeliner hot and cold water, with facilities for hand washing and wiping devices and (or) drying hands.

3. In the production facilities are not permitted to store personal and industrial (special) clothing and footwear staff.

4. The production rooms are not allowed to store any substances and materials not used in production (manufacturing) of food products, including detergents and disinfectants with the exception of detergents and disinfectants needed to ensure the current cleaning and disinfection of production

facilities and equipment.

5. Parts of the production areas, in which the production (manufacturing) of food products must meet the following requirements:

1) Floor surfaces must be made of a waterproof, washable and non-toxic materials, be made available for cleaning and, if necessary, disinfected, and their proper drainage;

2) The surface of the walls should be made of waterproof, washable and non-toxic materials which can be subjected to washing and, if necessary, disinfected;

3) Ceilings or in the absence of ceilings roofline and designs that are over production facilities, should ensure the prevention accumulation of dirt, mold and shedding of particles such ceilings or surfaces and structures and help to reduce condensation;

4) Open exterior windows (windows) should be equipped with easily removable for cleaning protecting insect;

5) Doors of industrial premises should be smooth, non-absorbent materials made of.

6. Opening the doors should be carried out of the production facilities, if fire requirements stipulate otherwise.

7. Sewage equipment in production facilities must be designed and constructed so as to avoid the risk of contamination of food products.

8. Do not repair production facilities simultaneously with the production (manufacturing) of food products in these production areas.

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

1. In the process of production (manufacturing) of food products should be used process equipment and equipment in contact with food products that are:

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

2) Permit one to perform their cleaning and (or) the cleaning and disinfection;

3) Are made of materials that comply with the requirements for materials in contact with food products.

2. Technological equipment, if necessary to achieve the objectives of this technical regulation and (or) technical regulations of the Customs Union for certain types of food products, should be equipped with monitoring devices.

3. Work surfaces of process equipment and equipment in contact with food must be made of non-absorbent materials.

## Article 16. Storage requirements and waste production (manufacturing) of food products

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

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

a) Wastes consisting of animal tissues;

b) wastes productive animals;

c) Other waste (solid waste, garbage).

3. The waste in accordance with the category should be separately placed in labeled, are in good condition and used exclusively for the collection and storage of waste and debris, closed container.

4. Design characteristics specified in part 3 of this article containers should allow their purification and (or) cleaning and protection against penetration of animals.

5. Removal and disposal of waste from industrial premises, with the production site for the production (manufacturing) of food products must not lead to contamination of food, the environment, the emergence of threats to human life and health.

## Article 17. Requirements during storage, transportation (transportation) and sales of food products

1. (air transport) of food products made by vehicles in accordance with the conditions of carriage (transportation), established by the manufacturer of such products, and in their absence - in accordance with the conditions of storage of food products, specified by the manufacturer of such products.

2. When using vehicles and (or) containers for the transport (transport) at the same time with different food or food products and other goods, it is necessary to provide conditions that exclude any contact, pollution and changing the organoleptic properties of food products.

3. The design of the load compartments of vehicles and containers must protect food from contamination penetration of animals, including rodents and insects holding cleaning, washing, disinfection.

4. The load compartments of vehicles, containers and tanks used for the transport (transport) of food products must be capable of maintaining conditions of carriage (transportation) and (or) storage of food products.

5. The 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 should be regularly cleaned, cleaning, disinfection at the intervals required to load compartments of vehicles and containers could not be a source of contamination of the products. Water used for washing the inner surfaces of the load compartments of vehicles and containers must comply with the drinking water established by the legislation of the State - a member of the Customs Union.
7. When storing food products should be subject to such conditions of storage and shelf life of the manufacturer. Factory built storage conditions should ensure that food production requirements of these technical regulations and technical regulations of the Customs Union for certain types of food products.
8. Do not store food in conjunction with food and other type of non-food products, if this can lead to contamination of food products.
9. Food products are in storage, should be accompanied by information about storage conditions, the shelf life of the product.
10. Workers employed in jobs that are associated with the storage, transportation (transportation) and sales of food products, and under which the employees are made direct contact with food (food) raw materials and (or) food products undergo mandatory pre-admission to work and periodic medical examinations in accordance with the laws of the State - a member of the Customs Union.
11. Patients with infectious diseases, persons with suspected diseases such persons in contact with patients with infectious diseases, persons who are carriers of infectious agents are not allowed to work related to the storage, transportation (transportation) and sales of food products.
12. In implementing the food must be respected storage conditions and shelf life of such products, set it to the manufacturer.
13. In the case of food products being implemented, unpacked in the package or part of the information which is available on the leaflet attached to the packaging, the seller is required to bring about such products to the consumer.

## Article 18. Requirements for the recycling process of food production

1. Disposal is subject to food products not complying with the requirements of this technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
2. A decision on the possibility of using food that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food, animal feed made by the authorized bodies of the state veterinary supervision or other authorized persons in accordance with the laws of the State - a member of the Customs Union in the field of veterinary medicine.
3. Food products referred to in paragraph 4 of Article 5 , prior to its disposal should be sent to storage conditions for which excludes the possibility of unauthorized access and to be accounted for.
4. When disposing of food products referred to in paragraph 4 of Article 5 , as prescribed by the authorized body of state control (supervision), the owner of a food product that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food, selects methods and conditions of its utilization. Bringing food that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products in the state, not suitable for any use and application, and also excludes its adverse effects on human , animals and the environment (hereinafter - the destruction) is carried out by any available method is technically in compliance with the mandatory requirements of the legislation of the State - a member of the Customs Union in the field of environmental protection. In cases where the destruction to be unsuitable for its intended use food products which can be dangerous occurrence and distribution disease or poisoning of humans and animals, environmental pollution, the owner of a food product that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food, shall notify the competent authority of state control (supervision) of the state - a member of the Customs Union, issued the injunction on disposal of food that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products, selected on the place, time, methods and conditions of utilization.
7. Infected food products, dangerous for humans and animals, in front of the destruction or in the process of destruction are subject to decontamination.

8. When disposing of food that does not meet the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products, including food products that have expired, by order of the authorized body of state control (supervision) of the State - a member of the Customs Union, the manufacturer, and (or) the importer, and (or) the seller is obliged to submit to a body of state control (supervision), issued the order on their disposal, the document certifying the utilization of such food products in accordance with the laws of the State - a member of the Customs Union.

## Article 19. Requirements for processes for the production of unprocessed food products of animal origin

1. Slaughter of productive animals produced in specially designated for this purpose. In the production facilities that produce slaughter must be observed hygienic and animal health requirements for maintenance and operation of production facilities for the production (manufacturing) of meat and meat products to ensure the safe release food and non-food products, as well as preventing the occurrence of unacceptable risk.
2. Slaughter productive animals are carried out by means which ensure the humane treatment of animals productive.
3. Slaughtered for use in food purposes permitted healthy productive animals from farms and (or) localities free veterinary regard. It is not allowed to send for slaughter for use in food for productive animals treated with drugs to protect against insects and (or) respect of which the medicines for veterinary use, intended for fattening, treatment, prevention of disease, until the expiration of the expectations of their elimination from the body producing animals. Before slaughter for use for food purposes of productive animals are subject to pre-slaughter aging. Base lair age productive animals mandatory should include quarantine section, insulator and sanitary slaughter. In the absence of sanitary slaughter slaughter productive animals sent for stamping, is allowed in specially designated days, or in the shop of primary processing of food-producing animals in the end of the shift when removing from the shop all carcasses and other products of the slaughter of healthy productive animals.
4. Immediately prior to slaughter productive animals are subject to veterinary inspection prior to slaughter.
5. After slaughter carcasses of productive animals and other unprocessed food (food) raw materials of animal origin, derived from their slaughter, subject to post-mortem inspection and veterinary-sanitary inspection. Unprocessed food products of animal origin obtained from the slaughter of productive animals should not be present changes characteristic of contagious animal diseases.

6. Other unprocessed food (food) raw materials of animal origin intended for production (manufacturing) of food products, with the exception of the catch of marine biological resources should be obtained from healthy productive animals from epizootic prosperous farms (production facilities).

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

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

### **Article 20. Ensuring compliance with food safety requirements**

1. Compliance with food this technical regulation ensures the implementation of its safety and security requirements of technical regulations of the Customs Union for certain types of food products.

2. Research methods (tests) and measurements of food products are set out in the Schedule of standards containing rules and methods of researches (tests) and measurements, including the rules of sampling required for the implementation and enforcement of the requirements of this technical regulation and implementation of assessment (confirmation) food products.

## **Chapter 4. Evaluation (confirmation)**

**Article 21. Forms of assessment (confirmation) of food products and production processes (manufacturing), storage, transportation (transportation), marketing and utilization**



1. Assessment (confirmation) of compliance of food products, with the exception of food products referred to in paragraph 3 of this Article, the requirements hereof and (or) technical regulations of the Customs Union for certain types of food products held in the form:

1) Confirmation (declaration) of conformity of food products;

2) The state registration of specialized food products;

3) The state registration of a new kind of food;

4) veterinary-sanitary inspection.

2. Assessment (confirmation) of conformity of production processes (manufacturing), storage, transportation (transportation), marketing and utilization of food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products is carried out in the form of state supervision (control) over compliance with these Technical Regulations and (or) technical regulations of the Customs Union for certain types of food requirements, with the exception of the processes of production (manufacturing) of food products referred to in [Article 32](#) . Evaluation (confirmation) of conformity of production processes (manufacturing) takes the form state registration of production facilities.

3. Assessment (confirmation) compliance of non-industrial food manufacturing and food catering (catering), intended for the implementation of the provision of services, as well as processes of implementation of this food is held in the form of state supervision (control) over compliance with the requirements for food products, established by the present technical regulation and (or) technical regulations of the Customs Union for certain types of food products.

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

1. The complainant in the evaluation (confirmation) of food products, with the exception of state control (supervision) may be registered in accordance with the laws of the State - a member of the Customs Union on its territory a legal entity or natural person as an individual entrepreneur, or is the manufacturer or the seller or performing the functions of a foreign manufacturer on the basis of a contract with them in terms of ensuring the conformity

of delivered food requirements hereof and (or) other technical regulations of the Customs Union, the action of which it is subject, and in terms of responsibility for its non-compliance of technical regulations.

2. The applicant is required to ensure compliance with food requirements of the present technical regulations and other technical regulations of the Customs Union, the action of which it is subject.

### Article 23. Declaration of conformity

1. The declaration of conformity shall be put into circulation in the customs territory of the Customs Union of food products, with the exception of:

- 1) Unprocessed food products of animal origin;
- 2) Specialized food products;
- 3) Vinegar.

2. Declaration of conformity of food products with the requirements of this technical regulation and (or) technical regulations of the Customs Union for certain types of food products is carried out by taking on the choice of the applicant's declaration on the basis of their own evidence and (or) the evidence obtained with the participation of a third party.

3. Declaration of conformity of food products is carried out by one of the schemes declaration set forth in this technical regulation, at the option of the applicant, unless otherwise provided by the technical regulations of the Customs Union for certain types of food products.

4. Schemes declaration:

- 1) Figure 1e declaration

1.1) Scheme 1e includes the following procedures: - Formation and analysis of technical documentation; - Implementation of production control; - testing of product samples; - the adoption and registration of the declaration of conformity; - the application of a single sign-treatment products on the market states - members of the Customs Union.

1.2) the applicant shall take all necessary measures so that the process of production (manufacturing) has been stable and provides the appropriate food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products, creates technical documentation and conducting its analysis.

1.3) the applicant shall ensure the implementation of production control.

1.4) In order to monitor compliance with food requirements hereof and (or) technical regulations of the Customs Union for certain types of food applicant is testing samples of food products. Tests of samples of food products are held on the applicant's choice of the test laboratory or an accredited testing laboratory.

1.5) the applicant shall draw up a declaration of conformity and registers it on notification principle.

1.6) the applicant shall bear a single sign of products on the market states - members of the Customs Union, unless otherwise provided by this technical regulation and (or) technical regulations of the Customs Union for certain types of food products.

## 2) Driving declaration 2d

2.1) Scheme 2d includes the following procedures: - Formation and analysis of technical documentation; - testing party food; - the adoption and registration of the declaration of conformity; - the application of a single sign-treatment products on the market states - members of the Customs Union.

2.2) the applicant produces technical documentation and conducting its analysis.

2.3) the applicant is testing samples of food products to ensure compliance with such verification of the claimed product with the requirements of this technical regulation and (or) technical regulations of the Customs Union for certain types of food products. Tests of samples of food products (single product) held at the choice of the applicant in the testing laboratory or an accredited testing laboratory.

2.4) the applicant shall draw up a declaration of conformity and records on notification principle.

2.5) the applicant shall bear a single sign of products on the market states - members of the Customs Union, unless otherwise provided by this technical regulation and (or) technical regulations of the Customs Union for certain types of food products.

### 3) Driving declaration 3D

3.1) Schematic 3D includes the following procedures: - Formation and analysis of technical documentation; - Implementation of production control, - testing samples of food products; - the adoption and registration of the declaration of conformity; - the application of a single sign-treatment products on the market states - members of the Customs Union.

3.2) the applicant shall take all necessary measures so that the process of production (manufacturing) has been stable and provides the appropriate food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products, creates technical documentation and conducting its analysis.

3.3) the applicant shall ensure the implementation of production control.

3.4) In order to monitor compliance with food requirements hereof and (or) technical regulations of the Customs Union for certain types of food applicant is testing samples of food products. Tests of samples of food products are held in an accredited testing laboratory.

3.5) the applicant shall draw up a declaration of conformity and records on notification principle.

3.6) the applicant shall bear a single sign of products on the market states - members of the Customs Union, unless otherwise provided by this technical regulation and (or) technical regulations of the Customs Union for certain types of food products.

5. The technical regulations of the Customs Union for certain types of food may establish other schema declaration of conformity.

6. When declaring the conformity on the basis of own proofs the applicant shall independently form the evidentiary materials in order to confirm compliance with food requirements hereof and (or) technical regulations of the Customs Union for certain types of food products.

7. Evidentiary materials must contain the results of researches (tests) confirming compliance with the requirements of this technical regulation and (or) technical regulations of the Customs Union for certain types of food products. Such studies (tests) may be carried out in the applicant's own testing laboratory or other testing laboratory under a contract with the applicant.

8. evidentiary purposes other than those specified in paragraph 7 of the present article, may include other documents on the applicant's option, unless otherwise provided by the technical regulations of the Customs Union for certain types of food, giving rise to the conformity declared food requirements hereof and ( or) technical regulations of the Customs Union for certain types of food products.

9. The declaration of conformity must contain the following information: - name and address of the applicant; - name and address of the manufacturer; - information about the object of conformity assessment, allowing to identify this object; - the name of the technical regulations or technical regulations of the Customs Union for certain types of food products to meet the requirements which confirmed production; - a statement of the applicant about food safety when used in accordance with the purpose and the adoption of measures by the applicant to ensure compliance with food requirements of these technical regulations or technical regulations of the Customs Union for certain types of food products; - information on studies (tests) and measurements, as well as the documents that served as the basis for conformity assessment of food requirements of these technical regulations or technical regulations of the Customs Union for certain types of food products; - the validity of the declaration of conformity; - other information provided by the respective technical regulations of the Customs Union information .

10. The validity of the declaration of conformity is established by the applicant, unless otherwise provided by the technical regulations of the Customs Union for certain types of food products.

11. If you change the mandatory requirements for food evidentiary materials must be changed in the confirmation of compliance with such requirements. At the same time adopting a new declaration of conformity is not required.

12. States - members of the Customs Union are taking into account the declarations of conformity.

## Article 24. State registration of specialized food products

1. Specialized food products subject to state registration. By specialized food products include:

1) Food products for baby food, including drinking water, baby food;

2) Food products for the medical and dietary preventive nutrition;

3) Natural mineral, medicinal table, medicinal mineral water with a salinity of more than 1 mg / L or less mineralization containing biologically active substance in an amount not less than balneology standards;

4) Food products for power athletes, pregnant and lactating women;

5) A biologically active additives (BAA).

2. The food products referred to in paragraph 1 of this Article shall be allowed to the production (manufacturing), storage, transportation (transportation) and sales after its state registration in accordance with this technical regulation order.

3. State registration of specialized food products is carried out at the stage of pre-production (manufacturing) of the customs territory of the Customs Union, and specialized food products imported into the customs territory of the Customs Union - before its entry into the customs territory of the Customs Union.

4. State registration of specialized food products holds the body authorized by the state - a member of the Customs Union (hereinafter - the registrar of specialized food products).
5. State registration of specialized food products is perpetual.
6. State registration of specialized food products may be terminated or suspended body for registration of specialized food products in cases of non-compliance with these technical regulations, established as a result of state control (supervision) and (or) by the decision of the judiciary of the state - a member of the Customs Union.
7. The applicant has the right to appeal the decision authority for the registration of specialized food products in the courts.

## Article 25. Procedure for state registration of specialized food products

1. State registration of specialized food products includes:
  - 1) Consideration of documents submitted by the applicant and confirms the safety of such products and their compliance with the requirements of these technical regulations and other technical regulations of the Customs Union, the effect of which it is subject;
  - 2) The particulars of the name of specialized food products and the applicant in a single register of specialized food products, or the direction of the applicant the decision to refuse registration.
2. For the state registration of specialized food products the applicant shall submit to the authority for registration of specialized food products the following documents:
  - 1) An application for state registration of specialized food products with an indication of its name, the name of the applicant and the address of its location (for the applicant - a legal entity), surname, name and patronymic of the applicant, the address of its location, the data of the identity document

(for the applicant - an individual entrepreneur);

2) The results of the studies (tests) 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 regulations and other technical regulations of the Customs Union, the action of which it is subject;

3) Information about the purpose of food production;

3. Documents submitted to the registrar of specialized food products shall be taken according to the list, a copy of which is with a note of the date of their receipt sent (delivered) to the applicant.

4. An application for state registration of specialized food products and attached documents may be sent to the registrar of specialized food products by mail with a list of attachments and return receipt requested, or in the form of electronic document certified by electronic signature in accordance with the laws of the State - a member of the Customs Union.

5. Consideration of the authority for registration of specialized food products submitted for registration of documents is carried out within 5 working days of receipt of the application with all necessary documents.

6. The fact of state registration of specialized food products is the inclusion of information about a product in a single register of specialized food products within 3 days after the completion of the review body for registration of specialized food products submitted documents.

7. In the registration of specialized food products may be refused in the following cases:

1) Incomplete or inaccurate documents submitted by the applicant specified in part 2 of this article;

2) Non-compliance of specialized food products to the requirements of these technical regulations and other technical regulations of the Customs Union, whose action it is subject, including parts nevvedeniya consumer confusion. The decision to refuse in writing or in electronic form, stating the reasons for refusal three working days to the applicant.



8. The applicant may appeal the decision of the body for the registration of specialized food products on refusal of state registration of specialized food products in the courts.

## Article 26. Unified Register of specialized food products

1. Information on the state registration of specialized food products are made in a single register of specialized food products. Unified Register of specialized food products is part of the Unified Register of registered food products consists of national parts of a single register of specialized food products, creation and maintenance of which provide specialized registration authorities Food State - a member of the Customs Union.

2. In a single register of specialized food products include the following information:

1) The name and address of the legal entity, surname, first name, address, and registration data of the identity document of an individual entrepreneur engaged in production (manufacturing) specialized food products;

2) The name of specialized food products;

3) Information on referring to the production of specialized food products;

4) The date and number of the decision on the state registration;

5) The name and address of the authority for registration of specialized food products, carried out the state registration.

3. The presented for the state registration of specialized food products application and the documents attached thereto constitute the single registry information fund specialized food products and are subject to permanent storage in the body for registration of specialized food products.

4. Unified Register of specialized food products that have undergone state registration is conducted in the form of an electronic database that is protected from damage and unauthorized access. Details of the single registry of specialized food products are widely available and posted on the daily updated specialized search engine on the Internet.

### Article 27. The state registration of a new type of food

1. Food products are a new type of subject to state registration. For a new type of food is not food products manufactured by the known and existing technologies available in its composition components, including dietary supplements, is already used for human consumption, even in if such products and components produced by the new formula.
2. State registration of a new kind of food is held at the stage of pre-production (manufacturing) for the first time in the customs territory of the Customs Union, and food products imported into the customs territory of the Customs Union - before its first import into the customs territory of the Customs Union.
3. The state registration of a new kind of food conducts authorized state - a member of the body of the Customs Union (hereinafter - the authority for registration of a new type of food).
4. The fact of state registration of a new kind of food means that in the future such food products is not considered as a new type of food products and is not subject to state registration of the applicant and the other under different names.
5. State registration of a new kind of food is perpetual.
6. Food production of a new type of each item to be evaluated (confirmation) in accordance with this technical regulation order.
7. The state registration of a new type of food may be terminated or suspended authority on food in case of a new kind of harm, established as a result of state control (supervision) at the discretion of the judiciary of the state - a member of the Customs Union.

## Article 28. Procedure for state registration of a new type of food

1. State registration of a new kind of food includes:

- 1) Consideration of documents submitted by the applicant and confirms the safety of such products for human life and health;
- 2) The particulars of the new kind of food in a single register of food or a new kind of direction to the applicant the decision to refuse registration.

2. For the state registration of a new kind of food the applicant shall submit to the registrar a new type of food the following documents:

1) An application for state registration of a new kind of food products with an indication of its name, the name of the applicant and the address of its location (for the applicant - a legal entity), surname, name and patronymic of the applicant, the address of its location, the data of the identity document (for applicant - an individual entrepreneur);

2) Documents:

2.1) the results of researches (tests) of samples of food products of a new kind, conducted by accredited testing laboratory, as well as other documents confirming the safety of human life and health;

2.2) information about its impact on the human body, confirming the absence of harmful effects on humans of such food products obtained from any reliable sources.

3. Documents submitted to the registrar of the new food species, are accepted by the inventory, a copy of which is with a note of the date of their receipt sent (delivered) to the applicant.

4. An application for state registration of a new type of food and the accompanying documents may also be sent to the registrar of food products a new type of mail with a list of contents and return receipt requested, or in the form of electronic document certified by electronic signature in accordance

with the law state - a member of the Customs Union.

5. Consideration of authority on a new type of food provided for the registration of documents is carried out in a period of not more than 5 days from the date of receipt of the application with all necessary documents.

6. Registration of a new type of food may be refused in the following cases:

1) Incomplete or inaccurate documents submitted by the applicant specified in part 2 of this article;

2) Non-compliance of food products with the requirements of these technical regulations and other technical regulations of the Customs Union, the action of which it is subject;

3) Establishment of proven adverse effects on the human body. The decision to refuse in writing or in electronic form and the reasons for refusal within three working days to the applicant.

7. The applicant may appeal the decision of the body for the registration of a new kind of food refusal of state registration of a new kind of food in the courts.

## Article 29. Unified Register a new type of food

1. Information on registration of a new kind of food products are made in a single register of food products of a new kind. Unified Register a new type of food is part of the Unified Register of registered food products and is composed of the national parts of a single register of food of a new type, formation and maintenance of bodies which provide Registration of a new kind of food the state - a member of the Customs Union.

2. In a single register a new type of food include the following information:

- 1) A description of a new type of food;
- 2) The date and number of the decision on the state registration.
3. The presented for the state registration of a new kind of food application and the documents attached thereto constitute the national information fund parts of a registry of food products and new species are preserved permanently in the body for registration of a new kind of food.
4. Unified Register a new type of food, unregistered, being in the form of an electronic database that is protected from damage and unauthorized access. Information unified register of a new kind of food products are widely available and posted on the daily updated specialized search engine on the Internet

### Article 30. Veterinary and sanitary examination

1. Unprocessed food products of animal origin shall be subject to veterinary and sanitary examination before release into circulation in the customs territory of the Customs Union, unless otherwise provided by the technical regulations of the Customs Union on fish products, and is accompanied by a document containing information confirming safety. Processed food products of animal origin not subject to animal health expertise. In the form of veterinary-sanitary inspection may be carried out conformity assessment of non-industrial production of food products of animal origin requirements of the present technical regulations and other technical regulations of the Customs Union for certain types of food products.
2. Veterinary-sanitary examination of unprocessed food products of animal origin is carried out in order to:
  - 1) Establishing appropriate food production and security related to its processes of production (manufacturing), storage, transportation, sale and disposal requirements hereof and technical regulations of the Customs Union for certain types of food products;
  - 2) The establishment of well-being in relation to the veterinary farms (production facilities) of animal origin;

3. Veterinary and sanitary examination and registration of the results is carried out in accordance with the laws of the State - a member of the Customs Union, as well as the Customs Union Agreement on veterinary and sanitary measures.

### Article 31. The state registration of production facilities

1. Member of economic activity has a right to carry out the processes of production (manufacturing) of food products referred to in Article 32 of these technical regulations, the customs territory of the Customs Union only after the state registration of industrial facilities in which these processes are carried out production (manufacturing).

2. The state registration of production facilities by an authorized state - a member of the body of the Customs Union (hereinafter - the registrar of production facilities) at the request of the state registration of industrial object, sent by the economic activity (hereinafter - the applicant).

3. The applicant shall submit an application for state registration of a production facility in the registrar of production facilities at the place of the planned start of the processes of production (manufacturing) of food products referred to in Article 32 of this technical regulation.

4. A statement on paper must be signed by an authorized representative of economic activity, as well as comply with the requirements of Article 33 of this technical regulation.

5. Application for state registration of the production facility and attached documents can be sent by post with a list of attachments and return receipt requested, or in electronic form.

6. The accompanying copies of paper documents must be certified by the applicant. Responsibility for the accuracy of the information contained in the attached documents, the applicant is.

7. Within 30 days of receipt of application for state registration of industrial object registrar production facilities required to verify the conformity of registered production facilities requirements of the production process set out in this technical regulation and (or) technical regulations of the Customs

Union for certain types of food products. Verification is carried out in accordance with the legislation of the State - a member of the Customs Union.

8. The audit of the registered production facility registrar production facilities makes the decision on the state registration of industrial object, assigns identification (accounting) number and makes production facility in the register of industrial facilities for the production of food products subject to state registration, or issue an order to eliminate violations.

9. After the elimination of the violations specified in the order, the applicant shall notify the registrar of production facilities on the implementation of the regulations and eliminate violations. Notification to eliminate violations shall contain information on whether and how to eliminate violations, measures for the prevention of violations. The notification shall be in the manner prescribed in Part 3, 5 of this Article.

10. Authority for registration of production facilities has the right to verify the implementation of regulations in accordance with the procedure established in part 7 of this Article, within 15 working days of receipt of the notice on the implementation of the regulations and eliminate all violations and take a decision on the state registration of a production facility or a decision refusal of state registration of a production facility.

11. The state registration of a production facility of unlimited duration.

12. The grounds for refusal of registration of the production facility is the failure of an order to eliminate the identified violations of the requirements of these technical regulations and other requirements of technical regulations of the Customs Union, whose action is not covered by it. Refusal to register a production facility must be made in writing and include a reference to the requirements of technical regulations that were violated. Refusal to register a production facility to be handed to the applicant in person or sent to the applicant by mail with return receipt requested.

13. The state registration of a production facility can be terminated authority for registration of production facilities in the event of non-conformance in the production process requirements hereof as a result of state control (supervision), by decision of the judiciary of the state - a member of the Customs Union.

14. The applicant has the right to appeal the decision authority for the registration of production facilities in the courts.

## Article 32. Production facilities for the production of food products subject to state registration

Subject to state registration facilities at which the activities in obtaining, processing (processing) unprocessed food (food) raw materials of animal origin, namely the following manufacturing processes (manufacturing) of food products:

- a) Slaughter productive animals and poultry processing (processing), products of slaughter productive animals and birds for the production (manufacturing) of food products;
- b) Receiving raw milk, raw cream and skim milk, and the raw (or) the processing (treatment) in the production (manufacturing) of dairy products;
- c) Production (manufacture) and processing (processing) of poultry and egg products;
- g) Production (manufacture) and processing (processing) in aquaculture production and catches of aquatic biological resources (non-fish species), with the exception of products of plant origin.

## Article 33. Application for state registration of production facilities

1. Application for state registration of a production facility shall contain the following information:

- 1) Name and location (for legal entities), surname, first name, address, registration data of the identity document (for individual entrepreneur);
- 2) The actual address of the production facility;
- 3) a list of the processes of production (manufacturing) of food products referred to in Article 32 of these technical regulations, are to be employed;
- 4) Data of the certificate of registration of the legal entity (for legal entities);



- 5) The data of the registration certificate of an individual entrepreneur (for individual entrepreneur).
2. In a statement on state registration of a production facility indicates compliance of this production facility requirements hereof and (or) technical regulations of the Customs Union for certain types of food products.
3. Responsibility for the accuracy of the information contained in the application for state registration of a production facility, the applicant is.
4. The form of application for state registration of the production facility is established by registration facilities. Approved application form for state registration of a production facility to be officially published in the public information system in digital form.

#### Article 34. Documents confirming the state registration of production facilities

1. The fact of the state registration of a production facility is to assign production facility identification number and the inclusion of information about the production facility in the register of industrial facilities for the production of food products subject to state registration. At the request of the applicant may be issued to him a statement of the production facilities for the production of food products subject to state registration (hereinafter - the extract), fixed form.
2. The extract must contain the following information:
  - 1) The identification number that is entered in the Register of production facilities for the production of food products subject to state registration;
  - 2) The name and location (for a legal entity), surname, first name, given to the identity document (for individual entrepreneur);
  - 3) The actual address of the production facility;
  - 4) A list of the processes of food production as listed in [Article 32](#) of these technical regulations, are to be employed.

3. The form of the extract is established by registration facilities. Approved form of the extract must be officially published in the public information system in digital form.

### Article 35. Procedure for reporting changes to the actual data on the applicant and the manufacturing facility for the production of food products subject to state registration

1. The applicant shall be notified within 14 days in the manner prescribed by paragraph 5 of Article 31 , the authority for the registration of production facilities information about the following changes:

1) A change of the legal entity;

2) Change of surname, name, patronymic, address registration data of the identity document of an individual entrepreneur;

3) Reorganization of the legal entity.

2. When you change the evidence provided for in paragraph 3 of Part 1 of Article 33 of this technical regulation in the direction of expanding the list of the processes of production referred to in Article 32 of these Technical Regulations, the applicant shall notify the registrar of production facilities of these changes is not less than 30 days prior to the scheduled start of the actual implementation of new production processes from the list established by Article 32 of these technical regulations, not listed in the register of industrial facilities for the production of food products subject to state registration and certificate of state registration (if any). To report a change of such data the applicant must attach documents to which changes or new documents provided for in paragraphs 4 and 5 of Part 1 of Article 33 of this technical regulation. Authority for registration of production facilities has the right to verify the conformity of production facilities for the production of food products to be state registration requirements to the process of production (manufacturing), established by the present technical rules and technical regulations of the Customs Union for certain types of food products within 30 days from receipt of the message from the applicant.

3. On the basis of reports of the applicant referred to in paragraphs 1 and 2 of this Article, the authority on the registration of production facilities shall, within 30 days to modify the registry of production facilities for the production of food products subject to state registration. The applicant may be

denied a change of registry data of production facilities for the production of food products subject to state registration, in case of violations of the requirements of these technical regulations and technical regulations of the Customs Union for certain types of food during the audit in accordance with paragraph 2 of this article.

4. In the event of a change of evidence provided for in paragraph 2 of Part 1 of Article 33 of this technical regulation or dissolution of the applicant registration is terminated.

### Article 36. Register of production facilities for the production of food products subject to state registration

1. Information on the state registration of production facilities shall be entered in the register of industrial facilities for the production of food products subject to state registration, which is maintained by the registration authority for production facilities.

2. The register of production facilities for the production of food products subject to state registration, include the following information:

1) Information provided by Paragraph 1 of Article 35 of this technical regulation;

2) The identification number of the registered production facility;

3) The name and address of the authority for the registration of production facilities, made the decision on the state registration of production facilities;

3. Application of the Information Foundation Registry of production facilities for the production of food products subject to state registration, and be preserved permanently in the body for registration of production facilities. If you change the actual data in accordance with paragraphs 1 , 2 and 4 of Article 33 of these technical regulations, these changes shall be entered in the register of industrial facilities for the production of food products subject to state registration.

4. Registry data production facilities for the production of food products subject to state registration shall be published in the public information system, including on the Internet in electronic form.

## **Chapter 5. The state control (supervision)**

### **Article 37. Accounting of production facilities for the production of food products**

1. Member of economic activity has the right to begin work on the production (manufacturing) of food products, with the exception of the processes of production (manufacturing) of food products referred to in Article 32 of this technical regulation after notification of initiation of the production (manufacturing) of such food products public authority control (supervision) in accordance with the legislation of the State - a member of the Customs Union.

2. States - members of the Customs Union shall keep records of production facilities, which are involved in production (manufacturing) of food products, with the exception of the processes of production of food products referred to in Article 32 of this technical regulation.

3. Data on production facilities, which are involved in production (manufacturing) of food products, with the exception of the processes of production (manufacturing) of food products referred to in Article of this technical regulation shall be entered in the register of industrial facilities for the production (manufacturing) of food products, not subject to state registration, which is maintained by the authorized state - a member of the body of the Customs Union. Register of production facilities for the production of food products are not subject to state registration is conducted in the form of an electronic database that is protected from damage and unauthorized access. Details of such a register are publicly available and posted on daily updated specialized search engine on the Internet.

### **Article 38. The state control (supervision) over compliance with the requirements of these Technical Regulations**

State control (supervision) over observance of these technical regulations pertaining to food production and related requirements for its processes of production (manufacturing), storage, transportation (transportation), sale and disposal is carried out in accordance with the laws of the State - a member

of the Customs Union.

## **Chapter 6. The labeling of food products**

### **Article 39. Requirements for Nutrition Labelling**

Labelling of food products must comply with the technical regulations of the Customs Union, which establishes the requirements for food products in terms of their labeling, and (or) to comply with the technical regulations of the Customs Union for certain types of food products. Food products, has completed evaluation (confirmation), one must be labeled mark of products on the market of - members of the Customs Union, unless otherwise provided by the technical regulations of the Customs Union for certain types of food products, with the exception of non-industrial food manufacturing produced by the citizens at home, in private farms or citizens involved in gardening, horticulture, livestock, and intended for release into circulation in the customs territory of the Customs Union, and food products sold in the food service (catering). Marking a single mark of products on the market states - members of the Customs Union unpackaged food products applied to the shipping documents, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

## **Chapter 7. Safeguard clause**

### **Article 40. Safeguard clause**

1. States - members of the Customs Union are required to take all measures to prevent the release into circulation in the customs territory of the Customs Union of food products not meeting the requirements of these technical regulations, as well as its withdrawal from circulation.
2. The competent authority of the State - a member of the Customs Union shall notify the competent authorities of other countries - members of the Customs Union of the decision stating the reasons of this decision and the provision of evidence, explaining the need for the measure.
3. The basis for the application of this Article may include the following cases: failure to comply with these technical regulations; incorrect application of interrelated with these technical regulation standards, if these standards were applied.

## Appendix 1. Microbiological safety standards (pathogenic)

Annex 1  
to the technical regulations of the Customs Union  
"On food safety" (TR CU 021/2011)

Indicator	Product Group	Product weight (g), which is not allowed
Pathogenic microorganisms, including Salmonella	Meat and meat products; offal, fat pork and products from it	25
	Bird eggs and their products	25 125 r - raw eggs (5 samples of 25 g each);analysis is carried out in the yolk
	Milk and dairy products (except products sterilized, UHT aseptic pre-packaging), culture media for starters, milk coagulating preparations for ice cream mixes dry	25 (50 - lactulose concentrate, milk protein, casein)
	Sourdough	100 (liquid), 10 (dry)
	Fish, non-fish species and products produced from them (except fish oil)	25
	Flour and cereal products (cereals that do not require cooking, egg pasta, stuffed, bran and dietary fiber), bread with toppings	25
	Sugar confectionery, chewing gum, cocoa products, chocolate and chocolate products, pastries	25
	Fresh vegetables and potatoes; Vegetables, potatoes, mushrooms, fruits, blanched, boiled, frozen, dried, pickled, salted, Mochenov, processed products and products from them unsterilized; of fruit pasteurized juices freshly-squeezed, concentrated juices, concentrated fruit drinks and concentrated fruit and (or ) vegetable purees, including frozen	25
	Spices, herbs, nuts, oil seeds for human consumption	25

	Fats for special purposes, including cooking, confectionery, bakery; Mayonnaise, sauces, mayonnaise, sauces based on vegetable oils; Margarine, milk fat replacers, cocoa butter equivalents, cocoa butter improvers SOS-type cacao butter substitutes POP type cacao butter substitutes non-lauric-type Non-temper, cocoa butter substitutes lauric Non-temper type, melted mixture, spreads, creams vegetable oils	25
	Soft drinks, concentrates and mixes for beverages, syrups, fermented beverages, beer and beer-based beverages	25 (100 - Beverage soft with a shelf life of up to 30 days)
	Isolates and concentrates proteins and their products; Pectin, agar-agar, gelatin, gums, starch and its derivatives, yeast, starter cultures, food concentrates; Ready-to-cook products, food catering	25 (10 - for starter cultures; 50 - beverage catering)
	Biologically active food supplements	10 (25 - for dietary supplements based on dietary fiber, dietary supplements - children's teas dry; 50 - for liquid dietary supplements based on pure cultures of probiotic microorganisms)
	Foods for pregnant and lactating women milk-based *	50
* In the ready-to-use product.		
	Food products for baby food for infants: customized, initial and subsequent infant formula instant food, milk powder, instant preparation (other than sterilized, UHT aseptic pre-packaging) *; Mixtures adapted sterilized milk, sterilized milk and cream non-aseptic filling made with milk kitchens, specialized food products for dietary nutritional therapy (except Sublimated meat and milk-based, low-protein foods)	100
* In the ready-to-use product.		

	Food products for baby food for infants: food products cereal-based complementary foods: flour and cereals requiring cooking; Baby herbal drink (herbal tea); Milk powder	25
	Other food products for baby food for infants, including dietary nutritional care of children: Sublimated meat and milk-based, low-protein foods, and subsequent partially adapted milk mixtures that require heat treatment adapted liquid dairy mix aseptic filling, adapted and subsequent infant formula requiring heat treatment (other than sterilized, UHT aseptic pre-packaging, canned products) *; For dry cereals - (dry product)	50
* In the ready-to-use product.		
	Food products for child nutrition for preschool and school-age children (except UHT milk without aseptic filling in consumer packaging; UHT Cream without aseptic filling in consumer packaging, canned products)	25 (100 - UHT milk without aseptic filling in consumer packaging; UHT cream without aseptic consumer packaging)
Listeria mono- cytogenes	Meat and meat products, offal, fat pork and products from it (except the food of blood)	25
	Milk and dairy products, including dry mix for soft ice cream, (except raw milk, raw skim milk and raw cream, sterilized, UHT aseptic pre-packaging, fermented, dried, condensed products, cheese and processed cheese products, melted butter, milk fat, creamy vegetable ghee mixture)	25 125 g (for brine and soft cheeses - 5 samples weighing 25 g each).
	Fish, non-fish species and products produced from them (except dried, provesnyh, dried, pasteurized caviar)	25
	Vegetables and potatoes blanched and frozen products, salads, raw vegetables and fruits; Juices svezheotzhatye	25



	Spreads vegetable-cream	25
	Products for pregnant and lactating women in the dairy and soy-based *	50 25 - dry milk to the cereal-based (dry product)
* In the ready-to-use product.		
	Food products for baby food for infants: customized, initial and subsequent infant formula instant food, milk powder, instant preparation, specialized food products for dietary nutritional therapy: products for preterm and LBW infants, dry milk high-protein, low-lactose and lactose-free products (except Sterilized, UHT aseptic pre-packaging) *; Mixtures adapted sterilized milk, sterilized milk and cream non-aseptic filling made with milk kitchens	100
* In the ready-to-use product		
	Other food products for baby food for young children based on milk (except sterilized, UHT aseptic pre-packaging) *; for dry cereals - in the dry product	50
* In the ready-to-use product.		
	Milk powder for baby food early childhood	25
	Food products for child nutrition for preschool and school-age children: meat products and semi-finished products from fish and non-fish species, spreads and culinary meat products, meat products (sausages, sausages), milk and dairy products (except sterilized, UHT aseptic pre-packaging)	25
Enterobactersakaz akii	Food products for infant feeding: adapted infant formula, cereal, dry milk instant preparation for children under 6 months of specialized food products for dietary nutritional care for children up	300 upon detection of a normalized mass of bacteria Enterobacteriaceae, non E. coli and

	to 6 months, for feeding premature and (or) small babies dry (in the dry product ) infant formula reconstituted pasteurized; produced in infant kitchens for children from birth *	Salmonella
* In the ready-to-use product.		
bacteria of the genus Yersinia	Dried vegetables and potatoes and their products; products from raw vegetables, fruits and vegetables sliced, blanched, including frozen	25 (if any epidemic situation in the region of production)
Staphylococcal enterotoxins	Cheeses and cheese products, cheese paste, including baby food; Food products for baby food, dry milk-based (except dry cereals), including specialized food products for dietary nutritional therapy	125 (5 samples weighing 25 g each); (Detection of staphylococcus S.aureus in normalized weight of the product)

## Appendix 2: Microbiological safety standards

Annex 2  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

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

Table 1

Indicators	Permissible levels	Notes
The Amount mesophilic aerobic and facultative anaerobic microorganisms CFU	10	Fresh meat (all kinds of animals for slaughter)
	100	Eggs, quail diet
	1x10	Frostbitten, chilled meat (all kinds of animals for slaughter); Meats cooked, including poultry, including sliced; Meat cooked, boiled and baked,

/ g (cm ), no more

	smoked-cooked, smoked and roasted, baked, including chopped and packaged under vacuum under a modified atmosphere; Liver pate and (or) meat, including in shells; Carcasses and parts of carcasses of poultry and their products baked, boiled-smoked, smoked, smoked, jerked; including chopped
2x10	Blood sausage, liverwurst, headcheese, saltisons; Gelled products from meat and poultry; Pates poultry;
2,5h10	Meats cooked, produced from raw materials of the second, third grade, including sliced
5x10	Pate poultry liver; Liver sausages and poultry products; Minced chicken thermal drying; Eggs table and others. Bird species
1x10	Frozen meat; Chilled in cuts, packaged under vacuum or in a modified gas atmosphere; Meat dishes are prepared, frozen: portion pieces of all kinds of meat producing animals (without sauces), fried, boiled; Carcasses and poultry chilled; Dried poultry products, including minced chicken freeze-drying; Egg-white freeze-drying
2x10	Meat dishes are frozen minced meat with sauces; Pancakes stuffed with meat or offal
2,5h10	Albumin food; Food concentrates from meat offal dry
5x10	Dry concentrate plasma (serum); Egg powder, egg products for enteral nutrition products; Egg yolk freeze-drying
1x10	Carcasses and poultry meat frozen; Liquid egg products: Filter pasteurized; Semi-finished products of poultry meat natural: meat-, boneless without breading
5x10	Blocks of meat on the bone, boneless, trimmed Frozen; Semis, meat boneless (chilled, frostbitten, frozen), including marinated: lumpy; blood food; Carcasses and poultry meat packed chilled, frostbitten, frozen; Liquid egg products; Frozen

	1x10	Semis, meat boneless (chilled, frostbitten, frozen), including small-sized pickle. Semi-finished products of poultry meat natural: meat-, boneless, breaded, spices, sauces, pickled; boneless meat lump in blocks; Semi-finished products of poultry meat chopped (chilled, frostbitten, frozen);Mechanically deboned poultry meat, bone residue chilled, frozen in blocks, prefabricated bone, skin of poultry, poultry by-product and semi-finished products
	2x10	Semis, meat chopped (chilled, frozen) in a test envelope stuffed (stuffed cabbage, zucchini), semi-finished meat-containing chopped
	5x10	Frozen meat of slaughtered animals mechanically deboned; Semis, meat chopped (chilled, frozen): molded, wpbreaded; Minced beef, pork, meat of other animals for slaughter; Semi-finished meat-(lumpy, a la carte, small-sized)
Bacteria group Escherichia coli (coliforms), not allowed in the product mass  (g / cm )	1.0	Fresh meat (all species); Meats, including poultry meat, smoked, cooked smoked, boiled, including sliced; Meat cooked, boiled and baked, smoked-cooked, smoked and roasted, baked, including sliced and vacuum-packed under modified atmosphere; Blood-pudding; liverwurst, headcheese, saltisons; Liver pate and (or) meat, including in shells; Food concentrates of dried meat and offal; Carcasses and parts of carcasses of poultry and products baked, boiled-smoked, smoked, smoked, jerked; Culinary products from minced meat
	0.1	Frostbitten, chilled meat (all species);Blood food and products of its processing dry albumin, plasma concentrate;Sausage and meat products and poultry smoked and jerked; Gelled products from meat and poultry; Frozen ready meals from poultry; Pate and liver sausage meat and poultry by-product; Products Dried poultry;

		Eggs, quail diet; Pasteurized liquid egg products; Frozen; dry mixture for omelet
	0.01	Frozen meat; meat (all species) in chilled cuts packed under vacuum or in a modified gas atmosphere; Frozen meat of slaughtered animal carcasses, sides, quarters, cuts; Meat dishes are prepared, frozen; Minced chicken freeze-drying; Table egg; Egg products freeze-drying
	0,001	Frozen meat on the bone, boneless, block trimmed; Semis, meat boneless (chilled, frostbitten, frozen), including marinated
	0.0001	Frozen mechanically separated meat; Semis, meat, meat-containing and poultry meat-, chopped, including molded breaded, in a test envelope stuffed; Minced
E.coli, is not allowed in the product mass (g / cm )	1.0	Sausage and meat products and poultry smoked and jerked, including sliced and vacuum-packed
S.aureus, not allowed in the product mass (g / cm )	1.0	Blood food; Meats and meat products and poultry cooked, baked, boiled-smoked, smoked, smoked, jerked; Blood sausage, liver of poultry meat and by-products; Blood sausage, liverwurst, headcheese, saltisons, liver pate and (or) meat, including in shells, gelled meat products (for products with expiration dates of which exceed 2 days); Culinary products from minced poultry meat; Frozen ready meals from poultry meat: fried, boiled, minced meat with sauces and side dishes; Pies from poultry, including with giblets; Jellied poultry products; Pasteurized liquid egg products, frozen; Dry mixes for omelet
	0.1	Meat dishes, prepared, frozen: portion pieces of meat of all kinds of productive animals without sauces, fried, boiled, minced meat with sauces; Pancakes stuffed with meat or offal, etc .; Liver pate and (or) meat, including in shells; Jellied meat products; Meats, poultry smoked; Pate poultry liver; Minced chicken freeze-drying and heat
	0.01	Dried poultry products
Bacteria of the genus Proteus, is	1.0	Meat (all species): cooling - for children, dietary food; albumin food; Minced

not allowed in the product mass (g)		chicken freeze-drying and heat; Dried poultry products, liquid egg products: filtered, pasteurized; Dry egg products, mixtures for omelet
	0.1	Chilled (all species) with a shelf life of more than 7 days
Sulfitredutsiru-guides clostridia not allowed product weight (g / cm )	1.0	Alimentary blood, albumin; Dry concentrate of blood plasma; Liver pate and (or) meat, including in shells
	0.1	Meats Meat and poultry cooked smoked, smoked; Cooked sausages, including chopped and packaged under vacuum under a modified atmosphere; Meat cooked, smoked-cooked, smoked-baked, baked; Meat cooked and baked, smoked and baked including chopped and packaged under vacuum under a modified atmosphere; Brawn, saltisons; Blood sausage, liverwurst (for products with expiration dates of which exceed 2 days); Blood sausage, liverwurst, including poultry meat and by-products; Liver pate and (or) meat including birds, including in shells; Jellied meat products and poultry; Carcasses and parts of carcasses of poultry and products baked, boiled-smoked, smoked, smoked, jerked; Culinary products from minced poultry meat
	0.01	Sausage and meat products of slaughtered animals smoked and jerked, smoked sausages and boiled-smoked, boiled; Meats, poultry jerked, smoked, smoked; Meat smoked-cooked (jowl, tanks, knuckle); Blood sausage, liverwurst
Bacteria of the genus Enterococcus, CFU / g, more	1x10	Meat dishes, prepared, frozen: of portioned pieces of meat (without sauce), fried, boiled; minced meat with sauces; Pancakes stuffed with meat or offal, etc.
	1x10	Frozen ready meals from poultry
Molds, cfu / g, more	500	Semis, meat chopped (chilled, frozen) molded, including breaded; in a test envelope stuffed (stuffed cabbage, zucchini), semi-finished meat-containing chopped, with a shelf life of more than 1 month
	100	Food concentrates from meat offal dry

## 1.2. Fish, non-fish species and products produced from them

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and facultative anaerobic microorganisms, Cfu / g, more	1x10	Products boiled-frozen structured; Sturgeon caviar granular pasteurized
	5x10	Eggs of other fish species pasteurized; Hydrolyzate of non-fish sea fishing, clams live; Jams from seaweed
	1x10	Fish produce hot and cold smoking not cleaned; Culinary products with heat treatment, caviar products; Salads without dressing multicomponent; Sturgeon caviar granular cupping, payusnaya analogues caviar
	2x10	Cooked and frozen products: Frozen ready meals of fish and non-fish species, including packaged under vacuum; Dried and dried products from marine invertebrates.
	3x10	Cold smoked fish products, SPLIT, including sliced
	7,5x10	Fish products cold smoked balyk, including sliced
	5x10	Raw fish and live fish; Fishery products chilled and frozen: minced special condition; Preserves of Cut and heat-treated fish, meat clam; Fish in split smoked, salted, including fillets, including packaged under vacuum; Fish, dried, provesnaya, dried; Cooking multicomponent heat treated products, gelled food; Milk and eggs yastik, chilled and frozen; Sturgeon roe yastik salt; salmonids granular salt from frozen yastiks; Crustaceans and other invertebrates living; clams chilled, frozen; Dried protein and non-fish sea fishing: dry mussel broth, bouillon cubes and pastes, isolated protein; Algae, sea grass, raw, including frozen and dried
	1x10	Fishery products chilled and frozen minced meat except special condition, non-fish species; Liver, frozen fish heads; Preserves spiced and special

		salting of fish, including of whole; preserves "paste" - paste protein; Fish products cold smoked, salted, spiced, marinated, including fillet, sliced fill, spices, side dishes, vegetable oil; Salmon roe granular salt; Eggs of other fish species - the breakdown, yastik salted, smoked, dried
	2x10	Preserves of gutted fish and non-fish species with the addition of vegetable oils, fillings, sauces, side dishes and garnishes without (including of salmonids); Culinary products without heat treatment: chopped salted fish, pies, pasta; oil herring, caviar, krill, etc .; Culinary caviar products: multi-cuisine
	5x10	Preserves "paste" - paste of fish; Dry soups with fish requiring cooking
Coliform bacteria (coliforms), not allowed in the product mass (g)	1.0	Preserves from heat treated fish; Fish products smoked; Culinary products with heat treatment, minced products, pasta, pies, baked, fried, boiled, in fillings, etc .;Salads with fish and seafood without refueling; Caviar culinary products with heat treatment; Cooked and frozen products - items structured; Sturgeon caviar, salmon fish granular salt, other fish species pasteurized; Non-fish species - clams live, dried, and dried; Dried protein and non-fish sea fishing: hydrolyzate and protein-carbohydrate concentrate from mussels; Algae and sea grass dried, jams seaweed
	0.1	Cold smoked fish products, including sliced, balyk, including cutting, in split smoked fish, salted, including fillets, including packaged under vacuum;Fish, salted, spiced, marinated; Fish, dried, provesnaya, dried; Preserves "paste" from the protein paste, meat clam;Culinary products gelled, caviar multicomponent products without heat treatment; Cooked and frozen products: Frozen ready-dining eateries and fish dishes, pancakes with fish, stuffing fish, including packaged under vacuum of non-fish species; Salted roe; Eggs of other species of fish other than sturgeon and salmon - the breakdown salty yastik salted, smoked, dried; Analogs calves,



		including protein; Clams chilled, frozen; Dried protein and non-fish sea fishing: dry mussel broth, bouillon cubes and pastes, isolated protein, algae, sea grass, raw
	0.01	Raw fish and fish live, non-fish species - crustaceans and others. Invertebrates living; Chilled and frozen fish products: minced special condition; Preserves spiced and special salting of dressed fish and non-fish species of with the addition of vegetable oils, fillings, sauces, side dishes, and without side dishes, pasta fish; Fish products cold smoked sausages and minced products; Fish, salted, spiced, marinated, including SPLIT, including without preservatives, sliced fill, spices, side dishes, vegetable oil; Culinary products with heat treatment: multicomponent articles, including frozen, without heat treatment: chopped salted fish, pies, pasta
	0,001	Chilled, frozen fish, fish products: fish fillets, fish spetsrazdelki, minced fish food, minced molded products, including flour component; Non-fish species: crustaceans and other invertebrates; Dry soups with fish requiring cooking; Culinary products without heat treatment: oil herring, caviar, krill, etc .; Milk and eggs yastik, chilled and frozen; Liver, frozen fish head
S. aureus, are not allowed in the product mass (g)	1.0	Preserves salted spiced and special salting of fish, including with the addition of vegetable oils, fillings, sauces, side dishes and garnishes without; from heat treated fish from non-fish species with the addition of vegetable oil, fills, with a side dish and garnish without; Fish production of hot and cold smoked balyk including sliced; Culinary products with heat treatment: fish and minced goods, pastas, pies, baked, fried, boiled, if the fill et al., With flour component, multi-component products, gelled products; Culinary caviar products; Culinary products without heat treatment after mixing salads with fish and seafood without refueling; Cooked and frozen products: structured products from non-fish species: the meat of

		shellfish, meat dishes bivalve molluscs, from meat shrimp, crabs, krill; Sturgeon caviar; salmonids granular salt; other fish species; Analogues of caviar; Dried protein and non-fish sea fishing: hydrolyzate from mussels (MiG-K), protein-carbohydrate concentrate from mussels
	0.1	Chilled and frozen fish products: minced special condition; Preserves "Paste", clam meat; Cold smoked fish products, including minced meat and meat products, fish in split smoked, salted, including fillets, packed under vacuum; Fish, salted, spiced, marinated, SPLIT, including fill, spices, side dishes, vegetable oil; Culinary products without heat treatment: chopped salted fish, pies, pasta, oil herring, caviar, krill et al., Culinary caviar multicomponent dishes without heat treatment after mixing; Cooked and frozen products: frozen ready-made fish dishes, including packaged under vacuum; Non-fish species: crustaceans; Salted roe; Clams
	0.01	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 spetsrazdelki, minced fish food, minced molded products, including flour component; Milk and eggs yastik, chilled and frozen; Liver, frozen fish head
V. parahaemolyticus, CFU / g, more	10	Fishery products from marine cold-smoked fish, including cutting; Saltwater fish in split smoked, salted, including fillet
	100	Raw fish and live fish (sea); Chilled and frozen fish (sea), fish products: fish fillets, fish spetsrazdelki (for sea fish), minced fish and minced food products, including with flour component; milt and roe yastik (for sea fish); Liver, fish head frozen, non-fish species: crustaceans and other invertebrates: live, chilled, frozen; clams chilled, frozen

V. parahaemolyticus, are not allowed in the product mass (g / cm )	25	Non-fish species: clams live
Bacteria of the genus Enterococcus, are not allowed in the product mass (g / cm )	0.1	Non-fish species: clams live
Bacteria of the genus Enterococcus, CFU / g, more	1x10	Cooked and frozen products: Frozen ready-dining eateries and fish dishes, pancakes with fish, stuffing fish, including packaged under vacuum (in the production of the portioned pieces); Cooked and frozen products from non-fish species: crustaceans, shellfish meat, meat dishes bivalve molluscs, from meat shrimp, crabs, krill (a product of the portion pieces)
	2x10	Cooked and frozen products: structured products; of non-fish species: Crustaceans, shellfish meat, meat dishes bivalve molluscs, from meat shrimp, crabs, and krill (in minced products).
Sulfite-reducing clostridia guides, are not allowed in the product mass, (g)	1.0	Preserves from heat treated fish; Sun-dried fish; Culinary products with heat treatment: including minced baked, fried, boiled, in fillings, etc .; with flour component; multicomponent products packed under a vacuum; Cooked and frozen products: structured products from non-fish species - crustaceans, shellfish meat, meat dishes bivalve molluscs, from meat shrimp, crabs, krill (packed under vacuum); caviar sturgeon and salmon granular salt; Eggs of other fish species: the breakdown salty yastik salted, smoked, dried, pasteurized; Dried protein and non-fish sea fishing: protein-carbohydrate concentrate from mussels, packed under vacuum
	0.1	Chilled and frozen fish products: minced special condition; Preserves "paste" from the protein paste; Analogs calves, including protein; Fish produce hot

		and cold smoked, vacuum, Fish, salted, spiced, marinated, including provesnaya (under vacuum); Cooked and frozen products: frozen ready-made fish dishes, pancakes with fish, stuffing fish (under vacuum); Non-fish species - clams live; Dried and dried products from marine invertebrates
	0.01	Chilled and frozen fish products: fish fillets, fish spetsrazdelki, minced fish food, minced products, including flour component (in products, vacuum-packed); Preserves spiced and special salting of fish, including of gutted fish with vegetable oils, fillings, sauces, side dishes and garnishes without; Preserves "paste" - paste of fish from non-fish species with the addition of vegetable oils, fillings, sauces and side dishes without garnish; Fish, dried (under vacuum); Dried protein and non-fish sea fishing: dry mussel broth, bouillon cubes and pastes, isolated protein
Mold, are not allowed in the product mass (g)	01	Sturgeon caviar granular pasteurized, other fish species pasteurized
Molds, cfu / g (cm ), no more	10	Preserves spiced and special salting out of whole and dressed fish, including salted; Preserves of gutted fish and non-fish species of with the addition of vegetable oils, fillings, sauces, side dishes and garnishes without; Preserves "paste" - paste of fish, of a protein paste; Preserved meat clam
	50	Sun-dried fish; Sturgeon caviar: granular cupping, payusnaya, yastik salted, salt; Salmon roe granular salt; Eggs of other fish species: the breakdown salty yastik salted, smoked, dried; analogs calves, including protein
	100	Algae and sea grass dried
Yeasts are not allowed in the product mass (g)	01	Sturgeon caviar granular pasteurized; other fish species pasteurized.
Yeast CFU / g (cm ), no more	50	Sturgeon caviar: granular cupping, payusnaya, caviar analogues, including protein

	100	Preserves spiced and special salting of fish, including of dressed fish and non-fish species of with the addition of vegetable oils, fillings, sauces, side dishes, and without side dishes, meat clam; Preserves "paste" - paste of fish, of a protein paste; Sun-dried fish;
		Sturgeon roe yastik salted, salt
	200	Salmon roe granular salt from frozen yastiks
	300	Salmon roe granular salt - cupping, barreled; Eggs of other fish species breakout salty yastik salted, smoked, dried
Mold and yeast CFU / g (cm ), no more	100	Provesnaya fish, dried; Dried and dried products from marine invertebrates; Dry soups with fish requiring cooking; Culinary products with heat treatment: fish and minced goods, pastas, pies, baked, fried, boiled, in fillings, etc .; a flour component, including Frozen
Bacteria of the genus Proteus, are not allowed in the product mass (g)	0.1	Culinary products without heat treatment of fish and seafood, caviar products - multi-cuisine
	1.0	Non-fish species - clams live

### 1.3. Grains (seeds), flour, cereal and bakery products

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and facultative anaerobic microorganisms Cfu / g, more	1x10	Bakery products with fillings
	5x10	Cereals not requiring cooking; Bakery cream
	1x10	Dry cereals extrusion technology
	5x10	Pasta noodles with additives for dairy and vegetable-based; Edible bran cereal; Dietary fiber bran
	1x10	Protein-free pasta

Coliform bacteria (Coliforms), not allowed in product weight (g)	1.0	Dry cereals extrusion technology; Bakery products with fillings
	0.1	Pasta noodles with vegetable-based additives; Edible bran cereal; Dietary fiber bran
	0.01	Cereals not requiring cooking; Pasta noodles with added milk-based; Protein-free pasta; Bakery products with creamy custard
S.aureus, are not allowed in the product mass (g)	1.0	Bakery products with fillings
	0.1	Pasta noodles with added milk-based;
Molds, cfu / g, more	50	Cereals not requiring cooking; Dry cereals extrusion technology; Dietary fiber bran; Bakery products with fillings
	100	Pasta noodles with vegetable-based additives (together with the yeast); Edible bran cereal (heat treated)
	200	Protein-free pasta (together with yeast)
Yeast, CFU / g, not more than	100	Protein-free pasta
B.cereus, are not allowed in the product mass, (g)	0.1	Cereals not requiring cooking; Dry products of all kinds of extrusion technology containing no cocoa products
Bacteria of the genus Proteus, are not allowed in the product mass (g)	0.1	Bakery products with fillings

#### 1.4. Sugar and konditerskieizdeliya

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative	500	Caramel unglazed (candy, stuffed with fondant, liquor, fruit and berries, whipped, jelly), diabetic; Chewing gum; Flour oriental sweets (sponge cake with cinnamon,

anaerobic microorganisms CFU / g, more		kurabie, shaker delight, shaker-churek)
	1x10	Iris; Pastilomarmeladnye product: unglazed, diabetic; Oriental sweets: caramel type (roasted nuts); Sugar finishing semi-finished products such as "noodles"; Biscuits: biscuits, crackers; Flour oriental sweets: rolls and rolls with nuts
	2,5h10	Gingerbread: without filling
	5x10	Chocolates and sweets: unglazed (fondant, milk), diabetic; unglazed Caramel with filling: nut, chocolate-nut, chocolate, cream, etc .; Pastilomarmeladnye products: glazed; Oriental sweets: type soft candies, such as candy (peanut brittle); Chocolate diabetic; Pastes, creams: milk, chocolate; Cakes and pastries, rolls diabetic; Wafer cakes with filling: fat; Cupcakes; Muffins and rolls in a sealed package; Waffles: without filling, with fillings; Gingerbread: stuffed; Flour oriental sweets (land)
	1x10	Chocolates and sweets: unglazed (Praline, fat-based), glazed with cases: fondant, fruit, marzipan, Roasting of candied exploded grains, liqueur, jelly; Caramel glazed with fillings: fondant, fruit, liquor, jelly; Halva glazed; Drops; Oriental sweets: type soft candies coated (Turkish Delight); type of caramel glazed; Chocolate ordinary and dessert without additives; Cocoa powder for industrial processing; Cakes: to finish; Rolls Biscuit 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
	5x10	Candy coated housings: milk, whipped, dried fruit, cream, praline, fats; Caramel glazed with fillings: milk, whipped, walnut; Halva unglazed; Chocolate with additions, with fillings and sweets such as "Assorted" tiles confectionery; Pastes, creams, nut; Cakes with decoration; Wafer cakes with filling: pralines, chocolate-nut, halvichnoy; Rolls Biscuit with filling: creamy, fat; Wafer coated with chocolate

	1x10	Cocoa powder trade
Bacteria group Escherichia coli (coliforms), not allowed in the product mass, g (cm )	1.0	Chocolates and sweets: unglazed (fondant, milk), glazed with cases (fondant, fruit, marzipan, Roasting), diabetic; Caramel: unglazed; diabetic; Iris; Chewing gum; Pastilomarmeladnye product: diabetes; Oriental sweets: caramel type (roasted nuts); Sugar finishing semi-finished products; Cakes without finishes, with the finish on the basis of margarines, creamer and fats; Rolls Biscuit with filling; Gingerbread: without filling with filling; Biscuits: biscuits, crackers; Flour oriental sweets
	0.1	Candy coated housings (milk, whipped, dried fruit, candied fruits of exploded grains, liqueur, jelly); Dragees; Caramel: unglazed with fillings, including glazed; Pastilomarmeladnye products; Oriental sweets: type soft candies, soft candies coated type, such as caramel (peanut brittle), such as caramel glazed; Chocolate and sweets such as "Assorted"; Pastes, creams (milk, chocolate); Cakes: to finish (with a shelf life of at least 5 days) Cakes and pastries, rolls diabetic; Wafer cakes with filling (fat); Cupcakes; Muffins and rolls in a sealed package; Waffles; Cookies (sugar, with chocolate frosting, sweet, lingering, oatmeal with cream layer, filling); Flour oriental sweets glazed
	0.01	Chocolates and sweets: unglazed, glazed with cases (cream, praline); Halva; Oriental sweets: Turkish Delight; Pastes, creams, nut; Cocoa powder trade, for industrial processing; Cakes: to finish (with a shelf life of less than 5 days); Wafer cakes with fillings; Rolls Biscuit with filling (cream, fat)
S.aureus, not allowed in the product mass g (cm )	1.0	Cakes: renovated (with custard), diabetic; Rolls: Biscuit with filling (fruit, with candied fruit, poppy seeds, nuts), diabetic
	0.1	Cakes: renovated (cream (if the date is not less than 5 days), fruit, fudge, chocolate glaze, fat, cottage cheese and cream, slivochnorastitelnoy like "potato"); without



		trimmings; for sale on the basis of margarines, vegetable cream and fats;Muffins and rolls in a sealed package;Cookies: a creamy layer, filling
	0.01	Cakes: to finish, including Frozen: cream (if the shelf life of less than 5 days)
Mold Cfu / g, more	10	Iris
	50	Chocolates and sweets: unglazed, glazed with cases, diabetic; Dragees; Caramel: unglazed; glazed with fillings; diabetic;Chewing gum; Halva; Pastilomarmeladnye products (diabetic) Oriental sweets: caramel type (roasted nuts, peanut brittle); type of caramel glazed; Sugar finishing semi-finished products such as "noodles"; Chocolate: ordinary and dessert without additives; diabetic, paste, cream: milk, chocolate; Cakes: to finish; without trimmings; diabetic; Wafer cakes with fillings; Muffins (with sugar); Muffins and rolls in a sealed package;Gingerbread: unfilled and filled; Flour oriental sweets: cake with cinnamon, kurabie, shaker delight, shaker-churek, land rolls and rolls with nuts
	100	Chocolates and sweets: unglazed (Praline, fat-based), glazed with cases of dried fruit, cream, praline; Pastilomarmeladnye products; Oriental sweets: soft candy type, glazed, sherbets, Turkish delight;Chocolate and chocolate candies; Pastes, creams, nut; Cocoa powder; Cakes: renovated (protein-whipped, like a souffle, fruit, fudge, chocolate glaze, fat, cottage cheese and cream, slivochnorastitelnoy like "potato", custard); Biscuit rolls with creamy fillings, fat, fruit, with candied fruit, poppy seeds, nuts; Cupcakes (glazed, with nuts, candied fruits, fruit impregnation, rum);Waffles; Cookies; Flour oriental sweets glazed
Yeast , CFU / g, not more than	10	Chocolates and sweets: unglazed (fondant, milk); Iris
	50	Chocolates and sweets: unglazed (Praline, fat-based); coated housings, diabetic;Dragees; Caramel: unglazed; glazed with fillings; diabetic; Chewing gum; Halva;Pastilomarmeladnye products; Oriental sweets: caramel type, such as

		caramel glazed; Sugar finishing semi-finished products; Chocolate and sweets such as "Assorted" tiles confectionery; diabetic; Pastes, creams; Cakes: to finish, without finishes, with the finish on the basis of margarines, vegetable cream and fats; diabetic rolls; Wafer cakes: stuffed (fat, pralines, chocolate-nut, halvichnoy); Rolls Biscuit with filling; Cupcakes; Muffins and rolls in a sealed package; Waffles; Gingerbread; Cookies; Flour oriental sweets: cake with cinnamon, kurabie, shaker delight, shaker-churek, land rolls and rolls with nuts, candied
	100	Oriental sweets: type soft candies, soft candies such as glazed; Cocoa powder trade, for industrial processing; Cakes with decoration (creamy)
	200	Candy: glazed with cases (dried fruit); Oriental sweets: types of sherbets

### 1.5. Fruit and vegetable products

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms CFU / g (cm ), no more	1x10	Dishes dessert fruit frozen; Potato chips; Candied fruit
	5x10	Vegetable and fruit desserts; Jams, preserves, jam, jams, fruits and berries, fruit and berry concentrates with sugar unsterilized; Garlic powder; Tomato sauces and ketchups, unsterilized, including the addition of preservatives
	1x10	Frozen Vegetables fresh whole mushrooms and blanched; Chips and extruded products flavored; Ice cream mix of fruit (after reconstitution with water)
	2x10	Dried potatoes and other root vegetables, blanched before drying;

	5x10	Semi-finished frozen potatoes; Salads and a mixture of blanched frozen vegetables; Prepared vegetable puree frozen; Pome and stone fruits smooth, frozen; Fresh berries in vacuum-packed and frozen, whole, dried mashed potatoes; Fruits and berries (dried fruit); Fruits and berries, mashed fruit freeze-drying, vegetable powders (freeze-drying); Flavoring seasoning - mustard, horseradish table
	1x10	Fresh vegetables frozen whole neblanshirovannye; Frozen vegetable burgers; Berries pureed or crushed, frozen; Semi-finished dessert fruit, frozen; Fruit and berry ice cream, flavored and edible ice based on sugar syrup
	5x10	Fresh vegetables frozen whole neblanshirovannye; Stone fruits hairy, frozen; Potatoes and dried vegetables, neblanshirovannye before drying; Dried mushrooms, Spices ready to eat; Complex supplements with spices and spicy vegetables;
	2x10	Spices raw materials;
Coliform bacteria (coliforms), not allowed in the product mass, g (cm)	1.0	Frozen Vegetables fresh whole mushrooms and blanched; Dishes dessert frozen fruit; Candied; Vegetable and fruit desserts (heat drying); jam, jam, marmalade, jams, fruit and berry concentrates with sugar unsterilized; Garlic powder (freeze-drying), tomato sauce and ketchup, unsterilized, including the addition of preservatives
	0.1	Salads and a mixture of blanched frozen vegetables; Prepared vegetable puree frozen; Frozen vegetable burgers (semi-finished); Pome and stone fruits smooth, frozen; Stone fruits hairy, frozen; Fresh berries in vacuum-packed and frozen, whole; Semi-finished dessert fruit; Dry mashed potatoes; Potato chips; Chips and extruded products flavored; Fruits and berries (dried fruit); Fruits and berries, mashed fruit freeze-drying; Roasted nuts

	0.01	Fresh vegetables frozen whole neblanshirovannye; Semi-finished frozen potatoes; Berries pureed or crushed, frozen; Semis fruit shell-frozen in a test; Potatoes and dried vegetables, neblanshirovannye before drying; Dried potatoes and other root vegetables, blanched before drying; Vegetable powders (freeze drying); Spices ready to eat; Complex supplements with spices and spicy vegetables; Flavoring seasoning - mustard, horseradish table; Nuts natural peeled unroasted; Fruit and berry ice cream, flavored and edible ice based on sugar syrup; Ice cream mix of fruit (after reconstitution with water)
	0,001	Dried mushrooms; Spices raw materials
S.aureus, not allowed in the product mass, g (cm )	1.0	Vegetable and fruit desserts (heat drying)
Molds, cfu / g, not more than	50	Candied fruit, jam, jam, marmalade, jams, fruit concentrates with sugar unsterilized; Tomato sauces and ketchups, unsterilized, including the addition of preservatives
	100	Frozen Vegetables fresh whole mushrooms and blanched; Salads and a mixture of blanched frozen vegetables; Berries pureed or crushed, frozen; Dishes dessert fruit frozen (together with yeast); Fruits and berries, mashed fruit freeze-drying; Vegetable powders (freeze drying); Garlic powder (freeze-drying); Coconuts dried; Fruit and berry ice cream, flavored and edible ice based on sugar syrup; Ice cream mix of fruit (after reconstitution with water)
	200	Prepared vegetable puree frozen; Chips and extruded products flavored; Vegetable and fruit desserts (heat drying); Complex supplements with spices and spicy vegetables; Flavoring seasoning - mustard, horseradish table
	500	Fresh vegetables frozen whole neblanshirovannye; Fresh berries in vacuum-packed and frozen, whole, Potatoes and dried vegetables, neblanshirovannye before drying,

		dry mashed potatoes; Dried potatoes and other root vegetables, blanched before drying; Fruits and berries (dried fruit); Dried mushrooms; Roasted nuts; Green coffee beans
	10	Pome and stone fruits, frozen; Semi-finished dessert fruit (together with yeast); Spices ready to eat; Nuts natural peeled unroasted; Tea
	10	Spices raw materials
Yeast, CFU / g, not more than	50	Candied fruit; Jams, preserves, jam, jams, fruit concentrates with sugar unsterilized; Tomato sauces and ketchups, unsterilized, including the addition of preservatives
	100	Frozen Vegetables fresh whole mushrooms and blanched; Salads and a mixture of blanched frozen vegetables; Fruit and berry ice cream, flavored and edible ice based on sugar syrup; Ice cream mix of fruit (after reconstitution with water)
	200	Prepared vegetable puree frozen; Pome and stone fruits smooth, frozen; Fresh berries in vacuum-packed and frozen, whole
	500	Fresh vegetables frozen whole neblanshirovannye; Stone fruits hairy, frozen; Berries pureed or crushed, frozen; Fruits and berries (dried fruit)
	10	Semi-finished frozen potatoes; Frozen vegetable burgers
Sulfitredutsiru- guides clostridia, are not allowed in the product mass, (g)	1.0	Prepared vegetable puree frozen
	0.1	Tomato sauces and ketchups, unsterilized, including the addition of preservatives
	0.01	Spices ready to eat; Complex supplements with spices and spicy vegetables
Mesophilic sulfitredutsiru- guides clostridia, not allowed in the weight of the product, (d)	0.1	Mushrooms harvested salted and pickled in barrels, boiled in barrels

Nesporoobrazu- guides micro- organisms B.cereus, are not allowed in the product mass, (g)	0.1	Vegetable and fruit desserts (heat drying)
	10	Garlic powder (freeze-drying)
	10	Potatoes and dried vegetables, neblanshirovannye before drying

### 1.6. Oilseed feedstock and fat products

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms, CFU / g, not more than	5x10	Fat pork, chilled, frozen, unsalted, Food bacon and pork brisket pork salted, smoked, smoked-baked
Coliform bacteria (Coliforms), not allowed in the product mass (g)	1	Products of bacon and pork brisket pork salted, smoked, smoked-baked
	0,001	Fat pork, chilled, frozen, unsalted
S.aureus, not allowed in the product mass (g)	0.1	Products of bacon and pork brisket pork salted, smoked, smoked-baked

### 1.7. Beverages

Indicators	Permissible levels	Notes
Number of mesophilic	100	Soft drinks, including juice with a shelf life of 30 days or more on podstalstityah

aerobic microorganisms cfu / 100 cm <sup>3</sup> , not more than	10	Kvass filtered pasteurized, fermented alcoholic beverages filtered pasteurized
Number of mesophilic aerobic and facultative anaerobic microorganisms CFU / g (cm <sup>3</sup> ), no more	30	Soft drinks unpasteurized and preservative-free with a shelf life of less than 30 days
	100	Drinking natural mineral water, dining rooms, medical-table, medicinal
	500	Pasteurized beer and obesplozhennoe
	5x10	Concentrates (liquid, paste) mixture (powder, tablet, granular, etc.), soft drinks (except a concentrate containing sodium bicarbonate)
	5x10	Mixtures of dry plant raw material for the preparation of hot beverage
Pseudomonas aeruginosa, the volume of the product, which is not allowed (see )	300 (3 samples at 100 cm <sup>3</sup> )	Drinking natural mineral water, dining rooms, medical-table, medicinal
Coliform bacteria (coliforms) fecal are not allowed in the amount of product (cm <sup>3</sup> )	300 (3 samples at 100 cm <sup>3</sup> )	Drinking natural mineral water, dining rooms, medical-table, medicinal
Coliform bacteria (CGB) are not allowed in the product mass (g / cm <sup>3</sup> )	333	Soft drinks unpasteurized and preservative-free with a shelf life of less than 30 days
	300 (3 samples of 100 cm <sup>3</sup> )	Drinking natural mineral water, dining rooms, medical-table, medicinal
	100	Drinking water, artificially mineralized; Soft drinks, including juice with a shelf life of 30 days or more on sugars and sweeteners; Soft drinks with juice
	1	Concentrates (liquid, paste) mixture (powder, tablet, granular, etc.) for non-alcoholic beverages; Mixtures of dried plant materials for the preparation of hot non-alcoholic drinks; syrups unpasteurized, pasteurized, hot filling,

		dispensing Kvasy unfiltered; filtered pasteurized dispensing; fermented alcoholic drinks dispensing unfiltered, unpasteurized dispensing alcoholic filtered; Beer on draft
	3	Kvasy unfiltered: in kegs; Kvass filtered unpasteurized: in kegs; fermenting alcoholic beverages in kegs unfiltered; Alcoholic drinks fermentation filtered, pasteurized in kegs; Unpasteurized beer in kegs
	10	Kvass filtered unpasteurized: in polymer bottles (PET); kvass filtered pasteurized; Alcoholic drinks fermentation filtered, pasteurized in polymer bottles (PET and others.); Alcoholic drinks fermentation filtered pasteurized; Unpasteurized beer bottles; pasteurized beer and obesplozhennoe
Yeast and mold (in total) cfu / 100 cm , not more than	15	Soft drinks, including juice with a shelf life of 30 days or more for sugar
Yeast and mold (in total) cfu / cm , not more than	10	Concentrates (liquid, paste) mixture (powder, tablet, granular, etc.), soft drinks
Yeast and mold (in total) cfu / cm are not allowed	40	Soft drinks, including juice with a shelf life of 30 days or more; Soft drinks with juice; Syrups pasteurized, hot filling; Pasteurized beer and obesplozhennoe
Yeast and mold (in total) cfu / 10cm , max	50	Syrups unpasteurized
Yeast and mold (in total) cfu / g (cm ), no more	100	Kvass filtered pasteurized, fermented alcoholic beverages filtered pasteurized
Yeast CFU / g, not more than	100	Mixtures of dry plant raw material for the preparation of hot beverage
Molds, cfu / g no more	100	Mixtures of dry plant raw material for the preparation of hot beverage

### 1.8. Other products

Indicators	Permissible levels	Notes
The number	5x10	Pectin products for infant and dietetic foods; Hot soups and other hot dishes:



of mesophilic aerobic and facultative anaerobic micro organisms, CFU / g, not more than		borsch, cabbage soup, pickle soup kharcho, soups, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, soups; Dishes of cottage cheese: lazy dumplings, steamed pudding; Garnish: stewed vegetables (without dressing); Sweet dishes 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
	1x10	Enzymatic hydrolyzate protein from soybean raw materials; Jellies fish (flood); Cold soups and sweet soups from vegetables and fruits canned and dried; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder) and with the addition of organic vegetables, meat products and so on, filling with the inclusion of eggs; Dishes of cottage cheese: cheese cheesecakes, casseroles, baked pudding, stuffed with cottage cheese, pies; Fish dishes: fish boiled poached, stewed, roasted, baked; Meat and meat products: meat boiled, fried, stewed, rice, dumplings, belyashi, pancakes, products from minced meat, including baked; Poultry, rabbits, boiled, fried, steamed, baked goods from minced poultry, dumplings, cakes, etc .; Garnish: boiled rice, pasta, boiled, mashed potatoes (without dressing), boiled potatoes, roasted (without dressing); Jellies, mousses; Charlotte with apples; Ready culinary products from meat, poultry, fish in consumer packaging, including packaged under vacuum; Pizza ready; Candy floss
	2,5h10	Concentrate albumin-casein; Dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked goods, pies
	5x10	Isolates, concentrates of vegetable proteins, soya flour (for children's products); Carrageenan; Thickeners and stabilizers based gums (guar, xanthan and others.); Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology); Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without adding pickled vegetables and salad; Sauces and salad side dishes

	1x10	<p>Gelatin for food products for children and dietary food; swelling starch of amylopectin, starch extrusion; Molasses nizkoosaharennaya; Glucose granulated with juice additives; Biomass-celled plants, yeast for industrial processing, xylitol, sorbitol, mannitol, etc.. sugar alcohols; Crystalline amino acid, and mixtures thereof;</p> <p>powdered culinary sauces (heat drying); Flavor seasoning powder with vegetable additives, spices and herbs (thermal drying); Porridge concentrates dry noodles; Salad of raw vegetables and fruits: without refueling; Salads with addition of meat, poultry, fish, smoked, etc. without refueling; Jellies from beef, pork, poultry (flood); Pates of meat and liver; Beef, poultry, rabbit, pork, etc. boiled (without dressing and sauce); Boiled fish grilled marinated; Cold soups: borscht, cabbage soup green with meat, fish eggs (without sour cream dressing)</p>
	2,5h10	Soy protein concentrate, textured soy flour
	2 x10	Hamburgers, cheeseburgers, sandwiches ready
	5x10	<p>Isolates, concentrates of vegetable proteins, soya flour; Sunflower protein concentrate food; Edible bran cereal; Dietary fiber bran; meal of vegetables, fruit pomace; Based drinks from soybeans: soy drinks, cocktails, chilled and frozen desserts; Soy protein products (tofu, okara) without the use of starter cultures; Pectin products for mass consumption; agar food, agaroid, furtsellyarin, sodium alginate food; maltin, maltodextrins; broths dry food; Concentrates of dinner dishes that do not require cooking (instant soups); The first and second lunch dishes extrusion technology, not requiring cooking; Soups dry multicomponent, requiring cooking; Dry mushroom soups requiring cooking; Brees - dry concentrates with spices, requiring cooking; Salad of raw vegetables and fruits with dressings (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed</p>

		vegetables with dressings (mayonnaise, sauces, etc.). Salads with addition of meat, poultry, fish, smoked, etc.with dressings (mayonnaise, sauces, etc.).Frozen pizza cake mix
Coliform bacteria (coliforms) are not allowed in the product mass, (g)	1.0	Enzymatic hydrolyzate protein from soybean raw materials; Soy beverages, cocktails, chilled and frozen desserts (with shelf-life of more than 72 hours);Fermented soy beverages (with shelf-life of more than 72 hours); Soy protein products (tofu) (with shelf-life of more than 72 hours); Pectin products for infant and dietetic foods; Agar food, agaroid, furtsellyarin, sodium alginate food;Carrageenan; Thickeners and stabilizers based gums (guar, xanthan and others.);Gelatin for food products for children and dietary food; Molasses nizkoosaharennaya;Maltin, maltodextrins; Glucose-fructose syrup; Glucose granulated with juice additives; Freeze-dried starter cultures (for production of fermented meat products);Biomass-celled plants, yeast for industrial processing; Brees dry food; Xylitol, sorbitol, mannitol, etc. Sugar alcohols; Crystalline amino acid, and mixtures thereof; The first and second lunch dishes extrusion techniques that do not require cooking;Brees - dry concentrates with spices, requiring cooking; Jellies fish (flood); Beef, poultry, rabbit, pork, etc. boiled (without dressing and sauce); Boiled fish grilled marinated; Cold soups and sweet soups from vegetables and fruits canned and dried; Hot soups and other hot dishes: borsch, cabbage soup, pickle soup kharcho, soups, vegetable soups, broths, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, soups; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder) and with the addition of organic vegetables, meat products and so on, filling with the inclusion of eggs; Dishes of cottage cheese: lazy dumplings, steamed pudding, cheese cheesecakes, casseroles, baked pudding, stuffed with cottage cheese, pies;Fish dishes: fish boiled poached, stewed, roasted, baked, dishes from fish cutlet mass

		(Burgers, crazy, schnitzels, meatballs with tomato sauce); baked goods, pies; Meat and meat products: meat boiled, fried, stewed, rice, dumplings, belyashi, pancakes, products from minced meat, including baked; Poultry, rabbits, boiled, fried, steamed, baked products from minced poultry, dumplings, cakes, etc .;Garnish: boiled rice, pasta, boiled, mashed potatoes (without dressing), boiled potatoes, fried (without dressing), stewed vegetables (without dressing); Sauces and salad side dishes; Sweet dishes 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 packaged under vacuum; Pizza ready; Candy floss
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Sunflower protein concentrate food; Soy protein concentrate, textured soy flour; Edible bran cereal;Dietary fiber bran; meal of vegetables, fruit pomace; soy beverages, cocktails, chilled and frozen desserts; fermented soy beverages; Soy protein products (tofu);Pectin products for mass consumption;Gelatin for food products of mass consumption; Swellable starch amylopectin, starch extrusion; Concentrates of dinner dishes that do not require cooking (instant soups); Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology); Salad of raw vegetables and fruits without dressing, with dressings (mayonnaise, sauces, etc.).Salad of marinated, pickled, pickled vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without adding pickled vegetables and salad with dressings (mayonnaise, sauces, etc.).Salads with addition of meat, poultry, fish, smoked, etc. D.bez refueling, with dressings (mayonnaise, sauces, etc.).Jellies from beef, pork, poultry (flood);Pates of meat and liver; Creams (citrus, vanilla, chocolate, etc.); Hamburgers, cheeseburgers, sandwiches ready
	0.01	Okara soybean; Dry starch (potato, corn, pea); Baker's yeast dry; Powdered

		culinary sauces (heat drying); Flavor seasoning powder with vegetable additives, spices and herbs (thermal drying); Soups dry multicomponent, requiring cooking; Porridge concentrates dry noodles; Jelly fruit dry; Salad of raw vegetables with eggs, canned vegetables, fruits, etc. without refueling and without the addition of pickled vegetables with dressings (mayonnaise, sauces, etc.). Cold soups: hash, vegetable, meat kvass, kefir, beetroot, botvinya, borscht, cabbage soup green with meat, fish eggs (without sour cream dressing); Frozen pizza cake mix
	0,001	Yeast baking pressed; Dry mushroom soups requiring cooking;
E.coli, are not allowed in the product mass, (g)	1.0	Salad of raw vegetables and fruits: without dressing, with dressings (mayonnaise, sauces, etc.). Jellies from beef, pork, poultry (flood); Pates of meat and liver; Hot soups: soups; Hamburgers, cheeseburgers, sandwiches ready
	0.1	Salad of raw vegetables with eggs, canned vegetables, fruits, etc. without refueling and without the addition of pickled vegetables with dressings (mayonnaise, sauces, etc.). Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces, etc.). Salads with addition of meat, poultry, fish, smoked, etc. without dressing, with dressings (mayonnaise, sauces, etc.). Cold soups: hash, vegetable, meat kvass, kefir, beetroot, botvinya, borscht, cabbage soup green with meat, fish eggs (without sour cream dressing); Frozen pizza cake mix
S.aureus, not allowed in the weight of the product, (d)	1.0	Soy beverages, cocktails, chilled and frozen desserts; fermented soy beverages; Soy protein products (tofu); Okara soybean; Yeast baking pressed; Powdered culinary sauces (heat drying); The first and second lunch dishes extrusion technology, not requiring cooking; Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology); Salad of raw vegetables and fruits: without dressing, with dressings (mayonnaise, sauces, etc.). Salad of marinated, pickled, pickled vegetables; Salads and vinaigrettes from boiled

		<p>vegetables and dishes from boiled, fried, stewed vegetables without adding pickled vegetables and salad, with dressings (mayonnaise, sauces, etc.).Jellies fish (flood); Beef, poultry, rabbit, pork, etc. boiled (without dressing and sauce); Boiled fish grilled marinated; 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;soups with milk</p> <p>the same excipients, soups; Egg dishes: boiled eggs, scrambled eggs (melange, egg powder) and with the addition of organic vegetables, meat products and so on, filling with the inclusion of eggs; Dishes of cottage cheese: lazy dumplings, steamed pudding, cheese cheesecakes, casseroles, baked pudding, stuffed with cottage cheese, pies; Fish dishes: fish boiled poached, stewed, roasted, baked, dishes from fish cutlet mass (cutlets, crazy, schnitzels, meatballs with tomato sauce);baked goods, pies; Meat and meat products: meat boiled, fried, stewed, rice, dumplings, belyashi, pancakes, products from minced meat, including baked;Poultry, rabbits, boiled, fried, steamed, baked products from minced poultry, dumplings, cakes, etc .; Garnish: boiled rice, pasta, boiled, mashed potatoes (without dressing), boiled potatoes, fried (without dressing), stewed vegetables (without dressing); Sauces and salad side dishes; Sweet dishes 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 packaged under vacuum; Pizza ready; Hamburgers, cheeseburgers, sandwiches ready</p>
	0.1	<p>Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Baker's yeast dry; Concentrates of dinner dishes that do not require cooking (instant soups);Salad of raw vegetables with eggs, canned</p>

		vegetables, fruits, etc. without refueling and without the addition of pickled vegetables with dressings (mayonnaise, sauces, etc.).Jellies from beef, pork, poultry (flood);Pates of meat and liver; Cold soups: hash, vegetable, meat kvass, kefir, beetroot, botvinya, borscht, cabbage soup green with meat, fish eggs (without sour cream dressing); Creams (citrus, vanilla, chocolate, etc.); Semi-finished frozen pizza
Bacteria of the genus Proteus, are not allowed in the product mass (g)	0.1	Salad of raw vegetables with eggs, canned vegetables, fruits and so on. Etc .; Salad of marinated, pickled, pickled vegetables;Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables; Salads with addition of meat, poultry, fish, smoked, etc. Jellies fish, beef, pork, poultry (flood);Pates of meat and liver; Beef, poultry, rabbit, pork, etc. boiled (without dressing and sauce); Boiled fish, marinated, poached, stewed, roasted, baked; dishes from fish outlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce);baked goods, pies; Cold soups (hash, vegetable, meat kvass, kefir, beetroot, botvinya, borscht, cabbage soup green with meat, fish egg without dressing sour cream); Omelets from eggs (melange, egg powder) and with the addition of organic vegetables, meat products and so on, filling with the inclusion of eggs; Cheesecakes cheese, casseroles, baked pudding, stuffed with cottage cheese, pies; Meat and meat products: meat boiled, fried, stewed, rice, dumplings, belyashi, pancakes, products from minced meat, including baked;Poultry, rabbits, boiled, fried, steamed, baked products from minced poultry, dumplings, cakes, etc .; Garnish without refueling (boiled rice, pasta, boiled, mashed potatoes, boiled potatoes, fried, stewed vegetables); Sauces and salad side dishes; Ready culinary products from meat, poultry, fish in consumer packaging, including packaged under vacuum; Pizza ready
Sulfitredutsiru-guides clostridia are not allowed	1.0	Freeze-dried starter cultures (for production of fermented meat products) Sauces culinary powder (heat drying);Flavor seasoning powder with vegetable

in the product mass, (g)		additives, spices and herbs (heat drying)
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Ready culinary products from meat, poultry, fish in consumer packaging, including vacuum-packed
	0.01	Brees dry food; Soups dry multicomponent, requiring cooking; Bulony-concentrates dry spice, requiring cooking
B.cereus, are not allowed in the product mass, (g)	0.1	Soy beverages, cocktails, chilled and frozen desserts; Fermented soy beverages; Soy protein products (tofu), Okara
	10	Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
	100	Flavor seasoning powder with vegetable additives, spices and herbs (thermal drying); The first and second lunch dishes extrusion technology, not requiring cooking; Porridge concentrates dry noodles
Yeast, are not allowed in the product mass, (g)	1.0	Enzymatic hydrolyzate protein from soybean feedstock
Yeast CFU / g, not more than	10	Based drinks from soybeans (soy fermented beverages) freeze-dried starter cultures (for production of fermented meat, fish, vegetable products) Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
	50	Soy protein products (tofu); Pectin (for children and dietary food) Molasses nizkoosaharennaya; Maltin, maltodextrins; Lactulose concentrate; Glucose-fructose syrup; Glucose granulated with juice additives; Biomass-celled 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); Porridge concentrates dry noodles



	200	Salad of raw vegetables and fruits with dressings (mayonnaise, sauces, etc..) With preservative; Salad of raw vegetables with eggs, canned vegetables, fruits, etc. with dressings (mayonnaise, sauces, etc.) with a preservative; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces, etc.) With a preservative; Salads with addition of meat, poultry, fish, smoked, etc. with dressings (mayonnaise, sauces, etc.) with a preservative
	250	Swellable starch amylopectin, starch extrusion
	500	Dry starch (potato, corn, pea) Kiseli fruit dry; Salad of raw vegetables and fruits with dressings (mayonnaise, sauces, etc.). Salad of raw vegetables with eggs, canned vegetables, fruits, etc. with dressings (mayonnaise, sauces, etc.).Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces, etc.). Salads with addition of meat, poultry, fish, smoked, etc.with dressings (mayonnaise, sauces, etc.).
Yeast and mold (in total) cfu / g, not more than	500	Thickeners and stabilizers based gums (guar, xanthan, etc.).
Mold, are not allowed in the product mass, (g)	1.0	Enzymatic hydrolyzate protein from soybean feedstock
Molds, cfu / g, not more than	10	Sunflower protein concentrate food; Based drinks from soybeans soy protein products (tofu), Okara; Freeze-dried starter cultures (for production of fermented meat, fish, vegetable products);
	50	Dietary fiber bran; meal of vegetables, fruit pomace; Pectin (for children and dietary nutrition); Biomass-celled plants, yeast for industrial processing; Salad of raw vegetables and fruits with dressings (mayonnaise, sauces, etc.). Salad of raw vegetables with eggs, canned vegetables, fruits, etc. with dressings (mayonnaise, sauces, etc.).Salads and

		vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces, etc.). Salads with addition of meat, poultry, fish, smoked, etc.with dressings (mayonnaise, sauces, etc.).
	100	Isolates, concentrates of vegetable proteins, soya flour; Soy protein concentrate, textured soy flour; Edible bran cereal; Pectin (for products of mass consumption); Agar food, agaroid, furtsellyarin, sodium alginate food;Carrageenan; Molasses nizkoosaharennaya; Maltin, maltodextrins;Glucose-fructose syrup; Glucose granulated with juice additives; Yeast baking pressed; Xylitol, sorbitol, mannitol, etc. Sugar alcohols; Powdered culinary sauces (heat drying); Flavor seasoning powder with vegetable additives, spices and herbs (thermal drying); Concentrates of dinner dishes that do not require cooking (instant soups); The first and second lunch dishes extrusion technology, not requiring cooking; Porridge concentrates dry noodles; Dry products for preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
	200	Broth concentrates, dry spice, requiring cooking
	250	Swellable starch amylopectin, starch extrusion
	500	Dry starch (potato, corn, pea); Soups dry multicomponent, requiring cooking; Jelly fruit dry

### 1.9. Biologically active food supplements

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms CFU / g, more	5x10	Plant-based dietary supplements, includingpollen: liquid syrups, elixirs, tinctures, salves and others., BAA - teas (baby dry)
	1x10	BAA on the basis of natural minerals (zeolites et al.), Including mummy; Plant-based dietary supplements, includingpollen: tablet, capsule, powder,

		<p>dietary supplements based on the 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-product; BAA on the basis of raw milk; Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.)</p> <p>- dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates</p>
	5x10	<p>BAA preferably based fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and others. Polysaccharide); Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry concentrates for drinks</p>
	5x10	<p>Plant-based dietary supplements, including pollen: a mixture of dried herbs (teas)</p>
Coliform bacteria (coliforms), not allowed in the weight of the product, (d)	10	<p>BAD - liquid based on pure cultures of probiotic microorganisms concentrated; BAD - liquid based on pure cultures of probiotic microorganisms unconcentrated</p>
	2.0	<p>BAA - dry on the basis of pure cultures of probiotic microorganisms</p>
	1.0	<p>Plant-based dietary supplements, including pollens, liquids such as syrups, elixirs, tinctures, salves, etc. ; BAD - based on the dry pure cultures of microorganisms with the addition of amino acids, trace elements, mono-, di- and oligosaccharides, etc.)</p>
	0.1	<p>BAA preferably based fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and others. Polysaccharide); Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry concentrates for drinks; BAA on the basis of natural minerals</p>

		(zeolites et al.), Including mummy; Plant-based dietary supplements, including pollen: tablet, capsule, powder; Plant-based dietary supplements, including pollen: tablet, capsule, powder with the addition of microorganisms - probiotics, supplements, teas (baby dry); Supplements based on the 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-product; BAA on the basis of raw milk; Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
	0.01	Plant-based dietary supplements, including pollen: a mixture of dried herbs (teas)
E.coli, are not allowed in the product mass, (g)	5.0	BAD - based on the dry pure cultures of microorganisms with the addition of amino acids, trace elements, mono-, di- and oligosaccharides, etc.)
	1.0	BAA preferably based fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and others. Polysaccharide); Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry concentrates for drinks; Plant-based dietary supplements, including pollen: tablet, capsule, powder with and without the addition of microorganisms - probiotics, supplements, teas (baby dry); Supplements based on the 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-product; BAA on the basis of raw milk; Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - dry; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts

		and their lysates
	0.1	Plant-based dietary supplements, including pollen: a mixture of dried herbs (teas)
S.aureus, not allowed in the weight of the product, (d)	10	BAD - liquid based on pure cultures of probiotic microorganisms concentrated; BAD - liquid based on pure cultures of probiotic microorganisms unconcentrated
	2.0	BAA - dry on the basis of pure cultures of probiotic microorganisms
	1.0	BAA on the basis of natural minerals (zeolites et al.), Including mummy; Plant-based dietary supplements, including pollen: tablet, capsule, powder with and without the addition of microorganisms - probiotics, supplements, teas (baby dry); dietary supplements based on the 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-product; BAA on the basis of raw milk; Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - dry; BAD - based on the dry pure cultures of microorganisms with the addition of amino acids, trace elements, mono-, di- and oligosaccharides, etc.)
Molds, CFU / g, not more than	10	BAA - dry on the basis of pure cultures of probiotic micro-organisms; BAD - liquid based on pure cultures of probiotic microorganisms concentrated (together with yeast); BAD - liquid based on pure cultures of probiotic microorganisms in concentrated (together with yeast)
	50	Plant-based dietary supplements, including pollen: liquid syrups, elixirs, tinctures, salves and others., BAA-teas (baby dry); BAA - dry on the basis of pure cultures of

		microorganisms with the addition of amino acids, trace elements, mono-, di- and oligosaccharides, etc.); BAA on the basis of yeasts and their lysates
	100	BAA preferably based fiber (cellulose gum, pectin, gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and others. Polysaccharides) (together with the yeast); Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry beverage concentrates (total yeast); BAA on the basis of natural minerals (zeolites et al.), Including mummy (together with yeast); Plant-based dietary supplements, including pollen: tablet, capsule, powder with and without the addition of microorganisms - probiotics; BAA on the basis of unicellular algae (spirulina, chlorella, and others.)
	200	Dietary supplements based on bee products (royal jelly, propolis, etc.). - Dry (together with yeast); Supplements based on vegetable marine organisms (algae, etc.) - Dry (together with yeast)
	10	Plant-based dietary supplements, including pollen: a mixture of dried herbs (teas)
Yeast CFU / g, more	10	BAA - dry on the basis of pure cultures of probiotic micro-organisms; BAA on the basis of yeasts and their lysates
	50	Plant-based dietary supplements, including pollen: liquid syrups, elixirs, tinctures, salves and others., BAA - teas (baby dry);BAD - based on the dry pure cultures of microorganisms with the addition of amino acids, trace elements, mono-, di- and oligosaccharides, etc.)
	100	Plant-based dietary supplements, including pollen: tablet, capsule, powder with and without the addition of microorganisms - probiotics; Plant-based dietary supplements, including pollen: a mixture of dried herbs (teas); BAA on the basis of unicellular algae (spirulina, chlorella, and others.)
Living cells producer, are not allowed in the product mass, (g)	0.1	BAA on the basis of yeasts and their lysates

B.cereus, are not allowed in the product mass, (g)	2x10	BAA on the basis of natural minerals (zeolites et al.), Including mummy; Plant-based dietary supplements, including pollen: tablet, capsule, powder; Plant-based dietary supplements, including pollen: liquid syrups, elixirs, tinctures, salves and others., BAA - teas (baby dry)
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### 1.10. Foods for pregnant and lactating women

Indicators	Permissible levels	Notes
Number of mesophilic aerobic and facultative anaerobic microorganisms, Cfu / g, more	5x10	Instant herbal teas (plant-based)
	2,5h10	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product)
	5x10	Kashi in dairy and cereal-based (instant noodles)
Bacteria group Escherichia coli (coliforms) are not allowed in the product mass, (g)	3.0	Milk-based and soy protein isolate: liquid dairy products and fermented soy-based
	1.0	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product); Instant herbal teas
	0.1	Kashi in dairy and cereal-based (instant noodles)
E.coli, are not allowed in the product mass, (g)	10	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product)
S.aureus, not allowed in the weight of the product, (d)	10	Milk-based and soy protein isolate: liquid dairy products and fermented soy-based
	1.0	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product)
Molds, cfu / g, more	10	Milk-based and soy protein isolate: liquid dairy products and fermented soy-based
	50	Instant herbal teas

	100	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product)
	200	Kashi in dairy and cereal-based (instant noodles)
Yeast CFU / g, not more than	10	Milk-based and soy protein isolate: liquid dairy products and fermented soy-based
	50	Milk-based and soy protein isolate instantons dry preparation (ready-to-use product); Instant herbal teas (plant-based)
	100	Kashi in dairy and cereal-based (instant noodles)
B.cereus, are not allowed in the volume of the product (cm )	1.0	Milk-based and soy protein isolate: liquid dairy products and fermented soy-based
B.cereus, CFU / g, more	100	Instant herbal teas (plant-based)
	2x10	Milk-based and soy protein isolate: instantons cooking dry food (ready-to-use product)

### 1.11. Specialized food products for baby food for infants produced (manufactures) on dairy kitchens

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms, CFU / g	1x10	Milk mixture adapted sterilized milk and cream sterilized non-aseptic filling, cheese calcined made on dairy kitchens
	2x10	Scalded sausage meat-based (1.5 life years and older)
	5x10	Mixture recovered pasteurized milk produced on kitchens
	1x10	Kashi milk ready made on dairy kitchens
	1x10	Dry milk-free instant porridges (instant noodles), soluble cookies



	5x10	Infusions (rosehip, black currant, etc.) made with milk kitchens; Baby herbal drink (herbal tea)
	5x10	Flour and cereals requiring cooking
Bacteria group coliform bacteria (coliforms) are not allowed in the product mass, g (Cm )	0.1	Flour and cereals requiring cooking
	0.3	Cottage cheese, cheese products, products based on cottage cheese, acidophilic paste, low-lactose protein paste made with milk kitchens
	1.0	Dry cereals - milk-free instant (instant noodles); Soluble biscuits; Scalded sausage meat-based; Baby herbal drink (herbal tea); Curd calcined, cereal milk ready, infusions (rosehip, black currant, etc.) made with milk kitchens
	3.0	Dairy products, non-aseptic filling made with milk kitchens
	10	Milk mixture adapted sterilized milk and cream sterilized non-aseptic filling mixture and recovered pasteurized, leaven (liquid) produced on dairy kitchens
E.coli not allowed in the product mass, g (cm )	10	Milk mixture adapted sterilized milk and cream sterilized non-aseptic filling mixture recovered pasteurized dairy products, non-aseptic filling, infusions (rosehip, black currant, etc.), liquid sourdough made with milk kitchens
S.aureus not allowed in the product mass, g (cm )	10	Milk mixture adapted sterilized milk and cream sterilized non-aseptic filling mixture recovered pasteurized dairy products, non-aseptic filling, infusions (rosehip, black currant, etc.), the leaven (liquid) produced on dairy kitchens
	1.0	Cottage cheese, cheese products, acidophilic paste, low-lactose protein paste, curd calcined, milk porridge ready made on dairy kitchens
Molds, cfu / g	50	Baby herbal drink (herbal tea)
	100	Dry milk-free instant porridges (instant noodles),
	200	Flour and cereals requiring cooking
Yeast CFU / g	50	Flour and cereals, oatmeal, dry milk-free instant (instant noodles); Baby herbal

		drink (herbal tea)
	100	Flour and cereals requiring cooking porridge dry milk-free instant, requiring cooking
B.cereus, CFU / g	At 1.0g not allowed	Scalded sausage meat-based (1.5 life years and older)
	20	Recovered pasteurized mixture made with milk kitchens.
	100	Baby herbal drink (herbal tea)
	2x10	Dry cereals - milk-free instant (instant noodles)

### 1.12. Specialized food products for child nutrition for preschool and school-age

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms CFU / g (cm ), no more	1x10	Meats; spreads, culinary products from meat, bakery products, biscuits, crackers;Semi-finished products from fish and non-fish species - structured products ("crab sticks" and others.)
	2,5h10	Gingerbread without toppings
	5x10	Cupcakes with icing sugar, glazed, with nuts, candied fruits, impregnated fruit, rum;Muffins and rolls in a sealed package;Wafers without filling with fruit fillings, fondant, fat; Gingerbread with filling
	1x10	Biscuit rolls stuffed with fruit, with candied fruit, poppy seeds, nuts; Sugar cookies with chocolate icing, butter cookies with cream layer, filling; Culinary products from fish and non-fish species with terimicheskoy processing of fish and minced products, baked, boiled, including Frozen; without heat treatment: salads, fish and seafood without refueling
	2x10	Semi-finished products from fish and non-fish species - frozen ready-dining fish dishes, including vacuum-packed
	5x10	Pasta noodles with additives for dairy and vegetable-based; Biscuit rolls stuffed

		with creamy, fat; Wafers with nut-praline filling, coated with chocolate; Semi-finished products from fish and non-fish species
	1 x10	Natural raw meat products
	5x10	Chopped raw meat products
Bacteria group Escherichia coli (coliforms), not allowed in the weight of the product, (d)	1.0	Sausages, pates, culinary products from meat, bakery, biscuit rolls stuffed with fruit, with candied fruit, poppy seeds, nuts, gingerbread, gingerbread, biscuits, crackers, Culinary products from fish and non-fish species with thermal treatment: fish and minced products baked, boiled, including Frozen; Culinary products from fish and non-fish species without heat treatment: salads, fish and seafood without refueling, structured products ("crab sticks" and others.)
	0.1	Pasta noodles with vegetable-based additives; Cupcakes with icing sugar, glazed, with nuts, candied fruits, impregnated fruit, rum; Muffins and rolls in a sealed package; Wafers without filling with fruit fillings, fondant, fat; Gingerbread with filling; Sugar cookies with chocolate icing, butter cookies with cream layer, filling; Frozen ready-dining fish dishes, including vacuum-packed
	0.01	Pasta noodles with added milk-based; Biscuit rolls stuffed with creamy, fat; Wafers with nut-praline filling, coated with chocolate; Semi-finished products from fish and non-fish species
	0,001	Raw meat products
E.coli, are not allowed in the product mass, (g)	1.0	Sausages with shelf-life of more than 5 days; pates and culinary products from meat with shelf-life of more than 72 hours
S.aureus, not allowed in the weight of the product, (d)	1.0	Delicatessen, bakery, biscuit rolls stuffed with fruit, with candied fruit, poppy seeds, nuts; Culinary products from fish and non-fish species with thermal treatment: fish and minced products, baked, boiled, including Frozen; Culinary products from fish and non-fish species without heat treatment: salads, fish and seafood without refueling, structured products ("crab sticks" and others.)

	0.1	Raw meat products, pasta and noodles with the addition of milk-based; Biscuit rolls stuffed with creamy, fat; Muffins and rolls in a sealed package, biscuits with creamy layer, filling; Frozen ready-dining fish dishes, including vacuum-packed
	0.01	Semi-finished products from fish and non-fish species
Bacteria of the genus Proteus, are not allowed in the product mass, (g)	0.1	Culinary products from fish and non-fish species without heat treatment: salads, fish and seafood without refueling
Sulfitredutsiru- guides clostridia, not allowed in the weight of the product, (d)	1.0	Culinary products from fish and non-fish species with thermal treatment: fish and minced products, baked, boiled, including frozen, vacuum-packed, structured products ("crab sticks" and others.)
	0.1	Sausages, pates, culinary products from meat, fish and semi-finished products from non-fish species; frozen ready-dining fish dishes, including vacuum-packed
	0.01	Semi-finished products from fish and non-fish species, packed under vacuum
V.parahaemoliticus CFU / g, more	100	Semi-finished products of sea fish
Bacteria of the genus Enterococcus, CFU / g max	1x10	Frozen prepared fish dishes from the lunch portion pieces, including vacuum-packed
	2x10	Semi-finished products from fish and non-fish species - structured products minced
Molds, cfu / g, more	50	Bakery, cupcakes with icing sugar; muffins and rolls in a sealed package; gingerbreads
	100	Sausages, pates, culinary products from meat; Biscuit rolls stuffed with creamy, fat, fruit, with candied fruit, poppy seeds, nuts; Glazed muffins with nuts, candied fruits, impregnated fruit, rum; Wafers without filling with fruit fillings, fondant, fat, with a walnut-praline filling, coated with chocolate; Sugar cookies with chocolate icing, butter cookies with cream layer, filling; Biscuits, crackers
	250	Raw meat products in breadcrumbs

Yeast CFU / g (cm ), not more than	50	Biscuit rolls stuffed with fruit, with candied fruit, poppy seeds, nuts; Cupcakes with icing sugar, glazed, with nuts, candied fruits, impregnated fruit, rum; Muffins and rolls in a sealed package; Wafers without filling with fruit fillings, fondant, fat, with a walnut-praline filling, coated with chocolate;Gingerbread; Sugar cookies with chocolate icing, butter cookies with cream layer, filling
	100	Sausages, pates, culinary products from meat
Yeast and mold in the amount, CFU / g, not more than	100	Pasta noodles with vegetable-based additives; Culinary products from fish and non-fish species with thermal treatment: fish and minced products, baked, boiled, including Frozen

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

Indicators	Permissible levels	Notes
The number of mesophilic aerobic and facultative anaerobic microorganisms, Cfu / g, more	2x10	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 infants recovered at 37-50 ° C
	3x10	Low-protein products (starches, cereals and pasta); Products for premature and (or) LBW infants recovered at 70-85 ° C
	1x10	Freeze-dried meat-based products for children up to 2 years
	1,5x10	Freeze-dried meat-based products for children over 2 years
	2,5h10	Low-lactose and lactose-free products, dry milk high-protein foods
Coliform bacteria (coliforms), not allowed in the weight of the product, (d)	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 infants

	0.3	Dry milk high-protein foods; Dehydrated products based on dairy (cheese, etc.).
E.coli, are not allowed in the product mass, (g)	10	Products for premature and (or) LBW infants
S.aureus, not allowed in weight of the product, (d)	10	Products for premature and (or) LBW infants
	1.0	Low-lactose and lactose-free products; Dry milk high-protein foods; 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 (cheese, etc.).
	0.1	Low-protein products (starches, cereals and pasta)
Sulfitredutsiru- guides clostridia, not allowed in the weight of the product, (d)	0.1	Freeze-dried meat-based products
Molds, cfu / g, more	10	Low-protein products (starches, cereals and pasta); Products on the basis of the full or partial hydrolysates of protein; or a phenylalanine-free products with low content
	50	Products based on soy protein isolate; Products for premature and (or) LBW infants
	100	Low-lactose and lactose-free products; Dry milk high-protein foods; Dehydrated products based on dairy (cheese, etc.).
Yeast CFU / g, more	10	Products based on soy protein isolate; Products for premature and (or) LBW infants
	50	Low-lactose and lactose-free products; Dry milk high-protein foods; 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 (cheese, etc.).
	100	Freeze-dried meat-based products for children over 2 years
B.cereus, CFU / g, not more than	100	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

		for children up to 2 years; Products for premature and (or) LBW infants
	2x10	Low-lactose and lactose-free products; Freeze-dried meat-based products for children over 2 years

#### 1.14.Osnovnye kinds of food (food) raw materials and components used in the (production) production of specialized food products for baby food

Indicators	Permissible levels	Note
The Amount mesophilic aerobic and facultative anaerobic microorganisms CFU / g, max	10	The meat of slaughtered animals pair
	1x10	Corn oil refined deodorized; Soybean oil; Fat bird melted; Vitamin premix
	2,5x10	Aspartame
	5x10	Sunflower oil refined, deodorized
	1x10	The meat of slaughtered animals chilled; Sugar, milk sugar, refined; Milk sugar refined; Concentrate lactose
	5x10	Corn syrup; Corn syrup solids, obtained on imports; Lactulose concentrate; Isolated soy protein
	1x10	Milk whey protein concentrate obtained by electro dialysis, ultrafiltration and electro dialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Kazetsit dry, rice flour, buckwheat, oat, rye treated; Semolina; Oatmeal Oatmeal; Frozen meat of slaughtered animals; Butter the top grade; Malt extract for baby food; Corn starch premium; Nizkoosaharennaya molasses, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Potato starch premium; Lactose food; Mineral premix; Pectin
	1,5x10	Nonfat dry milk component for dry baby food; Dry milk component with malt

		extract (for liquid baby food)
	2,5h10	Milk powder with a mass fraction of 25% fat, skimmed; Dry carbohydrate-protein module of cheese whey; Dry carbohydrate-protein modules of cheese whey; Dry milk component with carbohydrate-protein concentrate for liquid baby food; Nonfat dry milk component without chemical treatment for dry baby food; Unprocessed cereals; Blood dry food
	5x10	Cereal flour untreated; Raw fish, chilled, frostbitten, frozen
	1x10	Raw cow's milk (the highest grade); The meat of slaughtered animals frozen in blocks and pieces; Bird chilled; meat chickens, broiler chickens chilled
	2x10	Boneless meat lump, lump on the bones, including legs and breasts; Chilled poultry offal
	5x10	Raw cow's milk (first grade)
Somatic cell content of 1 cm (d) not more than	2x10	Raw cow's milk (the highest grade)
	1x10	Raw cow's milk (first grade)
Bacteria group coliform bacteria (coliforms), not allowed in the product mass, (g, cm )	3.0	Concentrate parakazeinovy
	1.0	Milk powder with a mass fraction of 25% fat, skimmed, milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module of cheese whey; Dry carbohydrate-protein modules of cheese whey; Kazetsit dry; Dry milk component with carbohydrate-protein concentrate for liquid baby food; Nonfat dry milk component without chemical treatment for dry baby food; Unprocessed cereals and oatmeal; Cereal flour treated; The meat of slaughtered animals pair; blood dry food, Vegetable oil, refined, deodorized; Fat bird melted; Sugar, milk sugar, refined; Corn syrup; Malt



		extract for baby food;Corn starch premium; Aspartame; Corn syrup solids, obtained on imports;Nizkoosaharennaya molasses, powdered;Carbohydrate component obtained by enzymatic hydrolysis of starch; Potato starch premium; Milk sugar refined;Lactose food; Concentrate lactose;Lactulose concentrate; Vitamin premix;Mineral premix
	0.3	Nonfat dry milk component for dry baby food
	0.1	Dry milk component with malt extract;Cereal flour raw, chilled meat of slaughtered animals, Butter highest grade, isolated soy protein; Pectin
	0.01	Frozen meat of slaughtered animals; Raw fish, chilled, frostbitten, frozen
	0,001	The meat of slaughtered animals frozen in blocks and pieces
S.aureus, not allowed in the product mass (g, cm )	1.0	Milk powder with a mass fraction of 25% fat, skimmed, milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module of cheese whey; Dry carbohydrate-protein modules of cheese whey; Concentrate parakazeinovy;Kazetsit dry; Nonfat dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food); Dry milk component with carbohydrate-protein concentrate for liquid baby food; Nonfat dry milk component without chemical treatment for dry baby food; Cereal flour treated;Semolina; Oatmeal Oatmeal; blood dry food Vegetable oil, refined, deodorized, Butter highest grade; Fat bird melted; Corn syrup, including nizkoosaharennaya, powdered;Lactose food; Lactulose concentrate, vitamins and mineral premixes; Isolated soy protein
	0.01	Raw fish, chilled, frostbitten, frozen
Yeasts are not allowed in the product mass, (g)	1.0	Vegetable oil, refined, deodorized; Vitamin premix
Yeast CFU / g, more	10	Milk powder with a mass fraction of 25% fat, skimmed, milk whey protein concentrate obtained by electrodialysis, ultrafiltration and

		electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module of cheese whey; Dry carbohydrate-protein modules of cheese whey; Kazetsit dry; Nonfat dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food), cereal flour treated; Oatmeal Oatmeal; Sugar, milk sugar, refined, corn starch premium; Corn syrup solids, obtained on imports; Potato starch premium
	50	Concentrate parakazeinovy; Dry milk component with carbohydrate-protein concentrate for liquid baby food; Nonfat dry milk component without chemical treatment for dry baby food, Semolina, malt extract for baby food; Molasses including nizkoosaharennaya, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Lactulose concentrate; Mineral premix
	100	Cereals cereal raw; Cereal flour untreated; Pectin
Molds, cfu / g (cm ) max	10	Sugar, milk sugar, refined; Milk sugar, refined
	20	Corn oil refined deodorized; Soybean oil refined deodorized; Vitamin premix
	50	Milk whey protein concentrate obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Milk protein concentrate; Dry carbohydrate-protein module of cheese whey; Dry carbohydrate-protein modules of cheese whey; Concentrate parakazeinovy: Kazetsit dry; Nonfat dry milk component for dry baby food; Dry milk component with malt extract (for liquid baby food); Dry milk component with carbohydrate-protein concentrate for liquid baby food; Nonfat dry milk component without chemical treatment for dry baby food; Cereal flour treated; Semolina; Oatmeal oatmeal, malt extract for baby food; Corn starch premium; Corn syrup, including dry; Potato starch premium; Mineral premix
	100	Milk powder with a mass fraction of 25% fat, skimmed; Cereals cereals unprocessed; Vegetable oil, refined, deodorized,

	Butter highest grade; Nizkoosaharennaya syrup, powdered; Carbohydrate component obtained by enzymatic hydrolysis of starch; Lactose food; Concentrate lactose; Lactulose concentrate; Pectin
200	Flour, rice, buckwheat, oats, rye, undressed

## 2. Microbiological safety of canned foods

Groups canned	Requirements for industrial sterility		Notes
	Groups of microorganisms detected in canned foods	Criteria for evaluation	
Complete canned groups "A" and "B"	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms groups and B.cereus B.polymyxa	Not allowed in 1 g (cm ) Product	Canned sterilized with cereal, vegetable side dishes, offal, including pashtetnye (all types of slaughter and game animals); poultry meat and cereal, including pashtetnye and minced;
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	Not more than 11 cells per 1 g (cm ) of the product	Canned fish, fish liver and non-fish species in glass, aluminum and tin containers, Canned vegetables, having a pH of 4.2 and above,
	Mesophilic clostridia C. botulinum and (or) C. perfringens	Not allowed in 1 g (cm ) Product	Canned apricots, peaches, pears and above pH 3.8, prepared without adding acids except juice
	Mesophilic Clostridium (C. botulinum and addition (or) C. perfringens)	Not more than 1 cell per 1 g (cm ) of the product	production of fruits; Canned mushrooms from natural fungi; unconcentrated
	Nesporobrazu- guides microorganisms, including lactic acid and (or) mold	Not allowed in 1 g (cm ) Product	tomato (whole) with a solids content of less than 12%, except for

	mushrooms and (or) yeast		juice products from vegetables;Based drinks soybeans aseptic filling; BAA plant-based liquid aseptic filling
	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Are not allowed in 1 g (cm ) of the product at the storage temperature above 20 ° C	
Complete canned groups "A" and "B" for children and dietary	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms groups and B.cereus B.polymyxa	Not allowed in 1 g (cm ) Product	Canned sterilized: beef, pork, horse, etc., natural, with cereal, vegetable side dishes, offal, including pashtetnye (all types of slaughter and game animals); poultry and cereal, includingpashtetnye and minced, canned fish, fish liver and non-fish species in glass, aluminum and tin containers; Canned vegetables, having a pH of 4.2 and above, Canned apricots, peaches, pears with pH 3.8 and above prepared without the addition of acids, except for juice products from fruits, canned mushroom natural mushrooms;unconcentrated tomato (whole) with a solids content of less than 12%, except for juice products from vegetables,beverages based on soya beans aseptic filling; BAA plant-based liquid aseptic filling
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	Not more than 11 cells per 1 g (cm ) of the product	
	Mesophilic clostridia	Not permitted (10 g cm ) of the product	
	Nesporobrazu-guides microorganisms, including lactic acid and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ) Product	
	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Not allowed in 1 g (cm ) Product	
Complete	Blowing spore-forming mesophilic	Not allowed in 1 g (cm )	Canned vegetables, having a pH of 3.7-4.2,

canned Group "B"	aerobic and facultative anaerobic microorganisms of Group B. polymyxa	Product	except for juice products from fruits and (or) vegetables, Canned mushrooms pickled mushrooms
	Blowing spore-forming mesophilic aerobic and facultative anaerobic microorganisms	not more than 90 CFU per 1 g (cm ) of the product	
	Mesophilic clostridia C. botulinum and (or) C. perfringens	Not allowed in 1 g (cm ) Product	
	Mesophilic Clostridium (C. botulinum and addition (or) C. perfringens)	Not more than 1 cell per 1 g (cm ) of the product	
	Non-sporeforming guides microorganisms and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ) Product	
Complete canned food group "G"	Non-sporeforming guides microorganisms and (or) mold mushrooms and (or) yeast	Not allowed in 1 g (cm ) Product	Canned vegetables (pH below 3.7), fruit and fruit pasteurized, canned food for catering with sorbic acid and a pH below 4.0;canned apricots, peaches and pears with pH below 3.8, except for juice products from fruits and (or) vegetables; jams, preserves, jam, jams, fruits and berries, mashed with sugar, and others. fruit concentrates with sugar, sterilized.
Semi-canned group "D"	The number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	No more than 2 x 10 <sup>6</sup> CFU / g	Canned pasteurized: beef and pork, ham and chopped amateur, poultry meat;  Polukonservy pasteurized fish in a glass container
	Coliform bacteria (coliforms)	Not allowed in 1 g of the product	

B. cereus	Not allowed in 1 g of the product
Sulfite-guides clostridia	Are not allowed in 0.1 g of product; for fish Floor canned 1.0 g of the product *
S. aureus and others. Koagulazopositive staphylococci	Not allowed in 1 g of the product

### Appendix 3. Gienicheskie safety requirements for food products

Annex 3  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

#### Hygienic requirements for the safety of food products

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

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		

- Lead	0.5	Meat, meat and meat-containing products, poultry products from it, Canned meat, bird; Egg white (albumin) dry
	0.6	By-products of slaughter animals, pork skin, blood, food, and their products, canned offal, including pashtetnye
	1.0	Kidney; Meat products using kidneys; Canned Meat, poultry meat, offal (including pashtetnye), cereal (in prefabricated tin tare)
	0.3	Eggs and liquid egg products (melange, egg, egg yolk)
	3.0	Dry egg products (egg powder, egg yolk)
- Arsenic	0.1	Meat, meat and meat-containing products, meat, poultry, products from it, Canned meat, bird; Eggs and liquid egg products (melange, egg, egg yolk)
	0.2	Egg white (albumin) dry
	0.6	Dry egg products (egg powder, egg yolk)
	1.0	By-products of slaughter animals, pork skin, blood, food, and their products, canned bird pashtetnye; Canned offal, including pashtetnye
- Cadmium	0.05	Meat, meat and meat-containing products, meat, poultry, products from it, Canned meat, bird; Egg white (albumin) dry
	0.1	Canned meat, poultry, cereal in prefabricated tin container; Dry egg products
	0.01	Eggs and liquid egg products (melange, egg, egg yolk)
	0.3	By-products of slaughter animals, pork skin, blood, food, and their products, canned food from byproducts (including pashtetnye), Canned cereal.
	0.6	Canned-products with the addition of the kidney, including pashtetnye
	1.0	Kidney; Meat products with renal
- Mercury	0.03	Meat, meat and meat-containing products, poultry and its products, Canned meat, bird. Egg white (albumin) dry
	0.02	Eggs and liquid egg products
	0.1	By-products of slaughter animals, pork skin, blood, food, and their products, canned offal, including pashtetnye; Dry egg products

	0.2	Kidney; Meat products using kidneys; Canned-products with the addition of the kidney, including pashtetnye
- Tin	200.0	Canned meat, poultry meat, offal, cereal in prefabricated tin tare
- Chrome	0.5	Canned meat, poultry meat, offal, cereal containers in chrome
Pesticides		
- HCH (isomers)	0.1	Meat, meat and meat-containing products, poultry meat; offal of slaughtered animals and poultry; Eggs, egg products; Pork skin, blood, food, and their products, canned meat, offal, cereal
- DDT and its metabolites	0.1	Meat, meat and meat-containing products, poultry meat; offal of slaughtered animals and poultry; Eggs, egg products; Pork skin, blood, food, and their products, canned meat, offal, cereal
Benzo (a) pyrene	0,001	Smoked meat, meat-containing and bird products
Nitrates	200.0	Canned cereal with vegetables, canned bird cereal
Nitrosamines (NDMA and nitrosodiethylamine)	0,002	Canned meat, poultry with the addition of sodium nitrite; Canned offal, including pashtetnye
	0,004	Smoked meat, meat-containing and bird products
Dioxins	0.000003 (calculated on fat)	Canned meat (beef, lamb, and their products); Eggs and products thereof
	0.000001 (calculated on fat)	Canned meat (pork and products from it)
	0,000006 (calculated on fat)	Liver and products therefrom; Canned liver
	0.000002	Poultry and poultry products from it



Note: For dry products, including meat and poultry freeze-drying and heat, egg dry product content of toxic components, antibiotics, pesticides, dioxins, based on the starting material, taking into account the content of dry solids in the final product

## 2. Milk and milk products

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	0.1	Raw milk, raw skim milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, cream, dairy component products based on them; Oil, paste made from cow's milk butter, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based; Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kisloslivochnogo, cheeses (for liquid, including frozen) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.1	Dairy products, dry milk constituents, sublimated (in terms of reduced product)
	0.3	Cottage cheese and products based on it, cheese products, dairy component products based on them; Albumin and milk-based products, dairy products pasty protein, including heat-treated after fermentation; Milk processing products, concentrated, condensed, canned milk, dairy component, milk-containing; Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein

		hydrolysates; Butter, butter paste from cow's milk, milk fat with cocoa products; Creamy vegetable spread, cream-vegetable melted mixture with the addition of cocoa products; The nutrient medium dry milk-based culture starter and probiotic microflora) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.5	Cheese and cheese products, cheese pastes, sauces
	1.0	Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kisloslivochnogo, cheese (dry)
	10.0	Milk coagulating enzyme preparations
- Arsenic	0.05	Raw milk, raw skim 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 milk-based; Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kisloslivochnogo, cheeses (for liquid, including frozen) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.05	Dairy products, dry milk constituents, sublimated (in terms of reduced product)
	0.1	Oil, paste made from cow's milk butter, milk fat; Creamy vegetable spread, cream-vegetable melted mixture) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of		

dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.15	Milk processing products, concentrated, condensed; Canned milk, dairy component, milk-
	0.2	Cottage cheese and products based on it, curd products; Albumin and milk-based products; Products pasty dairy proteins, including heat-treated after fermentation; sourdough, starter and probiotic microorganisms for the production of dairy products, oils kislolivochnogo, cheese (dry)
	0.3	Cheese and cheese products, cheese pastes, sauces *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	1.0	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; The nutrient medium dry milk-based culture starter and probiotic microflora
	3.0	Milk coagulating enzyme preparations
- Cadmium	0.03	Raw milk, raw skim milk, raw cream; Drinking milk and drinking cream, buttermilk, whey, milk drinks, dairy products, cream, dairy component products based on them; Oil, paste made from cow's milk butter, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based; Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kislolivochnogo, cheeses (for liquid, including frozen) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.03	Dairy products, dry milk constituents, sublimated (in terms of reduced product)

	0.1	Cottage cheese and products based on it, curd products, albumin and milk-based products; Products pasty dairy proteins, including heat-treated after fermentation; Milk processing products, concentrated, condensed; Canned milk, dairy component, milk-) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	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's 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, oils kisloslivochnogo, cheese (dry); The nutrient medium dry milk-based culture starter and probiotic microflora) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- 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 based on them; all types of ice cream from milk and milk-based; Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kisloslivochnogo, cheeses (for liquid, including frozen); Dairy products, dry milk constituents, sublimated, (in terms of reduced product) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of		

dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0,015	Milk processing products, concentrated, condensed; canned milk, milk components and milk-*
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.02	Cottage cheese and products based on it, curd products; Albumin and milk-based products, dairy products pasty protein, including heat-treated after fermentation *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	0.03	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and cheese products, cheese pastes, sauces; Oil, paste made from cow's milk butter, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; Sourdough, starter and probiotic microorganisms for the production of dairy products, oils kisloslivochnogo, cheese (dry); The nutrient medium dry milk-based culture starter and probiotic microflora *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- Copper	0.4	Oil, paste made from cow's milk butter, milk fat (for redundant products); Creamy vegetable spread, cream-vegetable melted mixture (for redundant products) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of		

toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- Iron	1.5	Butter, butter paste from cow's milk, milk fat (reserved for products), cream-vegetable spread, cream-vegetable melted mixture (for redundant products) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- Nickel	0.7	Creamy vegetable spread, cream-vegetable melted mixture (for products with hydrogenated fat) *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- Tin	200.0	Milk processing products canned in prefabricated tin tare
- Chrome	0.5	Milk processing products, canned chrome container
Benzo (a) pyrene	0,001	For smoked cheese and cheese products, cheese pastes, sauces
Pesticides		
- HCH ( isomers)	0.05	Raw milk, raw skim milk; Drinking milk, buttermilk, whey, milk drinks, liquid milk products, dairy component-based products, including products, heat-treated after fermentation *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		

	1.25 (based on fat)	Cream, drinking cream, sour cream; Cottage cheese and products based on it, 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 milk, sterilized, canned milk and milk components canned; Dairy products, dry milk constituents, sublimated (in terms of reduced product); Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and processed cheese products, serum albumin, dry, cheese pastes, sauces; Oil, paste made from cow's milk butter, milk fat; creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based; The nutrient medium dry milk-based culture starter and probiotic microflora *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
- DDT and its metabolites	0.05	Raw milk, raw skim milk; Drinking milk and buttermilk, whey, milk drinks, liquid milk products, dairy component-based products, including food, heat-treated after fermentation *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
	1.0 (calculated on fat)	Cream, drinking cream, sour cream; Cottage cheese and products based on it, 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 milk, sterilized, canned milk and milk components canned; Dairy products, dry milk constituents, sublimated (in terms of reduced product); Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates; Cheese and processed cheese products, serum albumin, dry, cheese pastes, sauces; Oil, paste made from cow's milk butter, milk fat; Creamy vegetable spread, cream-vegetable melted mixture; All types of ice cream from milk and milk-based; culture medium dry milk-based culture starter and probiotic microflora *
* Milk and milk-containing composite products containing non-milk components for more than 35 percent: the requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established based on the content and ratio of dairy and non-dairy ingredients, types and levels of in these potentially dangerous substances.		
Mycotoxins		
- Aflatoxin M	0.0005	Milk and milk processing;
Aflatoxin B	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
Dioxins	0.000003 (based on fat)	Milk and dairy products
Melamine	not acceptable (<1.0 mg / kg)	Raw milk, raw skim milk, raw cream; Milk processing products (except butter, butter paste from cow's milk, milk fat, cream-vegetable spread and cream-vegetable melted mixture) for dry and freeze-dried milk processing products (in terms of reduced product);
Peroxide value	10 mmol of active	Creamy vegetable spread, cream-vegetable melted mixture



	oxygen / kg fat	
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### 3. Fish, non-fish species and products produced from them

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	1.0	All kinds of fish products (except tuna species, swordfish, beluga) and the meat of marine mammals, including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	2.0	Tuna, swordfish, beluga - all kinds of products, including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	10.0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles
	0.5	Algae and sea grass
- Arsenic	1.0 Freshwater 5.0 Marine	All kinds of fish products (except for eggs, milk, fish oil) and meat of marine mammals, including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	1.0	And roes of fish and their products; Analogues of caviar; Fish oil
	5.0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles; Algae and sea grass
- Cadmium	0.2	All kinds of fish products and marine mammals (except for eggs, milk and

		cookies), including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	1.0	And roes of fish and their products; Analogues of caviar; Algae and sea grass
	0.7	Fish liver and products therefrom
	2.0	Molluscs, crustaceans and other invertebrates, amphibians, reptiles
- Mercury	0.3 freshwater non-predatory 0.6 freshwater predatory sea 0.5	All kinds of fish products (except tuna species, swordfish, beluga caviar and products, milk, liver, fish oil) and meat of marine mammals, including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	1.0	Tuna, swordfish, beluga - all kinds of products (except for eggs, milk, liver, fish oil), including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	0.5	Fish liver and products therefrom
	0.3	Fish oil
	0.2	And roes of fish and their products; analogs caviar; Molluscs, crustaceans and other invertebrates, amphibians, reptiles
	0.1	Algae and sea grass
- Tin	200	Canned and preserved fish, fish liver and products from it in prefabricated tin tare
- Chrome	0.5	Canned and preserved fish, fish liver and products from it in chrome container
Histamine	100.0	Tuna, mackerel, salmon, herring - all kinds of products, including dried products

In terms of initial product subject to dry substances in it, and the final product.		
Nitrosamines (NDMA amount and nitrosodiethylamine)	0,003	All kinds of fish products and marine mammals including dried products
In terms of initial product subject to dry substances in it, and the final product.		
Dioxins	0.000004	All kinds of fish products and marine mammals including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	0.000002 (in terms of fat)	Fish oil
In terms of initial product subject to dry substances in it, and the final product.		
Pesticides		
HCH (isomers)	0.03	All products of freshwater fish, other than liver, eggs, milk, fish oil, dried and other products ready to eat
	0.2	All products of sea fish and meat of marine mammals (except liver and fish oil); And roes of fish and their products; Analogues of caviar
	0.1	Fish oil
	1.0	Fish liver and products therefrom
DDT and its metabolites	0.3	All products of the freshwater fish (except liver, eggs and milk, fish oil, dried, and other products, ready-to-eat)
	0.2	All kinds of products from marine fish (except sturgeon, salmon and herring fatty) meat and marine mammals (other than liver, eggs and milk, dried, and

		other products, ready-to-eat); Fish oil
	2.0	Sturgeon, salmon, herring fat - all products (except liver, eggs and milk), including dried, smoked, salted, spiced, marinated, fish cooking and other products, ready-to-eat
	0.4	Fish (except sturgeon, salmon and herring fat), dried, dried, smoked, salted, spiced, marinated, fish cooking and other fishing products, ready-to-eat; And roes of fish (all kinds), and their products; Analogues of caviar
	3.0	Fish liver and products therefrom
2,4-D acid and its salts and esters	not allowed	All products of the freshwater fish
Polychlorinated biphenyls	2.0	All kinds of fish products (except liver and fish oil) and meat of marine mammals, including dried products
In terms of initial product subject to dry substances in it, and the final product.		
	5.0	Fish liver and products therefrom
	3.0	Fish oil
Bains (a) pyrene	0,005	Smoked fish products
Paralytic poison shellfish (saxitoxin)	0.8	Mussels
Amnesic poison molluscs (domoic acid)	20	Mussels
	30	Internal organs crabs
Diarrheic shellfish poison (okadaic acid)	0.16	Mussels
Acid number, mg KOH / g	4.0	Fish oil
Peroxide value, mole of active oxygen / kg	10.0	Fish oil

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

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
lead	0.5	Food grain, seeds, legumes and their products except bran food, bread and bakery products
	1.0	Edible bran (wheat, rye)
	0.35	Bread, pastries and rich products
arsenic	0.2	Grain and food products from it except seed legumes, bread and bakery products
	0.3	Leguminous seeds
	0.15	Bread, pastries and rich products
cadmium	0.1	Food grain, seeds, legumes and their products, except bread and bakery products
	0.07	Bread, pastries and rich products
mercury	0.03	Food grain, cereal, oatmeal, cereal, flour, bran food
	0.02	Seeds of legumes, pasta, Doughnuts, Rusks, straw, etc..
	0,015	Bread, pastries and rich products
Mycotoxins		
aflatoxin B	0,005	Food grain, seeds, legumes and their products
deoxynivalenol	0.7	Food grain - wheat and its products
	1.0	Food grain - barley and its products
T-2 toxin	0.1	Food grain and its products
zearalenone	1.0	Food grain and bran food (wheat, barley, corn).
	0.2	Grain food products (wheat, barley, maize)
ochratoxin A	0,005	Food grain - wheat, barley, rye, oats, rice and its products
Nitrosamines (NDMA amount and nitrosodiethylamine)	0,015	Brewery malt

Benzo (a) pyrene	0,001	Grain food
Pesticides		
- HCH (isomers)	0.5	Food grain, seeds, legumes and their products
- DDT and its metabolites	0.02	Food grain and its products
	0.05	Leguminous seeds and their products
- 2,4-D acid and its salts and esters	not allowed	Food grain, seeds, legumes and their products
- Hexachlorobenzene	0.01	Food grain - wheat and its products
- Organomercury pesticides	not allowed	Food grain, seeds, legumes and their products
Oligosaccharides,%, not more	2.0	Bran food (for soy protein products) dietary and baby food
Trypsin inhibitor,%, no more than	0.5	Bran food (for soy protein products) dietary and baby food
Harmful impurities,%, not more		
ergot	0.05	Grain food
Creeping bitterling, Sophora foxtail, thermopsis lancet (in the aggregate)	0.1	Food grain (wheat, rye)
multicolored Coronilla	0.1	Food grain (wheat, rye)
heliotrope pubescent-fetal	0.1	Food grain (wheat, rye)
trihodesma gray	not allowed	Food grain (rye)
smut (Mara sineguzochnye) grain	10.0	Food grain (wheat)
fuzareoznye grain	1.0	Food grain (wheat, rye, barley, millet, buckwheat)
grains with pink color	3.0	Food grain (rye)
the presence of grains with a bright yellow-green	0.1	Grain food (corn)

fluorescence (ZHZF)		
Infestation of grain pests (insects, mites)	not allowed	Food grain, seeds and legumes; Cereal, oatmeal, cereal, flour food grains; Edible bran (wheat, rye)
Contamination by pests bread stocks (insects, mites) total density contamination	15 (ind / kg, not more)	Grain food
	not allowed	Leguminous seeds; Cereal, oatmeal, cereal, flour food grains; Edible bran (wheat, rye)
Infection of pathogens "potato sickness" bread	not allowed	For wheat flour used for bread wheat cultivars (36 hours after the test laboratory baking)

## 5. Sugar and confectionery

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	0.5	Sugar, flour confectionery
	1.0	Sugar 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	Pastry
	0.5	Honey
- Cadmium	0.05	Sugar, honey
	0.1	Sweets and pastries, oriental sweets, chewing gum
	0.5	Chocolate and articles thereof; cocoa beans and cocoa products
- Mercury	0.01	Sugar and sugar confectionery, oriental sweets, chewing gum
	0.1	Chocolate and articles thereof; Cocoa beans and cocoa products
	0.02	Pastry

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

Note: sugar confectionery, oriental sweets, chewing gum, chocolate and its products: the permissible levels of HCH (  $\alpha$  ,  $\beta$  , isomers) and DDT and its metabolites are calculated on the principal (s) for the form (s) of raw materials as mass fraction, and permissible levels of regulated pesticides.

## 6. Fruit and vegetable products

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
lead	0.5	Vegetables, potatoes, melons, nuts, mushrooms and their products, including canned vegetables; juice products from vegetables *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		



	0.4	Fruits, berries, and their products; of fruit *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	1.0	Canned vegetables, fruit, berries, mushrooms in prefabricated tin containers, except for juice products from fruits and (or) vegetables; Coffee (beans, ground, instant) *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.3	Fruit and berry ice cream, flavored and edible ice
	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 *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.1	Fruit and berry ice cream, flavored and edible ice
	0.5	Mushrooms and their products *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	1.0	Fruit concentrates with sugar (jams, preserves and others.); Tea, coffee (beans, ground and instant) *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		

	3.0	Spices and herbs
	0.3	Nuts
cadmium	0.03	Vegetables, potatoes, melons, fruits, berries, and their products, including canned vegetables; * of fruit and (or) vegetables
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.1	Mushrooms, nuts and their products
	0.05	Canned vegetables, fruit, berries in prefabricated tin containers, except for juice products from fruits and (or) vegetables; Fruit concentrates with sugar (jams, preserves and others.);Coffee (beans, ground, instant) *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.2	Spices and herbs
	1.0	Tea
mercury	0.02	Vegetables, potatoes, melons, fruits, berries, and their products; Juice products from fruits and (or) vegetables; Coffee *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.05	Mushrooms, nuts and their products *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.1	Tea
tin	200.0	Canned vegetables, fruit, berries in prefabricated tin containers, including juice products from fruits and (or) vegetables

chrome	0.5	Canned vegetables, fruit, berry chrome container in the national team, including juice products from fruits and (or) vegetables
Nitrates **	250	Potatoes and products thereof
** addition of fruit and (or) vegetables		
	900	White cabbage early (before September 1) and products from it
	500	White cabbage late and products from it
	400	Carrots early (before September 1) and products from it
	250	Carrots and later products from it
	150	Tomatoes and their products
	300	Tomatoes protected ground, and their products
	150	Cucumbers and their products
	400	Cucumbers protected ground, and their products
	1400	Beet and products from it
	80	Onions and its products
	600	Bow feather and its products
	800	Bow Feather protected ground and its products
	2000	Leafy vegetables (lettuce, spinach, sorrel, kale salad varieties, parsley, celery, cilantro, dill, etc.) and their products
	200	Sweet pepper and its products
	400	Sweet pepper protected ground, squash, and their products
	60	Watermelons and products thereof
	90	Melon and their products
	4500	Fresh lettuce grown in greenhouses from 1 October to 31 March
	4000	Fresh lettuce grown in the open ground from October 1 to March 31
	3500	Fresh lettuce grown in greenhouses from 1 April to 30 September
2500	Fresh lettuce grown in the open ground from April 1 to September 30	

	2000	Iceberg lettuce type grown in greenhouses
	2500	Iceberg lettuce type grown in the open ground
Nitrates	500	Juice products from cabbage
	250	Carrot juice products
	150	Tomato juice products
	700	Juice products from beet
	400	Juice products zucchini
	200	Juice products from other fruits
	60	Watermelon juice products
	90	Melon juice products
	Pesticides	
HCH ( isomers) *	0.1	Potatoes, green peas, sugar beet and products of them
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.5	Vegetables, melons, mushrooms, nuts and their products. Juice products from fruits and melons
	0.05	Fruits, berries, grapes and their products; of fruit
DDT and its metabolites *	0.1	Vegetables, potatoes, melons, fruits, berries, mushrooms and their products; juice products from fruits and (or) vegetables
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		
	0.15	Nuts
Mycotoxins:		
patulin	0.05	Apples, tomatoes, sea buckthorn, viburnum, and their products

aflatoxin B	0,005	Nuts, tea, coffee
5-hydroxymethyl furfural	20.0	Fruit and berry ice cream, flavored and edible ice *
* In dry vegetables, potatoes, fruits, berries content of toxic elements, nitrates and pesticides is determined by terms of initial product subject to dry substances in the raw materials and the final product.		

### 7. oilseed feedstock and fat products

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	0.1	Vegetable oils (all types), fractions of vegetable oils, refined vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats for special purposes, including cooking oils, confectionery, bakery; milk fat replacers, cocoa butter equivalents, cocoa butter improvers SOS-type, cocoa butter substitutes POP-type, cocoa butter substitutes Non-temper non-lauric type, cocoa butter substitutes Non-temper lauric type, vegetable-spreads butter and vegetable-fat, plant-mix rendered cream and vegetable-fat, animal fat, fat pork and its products, rendered animal fat
	0.3	Mayonnaise; spreads vegetable-butter and vegetable-fat, plant-rendered mixture of butter and vegetable-fat (cocoa products), sauces based on vegetable oils, mayonnaise, sauces, mayonnaise, cream on vegetable oils
	1.0	Oilseeds, fat food from fish and marine mammals and fish as a dietary (medical) power
- Arsenic	0.1	The oil and vegetable (all types), fractions of vegetable oils, refined vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats for special purposes, including cooking oils, confectionery, bakery; milk fat substitutes; cocoa butter equivalents, cocoa butter improvers SOS-type, cocoa butter substitutes POP-type, cocoa butter substitutes Non-temper non-lauric type, cocoa butter

		substitutes Non-temper lauric type, vegetable-spreads butter and vegetable-fat, plant-rendered mixture of butter and vegetable-fat sauces based on vegetable oils, mayonnaise, sauces, mayonnaise, cream on vegetable oils;Animal fats, fat pork and its products, 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, fats including fish oils (fats) interesterified refined deodorized; Oils (fats) hydrogenated refined deodorized; Margarines; Fats for special purposes, including cooking oils, confectionery, bakery; Milk fat substitutes; Cocoa butter equivalents, cocoa butter improves SOS-type cacao butter substitutes POP-type Non-temper the cocoa butter substitutes non-lauric-type Non-temper the cocoa butter substitutes of lauric-type spreads, and mixtures of plant-rendered fat, sauces based on vegetable oils, mayonnaise, sauces, mayonnaise creams on vegetable oils
	0.03	Spreads vegetable-cream mixtures rendered vegetable-cream, animal fats, fat pork and its products, rendered animal fat
	0.2	Spreads vegetable-butter and vegetable-fat, plant-rendered mixture of butter and vegetable-fat (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, vegetable-creamy spreads, rendered vegetable mixture, cream, animal fats, fat pork and its products, rendered animal fat
	0.05	Food processing of vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats for special purposes, including cooking oils, confectionery, bakery; Milk fat substitutes; cocoa butter equivalents, cocoa butter improves SOS-type cacao butter substitutes POP-type Non-temper the cocoa butter substitutes non-lauric-type Non-temper the cocoa butter substitutes of lauric-type spreads, and mixtures of plant-rendered fat, sauces based on vegetable oils, mayonnaise, sauces, mayonnaise creams on vegetable oils), oilseeds
	0.2	Spreads and vegetable-cream mixture rendered vegetable-cream with cocoa products

	0.3	Fat food fish and marine mammals and fish as a dietary (medical) power
- Iron	1.5	Vegetable oils (all types) and their fractions not refined, refined oil mixture; margarines, spreads and melted mixture (except for margarines, spreads and mixes with melted cocoa products); Rendered animal fat (supplied for storage)
	5.0	Vegetable oils (all types) and their fractions unrefined mixture of unrefined oil, a mixture of refined and unrefined oils
- Copper	0.1	Vegetable oils (all types) and their fractions not refined, refined oil mixture; margarines, spreads Vegetable-fat, plant-mix rendered fat (except for margarines, spreads and mixes with melted cocoa products)
	0.4	Vegetable oils (all types) and their fractions unrefined mixture of unrefined oil, a mixture of refined and unrefined oils; Spreads vegetable-cream mixtures rendered vegetable-cream (except for margarines, spreads and mixes with melted cocoa products), rendered animal fat (supplied for storage)
- Nickel	0.7	Oils (fats), refined, deodorized and hydrogenated products containing hydrogenated oils and fats
Pesticides		
- HCH ( isomers)	0.2	Vegetable oils (all types) and their fractions unrefined mixture of unrefined oil, a mixture of refined and unrefined oils; Seeds of soybean, cotton, animal fat, fat pork products from it
	0.4	Flax seeds, mustard, rapeseed
	0.5	Sunflower seed, peanut, corn
	0.05	Vegetable oils (all types) and their fractions not refined, refined oil mixture; Food processing of vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; Oils (fats) hydrogenated refined deodorized; margarines; Fats for special purposes, including cooking oils, confectionery, bakery; Milk fat substitutes; cocoa butter equivalents, cocoa butter improvers SOS-type cacao butter substitutes POP-type Non-temper the cocoa butter substitutes non-lauric-type Non-temper the cocoa butter substitutes of lauric-type spreads, and mixtures of plant-rendered fat, sauces based on vegetable oils, mayonnaise,

		saucers, mayonnaise creams on vegetable oils
	1.25	Spreads vegetable-cream mixtures rendered vegetable-cream (in terms of fat)
	0.1	Fat food fish and marine mammals and fish as a dietary (medical) power
- DDT and its metabolites	0.2	Vegetable oils (all types) and their fractions unrefined mixture of unrefined oil, a mixture of refined and unrefined oils, fat food from fish and marine mammals and fish as a dietary (medical) power
	0.1	Vegetable oils (all types) and their fractions not refined, refined oil mixture; Food processing of vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats for special purposes, including cooking oils, confectionery, bakery; milk fat substitutes; cocoa butter equivalents, cocoa butter improvers SOS-type cacao butter substitutes POP-type Non-temper the cocoa butter substitutes non-lauric-type Non-temper the cocoa butter substitutes of lauric-type spreads, and mixtures of plant-rendered fat, saucers based on vegetable oils, mayonnaise, saucers, mayonnaise , vegetable oils, creams)
	1.0	Animal fats, fat pork products from them
	1.0	Spreads vegetable-cream mixtures rendered vegetable-cream (in terms of fat).
	0.05	Seeds of soybean, cotton, maize
	0.1	Flax seeds, mustard, rapeseed
	0.15	Sunflower seeds, peanuts
Mycotoxins		
- Aflatoxin B	0,005	Vegetable oils (all types) and their fractions not refined, unrefined oils, mixtures, blends refined and unrefined oil, refined vegetable oils and animal fats, fats including fish oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; Margarines; fats for special purposes, including cooking oils, confectionery, bakery; Milk fat substitutes; cocoa butter equivalents, cocoa butter improvers SOS-type, cocoa butter substitutes POP-type, cocoa butter substitutes Non-temper non-lauric type, cocoa butter substitutes Non-temper lauric type spreads and rendered mixtures of vegetable-fat, mayonnaise, saucers, mayonnaise, cream on



		vegetable oils) , oilseeds, sauces based on vegetable oils
Polychlorinated biphenyls	3.0	Products containing fish oils, grease, food from fish and marine mammals and fish as a dietary (medical) power
Nitrosamines (NDMA amount and nitrosodiethylamine)	0,002	Raw animal fat, fat pork and their products
	0,004	Smoked bacon
Benzo (a) pyrene	0,001	Smoked bacon
Dioxins	0.00000075	Vegetable oil (all types) and their fractions
	0.000003	Beef fat, including melted
	0.000001	Pork fat, including melted
	0.000002	Bird fat, fat mixed, including heating, fish oil

## 8. Drink

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	0.1	Drinking natural mineral water canteens, medical and dining rooms, medical
	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 natural mineral water canteens, medical and dining rooms, medical
	0.03	Soft drinks, including juice and artificially mineralized fermented beverages, beer, wine, vodka, and other alcoholic drinks.
- Mercury	0,005	Drinking natural mineral water canteens, medical and dining rooms, therapeutic, non-alcoholic

		beverages, including juice and artificially mineralized, fermented beverages, beer, wine, vodka, and other alcoholic drinks.
Methyl alcohol	0.05% maximum	Vodka, ethyl alcohol, food, alcohol including semi-finished products
	1.0 g / l , no more than	Cognac, brandy spirits
Mycotoxins		
- Patulin	0.05	Drinks with juice: apple, tomato, sea buckthorn, guelder rose
Caffeine	150	Caffeinated drinks
	400	Specialized drinks containing caffeine
Quinine	85	Drinks containing quinine
	300	Alcoholic beverages containing quinine
Total mineralization	2 g / l	Artificially mineralized drinks
Nitrosamines (NDMA amount and nitrosodiethylamine)	0,003	Beer

## 9. Other products

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
lead	1.0	Isolates, concentrates, hydrolysates and texturates plant proteins; food oil meal and flour from the seeds of legumes, oilseeds and non-traditional crops; Blood protein concentrates; seed germ of cereals, legumes and other crops and their products; broths dry food; xylitol, sorbitol, mannitol, and others. sugar alcohols; crystalline amino acids, and mixtures thereof; yeast food,

		biomass unicellular plants, bacterial starter cultures.
	0.3	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates,
	0.2	Protein products of the seed of cereals, legumes and other crops, including drinks, including dry, tofu and dried okara (on dry substance).
	2.0	Carrageenans, gum arabic, gum (carob, guar, xanthan, gelan, konzhakovaya); gelatin, concentrates of connective tissue proteins; salt and treatment and prevention.
	5.0	Agar, alginates
	10.0	Pectin, gum (ghatti, container, karaya)
	0.5	Starch, syrup and derived products;pastry with finishes produced by public catering enterprises
arsenic	1.0	Isolates, concentrates, hydrolysates and texturates plant proteins; food oil meal and flour from the seeds of legumes, oilseeds and non-traditional crops; dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates; Blood protein concentrates; gelatin, concentrates of connective tissue proteins; broths dry food; salt and treatment and prevention;crystalline amino acids, and mixtures thereof.
	0.1	Protein products from the seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara; Concentrated beverages, concentrated and dried tofu and dried okara (on dry substance).
	3.0	Pectin, agar, carrageenan, gum (ghatti, container, karaya, gelan, konjac)
	0.5	Starch, syrup and derived products
	0.2	Seed 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 with finishes produced by public catering enterprises
cadmium	0.2	Isolates, concentrates, hydrolysates and texturates plant proteins; food oil meal and flour from the seeds of legumes, oilseeds and non-traditional crops; dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates; protein products from the seeds of cereals, legumes and other crops, beverages, including acidified; tofu, Okara, drinks, concentrated,

		condensed and dried; tofu and dried okara (on dry substance); yeast food, biomass unicellular plants, bacterial starter cultures; broths dry food.
	0.1	Blood protein concentrates, seed germ of cereals, legumes and other crops, cereals and meal of them;gelatin, concentrates of connective tissue proteins; starch, syrup and derived products; salt and treatment and prevention; crystalline amino acids, and mixtures thereof; pastry with finishes produced by public catering enterprises
	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; dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates; Blood protein concentrates; seed 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, concentrated and dried tofu and dried okara (on dry substance); yeast food, biomass unicellular plants, bacterial starter cultures; crystalline amino acids, and mixtures thereof.
	0.02	Starch, syrup and derived products;pastry with finishes produced by public catering enterprises
	1.0	Carrageenan
	0.1	Brees dry food, salt.
	0.01	Xylitol, sorbitol, mannitol, etc. Sugar alcohols; salt "Extra" and preventive
	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 - $0,04 \pm 0,015$ )
Toxic elements (such as lead, arsenic, cadmium, mercury)	based on the starting product	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)
Pesticides:		
HCH (isomers)	0.5	Isolates, concentrates, hydrolysates and texturates, food oil meal and flour from grain, corn, legumes (except soy), sunflower and peanuts; seed germ of cereals, legumes and other crops, cereals and meal of them (in terms of fat);starch, syrup and derived products (maize).
	0.4	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil 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 with finishes produced by public catering enterprises
	1.25	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates (in terms of fat).
	0.1	Drinks from the seeds of grain and leguminous concentrated, condensed and dried tofu and okara dry; protein products from the seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara (on dry substance); gelatin, concentrates of connective tissue proteins; starch, syrup and derived products (potato); bouillons dry food (based on the starting material).
DDT and its metabolites	0.15	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from sunflower, peanuts.
	0.1	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from flax, mustard, rapeseed; gelatin, concentrates of connective tissue proteins; starch, syrup and derived products (potato); bouillons dry food (based on the starting material).
	0.05	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from legumes, cotton, maize; starch, syrup and derived products (maize).
	0.02	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from grain;germ seeds, cereals, legumes and other crops, cereals and meal of them (in terms of fat); pastry with finishes produced by public catering enterprises
	1.0	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates (in terms of fat).

	0.01	Protein products from the seeds of cereals, legumes and other crops, beverages, including fermented tofu, okara (on dry substance);drinks from grain and leguminous concentrated, condensed and dried tofu and okara dry (in terms of dry matter).
organ mercury pesticides	not allowed	Protein products from the seeds of cereals, legumes and other crops;drinks from grain and leguminous concentrated, condensed and dried tofu and okara dry (in terms of dry matter)
Mycotoxins		
aflatoxin B1	0,005	Isolates, concentrates, hydrolysates and texturates plant proteins; food oil meal and flour from the seeds of legumes, oilseeds and other crops;bran; zarodyshisemyan 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 the seeds of grain and leguminous concentrated, condensed and dried tofu and okara dry; pastry with finishes produced by public catering enterprises
Aflatoxin M	0.0005	Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates,
deoxynivalenol	0.7	Isolates, concentrates, hydrolysates and texturates wheat proteins; food meal and wheat flour; germ of wheat seeds, cereals and meal of them; bran; protein products from wheat, beverages, including fermented wheat; Beverage concentrated, condensed and dried wheat; pastry with finishes produced by public catering enterprises
	1.0	Isolates, concentrates, hydrolysates and texturates proteins from barley;food oil meal and flour from barley;embryos of barley seeds, cereals and meal of them; bran; Barley protein products, beverages, including acidified; Beverage concentrated, condensed and dried barley.
zearalenone	1.0	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from wheat, barley, maize; germ seeds of wheat, barley, maize, cereals and meal of them; bran; protein products from wheat, barley, maize, beverages, including acidified; Beverage concentrated, condensed and dried wheat, barley, maize.
Oligosaccharides:	2.0% max	For dietary soy foods and baby foods: isolates, concentrates, hydrolysates and texturates soy protein meal and soybean meal, soybean germ seeds, cereals and meal of them, bran, protein products from soybean seeds, drinks, including fermented tofu , Okara

Trypsin inhibitor:	0.5% max	For dietary soy foods and baby foods: isolates, concentrates, hydrolysates and texturates soy protein meal and soybean meal, soybean germ seeds, cereals and meal of them, bran, protein products from soybean seeds, drinks, including fermented tofu , Okara
Melamine	not acceptable (<1 mg / kg)	Isolates, concentrates, hydrolysates and texturates vegetable proteins, food oil meal and flour from the seeds of legumes, oilseeds and other crops; dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates.
Harmful impurities: Pollution and infestation by pests of grain stocks (insects, mites)	not allowed	Seed germ of cereals, legumes and other crops and their products
Dioxins		Concentrates food based on the starting material (based on fat)

### 10. Biologically active food supplements

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
lead	1.0	BAA on the basis primarily of dietary fiber; Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry).
	5.0	Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry beverage concentrates.
	6.0	BAA on the basis of natural minerals (zeolites et al.),

		Including mummy; Plant-based dietary supplements, including pollen, dry, teas.
	0.5	Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.).
	10.0	Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) (Dry).
	0.1	BAA on the basis of probiotic microorganisms
	2.0	BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
arsenic	0.2	BAA on the basis primarily of dietary fiber
	3.0	Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry beverage concentrates. BAA on the basis of natural minerals (zeolites, etc.).
	12.0	BAA on the basis of the mummy, dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) (Dry)
	0.5	Plant-based dietary supplements, including pollen, dry, teas.
	0.05	Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.); BAA on the basis of probiotic microorganisms.
	1.5	Supplements based on the processing of meat and dairy raw materials, including offal, 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 on the basis primarily of dietary fiber



	1.0	Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites et al.), Including mummy; Plant-based dietary supplements, including pollen, dry, teas; Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates.
	0.03	Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.); BAA on the basis of probiotic microorganisms.
	2.0	Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) (Dry).
mercury	0.03	BAA on the basis primarily of dietary fiber
	1.0	Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites et al.), Including mummies.
	0.01	Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.)
	0.2	Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry).
	0.5	Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - Dry
	0,005	BAA on the basis of probiotic microorganisms.

	0.1	Plant-based dietary supplements, including pollen, dry, teas; BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates
Mycotoxins:	regulated are enrolled in raw materials	BAA on the basis primarily of dietary fiber
Aflatoxin M	0.0005	Supplements based on the processing of raw milk (dry).
Pesticides **::		
HCH (isomers)	0.5 0.1  0.2  0.05	BAA on the basis primarily of dietary fiber Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry beverage concentrates (for compositions incorporating plant components);Plant-based dietary supplements, including pollen, dry, teas; Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.);Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates. Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - Dry BAA on the basis of probiotic microorganisms
DDT and its metabolites	0.02 0.1	BAA on the basis primarily of dietary fiber Dietary supplements based on pure substances (vitamins, minerals, organic et al.) Or concentrate (plant extracts et al.) Using a variety of fillers, including dry beverage concentrates (for compositions incorporating plant components);Plant-based dietary supplements,

	2.0	including pollen, dry, teas; Plant-based dietary supplements, including pollen liquid (elixirs, salves, tinctures, and others.);Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), Yeasts and their lysates.
	0.05	Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) - Dry BAA on the basis of probiotic microorganisms
heptachlor	not allowed (<0.002)	For all kinds of dietary supplements.
aldrin	not allowed (<0.002)	For all kinds of dietary supplements
Dioxins	not allowed	Supplements based on the processing of meat and dairy raw materials, including offal, poultry;arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); Dietary supplements based on fish, marine invertebrates, crustaceans, molluscs and other. Seafood, vegetable marine organisms (algae, etc.) (Dry).
Melamine	not acceptable (<1 mg / kg)	Supplements based on the processing of raw milk
Nitrates	1000	BAA on the basis of unicellular algae (spirulina, chlorella, and others.)

Note: The safety record for dietary supplements mainly based on proteins, amino acids and their complexes, vegetable oils, lipids of animal and vegetable origin, based on fish oil, digestible carbohydrates, including honey with additives biologically active components, syrups et al. are governed by the basic foods from which the BAA: "Dry egg products", "Dairy dry", "isolates, concentrates, hydrolysates, texturates vegetable protein; food meal and seed legumes, oilseeds and non-traditional crops "; "Dairy whey protein concentrates, casein, caseinates, milk protein hydrolysates," "blood protein concentrates", "Germ seed of cereals, legumes and other crops, cereal flakes and from them, bran", "crystalline amino acids, and mixtures thereof," "vegetable oil, all kinds "," Products of vegetable oils and animal fats, including fat fish "," Fish oil and fat of marine mammals, "" fat, raw beef, pork, lamb, and others. slaughtered animals, fat pig "," animal fat, rendered, "" Butter, "" Sugar, "" Dry vegetables, potatoes, fruits, berries, mushrooms, ""

Starches, treacle and their products ", " Honey "(syrops for calculation of safety performance on dry matter (select "Sugar").

### 11. Products for pregnant and lactating women

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements		
- Lead	0.05	Milk-based and soy protein isolate (ready-to-use product)
	0.3	Kashi in dairy and cereal-based (instant noodles); products on the basis of fruits and vegetables (fruit and vegetable juices, nectars and drinks, fruit drinks)
	0.02	Instant herbal teas (plant-based)
- Arsenic	0.05	Milk-based and soy protein isolate (ready-to-use product), herbal instant teas (plant-based)
	0.2	Kashi in dairy and cereal-based (instant noodles)
	0.1	Fruit and vegetable products on the basis of (fruit and vegetable juices, nectars and drinks, fruit drinks)
- Cadmium	0.02	Milk-based and soy protein isolate (ready-to-use product); products on the basis of fruits and vegetables (fruit and vegetable juices, nectars and drinks, fruit drinks), herbal instant teas (plant-based)
	0.06	Kashi in dairy and cereal-based (instant noodles)
- Mercury	0,005	Milk-based and soy protein isolate (ready-to-use product), herbal instant teas (plant-based)
	0.03	Kashi in dairy and cereal-based (instant noodles)
	0.01	Fruit and vegetable products on the basis of (fruit and vegetable juices, nectars and drinks, fruit drinks)
Mycotoxins		
- Aflatoxin M	not allowed (<0.00002	Products based on milk (as a ready-to-use product); in dairy and cereal grain-based (instant noodles)

	mg / kg)	
- Aflatoxin B	is not allowed (<0.00015 mg / kg)	Soy based products (in ready-to-use product); in dairy and cereal grain-based (instant noodles)
- Deoxynivalenol	not acceptable (<0.05 mg / kg)	Kashi in dairy and cereal-based (instant noodles), wheat, barley
- Zearalenone	not acceptable (<0.005 mg / kg)	Kashi in dairy and cereal-based (instant noodles), corn, wheat, barley
- T-2 toxin	not acceptable (<0.05 mg / kg)	Kashi in dairy and cereal-based (instant noodles)
- Ochratoxin A	not acceptable (<0.0005 mg / kg)	Kashi in dairy and cereal-based (instant noodles)
- Patulin	not acceptable (<0.02 mg / kg)	Fruit and vegetable products on the basis of (fruit and vegetable juices, nectars and drinks, fruit drinks) containing apples, tomatoes, sea buckthorn, viburnum
Pesticides		
- HCH ( , , isomers)	0.02	Milk-based and soy protein isolate (ready-to-use product), herbal instant teas (plant-based)
	0.01	Kashi in dairy and cereal-based (instant noodles); products on the basis of fruits and vegetables (fruit and vegetable juices, nectars and drinks, fruit drinks)
- DDT and its metabolites	0.01	Milk-based and soy protein isolate (ready-to-use product); in dairy and cereal grain-based (instant noodles), herbal instant teas (plant-based)
	0,005	Fruit and vegetable products on the basis of (fruit and vegetable juices, nectars and drinks, fruit drinks)
- Hexachlorobenzene	0.01	Kashi in dairy and cereal-based (instant noodles)
- Organomercury pesticides	not allowed	Kashi in dairy and cereal-based (instant noodles)
- 2,4-D acid and its salts, esters,	not allowed	Kashi in dairy and cereal-based (instant noodles)
Benzo (a) pyrene	not acceptable (<0.2 ug / kg)	Kashi in dairy and cereal-based (instant noodles)
Nitrates	200.0	Products for vegetable, fruit and vegetable based
	50.0	Fruit-based

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 acceptable (<1.0 mg / kg)	Products based on milk (as a ready-to-use product); in dairy and cereal grain-based (instant noodles)
Harmful impurities:		
- Infestation and contamination of grain pests (insects, mites)	not allowed	Kashi in dairy and cereal-based (instant noodles)
- Metallic impurities	3 x 10 <sup>3</sup> (% size of individual particles is not should exceed 0.3 mm in greatest linear dimension)	Kashi in dairy and cereal-based (instant noodles)
Indicators of oxidative damage:		
peroxide value	4.0 mmoles of active oxygen / kg fat, less than	Milk-based and soy protein isolate (in ready-use product)

Applications  
for all sections:

### 1. Antibiotics:

Antibiotics		
- Chloramphenicol	not acceptable (<0.01 mg / kg)	Milk and milk processing; enzyme preparations milk coagulating
- Tetracycline group	not acceptable (<0.01 mg / kg)	

- Streptomycin	not acceptable (<0.2 mg / kg)	
- Penicillin	not acceptable (<0.004 mg / kg)	
Antibiotics		
- Chloramphenicol	not acceptable (<0.01 mg / kg)	Meat, including poultry (except wild animals and birds); Meat and meat-containing products, including birds;
- Tetracycline group	not acceptable (<0.01 mg / kg)	Offal, including birds; Products containing them; Food processing raw meat, poultry, offal, including
- Grisin	not acceptable (<0.5 mg / kg)	bird; Eggs, egg products, processed egg products containing eggs; Fish cage content; Honey
- Bacitracin	not acceptable (<0.02 mg / kg)	

2. Dioxins are defined in case of reasonable assumptions about the possibility of their presence in the feed.

### Baby food

Indicators	Permissible levels, mg / kg, not more	Notes
Toxic elements:		
Lead	0.02	Adapted, partially adapted milk mixture (dry - in recalculation on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; Kashi milk, ready-to-eat, sterilized; Kashi milk ready made on dairy kitchens
	0.06	Cottage cheese and products based on it
	0.02	Milk powder for baby food, dry and liquid milk drinks (in terms of reduced product)
	0.3	Flour and cereals requiring cooking; Dry milk-free instant porridges (instant

		noodles); Kashi instant dry milk; Kashi dry milk, requiring cooking; Soluble liver (based on the dry product)
	0.3	Fruit and vegetable preserves, including juice products from fruits and (or) vegetables
	0.2	Canned meat, scalded sausage meat-based food for infants
	0.3	Meat-and-vegetable and vegetable-meat canned food for children of preschool and school age
	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.4	Fish-vegetable canned
	0.02	Children herbal drink (herbal tea) (in terms of reduced product)
	0.3	Canned meat, sausages, meat products, spreads and cooking products
	0.35	Bakery, Confectionery
	0.5	Flour and cereal products
	0.2	Cheese, cheese products and cheese pasta
	0.02	Low-lactose and lactose-free, based on soy protein isolate, dry milk high, based on the complete or partial hydrolysates of protein, phenylalanine free or low content, products for preterm and (or) LBW infants (in terms of reduced product)
	0.3	Low-protein products
	0.15	Freeze dried milk-based products
	0.2	Freeze-dried meat-based products
	1.0	Freeze-dried foods, plant-based
Arsenic	0.05	Adapted, partially adapted milk mixture (dry - in recalculation on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; Kashi milk, ready-to-eat, sterilized; Kashi milk ready made on dairy kitchens
	0.15	Cottage cheese and products based on it; Cheese, cheese products and cheese pasta



	0.05	Milk powder for baby food, dry and liquid milk drinks (in terms of reduced product)
	0.2	Flour and cereals requiring cooking; Dry milk-free instant porridges (instant noodles); Kashi dry milk, instant; Kashi dry milk, requiring cooking; Soluble liver (based on the dry product)
	0.1	Fruit and vegetable preserves, including juice products from fruits and (or) vegetables
	0.1	Canned meat, scalded sausage meat-based
	0.2	Meat-and-vegetable and vegetable-meat canned
	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.2	Fish-vegetable canned
	0.05	Children herbal drink (herbal tea) (in terms of reduced product)
	0.1	Canned meat, sausages, meat products, spreads and cooking products
	0.2	Flour and cereal products
	0.15	Bakery and pastry
	0.05	Low-lactose and lactose-free, based on soy protein isolate, dry milk high, based on the complete or partial hydrolysates of protein, phenylalanine free or low content, products for preterm and (or) LBW infants (in terms of reduced product)
	0.2	Low-protein products
	0.15	Freeze dried milk-based products
	0.1	Freeze-dried meat-based products
	0.2	Freeze-dried foods, plant-based
Cadmium	0.02	Adapted, partially adapted milk mixture (dry - in recalculation on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; cereal milk, ready-to-eat, sterilized; milk porridge ready made on dairy kitchens
	0.06	Cottage cheese and products based on it

	0.02	Milk powder for baby food, dry and liquid milk drinks (in terms of reduced product)
	0.06	Flour and cereals requiring cooking; Dry milk-free instant porridges (instant noodles); Kashi dry milk, instant; Kashi dry milk, requiring cooking; Soluble liver (based on the dry product)
	0.02	Fruit and vegetable preserves, including juice products from fruits and (or) vegetables
	0.03	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	0.1	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.04	Fish-vegetable canned
	0.02	Children herbal drink (herbal tea) (in terms of reduced product)
	0.1	Flour and cereal products
	0.07	Bakery and pastry
	0.1	Cheese, cheese products and cheese pasta
	0.02	Low-lactose and lactose-free, based on soy protein isolate, dry milk high, based on the complete or partial hydrolysates of protein, phenylalanine free or low content, products for preterm and (or) LBW infants (in terms of reduced product)
	0.03	Low-protein products
	0.06	Freeze dried milk-based products
	0.03	Freeze-dried meat-based products
	0.1	Freeze-dried foods, plant-based
Mercury	0,005	Adapted, partially adapted milk mixture (dry - in recalculation on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking cream; cereal milk, ready-to-eat, sterilized; milk porridge ready made on dairy kitchens
	0,015	Cottage cheese and products based on it

	0,005	Milk powder for baby food, dry and liquid milk drinks (in terms of reduced product)
	0.02	Flour and cereals requiring cooking; dry milk-free instant oatmeal (instant noodles)
	0.03	Kashi dry milk requiring cooking porridge instant dry milk, soluble liver (based on the dry product)
	0.01	Fruit and vegetable preserves, including juice products from fruits and (or) vegetables
	0.02	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	0.15	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.05	Fish-vegetable canned
	0,005	Children herbal drink (herbal tea) (in terms of reduced product)
	0.03	Flour and cereals; Bakery and pastry
	0.015	
	0.03	Cheese, cheese products and cheese pasta
	0,005	Low-lactose and lactose-free, based on soy protein isolate, dry milk high, based on the complete or partial hydrolysates of protein, phenylalanine free or low content, products for preterm and (or) LBW infants (in terms of reduced product)
	0.03	Low-protein products
	0,015	Freeze dried milk-based products
	0.02	Freeze-dried meat-based products
	0.03	Freeze-dried foods, plant-based
Tin	100	Canned meat, scalded sausage meat-based, meat-and-vegetable, vegetable, canned meat, canned fish, fish-vegetable preserves, spreads and cooking products (for canned foods in prefabricated tin tare)
Antibiotics		
Chloramphenicol	not allowed <0.01	Adapted partially adapted milk mixture (dry - based on the reconstituted product),

		sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, drinking sterilized cream; Cottage cheese and products based on it; Cheese, cheese products and cheese pasta; Kashi milk, ready-to-eat, sterilized; Kashi milk ready made on dairy kitchens
	not allowed <0.01	Milk powder for baby food (in terms of reduced product)
	not allowed <0.01	Dry and liquid milk drinks, including for children from 6 months to 3 years (dry - in terms of reduced product)
	not allowed <0.01	Kashi dry milk, requiring cooking, dry milk instant porridges (in terms of reduced product)
	not allowed <0.01	Soluble cookies
	not allowed <0.01	Canned meat, scalded sausage meat-based, meat-and-vegetable and vegetable-meat canned, pates and culinary products
	not allowed <0.01	Culinary products from fish and non-fish species of pond and cage contents (including for product with milk component, canned fish with vegetables)
	not allowed <0.01	Low-lactose and lactose-free; Dry milk high; products for premature and (or) LBW infants (in terms of reduced product); Freeze-dried products on the basis of milk and meat
	not allowed <0.01	Raw materials and components for baby food (in dairy, meat-based, based on by-products)
tetracycline group	not allowed <0.01	Adapted partially adapted milk mixture (dry - based on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, drinking sterilized cream; Cottage cheese and products based on it; Cheese, cheese products and cheese pasta, dry and liquid milk drinks, including for children over 6 months
	not allowed <0.01	Milk powder for baby food, cereal, dry milk, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of reduced product) Kashi milk, ready-to-eat, sterilized; milk porridge ready made on dairy kitchens
	not allowed <0.01	Canned meat, sausages, meat products, spreads and cooking products, pasteurized

		sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	not allowed <0.01	Culinary products from fish and non-fish species of pond and cage contents (including for product with milk component, canned fish with vegetables)
	not allowed <0.01	Low-lactose and lactose-free; dry milk high; products for premature and (or) LBW infants (in terms of reduced product); freeze-dried milk-based products, freeze-dried meat-based products
	not allowed <0.01	Raw materials and components for baby food (in dairy, meat-based, based on by-products)
penicillin	not allowed <0.004	Adapted partially adapted milk mixture (dry - based on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, drinking sterilized cream; Cottage cheese and products based on it, a milk drink; Cheese, cheese products and cheese pasta
	not allowed <0.004	Milk powder for baby food (in terms of reduced product), dry and liquid milk drinks, including for children over 6 months
	not allowed <0.004	Kashi dry milk, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of reduced product) Kashi milk, ready-to-eat, sterilized; milk porridge ready made on dairy kitchens
	not allowed <0,01ed / 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 infants (based on recovered product); freeze-dried milk-based products
	not allowed <0.004	Raw materials and components for baby food (milk-based)
streptomycin	not allowed <0.2	Adapted partially adapted milk mixture (dry - based on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products; Cottage cheese and products based on it; Cheese, cheese products and cheese pasta drink milk, cream sterilized drinking
	not allowed <0.2	Milk powder for baby food (in terms of reduced product)

	not allowed <0.2	Dry and liquid milk drinks, including for children over 6 months
	not allowed <0.2	Kashi dry milk, requiring cooking, dry milk instant porridges, soluble biscuits (in terms of reduced product) Kashi milk, ready-to-eat, sterilized;milk porridge ready made on 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; Products for premature and (or) LBW infants (in terms of reduced product)
	not allowed <0.2	Freeze dried milk-based products
	not allowed <0.2	Raw materials and components for baby food (in dairy, meat-based, based on by-products)
bacitracin	not allowed <0.02	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	not allowed	Culinary products from fish and non-fish species (for a product with an egg component)
	not allowed <0.02	Freeze-dried meat-based products
Pesticides **		
HCH ( , , isomers)	0.02	Adapted partially adapted milk mixture (dry - based on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products; dry and liquid milk drinks, milk beverage, cream sterilized drinking
	0.55 based on fat	Cottage cheese and products based on it
	0.02	Milk powder for baby food (in terms of reduced product)
	0.01	Flour and cereals requiring cooking, dry milk porridge, milk-free instant porridge dry milk, requiring cooking (in terms of fat in the dry product), soluble cookies
	0,001	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on 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	Children herbal drink (herbal tea) (in terms of reduced product)
	0.02	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	0.01	Bakery, Confectionery and flour and cereal products
	0.6 (calculated on fat)	Cheese, cheese products and cheese pasta
	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 or with a low phenylalanine content for its children one year of life (in terms of reduced product)
	0.02	Dry milk high-products (in terms of reduced product)
	0.01	Low-protein products
	0.05	Freeze dried milk-based products
	0.02	Freeze-dried meat-based products
	0.1	Freeze-dried foods, plant-based
	0,005	Products for premature and (or) LBW infants
DDT and its metabolites	0.01	Adapted partially adapted milk mixture (dry - based on the reconstituted product), sterilized milk, UHT, pasteurized, including enriched, liquid dairy products, milk beverage, drinking sterilized cream
	0.33 based on fat	Cottage cheese and products based on it
	0.01	Milk powder for baby food (in terms of reduced product)
	0.01	Dry and liquid milk drinks for children older than 6 months
	0.01	Flour and cereals requiring cooking, dry milk porridge, milk-free instant porridge dry milk, requiring cooking (in terms of fat in the dry product); soluble cookies
	0,001	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens
	0,005	Canned fruits and vegetables, 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	Children herbal drink (herbal tea) (in terms of reduced product)
	0.01	Canned meat, sausages, meat products, spreads and cooking products, pasteurized sausages on a meat-based, meat-and-vegetable and vegetable-meat canned
	0.01	Bakery, Confectionery and flour and cereal products
	0.2 (calculated on fat)	Cheese, cheese products and cheese pasta
	0.01	Low-lactose and lactose-free products, products based on soy protein isolate, milk high dry products, low-protein products, products based on full or partial hydrolysates of protein products without phenylalanine or its low content (in terms of reduced product)
	0.03	Freeze dried milk-based products
	0.01	Freeze-dried meat-based products
	0.1	Freeze-dried foods, plant-based
	0,005	Products for premature and (or) LBW infants
hexachlorobenzene	0.01	Flour and cereals requiring cooking, dry milk-free instant porridges
	0.01	Culinary products from fish and non-fish species
organ 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 foods, plant-based
aldrin	not allowed <0.002 mg / kg	Freeze-dried foods, plant-based
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 its low content, low-lactose and lactose-free products, products for premature and (or) LBW infants (in terms of reduced product)



Melamine	not allowed (<1 mg / kg)	Adapted, partially adapted milk mixture (dry - in terms of reduced product), sterilized milk, UHT, pasteurized liquid dairy products, milk beverage, drinking cream
		Dry and liquid milk drinks, including for children over 6 months (in terms of reduced product)
		Cottage cheese and products based on it
		Cheese, cheese products and cheese pasta
		Kashi dry milk, requiring cooking, dry milk instant porridges, soluble biscuits (for dry products in terms of reduced product)
		Kashi milk, ready-to-eat, sterilized; milk porridge ready made on dairy kitchens
		Products based on soy protein isolate, dry milk high-protein foods, low-lactose and lactose-free products, products for premature and (or) LBW infants
Dioxins	not allowed	Adapted, partially adapted milk mixture, sterilized milk, UHT, pasteurized liquid dairy products, milk beverage, drinking cream
		Milk powder for baby food (in terms of reduced product)
		Dry and liquid milk drinks, including for children over 6 months (in terms of reduced product)
		Cottage cheese and products based on it, cheese
		Cheese, cheese products and cheese pasta
		Kashi dry milk requiring cooking porridge instant dry milk, soluble liver (based on the dry product)
		Kashi milk, ready-to-eat, sterilized; Kashi milk ready made on dairy kitchens
		Canned meat, scalded sausage meat-based, meat-and-vegetable and vegetable-meat canned foods, sausages, meat products, spreads and cooking products
		Fish and fish-vegetable canned food, semi-finished products and culinary products from fish and non-fish species
		Dry milk high-protein foods, low-lactose and lactose-free products, products for

		premature and (or) LBW infants (in terms of reduced product)
		Freeze dried milk-based products
		Freeze-dried meat-based products
Infestation and contamination of grain pests (insects, mites)	not allowed	Flour and cereals requiring cooking, dry milk-free instant oatmeal, cereal, dry milk, requiring cooking, soluble biscuits (based on the dry product)
		Kashi milk, ready-to-eat, sterilized;Kashi milk ready made on dairy kitchens
		Bakery, Confectionery and flour and cereal products
		Low-protein products
Metallic impurities	3 10 (% the size of individual particles should not exceed 0.3 mm in greatestlineardimension)	Flour and cereals requiring cooking, dry milk-free instant oatmeal, cereal, dry milk, requiring cooking, soluble biscuits (based on the dry product)
		Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens
		Bakery, Confectionery and flour and cereal products
		Low-protein products
Mycotoxins aflatoxin	not allowed (<0.00015)	Flour and cereals requiring cooking, dry milk-free instant oatmeal (instant noodles); Kashi dry milk requiring cooking soluble cookies (based on the dry product)
	not allowed (<0.00015)	Kashi milk, ready-to-eat, sterilized;Kashi milk ready made on dairy kitchens
	not allowed <0.00015	Meat-and-vegetable and vegetable-meat canned (for containing cereals and flour)

	not allowed <0.00015	Canned fruits and vegetables (for fruit and cereal mash)
		Fish-vegetable canned
	not allowed	Bakery, Confectionery and flour and cereal products
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
		Products based on soy protein isolate (in terms of reduced product), low-protein products
Deoxynivalenol	not allowed <0.05	Flour and cereals requiring cooking, dairy-free, dry cereal (instant noodles); Kashi dry milk, requiring cooking, soluble biscuits (based on the dry product) (for cereals containing wheat, barley flour or cereal)
	not allowed <0.05	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens (for cereals containing wheat, barley flour or cereal)
	not allowed <0.05	Canned fruits and vegetables (for fruit and cereal mash containing wheat, barley flour)
	not allowed <0.05	Meat-and-vegetable and vegetable-meat canned (for canned food containing wheat, barley groats and meal)
		Fish-vegetable canned food (for canned food containing wheat, barley flour or cereal)
		Bakery, Confectionery and flour, cereals (wheat and barley)
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
		Low-protein products (wheat, barley flour)
Zearalenone	not allowed <0.005	Flour and cereals requiring cooking, dry milk-free instant oatmeal (instant noodles); Kashi dry milk requiring cooking soluble biscuits (for maize, barley, wheat flour, based on the dry product)
	not allowed <0.005	Kashi milk, ready-to-eat, sterilized;Kashi milk ready made on dairy kitchens (for cereals containing wheat, barley flour or cereal)
	not allowed <0.005	Meat-and-vegetable and vegetable-meat canned foods (for products containing wheat, barley, corn grits and flour)

	not allowed <0.005	Fish-vegetable canned food (for canned food containing wheat, barley flour or cereal)
	not allowed <0.005	Canned fruits and vegetables (for fruit and cereal 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, Confectionery and flour, cereals (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 oatmeal (instant noodles); Kashi dry milk requiring cooking soluble cookies (based on the dry product)
	not allowed (<0.05)	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens
	not allowed (<0.05)	Meat-and-vegetable and vegetable-meat canned (for containing cereals and flour)
	not allowed (<0.05)	Fish-vegetable canned food (for canned food containing flour and cereals)
	not allowed	Bakery, Confectionery and flour and cereal products
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)
		Low-protein products
Ochratoxin A	not allowed (<0.0005)	Flour and cereals requiring cooking; dry milk-free instant oatmeal (instant noodles); cereal dry milk requiring cooking soluble biscuits (for all species based on dry product)
	not allowed <0.0005	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens (all species)
	not allowed (<0.0005)	Canned fruits and vegetables (for products containing flour, cereals)
	not allowed <0.0005	Meat-and-vegetable canned food (vegetable-meat canned) (for containing cereals and flour)
	not allowed (<0.0005)	Fish-vegetable canned food (for canned food containing flour and cereals)
	not allowed	Bakery, Confectionery and flour and cereal products
	not allowed	Culinary products from fish and non-fish species (for containing cereals, flour)

		Low-protein products
Fumonisin B and B	0.2	Flour and cereals requiring cooking, dry milk-free instant oatmeal (instant noodles); cereal instant dry milk, dry milk cereals requiring cooking soluble biscuits (for corn flour based on the dry product)
	0.2	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens (for cereals containing flour or cereal)
	0.2	Bakery, Confectionery and flour and cereal products (for corn flour)
Patulin	not allowed <0.02	Canned fruits and vegetables, including juice products from fruits and (or) vegetables (for containing apples, tomatoes, sea buckthorn)
	not allowed <0.02	Meat-and-vegetable and vegetable-meat canned foods (for products containing tomatoes)
	not allowed	Fish-vegetable canned food (for canned food containing tomatoes)
	<0.02	
	not allowed <0.02	Freeze-dried foods, plant-based (for products containing apples, tomatoes, sea buckthorn)
Aflatoxin M	not allowed (<0.00002)	Adapted, partially adapted milk mixture (dry - in terms of reduced product), sterilized milk, UHT, pasteurized liquid dairy products, milk beverage, drinking cream
		Milk powder for baby food, dry and liquid milk drinks, including for children over 6 months (in terms of reduced product)
	Not more than 0.00002	Cottage cheese and products based on it
	not allowed (<0.00005)	Cheese, cheese products and cheese pasta
	not allowed (<0.00002)	Kashi dry milk, requiring cooking, dry milk instant porridges, soluble biscuits (for dry products in terms of reduced product)
	not allowed (<0.00002)	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens

	not allowed (<0.00002)	Canned fruits and vegetables (for fruit and milk smoothie)
	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, products for premature and (or) LBW infants (in terms of reduced product)
	not allowed (<0.00002)	Freeze dried milk-based products
Benzo (a) pyrene	not allowed ( 0.0002)	Flour and cereals requiring cooking, dry milk porridge, milk-free instant porridge dry milk, requiring cooking, soluble biscuits (based on the dry product)
	not allowed <0.0002	Kashi milk, ready-to-eat, sterilized;milk porridge ready made on dairy kitchens
	not allowed <0.0002	Bakery, Confectionery and flour and cereal products
	not allowed <0.0002	Culinary products from fish and non-fish species
Nitrates	50 (fruit- based, with the exception of containing bananas and strawberries)	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	200 (for vegetable and fruit and vegetable based, as well as containing bananas and strawberries)	
	150	Meat-and-vegetable and vegetable-meat canned (for canned food containing vegetables)
	150	Fish-vegetable canned food (for canned food containing vegetables)
	150	Culinary products from fish and non-fish species (for containing vegetables)
Nitrite	not allowed (<0.5)	Canned meat, scalded sausage meat-based, meat-and-vegetable canned food (vegetable, canned meat), meat products, spreads and cooking products

	30	Meats
Nitrosamines amount of NDMA and nitrosodiethylamine	not allowed (<0.001)	Canned meat, scalded sausage meat-based, meat-and-vegetable canned food (vegetable, canned meat), meat products, spreads and cooking products
		Fish and fish-vegetable canned food, culinary products and semi-finished products from fish and non-fish species
	0,002	Meats
Polychlorinated biphenyls	0.5	Canned fish, semi-finished products and culinary products from fish and non-fish species
	0.2	Fish-vegetable canned
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)	Fish-vegetable canned
Phycotoxins		
Paralytic shellfish poison (Saxitoxin)	not allowed (clams)	Semi-finished products from fish and non-fish species
	control of stock	Culinary products from fish and non-fish species
Amnesic shellfish poison (Domoic acid)	not allowed (clams)	Semi-finished products from fish and non-fish species
	control of stock	Culinary products from fish and non-fish species
Amnesic shellfish poison (domoic acid)	not allowed (internal organs crabs)	Semi-finished products from fish and non-fish species
	control of stock	Culinary products from fish and non-fish species
Diarrhetic shellfish poison (Okadaic acid)	not allowed (clams)	Semi-finished products from fish and non-fish species
	control of stock	Culinary products from fish and non-fish species
Oligosaccharides	2.0% less than	Products based on soy protein isolate

Trypsin inhibitor	0.5% max	Products based on soy protein isolate
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#### Appendix 4. Acceptable levels of cesium-137 and strontium-90

Annex 4  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

N nn	Food groups	The specific activity of cesium-137 Bq / kg (l)	The specific activity of strontium-90 Bq / kg (l)
1.	Meat, meat products and by-products	200	-



2.	Venison, wild game meat	300	-
3.	Fish and Fish Products	130	100
4.	Fish, dried, and dried	260	-
5.	Milk and milk processing products (except condensed, concentrated, canned, dried, cheese and cheese products, butter and butter paste from cow's milk, cream-vegetable spread and cream-vegetable melted mixture, milk protein concentrate, lactulose, sugar, dairy, casein , caseinates, milk protein hydrolysates)	100	25
6.	Milk protein concentrate, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates,	300	80
7.	Milk processing products dry, freeze-dried	500	200
8.	Cheese and cheese products	50	100
9.	Milk processing products, concentrated, condensed; canned milk, dairy component, milk-	300	100
10.	Oil, paste made from cow's milk butter, milk fat	200 (100 for the milk fat)	60 (for dairy fat 80)
11.	Creamy vegetable spread, cream-vegetable melted mixture	100	80
12.	The nutrient medium dry milk-based	160	80
13.	Vegetables, root vegetables including potatoes	80 (600 )	40 (200 )
Permissible level in the dry product.			
14.	Bread and bakery products	40	20
15.	Flour, cereals, cereal, food grains, pasta	60	-
16.	Wild berries and canned products from them	160 (800 )	-
Permissible level in the dry product.			
17.	Fresh mushrooms	500	-
18.	Dried mushrooms	2500	-

19.	Specialized baby food ready for consumption as	40	25
Sublimate products for specific activity are determined in the reconstituted product.			
20.	Vegetable oils	40	80
21.	Oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats for special purposes, including cooking oils, confectionery, bakery; milk fat substitutes; cocoa butter equivalents, cocoa butter improvers SOS-type cacao butter substitutes POP-type Non-temper the cocoa butter substitutes, vegetable-fat spreads, vegetable-mixture rendered fat sauces based on vegetable oils, mayonnaise, sauces, mayonnaise, vegetable oils, creams	60	80
22.	Spreads vegetable-cream mixtures rendered vegetable-cream	100	80

## Appendix 5. Requirements for unrecycled food (food) raw materials of animal origin

Annex 5  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

### I. Requirements for meat and other meat raw materials

Meat and other raw meat must come from the slaughter of healthy animals, the farms or administrative territory in accordance with regionalization,

officially free from animal diseases, including:

a) for all kinds of animals: - foot and mouth disease - during the last 12 months in the country or administrative territory in accordance with regionalization; - anthrax - during the last 20 days on the farm;

b) cattle: - 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, contagious bovine pleuropneumonia - during the last 24 months in the country or administrative territory in accordance with regionalization; - tuberculosis, brucellosis - during the last 6 months in the economy; - leukemia - during the last 12 months in the premises;

c) sheep and goats: - bovine spongiform encephalopathy in cattle and scrapie - in the territory of the country, in accordance with the recommendations of the OIE Code; - bluetongue - during the last 24 months in the country or administrative territory in accordance with regionalization; - peste des petits ruminants - during the last 36 months in the country or administrative territory in accordance with regionalization; - rinderpest - during the last 24 months in the country or administrative territory in accordance with regionalization; - adenomatosis, copper-visna, arthritis-encephalitis - during the last 36 months in the economy; - sheep and goat pox, tuberculosis, brucellosis - during the last 6 months in the economy;

g) swine: - African swine fever - during the last 36 months in the country or administrative territory in accordance with regionalization; - swine vesicular disease - during the last 24 months in the country or administrative territory in accordance with regionalization; - classical swine fever - during the last 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 the OIE Code; - enteroviral encephalomyelitis (Teschen disease) - during the last 6 months in the country or administrative territory in accordance with regionalization; - trichinosis - during the last 3 months in the economy; - reproductive and respiratory syndrome virus - during the last 6 months in the economy; to circulation allowed: - meat and other meat raw beef and lamb, produced from the slaughter of animals that did not receive food of animal origin containing ruminant animal proteins, with the exception of substances recommended by the OIE Code; K Handling Avoid meat and other raw meat obtained from carcasses: - having at post-mortem inspection changes characteristic of foot and mouth disease, plague, anaerobic infections, tuberculosis, leukemia and other communicable diseases, injury helminths (cysticercosis, trichinosis, sarcosporidiosis, onchocerciasis, echinococcosis, etc.), and for poisoning by various substances; - subjected defrosted during the storage period; - with signs of deterioration; - having a temperature in the interior of the thigh muscles above minus 8 degrees Celsius for frozen meat, and above 4 degrees Celsius - for chilled; - with the remnants of the internal organs, bleeding in the tissues, not removed abscesses,

gadfly larvae, with a sweep of the serous membranes and lymph nodes with mechanical impurities, and also with unusual for meat color, smell, taste (fish, drugs, herbs, etc.) - containing preservative; - contamination with salmonella or other bacterial infections - treated with coloring substances.

## II. Requirements for poultry

Poultry meat must originate from the slaughter of healthy poultry from farms and administrative territory in accordance with regionalization, officially free from infectious diseases, including:

- a) influenza to be in accordance with the OIE Code mandatory declaration - during the last 6 months;
  - b) other influenza viruses - during the last 3 months in the premises;
  - c) Newcastle disease of birds - during the last 6 months in the country or administrative territory in accordance with regionalization;
  - d) ornithosis (psittacosis) - chicken and turkey farms - during the last 6 months in the economy;
  - e) goose and duck farms - Keep disease, viral hepatitis ducklings, ducks plague, ornithosis (psittacosis) - during the last 6 months in the economy;
- e) Poultry originates from premises, considered safe on salmonellosis in accordance with the requirements of the OIE Code; K-treated poultry meat is not allowed: - having at post-mortem inspection changes characteristic of contagious diseases affected by helminths and for poisoning by various substances; - meat nepotrosheny polupotrosheny and poultry - poor organoleptic indicators; - having a temperature in the thickness of the muscle above minus 12 degrees Celsius for frozen poultry meat (storage temperature must be minus 18 degrees Celsius) - containing preservative; - Salmonella contamination on the surface carcasses, deep in the muscle tissues or organs; - treated with coloring and odoriferous substances, ionizing radiation or ultraviolet rays; - having dark pigmentation (except turkey and guinea fowl), - meat showing signs of deterioration; - obtained from the slaughter of birds that are exposed to natural or synthetic estrogenic, hormonal substances, thyreostatics, antibiotics,

pesticides and other medications, used prior to slaughter no later than recommended in the instructions for use.

### III. Requirements for horse meat

Horse meat must come from animals harvested on farms officially free from animal diseases including: - African horse sickness - during the last 24 months in the country or administrative territory in accordance with regionalization; - infectious anemia - during the last 3 months on the farm; - glanders - during the last 36 months in the country or administrative territory in accordance with regionalization; - epizootic lymphangitis - during the last 2 months in the economy; - anthrax - within 20 days on the farm. For Treatment meat is not allowed: - having at post-mortem inspection changes characteristic of contagious diseases affected by helminths and for poisoning by various substances; - with the remnants of the internal organs, bleeding in the tissues, not removed abscesses, gadfly larvae, with a sweep of the serous membranes and remote lymph nodes, with mechanical impurities, and also with unusual for meat smell and taste; - having a temperature in the interior of the thigh muscles above minus 8 degrees Celsius for frozen meat, and above 4 degrees Celsius - for chilled; - Colonized by Salmonella and other bacterial infections; - treated with coloring substances, ionizing radiation or ultraviolet rays; - obtained from the slaughter of the animals that were exposed to natural or synthetic estrogenic, hormonal substances, thyreostatics, antibiotics, pesticides and other medications, used prior to slaughter no later than recommended in the instructions for their use .

### IV. Requirements for the meat of domestic rabbits

Meat should come from the slaughter of healthy rabbits from farms and or administrative territory in accordance with regionalization, officially free from infectious diseases, including: - myxomatosis, tularemia, pasteurellosis, listeriosis - during the last 6 months in the premises; - haemorrhagic disease of rabbits - in the last 12 months in the economy; to circulation is not allowed meat rabbits: - having at post-mortem inspection changes characteristic of contagious diseases affected by helminths and for poisoning by various substances; - poor organoleptic indicators; - contain preservatives; - contamination Salmonella on the surface of carcasses, deep muscle tissues or organs; - treated with coloring and odoriferous substances, ionizing or ultraviolet rays; - having dark pigmentation; - subjected defrosted during storage; - having the temperature in flesh than minus 12 degrees Celsius for frozen meat rabbits (storage temperature must be minus 18 degrees Celsius) - derived from the slaughter of rabbits that were exposed to natural or synthetic estrogenic, hormonal substances, thyreostatics, antibiotics, pesticides and other medications, used prior to slaughter

no later than recommended in the instructions for their application.

## V. Requirements for raw milk from cattle and small livestock and raw cream

By handling allowed raw milk and raw cream obtained from healthy animals from farms officially free from contagious animal diseases including: - foot and mouth disease - during the last 12 months in the country or administrative territory in accordance with regionalization; - rinderpest cattle - during the last 24 months in the country or administrative territory in accordance with regionalization; - peste des petits ruminants - during the last 36 months in the country or administrative territory in accordance with regionalization; - contagious pleuropneumonia - during the last 24 months on the territory country or administrative territory in accordance with regionalization; - leukemia - during the last 12 months in the economy; - bovine brucellosis, tuberculosis and paratuberculosis during the last 6 months in the premises; - sheep and goat brucellosis, tuberculosis MPC - for last 6 months in the premises; - sheep pox and goat pox - during the last 6 months in the country or administrative territory in accordance with regionalization.

## VI. Requirements for the meat of wild animals

Meat should come from the slaughter of healthy animals (feathered game) and exotic animals that lived (contained) in the hunting grounds or facilities for their cultivation and are officially free from contagious animal diseases including:

a) for all kinds of animals: Rabies - in the country or administrative territory in accordance with regionalization; - anthrax - during the last 20 days in the territory of the hunting area, the economy or other habitat;

b) for large ruminant cloven-hoofed animals: - foot and mouth disease - during the last 12 months in the country or administrative territory in accordance with regionalization; - contagious pleuropneumonia of cattle and small cattle over 12 months in the country or administrative territory in accordance with regionalization; - rinderpest contagious pleuropneumonia - during the last 24 months in the country or administrative territory in accordance with regionalization; - peste des petits ruminants - during the last 36 months in the country or administrative territory in accordance with regionalization; - haemorrhagic septicemia - during the last 36 months in the country or administrative territory in accordance with regionalization; - bovine spongiform encephalopathy in cattle and scrapie - in the territory of the country, in accordance with the requirements of the OIE Code; - bluetongue - during the last 24 months in the country or administrative territory in accordance with regionalization; - lumpy skin

disease (tuberculosis) in cattle - during the last 36 months in the country or administrative territory in accordance with regionalization; - Rift Valley fever - during the last 4 years in the country or administrative territory in accordance with regionalization; - paratuberculosis - during the last 3 years on the farm (business raising) the hunting area or other habitat; - brucellosis, tuberculosis - during the last 6 months in the economy (business raising), hunting grounds or other place habitat; - leukemia - during the last 12 months on the farm or hunting area free from leukemia;

c) for small ruminant cloven-hoofed animals: - foot and mouth disease - during the last 12 months in the country or administrative territory in accordance with regionalization; - spongiform encephalopathy of cattle and scrapie of sheep - on the territory of the country, in accordance with the requirements of the OIE Code; - rinderpest cattle, peste des petits ruminants - during the last 36 months in the country or administrative territory in accordance with regionalization; - Rift Valley fever - during the last 48 months in the country or administrative territory in accordance with regionalization; - contagious bovine pleuropneumonia, bluetongue - for 24 months in the country or administrative territory in accordance with regionalization; - Q fever - during the last 12 months in the country or administrative territory in accordance with regionalization; - paratuberculosis, arthritis-encephalitis - during the last 36 months on the territory economy (business raising), hunting grounds or other habitat; - copper-visna - during the last 36 months in the country or administrative territory in accordance with regionalization; - tuberculosis, brucellosis - during the last 6 months in the economy (enterprises growing), hunting grounds or other habitat; - sheep pox and goat pox - during the last 12 months in the country or administrative territory in accordance with regionalization;

d) non-ruminant artiodactyls for small: - African swine fever - in the country or administrative territory in accordance with regionalization; - FMD - during the last 12 months on the territory of a country or administrative territory in accordance with regionalization; - reproductive and respiratory syndrome virus - in the last 12 months in the hunting area or other habitat; - classical swine fever - during the last 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 last 36 months in the country or administrative territory in accordance with regionalization.

e) for equines: - foot and mouth disease - during the last 12 months in the country or administrative territory in accordance with regionalization; - infectious anemia, equine syphilis, epizootic lymphangitis - during 12 months in the economy (business raising), hunting grounds or other habitats; - glanders - during the last 36 months in the country or administrative territory in accordance with regionalization; - Equine encephalomyelitis of all types, infectious anemia - within 24 months in the country or administrative territory in accordance with regionalization; - equine disease - during the last 24 months in the country or administrative territory in accordance with regionalization; - epizootic lymphangitis - during the last 2 months in the

economy;

e) for rabbits and hares: - myxomatosis, tularemia, pasteurellosis, listeriosis - during 6 months in the economy (business raising), hunting grounds or other habitat; - viral haemorrhagic disease of rabbits - during the last 12 months in the premises;

g) for game birds (birds): - bird flu of all serotypes - for 6 months in the country; - birds Newcastle disease - during the last 12 months in the country, administrative territory in accordance with regionalization; - smallpox, diphtheria, psittacosis aspergillosis and tuberculosis, plague of ducks - during the last 6 months in the economy (business raising), hunting grounds or other habitats. Meat should not have bruises not removed abscesses, gadfly larvae, mechanical impurities, unusual for meat smell and taste of fish, herbs, and other means.

## VII. Requirements for water biological resources and aquaculture

By handling allowed aquatic biological resources extracted (mined) from the safe areas of production (catch) and aquaculture facilities from farms (enterprises), safe in the veterinary regard. The catch of marine biological resources and aquaculture products (hereinafter - the fish raw material) should be examined for the presence of parasitic, bacterial and other infections. Parasitological safety indicators of raw fish are shown in Tables 1-4. In the presence of live parasites and their larvae within the permissible limits, the fish raw materials must be disposed of existing methods. By handling raw fish is not allowed: - ice cream, having a core temperature of the product higher than minus 18 degrees Celsius; - poor organoleptic indicators; - subjected defrosted during storage; - poisonous fish of the family Tetraodontidae, Molidae, Diodontidae and Canthigasteridae; - containing biotoxins dangerous for human health. Aquaculture production grown in RAS, and caught in water bodies fishery should be given appropriate overexposure. Fish raw materials should not contain natural or synthetic hormonal substances, antibiotics, as well as aquaculture production - genetically modified sources.

## VIII. Requirements for natural honey and bee products

By handling allowed natural honey and bee products obtained from farms (apiaries) and administrative territory in accordance with regionalization, free from dangerous contagious diseases of farm and domestic animals as well as: American foulbrood, European foulbrood, nosema disease - during the last 3 months the farm. For Handling Avoid honey and bee products: - having modified organoleptic, physical and chemical properties; - containing natural or synthetic estrogenic hormonal substances, thyreostatics. Do not be permitted in the natural honey and bee products residues



such medications as chloramphenicol, hlorfarmazin, colchicine, dapson, dimetridazole, nitro furans, ronidazol and coumaphos - no more than 100 mg / kg and amitraz - less than 200 mg / kg. It is not allowed in honey and bee products Residue other drugs that have been used for the treatment and handling bees. The manufacturer shall specify all the pesticides that were used in the collection of honey and bee products production.

## IX. Requirements for egg powder, melange, albumin

The egg that is used to produce egg powder, melange, albumin should come from farms free from contagious animal diseases, including: - influenza to be in accordance with the Code of the OIE notifiable - during the last 6 months; - other influenza viruses - Over the last 3 months in the premises; - Newcastle disease of birds - in the last 12 months in the country or administrative territory in accordance with regionalization; - ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of chickens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - during the last 6 months in the economy; K Handling Avoid egg powder, egg products, albumin: - having modified organoleptic characteristics; - contamination with salmonella or other bacterial infections; - processed chemicals, ionizing radiation or ultraviolet rays;

## X. Requirements for egg

Eggs must come from farms free from contagious diseases of animals and birds, including: - the flu, be in accordance with the Code of the OIE notifiable - during the last 6 months; - other influenza viruses - during the last 3 months in the premises; - Newcastle disease of birds - in the last 12 months in the country or administrative territory in accordance with regionalization; - ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of chickens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - during the last 6 months in the economy;

## Appendix 6. Parasitological safety performance of fish, crustaceans, mollusks, amphibians, reptiles and products

Annex 6  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

Table 1. Freshwater fish and products of its processing

Table 1

index	Product Group	Parasitological parameters and acceptable levels of													
		The larvae live as													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
1	Sem. Carp	n / a	n / a	n / a	n / a	n / a	n / a	n / a	n / a	n / a	-	-	-	n / a	-
2	Sem.Schukovye	-	-	-	-	n / a	-	-	-	n / a	n / a	-	-	n / a	-
3	Sem. Perch	-	-	-	-	-	-	-	n / a	n / a	n / a	-	-	-	-
4	Sem.Salmon	-	-	-	-	n / a	-	-	n / a	-	n / a	n / a	-	-	-
5	Sem.Whitefish	-	-	-	-	-	-	-	-	-	n / a	-	-	-	-
6	Sem.Hariusovye	-	-	-	-	n / a	-	-	-	-	n / a	-	-	-	-
7	Sem. Cod	-	-	-	-	-	-	-	-	-	n / a	-	-	-	-
8	Sem.Sturgeon	-	-	-	-	-	-	-	-	-	-	n / a	n / a	-	-
9	Sem.Snakehead	-	-	-	-	-	-	-	-	-	-	-	-	-	n / a
10	Sem.Bullhead	-	-	-	-	-	-	-	-	-	-	-	-	n / a	-
11	Sem. KGS	-	-	-	-	-	-	-	-	-	-	-	-	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	
13	Canned and preserved fish families mentioned 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	
14	Fried, in aspic, salted, pickled, smoked, dried fish families mentioned 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	
15	Caviar fish families:															
15.1	Schukovye, perch, cod (born burbot) hariusovye	-	-	-	-	-	-	-	-	-	-	n / a	-	-	-	-
15.2	Salmon	-	-	-	-	-	-	-	-	-	-	n / a	n / a	-	-	-
15.3	Whitefish	-	-	-	-	-	-	-	-	-	-	n / a	-	-	-	-
15.4	Sturgeon (Amur River basin, the lower reaches of the Volga and the Caspian Sea)	-	-	-	-	-	-	-	-	-	-	-	n / a	-	-	-

Note:

1) n / a - not allowed (larvae live form);

2) the larvae of parasites

trematodes	cestode	nematodes
3 opistorhisov	12 difillobotriumov	13 anizakisov
4 klonorhisov		14 kontratsekumov
5 psevdamfistom		15 dioktofim

6 metagonimusov		16 gnatostom
7 nanofietusov		
8 ehinohazmusov		
9 metorhisov		
10 rossikotremov		
11 apofalusov		

Table 2. Anadromous fish and products of its processing

Table 2

index	Product Group	Parasitological parameters and acceptable levels of					
		The larvae live as					
		3	4	5	6	7	8
1	Salmon	-	n / a	n / a	-	-	-
2	Far Eastern salmon	n / a	n / a	n / a	n / a	n / a	n / a
3	Minced fish specified in claim 1	-	n / a	n / a	-	-	-
	and paragraph 2	n / a	n / a	n / a	n / a	n / a	n / a
4	Canned and preserved fish families, mentioned in item 1	-	n / a	n / a	-	-	-
	and paragraph 2	n / a	n / a	n / a	n / a	n / a	n / a
5	Fried, in aspic, salted, pickled, smoked, dried fish families, mentioned in item 1	-	n / a	n / a	-	-	-
	and n. 2	n / a	n / a	n / a	n / a	n / a	n / a
6	Caviar (gonads) fish mentioned in item 1, 2	-	n / a	n / a	-	-	-

Note:

- 3) n / a - not allowed (larvae live form);
- 4) Larvae of parasites
- 5)

trematodes	cestode	nematodes	skebney
3 nanofietusov	4 difillobotriumov	5 anizakisov	7 bolbozom
		6 kontratsekumov	8 Corynosoma

Table 3. Marine fish and products of its processing

Table 3

index	Product Group	Parasitological parameters and acceptable levels of													
		The larvae live as													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
<b>Marine fish. Incl on fishing areas and families:</b>															
1	<i>Barents Sea</i>														
1.1	Salmon communicating	-	-	-	-	-	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	Scorpionfish	-	-	-	-	-	-	-	-	n / a	-	-	-	-
1.6	Flatfish	-	-	-	-	-	-	-	-	n / a	-	-	-	-
2	<i>North Atlantic</i>													
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	-	-	-	-
2.4	Macrourids	-	-	-	-	-	-	-	-	n / a	-	-	-	-
2.5	Merlucciidae	-	-	-	-	-	-	-	-	n / a	-	-	-	-
2.6	Skumbreye	-	-	-	-	-	-	-	-	n / a	-	-	-	n / a
2.7	Scorpionfish	-	-	-	-	-	-	-	-	n / a	-	-	-	-
2.8	Flatfish	-	-	n / a	-	-	-	-	-	n / a	-	-	-	-

3	<i>South Atlantic</i>													
3.1	Merlucciidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.2	Carangidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.3	Volohvostovye	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a
4	<i>Baltic Sea</i>													
4.1	Smelt	-	-	-	-	-	-	-	-	-	-	-	n/a	-
4.2	Herring	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-
4.3	Cod	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-
5	<i>Black, Azov, Mediterranean Sea</i>													
5.1	Gobies	-	n/a	-	n/a	n/a	-	-	-	-	-	-	-	-
5.2	MULLETS	-	n/a	-	-	-	-	-	-	-	-	-	-	-
6	<i>Subantarctic, Antarctica</i>													
6.1	Cod	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.2	Merlucciidae	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.3	Oshibnievye	-	-	-	-	-	-	-	-	n/a	-	-	-	-
6.4	Nototheniids	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a

							a			a		a	a	
6.5	Icefish	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a
7	<i>Indian Ocean</i>													
7.1	Carangidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
7.2	Scombridae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
7.3	Niteperye	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	<i>Pacific Ocean</i>													
8.1	Salmon	n/a	-	-	n/a	-	n/a	-	-	n/a	n/a	-	n/a	n/a
8.2	Anchovies	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.4	Carangidae	-	-	-	-	-	n/a	-	-	n/a	n/a	-	-	-
8.5	Terpugova	-	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-
8.6	Flatfish	-	-	-	-	-	-	n/a	-	n/a	-	-	n/a	-
8.7	Scorpionfish	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.8	Berycidae	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.9	Gempylidae	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.10	Tunas (skumbreye)	-	-	-	-	-	-	-	-	-	-	-	-	n/a



8.11	Cod	-	-	-	-	-	-	-	n / a	n / a	-	n / a	-	-
9	Minced fish families mentioned in p.p.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	Canned and preserved fish families mentioned in p.p.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, in aspic, salted, pickled, smoked, dried fish families mentioned in p.p.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	Pollock roe, cod	-	-	-	-	-	-	-	-	n / a	-	n / a	-	-
13	Cod liver oil	-	-	-	-	-	-	-	-	n / a	-	n / a	-	-

Note:

6) n / a - not allowed (larvae live form);

7) the larvae of parasites

trematodes	cestode	nematodes	skebney
3 nanofietusov	8 difillobotriumov	11 anizakisov	14 bolbozom
4 geterofietusov	9 diplogonoporusov	12 kontratsekumov	15 Corynosoma
5 kriptokortilusov	10 piramikotsefalusov	13 psevdoterranov	
6 rosikotremov			
7 apofalusov			

Table 4. crustaceans, molluscs sea, amphibians, reptiles and their products

Table 4

index	Product Group	Parasitological parameters and acceptable levels of								
		The larvae live in the form of (types of parasites)								
		3	4	5	6	7	8	9	10	11
1	<i>Crustaceans and products thereof</i>									
1.1	Cancers of the waters of the Far East (Russia, the peninsula of Korea, China, and others.), United States	n / a	-	-	-	-	-	-	-	-
1.2	Freshwater shrimp ponds of the Far East (Russia, the peninsula of Korea)	n / a	-	-	-	-	-	-	-	-
1.3	Freshwater crabs (from reservoirs Russian Far East, South-East Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, the Philippines)	n / a	-	-	-	-	-	-	-	-
1.4	Sauce of freshwater crabs (paragraph 1.3)	n / a	-	-	-	-	-	-	-	-
2	<i>Marine shellfish and their products</i>									
2.1	Squids	-	-	n / a	n / a	n / a	-	-	-	-
2.2	Octopus	-	-	n / a	-	n / a	-	-	-	-
2.3	Scallops	-	-	-	-	-	-	-	n / a	-
2.4	Maktren (spizula)	-	-	-	-	-	-	-	n / a	-
2.5	Oysters	-	-	-	-	-	-	-	-	n / a
3	<i>Amphibians (frogs)</i>	-	n / a	-	-	-	n / a	n / a	-	-
4	<i>Creeping things</i>									
4.1	Snakes	-	n / a	-	-	-	-	-	-	-
4.2	Turtles									
4.2.1	sea	-	-	-	-	-	-	-	n / a	-

4.2.2	freshwater	-	-	-	-	-	-	n / a	-	-
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Note:

8) n / a - not allowed (larvae live form);

9) the larvae of parasites

trematodes	cestode	nematodes
3 paragonimusov	4 spirometer	5 anizakisov
		6 kontratsekumov
		7 psevdoterranov
		8 dioktofim
		9 gnatostom
		10 sulkaskarisov
		11 ehinotsefalusov

## Appendix 7. A list of plants and their products, objects of animal origin, microorganisms, fungi and biologically active substances prohibited for use in dietary food supplements

Annex 7  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

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

N p / p	Russian name of the plant	The Latin name of the plant	Plant Parts
*	Abyssinian tea	See. Cat	-

1.	Abrus prayer	Abrus precatorius L.	Seed
2.	Abraham drug	Gratiola officinalis L.	Aerial part
*	<b>Adams root</b>	See. Tamus ordinary.	-
3.	Adenantera	Adenanthera 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	Aerial part
8.	Acacia	Acacia L.	All species, aboveground part
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 Riviera	Amorphophallus rivieri Durieu	All parts
13.	Anabasis	Anabasis L.	All kinds, shoots
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. Cat	-
17.	Argemone	Argemone L.	All species, all parts
18.	Areca catechu	Areca catechu L.	All parts
*	Arekovoy palm	See. Areca catechu	-
19.	Arisarum	Arisarum.L,	All species, all parts
20.	Aristolohiya	Aristolochia L.	All species, all parts

21.	Arnica	Arnica L.	All kinds, flowers
22.	Arum	Arum L.	All species, all parts
23.	Artroknemum dove	Arthrocnemum glaucum Delile	Aerial part
24.	Arundo donax	Arundo donax L.	Flowers
25.	Atero musk	Atherosperma moschatum Labill.	All parts
26.	Afanamixis macranthon	Aphanamixis grandiflora Blume	Seed
27.	Labrador tea	Ledum L.	All species, aboveground part, shoots
28.	Star anise anise	Illicium anisatum	Fruit
29.	Bakautovoe tree	Guaiacum officinale L.	All parts
30.	Bakkoniya	Bacconia L.	All species, all parts
31.	Baldwin angustifolia	Balduina angustifolia	Aerial part
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 types of roots, bark
36.	Periwinkle	Vinca L.	All species, all parts
37.	Velvet beans	Mucuna pruriens DC	Seed
38.	Slipper	Cypripedium sp.	All species, all parts
39.	Colchicum	Colchicum sp.	All species, all parts
40.	Beyleya multibeam	Baileya multiradiata Harv.et Gray	Aerial part
41.	Beylshmidiya NIS	Beilschmiedia Nees	All parts
42.	Henbane	Hyoscyamus sp.	All species, all parts
*	Belladonna	See. Krasavka common	-
43.	Parnassia palustris	Parnassia palustris L.	All parts
*	Belotsvetka marsh	See. Belozer marsh	-

44.	Leucojum aestivum	Leucojum aestivum L.	All parts
45.	European euonymus	Euonymus europaea L.	Seed
*	Betel nut	See. Areca catechu	-
46.	Biota East	Biota orientalis L.	All parts
47.	Ligustrum vulgare	Ligustrum vulgare L.	Leaves, fruits
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
*	Fighter	See. Aconite	-
52.	Harrow	Boronia Sm.	Essential oil of the leaves and shoots of all kinds
*	Bruslina	See. European spindle tree	-
53.	Brutseya Javanese	Brucea javanica Merr.	All parts
54.	Elder grassy	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, aboveground part
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.	Milestones	Cicuta L.	All species, all parts
62.	Virola	Virola	All species, aboveground part
*	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 kinds of 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.	Paris	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, aboveground part
*	Guaiac wood	See. Bakautovoe tree	-
74.	Gelsemium	Gelsemium L.	All species, all parts
75.	Hydnocarpus	Hydnocarpus Gaertn.	All kinds of seeds
76.	Goldenseal	Hydrastis L.	All species, all parts
*	Gipsolyubka	See. Gypsophila	-
77.	Girchevnik eholsky	Conioselinum jeholense M.Pimem	All parts
78.	Glaucium	Glaucium L.	All species, aboveground part
79.	Honey locust ordinary	Gleditsia triacanthos L.	All parts
*	Honey locust trehkolyuchkovaya	See. Ordinary honey locust	-
80.	Gomphocarpus	Gomphocarpus L.	All species, all parts
81.	Adonis	Adonis L.	All species, aboveground part
*	Mountain grapes	See. Mahonia	-
82.	Common Vetch	Vicia Angustifolia, V. sativa	All parts of the plant
*	Peas angustifolia	See. Common Vetch	-
83.	Wild mustard	Sinapis arvensis L.	All parts of the plant during fruiting
84.	Grudnika	Cida L.	All species, all parts

*	Gryzhnaya grass	See. Stonecrop	-
*	Humanely	See. Sorghum allepskoe	-
85.	Gupertsiya selyago	Huperzia selago Bernh.ex Schrank et Mart.(Lycopodium selago L.)	All parts
86.	Inula britannica	Inula Britannica L.	Flowers, aerial part
87.	Nard ocellar	Inula oculus-christi L.	Aerial part
88.	Dekodon whorled	Decodon verticillatus Ell.	Aerial part
89.	Business	Delosperma	All species, aboveground part
90.	Delphinium	Delphinium L.	All species, all parts
91.	Desmodium branched	Desmodium racemosum DC	Aerial part
92.	Desmodium beautiful	Desmodium pulchellum Benth.	Aerial part
93.	Protruding Dehaaziya	Dehaasia squarrosa Hassk.	All parts
94.	Jefferson doubtful	Jeffersonia dubia Benth.et Hook. F. ex Baker et Moore	All parts
*	Johnson grass	See. Sorghum allepskoe	-
95.	Jute	Corchorus L.	All kinds of seeds
96.	Wild yam zhestkovolosistaya	Dioscorea hispida Dennst.	All parts
97.	Dicentra	Dicentra	All species, all parts
98.	Clover Pharmacy	Melilotus officinalis.	All parts
99.	Doryphora sassafras	Doryphora sassafras Endl.	Essential oils of all parts
100.	Woodwax	Genista tinctoria L.	All parts
*	Dryakva Adjara	See. Cyclamen Ajaria	-
*	Oak berries	See. Mistletoe	-
101.	Duboisia	Duboisia	All species, aboveground part
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 Gray	Eubotryoides grayana Hara	Foliage
*	Goldenseal	See. Hydrastis	-
107.	Zheltushnik	Erysimum L.	All species, all parts
*	Larkspur	See. Delphinium	-
108.	Honeysuckle Chamisso	Lonicera. chamissoi	All parts
109.	Honeysuckle ordinary	Lonicera xylosteum	Fruit
110.	Honeysuckle	Lonicera. tatarica	Fruit
111.	Zhoster	See. Buckthorn American, brittle (olhovidnoy), laxatives	-
112.	Siberian Zigadenus	Zigadenus sibiricus (L.) A.Gray	All parts
*	Zobnik	See. Cocklebur	-
*	Gold thread	See. Goldthread trifoliata	-
*	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 kinds of seeds, leaves
*	Indian liquorice	See. Abrus prayer	-
116.	Ipecac	Cephaelis L.	All species, all parts
117.	Sky-blue morning glory	Ipomea violacea	Seed
118.	Kabi paranskaya	Cabi paraensis Ducke	All parts
*	Kava-kava	See. Pepper Kava-kava	-

119.	Peyote cactus	Lophophora williamsii	Aerial part
120.	Cactus San Pedro	Echinopsis pachanoi	Aerial part
121.	Caladium	Caladium L.	All species, all parts except the Caladium edible S.esculentum (rhizome)
122.	Calea ternifolia	Calea zacatechichi	Aerial part
123.	Caltha	Caltha sp.	All species, aboveground part
124.	Kananga fragrant	Cananga odorata Hook. f.et Thoms.	All parts
125.	Canary tuber	Phalaris tuberosa L.	Aerial part
126.	Kardariya krupkovaya	Cardaria draba (L.) Desv.	All parts
127.	Cat edible (kata Kath)	Catha edulis Forsk.	Aerial part
*	Katarantus	See. Periwinkle	-
128.	Gypsophila	Gypsophila L.	All species, all parts
129.	Kvilayya soap	Quillaja saponaria Molina	All parts
130.	Kendiry	Apocynum L.	All species, all parts
131.	Oxalis acetosella	Oxalis acetosella L.	- "-
*	Clematis	See. Clematis	-
132.	Silver maple	Acer saccharium	Foliage
133.	Castor bean	Ricinus communis L.	All parts
134.	Bug-infested trash	Lepidium ruderae L.	All parts
135.	Klopovnik pronzennolistny	Lepidium perfoliatum L.	All parts
136.	Siberian Knyazhik	Atragene sibirica L.	All parts
*	Coca	See. Coca bush	-
137.	Coca	Erythroxylum coca Lam.	All species, all parts
*	Kokkulyus Indian	See. Anamirta cocculus	-
138.	Aethusa cynapium ordinary	Aethusa Cynapium L.	All parts

139.	Collinson anise	Collinsonia anisata Sims.	Aerial part
140.	Taro	Colocasia L.	All species, all parts
141.	Hemp	Cannabis sp.	All species, all parts
142.	Consolida magnificent	Consolida regalis SF Gray	Fruits, seeds
143.	Goldthread	Coptis L.	All species, all parts
144.	Asarum	Asarum L.	All species, all parts, essential oil, oil from the roots and rhizomes
145.	Coriaria	Coriaria	All species, aboveground part
146.	Corynocarpus smooth	Corynocarpus Laevigata Forst.	The kernel of the fruit
147.	Kornulaka belotsvetkovaya	Cornulaca leucantha Charif et Allen	Aerial part
148.	Kostsinium wort	Cosciniun fenestratum Colebr.	All parts
*	Kochi	See. Krossopteriks	-
149.	Nettle sharikonosnaya	Urtica pilulifera L.	Aerial part
150.	Belladonna common	Atropa belladonna L.	All parts
151.	Groundsel	Senecio L.	All species, aboveground part
*	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	Cyclosperrnum leptophyllum Sprague	Fruit
156.	Buckthorn American	Rhamnus purshiana	unripe fruits, fresh bark
157.	Alder buckthorn (olhovidnoy)	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.	Thrift-box	Nuphar L.	All species, all parts

161.	Common cockle	<i>Agrostemma githago</i> L.	All parts
*	Kukolvan	See. <i>Anamirta cocci lyusovidnaya</i>	-
162.	Solomon's Seal	<i>Polygonatum</i> L.	All species, all parts
163.	Kupyr pritsvetnikovy	<i>Anthriscus caucalis</i> Bieb.	All parts
164.	Laurus American	<i>Sassafras officinale albi</i> um	All parts
165.	Pokeweed	<i>Phytolacca</i> L.	All species, all parts
166.	Lily of the valley	<i>Convallaria</i> L.	All species, all parts
167.	Vincetoxicum	<i>Vincetoxicum</i> sp.	All species, all parts
168.	Latu poisonous	<i>Latua venenosa</i> Phil.	All parts
169.	Lespedeza bicolor	<i>Lespedeza bicolor</i> Turcz	Leaves, bark, rhizome
170.	<i>Lilium monadelphum</i>	<i>Lilium monadelphum</i> Bieb.	All parts
171.	Linder Oldgema	<i>Lindera oldhamii</i> Hemsl.	Stems, leaves
*	Lihodeyka	See. Wood-mat	-
*	Feverish grass	See. Stonecrop	-
172.	Lobelia	<i>Lobelia</i> L.	All species, all parts
173.	Clematis	<i>Clematis</i> sp.	All species, all parts
174.	Blue Lotus	<i>Nymphaea Caerulea</i>	Leaves, petals
175.	Peyote	<i>Lophophora</i> L.	All species, all parts
176.	Goof	<i>Elaeagnus</i>	All species, aboveground part
177.	<i>Menispermum dauricus</i>	<i>Menispermum dauricum</i> L.	All parts
178.	Common toadflax	<i>Linaria vulgaris</i> Mill.	All parts
179.	Buttercup	<i>Ranunculus</i> L.	All species, aboveground part
180.	Magnolia	<i>Magnolia</i> L.	All species, all parts
181.	Mahonia	<i>Mahonia</i> Nutt.	All species, all parts
182.	Mack (Armenian, pritsvetnikovy, doubtful, golostebelny, hypnotic)	<i>Papaver</i> L. ( <i>P. Armenacum</i> , <i>P. Bracteatum</i> , <i>P. Dubium</i> , <i>P. Nudicaule</i> , <i>P. somniferum</i> )	All parts other than seeds

183.	Macleay	Macleaya	All species, aboveground part
184.	Makrozamiya spiral	Macrozamia spiralis Miq.	All parts
185.	Mammillaria	Mammillaria	All species, aboveground part
186.	Mandragora officinarum	Mandragora officinarum L.	All parts
*	Neem	See. Neem	-
187.	Pigweed	Chenopodium L.	All species, all parts, all parts of an essential oil, seed oil
188.	Cow wheat	Melampyrum sp.	All species, all parts
*	Uterine horns	See. Ergot	-
*	Machek	See. Glaucium	-
189.	Neem	Melia azedarach L.	All parts
190.	Melkorakitnik Russian	Chamaecytisus ruthenicus, Ch.borysthenicus	All parts
191.	Mericariae	Myricaria L.	All species, all parts
*	Myrtle Marsh	See. Chamaedaphne pritsvetnichkovaya	-
192.	Mitragyna	Mitragyna L.	All species, all parts
*	Multicolor	See. Coronilla multicolored	-
*	Repository	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 kinds of fruit
196.	Hellebore	Helleborus L.	All species, all parts
197.	Mostuea stimulating	Mostuea stimulans A. Cheval	Aerial part
198.	Male fern	Dryopteris filix mas Schott.	Rhizomes
199.	Nutmeg	Myristica fragrans Hjuft	The fruit (nut)
*	Soap grass	See. Saponaria officinalis	-

*	Soap root	See. <i>Saponaria officinalis</i>	-
200.	<i>Saponaria officinalis</i>	<i>Saponaria officinalis</i> L.	All parts
201.	Mytnyk	<i>Pedicularis</i> sp.	All species, all parts
*	Myshatnik *	See. <i>Thermopsis</i>	-
202.	Nandini home	<i>Nandina domestica</i> Thunb.	Bark, bark, roots
203.	Digitalis	<i>Digitalis</i> sp.	All species, all parts
204.	<i>Nauclea klyuvolistnaya</i>	<i>Nauclea rhynchophylla</i> Miq.	All parts
205.	<i>Nectandra puhuri</i> large	<i>Nectandra puchury-major</i> Nees et Mart.	Fruit
206.	Nemuaron Humboldt	<i>Nemuaron humboldtii</i> Bail.	Essential oil
*	Them	See. <i>Neem</i>	-
207.	Figwort	<i>Scrophularia</i> sp.	All species, all parts
208.	Obvoynik	<i>Periploca</i> L.	All kinds of bark
209.	<i>Odostemon</i> creeping	<i>Odostemon aquifolium</i> Rydb.	Roots
210.	Comfrey	<i>Symphytum</i> L.	All kinds of roots
211.	Oleander	<i>Nerium</i> L.	All species, all parts
*	Ololiuhqui	See. <i>The turbine korimboza</i>	-
*	Ololyuki	See. <i>The turbine korimboza</i>	-
212.	Water dropwort	<i>Oenanthe</i> sp.	All species, all parts
213.	Mistletoe	<i>Viscum</i> L.	All species, all parts
214.	Oryx Japanese	<i>Orixa japonica</i> Thunb.	All parts
215.	Sedge	<i>Carex</i> L.	All species, all parts
216.	Oxytropis	<i>Oxytropis</i> L.	All species, all parts
217.	Otsimum sacred	<i>Ocimum sanctum</i> L.	All parts
218.	Stonecrop	<i>Sedum</i> L.	All species, all parts
219.	<i>Anagallis arvensis</i>	<i>Anagallis arvensis</i> L.	All parts
*	Betel palm	See. <i>Areca catechu</i>	-

220.	Zygophyllum	Zygophyllum L.	All species, all parts
221.	Nightshade	Solatum sp.	All species, all parts
*	Peyote	See. Lophophora Williams	-
222.	Pelargonium (geranium)	Pelargonium Willd.	All species, all parts of the plant
*	Rolling Stone	See. Gypsophila metelchaty	-
*	Pereloyneya grass	See. Belozher marsh	-
223.	Perestupen	Bryonia L.	All kinds of roots
224.	Betel pepper	Piper betle L.	All parts
*	Pepper kava kava	See. Kava	-
225.	Kava	Piper methysticum (kava-kava)	All parts
226.	Marram greyish	Prammogeton canescens Vatke	Fruit
227.	Petalostilis labiheevidny	Petalostylis labicheoides R. Br.	Aerial part
228.	Petrosimoniya odnotychinkovaya	Petrosimonia monandra Bunge	Aerial part
229.	Boldo boldus	Peumus boldus Molina	Essential oil of leaves
230.	Pechenchnitsa	Anemone sp.	All species, all parts
231.	Galeopsis	Galeopsis sp.	All species, all parts
232.	Pinelli ternate	Pinellia ternata Britenbach	Stems
233.	Peony	Paeonia anomalae L.	All parts
234.	Piptadeniya	Piptadenia	All species, all parts
235.	Piptadeniya foreign	Piptadenia peregrina Benth.	Bark
236.	Piscids bright red	Piscidia erythrina L.	All parts
*	Pituri	See. Duboisia	-
*	Lycopodium - Baranez	See. Baranez ordinary	-
237.	Chaff intoxicating	Lolium temulentum L.	Fruit
238.	Dodder	Cuscuta L.	All species, all parts

239.	Rattle	Rhinanthus L.	All species, all parts
240.	May apple	Podophyllum L.	All species rhizomes with roots
241.	Snowdrop Voronov	Galanthus woronowii Lozinsk.	All parts
242.	Wormwood	Artemisia L.	All species, all parts
243.	Mercurialis	Mercurialis L.	All species, all parts
244.	Lumbago	Pulsatilla sp.	All species, all parts
245.	Unlike Psilokaulon	Psilocaulon absimile NEBr.	Aerial part
*	Birdlime	See. Mistletoe	-
246.	Puzyrnitsa	Physochlaina L.	All species, all parts
247.	Corn smut	Ustilago maydis DC.	All parts
248.	Swollen bladderwort	Utricularia physalis	Aerial part
*	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
*	Emetic 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	Argyrea nervosa;Hawaiian Baby Woodrose	All parts
*	Rosemary Forest	See. Ledum	-
255.	Rubieva mnogonadreznaya	Roubieva multifida Moq.	The essential oil of aerial parts
256.	Rue	Ruta L.	All species, all parts



257.	Fishing berry	See. Anamirta cocci lyusovidnaya	-
258.	Fritillary Ussuri	Fritillaria ussuriensis Maxim.	All parts
259.	Cycas circinalis	Cycas circinalis L.	Seed
260.	Cycas revoluta	Cycas revoluta Thunb.	Seed
261.	Haloxylon	Haloxylon L.	All species, leaves, stalks
262.	Boxwood evergreen	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 of the roots of the essential oil timber and
268.	Sweda vzdutoplodnaya	Suaeda physophora L.	All parts
269.	Plumbago European	Plumbago europaea L.	All parts
270.	Seydlitsiya rosmarinic	Seidlitzia rosmarinus Bunge	Leaves, stems
271.	Securinega	Securinega L.	All kinds, shoots
272.	Sigezbekiya East	Siegesbeckia orientalis L.	All parts
*	Sid	See. Grudnika (Cida L.)	-
273.	Simmonds California	Simmondsia californica Nutt.	Seed
274.	Echium vulgare	Echium vulgare L.	All parts
275.	Sceletium twisted	Sceletium tortuosum	All parts
276.	Scopoli	Scopolia L.	All species, all parts
277.	Smodingium acute	Smodingium argutum E. Mey	All parts
*	Dog Potion	See. Peganum harmala	-
*	Dog parsley	See. Aethusa cynapium ordinary	-
278.	Shrubby glasswort	Salicornia fruticosa L.	Leaves, stems

*	Solomon's seal	See. Solomon's seal	-
279.	Saltwort	Salsola L.	All species, all parts of the plant
280.	Sorghum	Sorghum L.	All species, all parts
*	Sophora tolstoplodnaya	See. Veksibiya tolstoplodnaya	-
281.	Ergot	Claviceps sp.	All species, all parts
282.	Steller dwarf	Stellera chamaejasme L.	All parts
283.	Stephanie	Stephania L.	All kinds of tubers with roots
284.	Striktokardiya lipolistnaya	Strictocardia tiliaefolia Hall.	Seed
285.	Strophanthus	Strophanthus DC	All species, all parts
286.	Sphaerophysa salsula	Sphaerophysa salsula (Pall.) DC.	All parts
287.	Shenokaulon drug	Schoenocaulon officinal A.Gray	Seed
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 Schltldl.	All species, all parts
292.	Thermopsis	Thermopsis L.	All species, all parts
293.	Tinospora cordifolia	Tinospora cordifolia Miers	All parts
294.	Thiess	Taxus L.	All species, all parts
295.	Asian Toddalia	Toddalia asiatica Lam.	All parts
296.	Toksidendron	Toxicodendron L. (= Rhus toxicodendron var. Hispida Engl.)	All species, all parts
297.	Trichocereus species	Trichocereus	All species, aboveground part
298.	Reed southern	Phragmites Australia Trin.ex Steud.	Rhizome
299.	Turbine korimboza	Turbina corymbosa	Seed
300.	Turbine corymbosa	Turbina corymbosa Raf.	Seed

301.	Vaccaria	Vaccaria 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 smolonosnaya	Ferula gummosa Boiss	Seed
306.	Fibraureya dyeing	Fibraurea tinctoria Lour.	All parts
307.	Fizohlyayna Alai	Physochlaina alica Korotk.	Roots
308.	Fizohlyayna East	Physochlaina orientalis G. Don f.	Roots
*	Pokeweed US pro	See. American Pokeweed	-
309.	Chamaedaphne pritsvetnichkovaya	Chamaedaphne calyculata Moench	Aerial part
*	Kharg	See. Gomphocarpus	-
*	Ephedra horsetail	See. Ephedra	-
310.	Heim purple loosestrife	Heimia salicifolia	Aerial part
*	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.	Aerial part
317.	Cyclamen	Cyclamen L.	All species, all parts
*	Cicuta	See. Weh	-
318.	Lemongrass Winter	Cymbopogon winterianus Jowitt.	Essential oils of all parts
319.	Tsiriya Smith	Zieria smithii Andr.	Aerial part, the essential oil of all parts

*	Chaulmugra	See. Hydnocarpus	-
*	Consumptive grass	See. Coronilla multicolored	-
320.	Hellebore	Veratrum sp.	All species, all parts
321.	Wood-mat	Cynoglossum officinalis L.	All parts
322.	Chilibuha	Strychnos L.	All kinds of seeds
323.	Chin	Lathyrus sp.	All species, all parts
324.	Stachys palustris	Stachys palustris L.	All parts
325.	Stachys rough	Stachys aspera Michx.	Aerial part
326.	Celandine	Chelidonium L.	All species, aboveground part
*	Lesser celandine	See. Chistyakov kaluzhnetselistny	-
327.	Chistyakov kaluzhnetselistny	Ficaria calthifolia Reichenb., F. vema Huds.	All parts
328.	Sage predictive	Salvia divinorum	Foliage
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.	Erythrophleum	Eriophyllum	All kinds of bark
334.	Ephedra	Ephedra sp.	All species, all parts
335.	Echinopsis	Echinopsis L.	All species, aboveground part
336.	Tribulus	Tribulus L.	All species, all parts
337.	Jalapenos real	Ipomoea purga (Wend.) Hayne	All parts
338.	Dittany	Dictamnus albus L.	Leaves, fruits
339.	Yatoriza palmate (Columbus)	Jateorrhiza palmata (Lam.) Miers. (= Jatrorrhiza columba (Roxb.) Miers.)	All parts

\* - Synonyms Russian names of medicinal plants.

## 1.2. Plants and their products, not to be included in the one-component biologically active additives to food:

N p / p	Plant name	The Latin name of the plant	Plant Parts
1	Aralia high, Manchurian Aralia, devil's tree, thorn-tree	<i>Aralia elata</i> (Miq.) Seem. = <i>Aralia mandshurica</i> Rupr. et Maxim.	All parts
2	African plum	<i>Pygeum africanum</i>	Bark
3	Valerian	<i>Valeriana</i> L.	All kinds of root and rhizome
4	Ginkgo biloba	<i>Ginkgo biloba</i> L.	Aerial part
5	Gymnema Sylvestre	<i>Gymnema sylvestre</i>	All parts
6	Wild Yam Wild yam shaggy	<i>Dioscorea villosa</i>	Rhizomes
7	Ginseng	Ginseng	All species, all parts
8	Devil's high, Oplopanaks high, high Ehinopanaks	<i>Oplopanax elatus</i> Nakai = <i>Echinopanax elatus</i> Nakai	All parts
9	Tutsan	<i>Hypericum</i> L.	All species, all parts
10	Butcher prickly	<i>Ruscus aculeatus</i> (Butcher 's Broom)	All parts
11	Yohimbe (Yohimbe pausinistaliya)	<i>Pausinystalia yohimbe</i> (K. Schum.) Pierre ex Beile	All parts
12	Schisandra	<i>Schisandra chinensis</i> (Turcz.) Baill.	All parts
13	Muira puama	<i>Muira puama</i> ( <i>Liriosma jvata</i> )	All parts
14	Formic tree, On de Arco, Tabebuia	<i>Tabebuia heptaphylla</i>	Bark
15	Rhodiola rosea, Golden Root	<i>Rhodiola rosea</i> L.	All parts
16	Turner exciting, Damian	<i>Turnera Diffusa</i>	All parts
17	Eleutherococcus senticosus, Svobodnoyagodnik prickly bush Devil	<i>Eleutherococcus senticosus</i> (Rupr. Et Maxim.) Maxim = <i>Aconthopanax senticosus</i> (Rupr. Et Maxim.) Harms	All parts
18	Yucca filamentous	<i>Yucca filamentosa</i>	Foliage

1.3. Organs and tissues of animals and their products that are specific materials that increase the risk of transmission of prion diseases (transmissible spongiform encephalopathy): From cattle: - the skull, with the exception of the lower jaw, including the brain and eyes, and spinal cord of animals aged over 12 months; - the vertebral column, excluding the tail section, the spinous and transverse processes of cervical, thoracic and lumbar spine, the median crest and wings of the sacrum, but including dorsal root ganglia radicular animals older than 30 months; - the tonsils, intestines from the 12- to the rectum and mesentery of animals of all ages. From sheep (sheep) and goats: - the skull, including the brain and eyes, tonsils and spinal cord of animals aged over 12 months or having a root cutters, cut through the gums; - spleen and intestines of animals of all ages. Products consisting of or containing in the structure material from ruminant animals: - mechanically separated meat; - gelatin (except generated from the skins of ruminants) - melted fat of ruminants and its products. Objects of animal origin: seven-spotted ladybird (*Coccinella septempunctata* L.), whole body; Scorpio (*Scorpiones* L.), whole body; Spanish fly (*Lytta* sp.), All kinds, the whole body. For the manufacture of food products and dietary supplements manufactured using raw materials of animal origin, should be taken into account the epidemiological situation on transmissible spongiform encephalopathies (including bovine spongiform encephalopathy) in the country of the manufacturer of these components.

1.4. Biologically active substances synthetic non with essential nutritional factors - analogs of biologically active ingredients of herbs.

1.5. Hormones of animal origin and animal endocrine organs (adrenal, pituitary, pancreas, thyroid, parathyroid, thymus, gonads) in the presence of hormonal activity.

1.6. Human tissues and organs.

1.7. Microorganisms that cause disease or to perform or mediate the transfer of antibiotic resistance genes, including: - aerobic and anaerobic spore-forming microorganisms - representatives of the genera *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (old name - *Lactobacillus coagulans*), *B. subtilis*, *B. licheniformis* or other species) and *Slostridium*; - organisms genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp .; - microorganisms having hemolytic activity; - be sporovye microorganisms isolated from the body of animals and birds and not typical of normal microflora of the human body, including representatives of the genus *Lactobacillus*.

1.8. Viable yeast fungi and yeast, including the genus *Candida*; actinomycetes, streptomycetes, all genera and species of microscopic fungi; higher fungi related to poisonous and inedible, in accordance with national legislation.

## Appendix 8. Types of vegetable raw materials for use in the production of biologically active food supplements for children from 3 to 14 years and children's herbal tea (tea drinks) for young children

Annex 8  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

N	Name of vegetable raw materials in Russian	Name of vegetable raw materials in the Latin	Part of the vegetable raw materials
1.	Anise ordinary	<i>Anisum vulgare</i> Gaerth Sem.Umbelliferae	anise fruits ( <i>Anisi fructus</i> )
2.	<i>Althaea officinalis</i>	<i>Althaea officinalis</i> seed. Malvacea	marshmallow root ( <i>Althaeae radix</i> )
3.	<i>Sambucus nigra</i>	<i>Sambucus nigra</i> L. seeds. Cambucaceae	Elder flowers ( <i>Sambuci flos</i> )
4.	Birch warty	<i>Betula verrucosa</i> Ehrh. Sem.Betulaceae	Birch leaves ( <i>Betulae folium</i> )
5.	<i>Betula pendula</i>	<i>Betula pendula</i>	same
6.	Cowberry	<i>Vaccinium vitis idaea</i> L. seeds.Vacciniaceae	Fruits of lingonberry ( <i>Vaccini fructus</i> )
7.	Hibiscus	<i>Hibiscus sabdariffa</i> L. seeds. Malvaceae	Hibiscus flowers ( <i>Hibisci flos</i> )
8.	Red mallow	<i>Hibiscus sabdariffa</i> L. seeds. Malvaceae	same
9.	Origanum	<i>Origanum vulgare</i> seeds. Lamiaceae	Marjoram ( <i>Origani herba</i> )
10.	Strawberry	<i>Fragaria</i> Sem. Rosaceae	Strawberry leaves ( <i>Fragariae folium</i> )
11.	Marigold pharmacy	<i>Calendula officinalis</i> L. seeds. Composite	<i>Calendula</i> flowers ( <i>Calendulae flos</i> )

12.	Stinging nettle	<i>Urtica dioica</i> L. seeds. Urticaceae	Nettle leaves ( <i>Urticae folium</i> )
13.	Lavender angustifolia	<i>Lavandula angustifolia</i> Mill. Sem.Lamiaceae	Lavender flowers ( <i>Lavandulae flos</i> )
14.	<i>Tilia cordata</i>	<i>Tilia cordata</i> Mill Sem. Tiliaceae	Linden flowers ( <i>Tiliae flos</i> )
15.	Raspberry ordinary	<i>Rubus idaeus</i> L. seeds. Rosaceae	Raspberry leaves ( <i>Rubi idaei folium</i> )
16.	Mallow Forest	<i>Malva sylvestris</i> L. (cyn. <i>Malva</i> <i>Mauritiana</i> ) Sem.Malvaceae	Mallow flowers ( <i>Malvae flos</i> )
17.	<i>Malva sylvestris</i>	<i>Malva sylvestris</i> L. (cyn. <i>Malva</i> <i>Mauritiana</i> ) Sem.Malvaceae	same
18.	Melissa	<i>Melissa officinalis</i> seed. Lamiaceae	Melissa leaves ( <i>Melissae folium</i> )
19.	Lemon Balm	<i>Melissa officinalis</i> seed. Lamiaceae	same
20.	Peppermint	<i>Mentha piperita</i> Sem.Lamiaceae	Peppermint leaves ( <i>Menthae piperitae folium</i> )
21.	Sea buckthorn	<i>Hippophae rhamnoides</i> L. seed. Elaeagnaceae	Leaves of sea buckthorn ( <i>Hyppophaëis folium</i> )
22.	Waybread	<i>Plantago major</i> L. seeds.Plantaginaceae	Plantain leaves ( <i>Plantaginis herba</i> )
23.	<i>Plantago media</i>	<i>Plantago media</i> L. seeds.Plantaginaceae	same
24.	Plantain lanceolate	<i>Plantago lanceolata</i> L. seeds.Plantaginaceae	same
25.	Plantain bloshnogo	<i>Plantago psyllium</i> L. seeds.Plantaginaceae	Seed hulls ( <i>Plantaginis tunica semen</i> )
26.	Pomeranets bitter	<i>Citrus aurantium</i> Sem. Rutaceae	Orange peel
27.	Chamomile	<i>Matricaria recutita</i> L. seeds. Compositae (syn. <i>Chamomilla</i> L.)	Chamomile flowers ( <i>Chamomillae flos</i> )
28.	Black currant	<i>Ribes nigrum</i> L. seeds. Saxifragaceae	Currant leaves ( <i>Ribi nigri folium</i> )
29.	Thyme scented	<i>Thymus vulgaris</i> L. ( <i>Thymus</i>	Herb thyme ( <i>Thymi herba</i> )



		marschallianus) Sem.Lamiaceae	
30.	Thyme	Thymus serpyllum Sem. Lamiaceae	same
31.	Creeping thyme	same	same
32.	Caraway	Carum carvi, Sem.Umbellifere	Fruits of caraway (Cari carvi fructus)
33.	Fennel	Foeniculum vulgare Mill sem.Umbelliferae	Fennel fruit (Foeniculi fructus)
34.	Dill Pharmacy	Foeniculum vulgare Mill sem.Umbelliferae	same
35.	Blueberry	Vaccinium myrtillus L. seeds. Vacciniaceae	Bilberry (Myrtilli fructus)
36.	Briar	Rosa Sem. Rosaceae	Rosehip fruits (Rosae fructus)

## Appendix 9. Vitamins and minerals used in food production of baby food

Annex 9  
to the technical regulations of the Customs Union "On food safety"  
(TR CU 021/2011)

Name	Shape
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 mononitrate

Cyanocobalamin	Cyanocobalamin; hydroxocobalamin
Riboflavin	Riboflavin; riboflavin-5-phosphate sodium
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-calcium ascorbate; 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) ammonium citrate; iron (II) bisglycinate
Inositol	Inositol
Iodine	Potassium iodide; potassium iodate; sodium iodide; iodine casein (in the production of drinking milk used only for babies over the age of two years)
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	D-calcium pantothenate; Sodium D-pantothenate; dexpantenol
Selenium	Sodium selenite; Sodium selenate
Folic acid	Folic acid

Choline	Choline chloride; choline citrate; choline bitartrate; choline
Zinc	Zinc acetate; zinc sulfate; zinc chloride; zinc lactate; zinc citrate; zinc gluconate; zinc oxide

## Annex 10 pesticides banned for use in the production of food (food) raw materials for the production of food products for baby food

Annex 10  
to the technical regulations of the Customs Union "On food safety"  
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The chemical name of the substance (defined taking into account the decay products)
Disulfoton (in total - disulfoton, disulfoton sulfoxide and disulfoton sulfone expressed by disulfoton)
Fensulfoton (total - fensulfoton its oxygen analogue and sulfones expressed on fensulfotonu)
Fentin, expressed by Triphenyltin-cation
Haloxyfop (total - haloxyfop and its salts and esters, including conjugates expressed on haloxyfop)
Heptachlor and <i>trans</i> epoxide -geptahlora expressed by heptachlor
Hexachlorobenzene
Nitrofen
Ometoat
Terbufos (in total - terbufos, its sulfoxide and sulfone, expressed by terbufos)
Aldrin and dieldrin, expressed by dialdrinu
Andrín

*The text of the List of Standards, as a result of which, on a voluntary basis, compliance with the technical regulations of the Customs Union "On food safety" (TR CU 021/2011), see. For reference. The text of the List of standards containing rules and methods of researches (tests) and measurements, including the rules of sampling required for the application and enforcement of the requirements of technical regulations "On food safety" (TR CU 021/2011) and implementation of assessment (confirmation) of conformity, see. for*

**reference.**

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