

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT
POLICY

Voluntary Public

Date: 05.23.2012

GAIN Report Number: RS1233

Russian Federation

Post: Moscow

Customs Union Technical Regulation on Food Safety

Report Categories:

FAIRS Subject Report

Sanitary/Phytosanitary/Food Safety

Policy and Program Announcements

Approved By:

Morgan Haas

Prepared By:

Staff

Report Highlights:

The Technical Regulation of the Russia-Kazakhstan-Belarus Customs Union (CU) on Food Safety (TR TS 021/2011) is a key CU umbrella regulation covering standards and requirements for all food products and processes of their production. It was adopted by the CU Commission decision No. 880 of December 9, 2011, and will come into effect as of July 1, 2013.

Table of Contents

General Information	4
Decision No. 880 On Adoption of Technical regulation of the Customs Union “On Food Safety”.....	4
TECHNICAL REGULATION On Food Safety.....	9
CHAPTER 1. GENERAL PROVISIONS	9
Article 1. Scope.....	9
Article 2. Purposes of Adoption.....	9
Article 3. Subjects of Technical Regulation.....	10
Article 4. Definitions.....	10
Article 5. Rules of Circulation on the Market.....	14
Article 6. Identification of Food Products (Processes) for the Purpose of their Referral to the Subjects of Technical Regulation of the Present Technical regulation.....	14
CHAPTER 2. FOOD SAFETY REQUIREMENTS	15
Article 7. General Food Safety Requirements.....	15
Article 8. Safety Requirements for Specialized Food Products.....	16
Article 9. Requirements for Tonic Beverages.....	19
CHAPTER 3. REQUIREMENTS FOR PROCESSES OF PRODUCTION (MANUFACTURING), STORAGE SHIPMENT (TRANSPORT), SALES, AND DISPOSAL OF FOOD PRODUCTS	19
Article 10. Ensuring Safety of Food Products during the Processes of their Production (Manufacturing), Storage, Shipment (Transport), Sales, and Disposal.....	19
Article 11. Requirements for Ensuring of Food Products Safety in the Process of their Production (Manufacturing).....	20
Article 12. Requirements for Provision of Processes of Food Products Production (Manufacturing) with Water.....	21
Article 13. Requirements for Safety of Food Raw Materials that are Used in Production of Food Products.....	22
Article 14. Requirements for Management of Operational Premises where Process of Food Products Production (Manufacturing) is Carried out.....	22
Article 15. Requirements for Use of Technological Equipment and Utensils in the Process of Food Products Production (Manufacturing).....	24
Article 16. Requirements for Storage Conditions and Waste Disposal of Food Products Production (Manufacturing).....	24
Article 17. Requirements for Processes of Storage, Shipment (Transport), and Sales of Food Products.....	25
Article 18. Requirements for Processes of Food Disposal.....	26
Article 19. Requirements for Processes of Obtaining of Non-Processed Food Products of Animal Origin.....	26
Article 20. Ensuring Conformity of Food Products to Safety Requirements.....	27
CHAPTER 4. ASSESSMENT (CONFIRMATION) OF CONFORMITY	27
Article 21. Forms of Assessment (Confirmation) of Conformity of Food Products and Processes of Production (Manufacturing), Storage, Shipment (Transport), Sale, and Disposal.....	27
Article 22. Applicant for Assessment (Confirmation) of Conformity of Food Products.....	28
Article 23. Declaration of Conformity.....	28
Article 24. State Registration of Specialized Food Products.....	31
Article 25. Procedure of State Registration of Specialized Food Products.....	32
Article 26. Unified Register of Specialized Food Products.....	33
Article 27. State Registration of Novel Food Products.....	33
Article 28. Procedure of State Registration of Novel Food Products.....	34
Article 29. Unified Register of Novel Food Products.....	35
Article 30. Veterinary-Sanitary Inspection.....	35
Article 31. State Registration of Production Facilities.....	36
Article 32. Food Products Production Facilities that are subject to State Registration.....	37
Article 33. Application for State Registration of Production Facilities.....	37
Article 34. Documents Confirming State Registration of Production Facilities.....	38
Article 35. Procedure of Notification about Changes of Actual Information about Applicant and Food Products Production Facilities that are subject to State Registration.....	38
Article 36. Register of Food Products Production Facilities that are subject to State Registration.....	39

<u>CHAPTER 5.</u> STATE CONTROL (SURVEILLANCE).....	40
<u>Article 37.</u> Keeping Record of Food Products Production Facilities	40
<u>Article 38.</u> State Control (Surveillance) over Compliance with Requirements of the Present Technical regulation	40
<u>CHAPTER 6.</u> FOOD PRODUCTS LABELING	40
<u>Article 39.</u> Requirements for Food Products Labeling	40
<u>CHAPTER 7.</u> SAREGUARD CLAUSE.....	41
<u>Article 40.</u> Safeguard Clause.....	41
<u>Annex No. 1</u> Microbiological Food Safety Standards (Pathogenic)	42
<u>Annex No. 2</u> Microbiological Food Safety Standards	45
<u>Annex No. 3</u> Hygienic safety requirements for food products.....	75
<u>Annex No. 4</u> Maximum Allowable Levels of Radionuclides Cesium-137 and Strontium-90	108
<u>Annex No. 5</u> Requirements for Unprocessed Food (Eatable) Raw Materials of Animal Origin	110
<u>Annex No. 6</u> Parasitological Safety Indicators of Fish, Crustaceans, Shellfish, Amphibians, Reptilians, and Products of their Processing	115
<u>Annex No. 7</u> List of Plants and Products of their Processing, Species of Animal Origin, Microorganisms, Mushrooms, and Biologically Active Substances, Prohibited for Use as Part of Biologically Active Food Additives	120
<u>Annex No. 8</u> Species of Plant Raw Materials for Manufacturing of Biologically Active Food Additives for Children from 3 to 14 Years Old and Baby Herbal Teas (Herbal Drinks) for Infants	132
<u>Annex No. 9</u> Vitamins and Mineral Salts Used in Manufacturing of Food Products for Baby Food	134
<u>Annex No. 10</u> Pesticides prohibited for use in production of food (edible) raw materials intended for manufacturing food products for baby food.....	135
<u>List of standards, voluntary application of which ensures compliance with the requirements of the Technical regulation of the Customs Union “On Food Safety” (TR TS 021/2011)</u>	136
<u>List of Standards</u> containing the rules and methods of examination (testing) and measurement, including the rules for selection of samples required for application and meeting of the requirements of the Technical regulation “On Food Safety” (TR TS 021/2011) and carrying out of assessment (confirmation) of products’ conformity.	146

General Information

The Technical regulation of the Russia-Kazakhstan-Belarus Customs Union (CU) on Food Safety (TR TS 021/2011) is a key CU umbrella regulation covering standards and requirements for all food products and processes of their production. It was adopted by the CU Commission decision No. 880 of December 9, 2011, and will come into effect as of July 1, 2013.

Below is an unofficial translation of the following:

- CU Commission decision No. 880 of December 9, 2011;
- CU Technical regulation on Food Safety (TR TS 021/2011) with ten annexes;
- List of standards, voluntary application of which ensures compliance with the requirements of the Technical regulation of the Customs Union “On Food Safety” (TR TS 021/2011);
- List of Standards containing the rules and methods of examination (testing) and measurement, including the rules for selection of samples required for application and meeting of the requirements of the Technical regulation “On Food Safety” (TR TS 021/2011) and carrying out of assessment (confirmation) of products’ conformity.

Decision

December 9, 2011 **No. 880** Moscow

On Adoption of Technical regulation of the Customs Union “On Food Safety”

In accordance with Article 13 of the Agreement on common principles and rules of technical regulation in the Republic of Belarus, Kazakhstan and the Russian Federation of November 18, 2010 Customs Union (hereinafter – the Commission) **has decided to:**

1. Adopt technical regulation of the Customs Union, "On Food Safety" (TR TS 021/2011) (attached).
2. To approve:
 - 2.1. The list of standards voluntary application of which ensures compliance with the requirements of the Technical regulation of the Customs Union “On Food Safety” (TR TS 021/2011) (attached);
 - 2.2. List of Standards containing the rules and methods of examination (testing) and measurement, including the rules for selection of samples required for application and meeting of the requirements of the Technical regulation “On Food Safety” (TR TS 021/2011) and carrying out of assessment (confirmation) of products’ conformity (attached).
3. Establish:
 - 3.1. Technical regulation of the Customs Union “On Food Safety” (hereinafter – the Technical regulation) shall come into force on 1 July 2013;

3.2. Documents on the assessment (confirmation) of compliance with the statutory requirements established by the regulations of the Customs Union or the laws of the Customs Union member-state, issued or adopted in relation to goods which are subjects of the technical regulation of the Technical regulation (hereinafter – the products), before coming into force of the Technical regulation are valid until the expiration of their validity, but no later than February 15, 2015. The stated documents, issued or adopted before the official publication of this Decision, are valid until the expiry of their validity;

From the date of entry into force of the Technical regulation issuance or adoption of documents for assessment (confirmation) of conformity to the mandatory requirements previously established by the regulations of the Customs Union or the laws of the Customs Union member-states, is not allowed;

3.3. Until February 15, 2015, the production and release into circulation of products in accordance with the mandatory requirements previously established by the regulations of the Customs Union or the laws of the Customs Union member-states, is allowed if documents on assessment (confirmation) of conformity to the specified regulatory requirements, issued or adopted before the effective date of the Technical regulation, are available.

The above products are marked with a national mark of conformity (a mark of circulation on the market) in accordance with the laws of the Customs Union member-state or the Commission Decision No. 386 of 20 September 2010;

Marking a product with a unified mark of circulation on the market of the Customs Union member-states is not allowed.

3.4. Circulation of products released into circulation during the period of validity of documents on assessment (confirmation) of conformity, stated in subparagraph 3.2 of this Decision, shall be permitted during the period of shelf life of the products, established in accordance with the laws of the Customs Union member-state.

3.5. The following products shall be subject to state registration in the manner provided in Article 24 of the Technical regulation, until February 15, 2015:

- 1) natural table mineral water;
- 2) bottled potable water, packaged in containers;
- 3) tonic drinks;
- 4) food additives, complex food additives, flavorings, plant extracts as flavoring substances and raw materials, starter cultures of microorganisms and bacterial starter cultures, processing aids, including enzymes;
- 5) food products received with the use of genetically modified (transgenic) organisms, including genetically modified organisms;

3.6. Data on industrial facilities, which have been carrying out the activity on production (manufacturing) of food products in accordance with the laws of a Customs Union member-state, shall be entered into the State Register without carrying out state registration procedures for industrial facilities in accordance with the Technical regulation;

3.7. The provisions of Article 29 of the Technical regulation shall come into force with the introduction of the Integrated Information System of external and mutual trade of the Customs Union.

3.8. As of the date of entry into force of technical regulations of the Customs Union on certain types of food products, the Technical regulation shall be amended to clarify the names of food products in accordance with the definitions set forth by such technical regulations, and to exclude safety requirements for the products, which are regulated by such technical regulations (except for the requirements for the content of pathogenic microorganisms and their toxins, mycotoxins, toxic elements, nitrates, global pesticides, as well as acceptable levels of radionuclides), and microbiological safety standards (opportunistic pathogens).

4. Secretariat of the Commission in cooperation with the Parties:

4.1. Prior to the date of entry into force of technical regulations of the Customs Union on certain types of food products to ensure introduction of amendments to the Technical regulation in accordance with paragraph 3.8 of this Decision.

4.2. To prepare a draft action plan needed to implement the Technical regulation, and within three months from the date of entry into force of this Decision, to ensure its submission for the Commission's approval in the prescribed manner providing for the following:

4.2.1. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft decision on amendments to the Unified sanitary-epidemiological and hygienic requirements for the goods subject to sanitary surveillance (control), approved by the Customs Union Commission decision No. 299 of May 28, 2010, on exclusion of requirements for the products, which are regulated by the Technical regulation;

4.2.2. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft decision on amendments to the Uniform list of products subject to mandatory assessment (confirmation) of compliance in the Customs Union with the issuance of unified documents, approved by the Customs Union Commission Decision No. 620 of April 7, 2011, on exclusion of the products, which are regulated by the Technical regulation;

4.2.3. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft decision on amendments to the Unified list of goods subject to sanitary-epidemiological supervision (control) at the customs border and the customs territory of the Customs Union, approved by the Customs Union Commission decision No. 299 of May 28, 2010, on exclusion of the products, which are regulated by the Technical regulation;

4.2.4. Preparation and submission for approval by the Commission in the prescribed manner of the draft amendments to the procedures of renewal of documents on assessment (confirmation) of conformity to

the mandatory requirements that were previously established by the regulations of the Customs Union or the legislation of the Customs Union member-state, issued or adopted before the entry into force of the Technical regulation, for the documents on assessment (confirmation) of conformity to the mandatory requirements of the Technical regulation, except in cases where indicators and (or) their permissible levels do not match the indicators and (or) their permissible levels specified in the Technical regulation;

4.2.5. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft program for development (amendments, revision) and introduction of interstate standards, the application of which on a voluntary basis ensures compliance with the requirements of the Technical regulation, as well as interstate standards containing rules and methods of examination (tests) and measurements, including the rules of sampling, necessary for the implementation and enforcement of the Technical regulation and the implementation of assessment (confirmation) of the products' compliance.

4.2.6. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft decision on amendments to the Unified list of goods subject to veterinary control (supervision), approved by the Customs Union Commission decision No. 317 of June 18, 2010, on exclusion of the products, which are referred to processed food products of animal origin according to the Technical regulation;

4.2.7. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft decision on amendments to the Regulation on the unified procedure for joint inspections of facilities and sampling of goods (products), subject to veterinary control (supervision), approved by the Customs Union Commission decision No. 834 of October 18, 2011, with regard to bringing it in compliance with the provisions of the Technical regulation;

4.2.8. Preparation and submission for approval by the Commission in the prescribed manner by March 15, 2013, of a draft Regulation "On the establishment of inspection criteria for registration of industrial facilities, carrying out the activities of receiving, processing (reprocessing) of raw unprocessed food products of animal origin."

5. The Russian Party, with the participation of the Parties, on the basis of the results of monitoring of the standards' application to ensure the preparation of proposals to update the list of standards referred to in paragraph 2 of this Decision and their submission to Secretariat of the Commission for approval in due course at least once a year from the date of entry into force of the Technical regulation.

6. The parties shall:

6.1. By July 1, 2013, ensure adoption of the appropriate decision on the non-application of the regulations of their countries in respect of products, which are regulated by the Technical regulation;

6.2. By July 1, 2013, ensure the readiness of certification bodies, test laboratories (centers) engaged in work on assessment (confirmation) of compliance, for registration of declarations of compliance with the requirements of the Technical regulation;

6.3. Prior to the date of entry into force of the Technical regulation, determine the bodies of state control (supervision), responsible for the implementation of state control (supervision) over compliance with the requirements of the Technical regulation, and inform the Commission thereof;

6.4. From the date of entry into force of the Technical regulation, ensure carrying-out of state control (supervision) over compliance with the requirements of the Technical regulation, taking into account sub-paragraphs 3.2 - 3.4 of this Decision.

7. This Decision shall take effect from the date of its official publication.

The Commissioners of the Customs Union:

**From the Republic of
Belarus**

S. Rumas

**From the Republic of
Kazakhstan**

U. Shukeyev

**from the Russian
Federation**

I. Shuvalov

TECHNICAL REGULATION

On Food Safety

CHAPTER 1. GENERAL PROVISIONS

Article 1. Scope

1. The Technical regulation of the Customs Union “On Food Safety” (hereinafter – the present Technical regulation) shall establish the following:
 - 1) subjects of technical regulation;
 - 2) safety requirements (including sanitary and epidemiological, hygienic and veterinary) for the subjects of technical regulation;
 - 3) rules of identification of the subjects of technical regulation;
 - 4) forms and procedures of assessment (confirmation) of conformity of the subjects of technical regulation to the present Technical regulation.
2. In application of the present Technical regulation, the requirements established by the relevant technical regulations of the Customs Union, for food products in terms of their labeling, packaging materials, items and equipment for food products production that come into contact with food products, shall be taken into account.
3. In application of the present Technical regulation, the requirements of technical regulations of the Customs Union establishing mandatory requirements for certain types of food products and for the processes of production (manufacturing), storage, shipment (transport), sales, and disposal that are related to the requirements for such food products (hereinafter - technical regulations of the Customs Union for certain types of food products), supplementing and (or) clarifying the requirements of the present Technical regulation, shall be taken into account.

Requirements for certain types of food products and for the processes of production (manufacturing), storage, shipment (transport), sales, and disposal that are related to the requirements for such food products, which are established by the other technical regulations of the Customs Union, shall not modify the requirements of the present Technical regulation.
4. Technical regulation of the Customs Union for certain types of food products shall establish the following:
 - 1) subjects of technical regulation;
 - 2) safety requirements for the subjects of technical regulation;
 - 3) rules of identification of the subjects of technical regulation.

Technical regulation of the Customs Union for certain types of food products may contain requirements for labeling and contain procedures of conformity confirmation, which do not contradict the requirements of the present Technical regulation.

Article 2. Purposes of Adoption

The purposes of adoption of the present Technical regulation are:

- 1) protection of human life and (or) health;
- 2) prevention of actions that can mislead purchasers (consumers);
- 3) protection of the environment.

Article 3. Subjects of Technical Regulation

1. The subjects of technical regulation of the present Technical regulation shall be the following:
 - 1) food products;
 - 2) processes of production (manufacturing), storage, shipment (transport), sales, and disposal that are related to the requirements for food products.
2. The present Technical regulation shall not cover food products produced by individuals at home, in private household farms or by individuals who engage in horticulture, gardening, and cattle raising; and the processes of production (manufacturing), storage, shipment (transport), and disposal of food products designed for personal consumption only, but not for release into circulation on the customs territory of the Customs Union; cultivation of crops and raising of producing animals in the wild.

Article 4. Definitions

For the purposes of the present Technical regulation the following terms are used:

adapted milk mixtures (breast milk substitute) – baby food products for infants produced in liquid or powdered form on the basis of cow milk or milk of other producing animals and chemically close to the maximum to breast milk for the purposes of satisfying physiological needs of infants for required elements and energy;

food flavoring (flavoring) – flavoring substance, or flavoring preparation, or thermal technological flavoring, or smoked flavoring, or flavoring precursors, or their mixture (flavoring part) that are not taken in directly as food and are used for flavoring of food products (with the exception of sweet, sour and salty flavor) with or without adding of other ingredients;

safety of food products – condition of food products indicating the absence of inadmissible risk connected with adverse health effects on humans and future generations;

biologically active food additives (BAA) – natural and (or) identical to natural biologically active substances, as well as probiotic microorganisms, intended for consumption together with food or mixing into food products;

potable water for baby food – potable water intended for baby drinking, cooking and recovering of dry products for feeding of children at home;

aquatic biological resources – fishes, aquatic invertebrates, aquatic mammals, algae, other aquatic animals and plants in natural habitat (in natural free-ranging state);

adverse health effects of food products on humans – influence of adverse factors connected with presence in food products of contaminants and pollutants that create a threat to human life and health or a threat to life and health of future generations;

release of food products into circulation – act of sale and purchase or other terms of food products transfer on the customs territory of the Customs Union starting from manufacturer or importer;

genetically modified (genetically engineered, transgenic) organisms (hereinafter - GMO) – an organism or several organisms, any noncellular, unicellular or multicellular formations able for reproduction or transfer of genetic material differing from natural organisms obtained with the use of genetic engineering methods and (or) containing genetically engineered material including genes, their fragments or gene combinations;

state registration of production facilities that carry out activities of obtaining, processing (reprocessing) of non-processed food raw materials of animal origin (hereinafter - state registration of production facilities) – provision of access for legal bodies or individual entrepreneurs to the activities of obtaining and processing (reprocessing) of non-processed food raw materials of animal origin;

baby herbal beverage (herbal tea) – food products for baby food produced on the basis of herbs and herb extracts;

food products identification – procedure of referring food products to the subjects of technical regulation targeted by technical regulations;

food manufacturer – an organization regardless of its type of business or an individual entrepreneur including foreign ones that produce (manufacture) food products in their own name for sale to purchasers (consumers) and that are responsible for the conformity of these products to requirements of technical regulations;

importer – a resident of a Member State of the Customs Union, which releases food products delivered by a non-resident of a Member State of the Customs Union into circulation on the customs territory of the Customs Union and which is responsible for the conformity of these products to the present Technical regulation;

food product component (food ingredient) (hereinafter - component) – a product or a substance (including food additives, flavorings), which in accordance with the recipe are used in the production (manufacturing) of food products and are an integral part thereof;

contamination of food products – penetration of items, particles, substances, and organisms (contaminants, pollutants) into food products and their presence in amounts abnormal to these food products or exceeding approved levels, so that they acquire characteristics that are hazardous for humans;

initial milk mixtures – adapted (as close chemically as possible to breast milk) or partially adapted (chemically partially close to breast milk) mixtures produced on the base of cow milk or milk of other producing animals and intended for feeding of infants from the first days of life to the age of six months;

non-processed food products of animal origin – carcasses (whole rounds) of producing animals of all types that have not been processed (reprocessed), their parts (including blood and offal), raw milk, raw skim milk, raw cream, beekeeping products, eggs and egg products, aquatic biological resources catch, aquaculture products;

norms of physiological need for energy and feedstuffs – daily consumption level for feedstuffs that is sufficient for satisfaction of physiological needs of not less than 97.5 percent of population taking into account age, sex, physiological state and physical activity;

nutrients (feedstuffs) – substances being components of food products, which are used by human organism as energy sources, sources or precursors of substrates for building, growth, and regeneration of organs and tissues, formation of physiologically active substances that take part in regulation of vital processes, and defining food products' nutritional value;

enriched food products – food products, to which one or more feedstuffs and (or) biologically active substances and (or) probiotic microorganisms that were not originally present therein or that were present in insufficient quantity or lost during the process of production (manufacturing), have been added; herewith the content, which was guaranteed by the manufacturer, of each feedstuff or biologically active substance used for enrichment has been brought to a level meeting the criteria for food products that are the source of the feedstuff or for other distinguishing characteristics of food products; and maximum levels of feedstuffs and (or) biologically active substances in such products shall not exceed the upper level of safe consumption of such substances with their intake from all possible sources (if such levels are available);

aquaculture animals – fishes, aquatic invertebrates, aquatic mammals, algae, other aquatic animals and plants contained and raised and planted, and also cultured in semi-free conditions or in artificially created habitat;

food products lot – a certain quantity of food products of single line, identically packaged, produced (manufactured) by one manufacturer in accordance with the same regional (interstate) or national standard, and (or) standard

of organization, and (or) other manufacturer's documents, within a certain period of time accompanied by supporting documents that ensure traceability of food products.

food additive – any substance (or mixture of substances), with or without its own nutritional value that is usually not consumed directly by humans as food, which is deliberately added to food products for technological purposes (functions) during their production (manufacturing), shipment (transport), and storage that results or may result in the fact that this substance or products of its transformation become components of food products; food additive may perform one or several technological functions;

food products – products of animal, plant, microbiological, mineral, artificial, or biotechnological origin, that are natural, processed or reprocessed and are intended for human consumption, including specialized food products, packaged potable water, potable mineral water, alcoholic products (including beer and beer-based drinks), non-alcoholic beverages, biologically active additives (BAA), chewing gum, ferments and starter cultures of microorganisms, yeast, food additives and flavorings, as well as food raw material;

food aquaculture products – aquaculture animals hauled (caught) from semi-free conditions of their raising, farming or from an artificially created habitat;

food products of dietary therapeutic nutrition – specialized food products with predetermined nutritional and energy value, physical and organoleptical properties, and intended for use as part of therapeutic diets;

food products of dietary prophylactic nutrition – specialized food products intended for correction of carbohydrate, lipid, protein, vitamin, and other types of metabolism, where the content and (or) proportion of separate substances was changed as compared to their natural content and (or) which include substances and components that were not initially present, as well as food products that are intended to mitigate risks of development of diseases;

food products for baby food – specialized food products intended for baby food for children (for infants from 0 to 3 years old, pre-school-age children from 3 to 6, school-age children from 6 years old and older) that meet respective physiological needs of the child's organism and are not harmful to health of a respectively aged child;

food products for sportsmen nutrition – specialized food products of predetermined chemical composition with increased nutritional value and (or) directed efficiency consisting of a complex of products or represented by their certain types that is targeted specifically at raising adaptive capabilities of humans to physical and psycho-emotional stresses;

food products of noncommercial manufacture – food products obtained by individuals at home and (or) in private household farms or by individuals who engage in horticulture, gardening, cattle raising, and other types of activities;

novel food products – food products (including food additives and flavorings) that were not previously used for human consumption on the customs territory of the Customs Union, namely: with new or deliberately modified primary molecular structure; consisting of or being isolated from microorganisms, fungi or algae; from plants; isolated from animals, obtained from GMO or with their use; nanomaterials and nanotechnology products except for food products obtained by traditional methods, being in circulation and considered safe by virtue of experience;

dehydrated food products – food products, from which originally present water was removed entirely or partially;

supplemental feeding products – food products for baby food, which are introduced into the infants' diet as a supplement to breast milk, substitutes of breast milk or subsequent milk mixtures, and is produced (manufactured) on the basis of ingredients of animal and (or) plant origin;

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

processing (reprocessing) – heat treatment (except for freezing or cooling), fuming, canning, ageing, ripening, souring, salting, drying, pickling, concentration, extraction, extrusion or a combination of these processes;

subsequent milk mixtures – adapted (as close chemically as possible to breast milk) or partially adapted (chemically partially close to breast milk) mixtures produced on the base of cow milk or milk of other producing animals and intended for feeding of infants from the age of six months in combination with supplemental feeding products;

prebiotics – food substances that selectively stimulate the growth and (or) biological activity of the protective human intestinal microflora, and facilitate its normal composition and biological activity when systematically consumed as part of food products;

probiotic microorganisms – live nonpathogenic and non-toxigenic microorganisms – organisms of protective groups of normal intestinal microbiocenosis of a healthy human and of natural symbiotic aggregations incoming as part of food products for improvement (optimization) of the composition and biological activity of the protective human intestinal microflora;

food raw materials – products of animal, plant, microbiological, mineral, artificial, and biotechnological origin, and potable water used for production (manufacturing) of food products;

producing animals – animals, except for fishes, aquatic invertebrates, aquatic mammals, and other aquatic animals, intentionally used for obtaining food products from them;

production facility where the activities of obtaining, processing (reprocessing) of non-processed food raw materials of animal origin are carried out – facility (building, construction, premises, structure, and other facility) intended for carrying out of activities of obtaining, processing (reprocessing) of non-processed food raw materials of animal origin and used during carrying out of the specified activities; belonging to a legal entity or a natural person as an individual entrepreneur, executing the specified activities as the owner or on other lawful grounds;

traceability of food products – possibility to determine through documents (in hard copy or electronic form) the manufacturer and following owners of the food products in circulation except for end user, and also the place of origin (production, manufacturing) of food products and (or) food raw materials;

process of food products production (manufacturing) – the whole of or a combination of successively executed various technological operations of food products production (manufacturing);

cage fish – fish, raised and (or) stored in a fixture, placed in a water body to keep it alive;

perishable food products – food products with a shelf life not exceeding 5 days, unless otherwise established by technical regulations of the Customs Union for certain types of food products, that require special storage and shipment (transport) temperature regimes to keep their safety and prevent cultivation of pathogenic microorganisms, spoilage microorganisms and (or) creation of toxins levels harmful for human health;

specialized food products – food products which are regulated by the requirements for their content and (or) proportion of separate substances or all substances and components; and (or) the content and (or) proportion of separate substances with respect to their natural content in such food products has been changed; and (or) the contents includes substances or components initially not present in the products (except for food additives and flavorings); and (or) the manufacturer claims their medical and (or) preventive properties; and which are intended for safe consumption of such food products by certain categories of people;

food products shelf life – period of time, during which food products should fully conform to the safety requirements established for them by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, as well as keep its consumer properties specified on the label, and upon expiry of which food products are unfit for their intended use;

processing aids – substance or materials or their derivatives (except for equipment, packing materials, articles, and utensils) that are not food components and are purposely used during processing of food raw materials and (or) during manufacturing of food products for fulfillment of certain technological purposes and upon achievement thereof are removed from such raw materials, such food products, or residual quantities of which have no technological effect in the final food products;

tonic beverages – nonalcoholic and low alcohol beverages containing tonic agents (components), including of plant origin, in the amount sufficient to have a tonic effect on the human organism, except for tea, coffee, and beverages on their basis;

catch of aquatic biological resources – aquatic biological resources hauled (caught) in natural habitat;

food products disposal – use of food products that do not conform to the requirements of technical regulations of the Customs Union for the purposes that vary from the purposes, for which the food products were intended and are usually used; or bringing of food products that do not conform to the requirements of technical regulations of the Customs Union into the state unfit for any of their use or application as well as excluding its negative effect on humans, animals, and the environment.

Article 5. Rules of Circulation on the Market

1. Food products shall be released into circulation on the market provided that they conform to the present Technical regulation as well as other technical regulations of the Customs Union, to which they are subject.
2. Food products that conform to the present Technical regulation as well as other technical regulations of the Customs Union, to which they are subject, and that have passed the procedures of assessment (confirmation) of conformity shall be marked with the unified mark of circulation on the market of the Customs Union member-states.
3. Food products released into circulation, including food raw materials shall be accompanied by supporting documents ensuring traceability of these products.
4. A participant of economic activity (owner of food products) shall withdraw food products from the circulation by himself or upon instruction of the authorized state control (surveillance) bodies of a Customs Union member-state in case the food products do not comply with the requirements of the present Technical regulation and (or) other technical regulations of the Customs Union, to which they are subject, including food products with expired shelf life.

Article 6. Identification of Food Products (Processes) for the Purpose of their Referral to the Subjects of Technical Regulation of the Present Technical regulation

1. Interested persons shall carry out identification of food products for the purpose of referring food products to the subjects of technical regulation, to which the present Technical regulation shall apply.
2. Identification of food products is carried out according to their name and (or) features specified in the definition of such products in the present Technical regulation or in technical regulations of the Customs Union for certain types of food products, and (or) using visual, and (or) organoleptical, and (or) analytical methods.
3. Identification of food products is carried out by the following methods:
 - 1) by their name – by way of comparing the name and the purpose of the food products stated on the label on the consumer package and (or) in the accompanying supporting documents with the name specified in the definition of the type of food products in the present Technical regulation or other technical regulations of the Customs Union for certain types of food products;
 - 2) by a visual method – by way of comparing the visual appearance of food products with the features specified in the definition of such food products in the present Technical regulation and (or) in technical regulations of the Customs Union for certain types of food products;
 - 3) by an organoleptical method – by way of comparing the organoleptic characteristics of food products with the features specified in the definition of such food products in the present Technical regulation or in technical regulations of the Customs Union for certain types of food products. The organoleptical method shall be applied if it is impossible to identify food products by their name or by the visual method;

- 4) by an analytical method – by way of checking of conformity of the food products' physical-chemical and (or) microbiological characteristics with the ones specified in the definition of such food products in the present Technical regulation or in technical regulations of the Customs Union for certain types of food products. The analytical method shall be applied if it is impossible to identify food products by their name, by the visual or organoleptical methods.

CHAPTER 2. FOOD SAFETY REQUIREMENTS

Article 7. General Food Safety Requirements

1. Food products in circulation in the customs area of the Customs Union should be safe within the established shelf life during their intended use.
2. Food products' safety indicators are established in Annexes 1, 2, 3, 4, and 5 of the present Technical regulation.
3. Safety indicators (besides microbiological ones) for food products of mixed composition are defined according to the contribution of separate components taking into account weight ratios and safety indicators for those components established by the present Technical regulation unless otherwise established by Annexes 1, 2, 3, 4, and 6 of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
4. Safety indicators (besides microbiological ones) for dehydrated food products are calculated on the base of initial raw food products taking into account dry substances therein and in dehydrated food products unless otherwise established by Annexes 1, 2, 3, 4, 5, and 6 of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
5. Presence of agents of infectious and parasitic diseases, and their toxins that pose a health risk to humans and animals is not allowed in food products in circulation.
6. Shelf life and storage conditions of food products shall be established by the manufacturer.
7. Materials used for manufacturing of packaging and articles that are in contact with food products shall conform to the requirements established by the relevant technical regulations of the Customs Union.
8. Requirements for food additives, flavorings, and processing aids used during manufacturing of food products are established by the relevant technical regulations of the Customs Union.
9. During production (manufacturing) of food products from food raw materials obtained from GMO of plant, animal, and microbial origin, GMO lines that underwent state registration shall be used.

If the manufacturer did not use GMO during production of food products, presence in food products of 0.9 percent or less of GMO is considered an adventitious or technically intractable impurity, and such products do not belong to food products containing GMO.

10. Production (manufacturing) of food products for baby food for infants shall be carried out at specialized production facilities or in specialized rooms or on specialized technological lines.
11. Presence of helminth eggs and cysts of enteric pathogen protozoa in fresh or fresh frozen greens, vegetables, fruits, and berries is not allowed.
12. Content of each foodstuff or biologically active substance used for enrichment in enriched food products shall be brought to the level of consumption in 100 ml or 100 g or a single serving of such products of at least 5 percent of the daily intake's level.

Content of probiotic microorganisms in enriched food products shall amount to at least 10⁹ colony-forming units (microbial cells) in 1 g or in 1 ml of such products.

Article 8. Safety Requirements for Specialized Food Products

1. During production (manufacturing) of food products for baby food, food products for pregnant and nursing women, use of food raw materials containing GMO is not allowed.

During production of food products for baby food, use of food raw materials produced with the application of pesticides according to Annex No. 10, is not allowed.

2. Food products for pregnant and nursing women shall conform to the requirements established by Annexes No. 1, 2, and 3 of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
3. Food products for infants with respect to their texture should correspond to age specific physiological characteristics of infants' digestive system for the specific age.

4. Food products for baby food should conform to the following requirements:

biscuits for baby food should not contain more than 25 percent of supplemented sugar;

bakery products for baby food should not contain more than 0.5 percent of salt;

5. Food products for baby food should not contain:

more than 0.2 percent of ethanol;

natural coffee;

apricot pit nuts;

vinegar;

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

6. Food products for baby food for infants shall not contain trans-isomers of fatty acids in breast milk substitutes in the amount exceeding 4 percent of the total content of fatty acids.
7. It is not allowed to use benzoic, sorbic acid, and their salts for production (manufacturing) of food products for baby food.
8. During production (manufacturing) of food products for baby food for infants it is not allowed to use the following types of food raw materials:
 - 1) curd with acidity of more than 150 Turner degree;
 - 2) soybean meal (except for isolate and concentrate of soy protein);
 - 3) grain and products of its processing infected by pests and contaminated with foreign impurities and pests;
 - 4) products of slaughter of producing animals and poultry that were subjected to refreezing;
 - 5) raw materials of fish and non-fish that were subjected to refreezing;
 - 6) meat of mechanically deboned producing animals and poultry;

- 7) collagen containing raw material from poultry meat;
 - 8) offal of producing animals and poultry except for liver, tongue, heart, and blood;
 - 9) veined beef with fat and connective tissue weight ratio above 12 percent;
 - 10) veined pork with fat tissue weight ratio above 32 percent;
 - 11) veined meat of sheep with fat tissue weight ratio above 9 percent;
 - 12) carcasses of spring chicken and broiler chicken of 2nd category;
 - 13) frozen blocks from various types of veined animal meat as well as offal (liver, tongue, heart) with shelf life of more than 6 months;
 - 14) bull meat, boar meat, lean-type animal meat;
 - 15) raw fish materials obtained from caged fish and demersal fish species;
 - 16) waterfowl eggs and meat;
 - 17) spreads;
 - 18) salted butter;
 - 19) vegetable oils – cotton-seed, sesame oil;
 - 20) vegetable oils with peroxide value exceeding 2 mmole of active oxygen/kg of fat (except for olive oil); olive oil with peroxide value exceeding 2 mmole of active oxygen/kg of fat;
 - 21) concentrated diffusion juices;
 - 22) spices (except dill, parsley, celery, caraway, basil, sweet and white pepper, allspice, oregano, cinnamon, vanilla, coriander, cloves, laurel leaf as well as onion, garlic the content of which is defined by the manufacturer);
 - 23) egg powder (for perishable food products);
 - 24) hydrogenated oils and fats, fats with high content of saturated fatty acids,
 - 25) hot spices (pepper, horseradish, mustard);
 - 26) mayonnaise, mayonnaise sauces, sauces on the basis of vegetable oils, creams on the basis of vegetable oils, specialty fats, deep fat.
9. During production (manufacturing) of food products for baby food for pre-school and school aged children it is not allowed to use the following types of food raw materials:
- 1) products of slaughter of producing animals and poultry that were subjected to refreezing;;
 - 2) raw materials of fish and non-fish that were subjected to refreezing;
 - 3) meat of mechanically deboned producing animals and poultry;
 - 4) collagen containing raw material from poultry meat;

- 5) frozen blocks from various types of veined animal meat as well as offal (liver, tongue, heart) with shelf life of more than 6 months;
 - 6) veined beef with fat and connective tissue weight ratio above 20 percent;
 - 7) veined pork with fat tissue weight ratio above 70 percent;
 - 8) veined meat of sheep with fat tissue weight ratio above 9 percent;
 - 9) bull meat, boar meat, lean-type animal meat;
 - 10) offal of producing animals and poultry except for liver, tongue, heart, and blood;
 - 11) waterfowl eggs and meat;
 - 12) concentrated diffusion juices;
 - 13) vegetable oils with peroxide value exceeding 2 mmole of active oxygen/kg of fat (except for olive oil); olive oil with peroxide value exceeding 2 mmole of active oxygen/kg of fat;
 - 14) vegetable oils – cotton-seed oil;
 - 15) hydrogenated oils and fats;
 - 16) hot spices (pepper, horseradish, mustard).
10. During production (manufacturing) of biologically active additives for food for children aged between 3 and 14 and baby herbal beverage (herbal teas) for infants it is only allowed to use plant raw materials specified in Annex 8 of the present Technical regulation.
 11. During production (manufacturing) of food products for baby food for infants it is allowed to use vitamins and mineral salts specified in Annex 9 of the present Technical regulation.
 12. During production (manufacturing) of food products for baby food for children of all ages in order to add specific aroma and taste it is only allowed to use natural food flavorings (flavoring substances) and for children older than 4 months – also vanillin.
 13. During production (manufacturing) of biologically active food additives (BAA) it is not allowed to use plants or products of their processing, species of animal origin, microorganisms, fungi, or biologically active substances that pose a health risk to humans and animals, and are established in Annex No. 7 of the present Technical regulation.
 14. Biologically active food additives (BAA) should conform to hygiene requirement of food safety established in Annexes No. 1, 2, and 3 of the present Technical regulation. The content of biologically active substances derived from plants and (or) their extracts in a daily dose of biologically active additives (BAA) should range from 10 to 50 percent of the amount of their single therapeutic dose defined for the use of these substances as medicines.

Article 9. Requirements for Tonic Beverages

Tonic beverages (including energy ones) are produced (manufactured) in the form of nonalcoholic and low-alcohol beverages.

It is allowed to use caffeine and caffeine containing plants (plant extracts), tea, coffee, guarana, matte as well as medicinal plants and their extracts having a tonic effect (ginseng, leuzea, rhodiola rosea, magnolia vine, eleuterococcus) as sources of tonic substances (components). It is allowed to introduce no more than two tonic substances (components) in the content of tonic nonalcoholic beverages, and for tonic low-alcohol beverages – no more than one.

During production (manufacturing) of tonic beverages it is allowed to use mineral substances, digestible carbohydrates, vitamins, and vitamin-like substances, substrates, and stimulators of energy metabolism.

Caffeine content in tonic beverages shall not exceed 400 mg/dm³.

CHAPTER 3. REQUIREMENTS FOR PROCESSES OF PRODUCTION (MANUFACTURING), STORAGE SHIPMENT (TRANSPORT), SALES, AND DISPOSAL OF FOOD PRODUCTS

Article 10. Ensuring Safety of Food Products during the Processes of their Production (Manufacturing), Storage, Shipment (Transport), Sales, and Disposal

1. Manufacturers, retailers, and entities performing the functions of foreign manufacturers of food products shall carry out the processes of their production (manufacturing), storage, shipment (transport), sales, and disposal in such a manner so that these products conform to the requirements established for such products by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
2. During carrying out of the food products production (manufacturing) processes, connected with the safety requirements for such products, the manufacturer shall develop, implement, and maintain the procedures based on the HACCP (in English transcription HACCP – Hazard Analysis and Critical Control Points) principles specified in part 3 of the present Article.
3. To ensure safety of food products during the process of their production (manufacturing) the following procedures shall be developed, implemented, and maintained:
 - 1) determination of the technological processes of the food products production (manufacturing) required for ensuring food products safety;
 - 2) determination of the subsequence and route of the technological operations of the food products production (manufacturing) in order to preclude contamination of the food raw materials and food products;
 - 3) determination of the controlled stages of the technological operations and food products at the stages of their production (manufacturing) in production control programs;
 - 4) control of food raw materials, processing aids, packaging materials, and articles used during food products production (manufacturing), as well as control of food products by the means ensuring the required accuracy and completeness of the control;
 - 5) control of the functioning of the technological equipment in such manner as to ensure the production (manufacturing) of the food products that conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - 6) ensuring that information about the controlled stages of technological operations and results of food products control are documented;
 - 7) observation of conditions of the food products' storage and shipment (transport);
 - 8) maintenance of production premises, technological equipment, and utensils that are used in the process of food products production (manufacturing) in such manner as to preclude contamination of food products;
 - 9) determination of methods and ensuring implementation of personal hygienic rules by employees to ensure food products safety.

- 10) determination of methods that ensure food products safety, determination of frequency and carrying-out of cleaning, washing, disinfection, disinsectization, and deratization of production premises, technological equipment, and utensils that are used in the process of food products production (manufacturing);
- 11) maintenance and keeping on paper and (or) in electronic form of the documents confirming the conformity of the produced food products to the requirements established by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
- 12) traceability of food products.

Article 11. Requirements for Ensuring of Food Products Safety in the Process of their Production (Manufacturing)

1. The manufacturer of food products shall implement procedures for ensuring safety in the process of production (manufacturing) of such products in order to ensure that food products released into circulation conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
2. Organization of ensuring safety in the process of food products production (manufacturing) and control is performed by the manufacturer either individually and (or) with participation of a third party.
3. In order to ensure safety in the process of food products production (manufacturing) the manufacturer shall establish the following:
 - 1) a list of hazardous factors that may lead during the process of production (manufacturing) to release into circulation of food products that do not conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - 2) a list of critical control points in the process of production (manufacturing) – parameters of technological operations of the food products production (manufacturing) process (its part); and safety parameters (indicators) of food raw materials and packaging materials that should be controlled in order to prevent or eliminate hazardous factors specified in paragraph 1 of the present part;
 - 3) parameters limits that are controlled in critical control points;
 - 4) monitoring procedure of critical control points in the process of production (manufacturing);
 - 5) setting of operational procedures in case values of the indicators specified in paragraph 3 of the present part deviate from the established limits;
 - 6) frequency of inspection for conformity of products, which are released into circulation, to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - 7) frequency of cleaning, washing, disinfection, deratization, and disinsectization of production premises; cleaning, washing, and disinfection of technological equipment and utensils that are used in the process of food products production (manufacturing);
 - 8) measures to prevent the entry of rodents, insects, synanthropic birds, and animals into production facilities.
4. The manufacturer shall maintain and keep documentation on the implementation of measures ensuring safety in the process of food products production (manufacturing), including documents that confirm the safety of the non-processed food raw materials of animal origin on paper and (or) in electronic form.

The documents that confirm the safety of the non-processed food raw materials of animal origin shall be kept for three years from their issuance date.

5. Eating directly in the production facilities is forbidden.
6. Employees performing operations, which are connected with production (manufacturing) of food products and which involve direct contact of the employees with food raw materials and (or) food products, shall be subject to mandatory preliminary, during the process of hiring, and regular medical examinations in accordance with the legislation of the Customs Union member-state.
7. Persons having infectious diseases or suspected to be having them, persons who have been in contact with those who have infectious diseases, persons carrying agents of infectious diseases shall not be admitted to operations related to food products production (manufacturing).

Article 12. Requirements for Provision of Processes of Food Products Production (Manufacturing) with Water

1. Amount of cold and hot water, steam, and ice shall be sufficient to ensure production (manufacturing) of safe food products.
2. Water in various physical states that is used in the process of food products production (manufacturing) shall conform to the following requirements:
 - 1) water, which is used in the process of food products production (manufacturing) and which comes in direct contact with food raw materials and packaging materials, shall conform to the requirements for potable water established by the legislation of the Customs Union member-state.
 - 2) steam, which is used in the process of food products production (manufacturing) and which comes in direct contact with food raw materials and packaging materials, shall not be the source of contamination of food products.
 - 3) ice used in the production (manufacturing) of food products shall be made of potable water that conforms to the requirements for potable water established by the legislation of the Customs Union member-state.
3. Requirements for water supply:
 - 1) it is allowed to use water that does not conform to the requirements for potable water in production processes that are not related directly to the production (manufacturing) of food products (fire prevention system, cooling of refrigerating equipment, steam production, etc.), as well as for processing (reprocessing) of the food raw materials of plant origin for technical needs (fluming, washing). Pipelines used for such processes should not be used for potable water supply and should have marks allowing to distinguish them from potable water pipelines;
 - 2) during heat treatment of food raw materials and food products in hermetic vessels and (or) during the use of relevant equipment, the conditions should preclude contamination of food products with water that is used for cooling of the specified vessels and equipment.

Article 13. Requirements for Safety of Food Raw Materials that are Used in Production of Food Products

1. Food raw materials used in food products production (manufacturing) shall conform to the requirements established by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products and shall be traceable.
2. Food raw materials of plant origin shall be used for food products production (manufacturing) if information is available on the use of pesticides during cultivation of the relevant plants, fumigation of the production premises and packing materials for storage of these raw materials for the purpose of their protection from crop pests and diseases.
3. Non-processed food raw materials of animal origin shall be obtained from producing animals that have not been treated with natural and synthetic estrogenic, hormonal substances, thyreostatic drugs (animal growth stimulators),

antibiotics and other drugs for veterinary use injected prior to slaughter before expiry of their withholding period for such animals.

4. Food raw materials and components used in food products production (manufacturing) shall be stored in conditions that ensure prevention of spoilage and protection of these raw materials and components from contaminating substances.

Article 14. Requirements for Management of Operational Premises where Process of Food Products Production (Manufacturing) is Carried out

1. Layout, design, location, and size of the production premises shall ensure the following:
 - 1) possibility to carry out technological operations in a manner that precludes counter- or cross-flowing of food raw materials and food products, contaminated and clean utensils;
 - 2) prevention or minimization of pollution of air that is used during the process of food products production (manufacturing);
 - 3) protection against the entry of animals, including rodents and insects, into the manufacturing premises;
 - 4) possibility to carry out necessary technical servicing and regular repair of technological equipment; washing, cleaning, disinfection, disinsectization, and deratization of production premises;
 - 5) necessary space for carrying out of technological operations;
 - 6) protection from dirt accumulation, caving of particles to the food products in production, condensation, and mold formation on the surfaces of production premises;
 - 7) conditions for storage of food raw materials, packaging materials, and food products.
2. Production premises where food products production (manufacturing) is carried out shall be equipped with the following:
 - 1) means of natural or mechanical ventilation, whose quantity and (or) capacity, construction and design allows to preclude contamination of food products as well as provide access to filters and other parts of the mentioned systems that require cleaning and replacement;
 - 2) natural and artificial lighting that conforms to requirements established by the legislation of the Customs Union member-state;
 - 3) toilets with doors, which shall not lead directly to production premises and shall be equipped with racks for workwear at the entrance to the area equipped with washbasins that have facilities for washing hands;
 - 4) washbasins for hand washing with hot and cold water supply and with hand cleaners and devices for hands wiping and (or) drying.
3. It is not allowed to store personnel's private or work (special) clothes or footwear in production premises.
4. It is not allowed to store in production premises any substances or materials that are not used in food products production (manufacturing), including cleaning agents and disinfectants except for those necessary for the routine washing and disinfection of production premises and equipment.
5. Zones of production premises where food products production (manufacturing) is carried out shall conform to the following requirements:

- 1) surface of floors shall be made of waterproof, washable, and non-toxic materials, be accessible for cleaning and, when necessary, disinfection, as well as for appropriate draining;
 - 2) surface of walls shall be made of waterproof, washable, and non-toxic materials that may be cleaned and, when necessary, disinfected;
 - 3) ceilings or in their absence roof interiors and constructions located above production premises shall ensure prevention from dust accumulation, mold formation, and caving of ceiling particles or such surfaces and constructions and help reduce moisture condensation;
 - 4) opening external windows (transom windows) shall be equipped with protective mosquito nets that are easily removable for cleaning;
 - 5) doors of production premises shall be smooth and made of nonabsorbent materials.
6. The doors from production premises shall open outwards unless otherwise established by fire safety requirements.
 7. Sewage equipment in production premises shall be designed and constructed in such manner as to preclude the risk of food products contamination.
 8. It is prohibited to simultaneously carry out repairs of production premises with food products production (manufacturing) in such production premises.

Article 15. Requirements for Use of Technological Equipment and Utensils in the Process of Food Products Production (Manufacturing)

1. In the process of food products production (manufacturing) the following technological equipment and utensils that come in contact with food products shall be used:
 - 1) having constructional and operational properties that ensure production (manufacturing) of food products conforming to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - 2) allowing their washing and (or) cleaning and disinfection;
 - 3) made of materials that conform to requirements established for materials that come in contact with food products.
2. If necessary for the objectives of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, technological equipment shall be equipped with the appropriate control devices.
3. Working surfaces of technological equipment and utensils that come in contact with food products shall be made of nonabsorbent materials.

Article 16. Requirements for Storage Conditions and Waste Disposal of Food Products Production (Manufacturing)

1. Waste forming in the process of food products production (manufacturing) shall be regularly removed from production premises.
2. Waste forming in the process of food products production (manufacturing) falls into the following categories:
 - a. waste consisting of animal tissue;
 - b. animals biowaste;

- c. other waste (solid waste, trash).
3. Waste shall be placed separately in accordance with the category in marked closable containers that are in good order and are used exclusively for collection and storage of such waste and trash.
4. Constructive properties of containers mentioned in paragraph 3 of the present Article shall allow their cleaning and (or) washing and their protection against animals penetration.
5. Removal and disposal of waste from production premises, from the territory of the production facility for food products production (manufacturing) shall not lead to contamination of food products and the environment, and shall not create a threat to human life and health.

Article 17. Requirements for Processes of Storage, Shipment (Transport), and Sales of Food Products

1. Shipment (transport) of food products is carried out by means of transport in accordance with shipment (transport) conditions that are established by manufacturers of such products, and in case of their absence, in accordance with the food products storage requirements established by manufacturers of such products.
2. When means of transport and (or) containers are used for simultaneous shipment (transport) of various food products or food products along with other goods, it is necessary to ensure conditions that will prevent their contact, contamination, and change of organoleptical properties of the food products.
3. Construction of cargo compartments in means of transport and containers shall ensure protection of food products against contamination, penetration of animals, including rodents and insects, and also allow carrying out of their cleaning, washing, and disinfection.
4. Cargo compartments in means of transport, containers, and vessels used for shipment (transport) of food products shall allow for maintaining of the conditions for shipment (transport) and (or) storage of food products.
5. Interiors of cargo compartments in means of transport and containers shall be made of washable and non-toxic materials.
6. Cargo compartments in means of transport and containers shall be regularly cleaned, washed, and disinfected as frequently as necessary to ensure that cargo compartments in means of transport and containers do not become the source of contamination of food products. Water used for cleaning interiors of cargo compartments in means of transport and containers shall conform to potable water requirements established by the legislation of the Customs Union member-state.
7. During storage of food products, shelf life and storage conditions, established by the manufacturer, shall be observed. Storage conditions established by the manufacturer shall ensure conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
8. It is not allowed to store food products together with food products of other type or non-food products if it may lead to contamination of food products.
9. Stored food products shall be accompanied with information about storage conditions and shelf life for these products.
10. Employees performing operations, which are connected with storage, shipment (transport), and sales of food products and which involve direct contact of the employees with food raw materials and (or) food products, shall be subject to mandatory preliminary, during the process of hiring, and regular medical examinations in accordance with the legislation of the Customs Union member-state

11. Persons having infectious diseases or suspected to be having them, persons who have been in contact with those who have infectious diseases, persons carrying agents of infectious diseases shall not be admitted to operations related to storage, shipment (transport), and sales of food products.
12. During sales of food products storage conditions and shelf life for such products established by the manufacturer shall be observed.
13. The seller shall provide complete information about food products to the consumer in case food products are sold without consumer package or part of information about the products is attached on a package insert.

Article 18. Requirements for Processes of Food Disposal

1. Food products that do not conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products shall be subject to disposal.
2. Decision regarding the possibility to use food products that do not conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products as feed for animals shall be made by the authorized state veterinary inspection bodies in accordance with the veterinary legislation of the Customs Union member-state.
3. Prior to their disposal, food products specified in part 4 of Article 5 shall be sent for temporary storage in conditions precluding unauthorized access thereto, and shall be subject to registration.
4. During disposal of food products specified in part 4 of Article 5 upon instruction of an authorized body of state control (surveillance), the owner of food products, which do not conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, shall choose methods and conditions of their disposal.

Bringing of food products that do not conform to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products into the state unfit for any of its use or application as well as excluding its negative effect on humans, animals and the environment (hereinafter - destruction) shall be carried out by any technically available means in accordance with the mandatory requirements of the legislation of the Customs Union member-state in the sphere of protection of the environment.

When food products unfit for their intended use and posing a risk of emergence and spread of diseases or poisoning of humans and animals or environmental pollution are subject to destruction, the owner of food products, which do not comply with the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, shall notify in written form the authorized body of state control (surveillance) of the Customs Union member-state, which has issued a decree for disposal of the food products, which do not comply with the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, about the chosen place, time, methods, and conditions of the disposal.

7. Infected food products that are hazardous for humans and animals shall be subject to disinfection prior to or during the process of their disposal.
8. In case of disposal of food products, which do not comply with the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, including food products with expired shelf life, that is carried out upon instruction of the authorized body of state control (surveillance) of the Customs Union member-state, the manufacturer and (or) importer, and (or) seller shall submit to such body of state control (surveillance), which has issued the instruction of their disposal, a document confirming the fact of the disposal of such food products in accordance with the order established by the legislation of the Customs Union member-state.

Article 19. Requirements for Processes of Obtaining of Non-Processed Food Products of Animal Origin

1. Slaughter of producing animals shall be carried out in facilities designed specifically for this purpose.

Hygienic and veterinary-sanitary requirements for maintenance and use of industrial facilities for production (manufacturing) of meat and meat products, aimed at ensuring production of safe food and non-food products, as well as prevention of unacceptable risks, shall be observed at facilities carrying out the slaughter.

2. Slaughter of producing animals shall be carried out by methods that ensure humane treatment of producing animals.
3. Healthy producing animals from premises and (or) territories that are safe in terms of veterinary aspects shall be allowed for slaughter.

It is not allowed to send for slaughter for further use in food production the producing animals that have been treated with preparations for protection from insects and (or) treated with veterinary drugs designed for fattening, treatment, prevention of diseases, prior to expiration of their withholding periods for producing animals.

Prior to slaughter for further use in food production, producing animals shall be subject to pre-slaughter holding.

The facility for pre-slaughter handling shall include a mandatory quarantine unit, isolation ward, and a slaughter facility for diseased or suspect animals. In case of absence of a slaughter facility for diseased or suspect animals, slaughter of producing animals sent for slaughter due to diseases or suspicion thereof, is allowed on specifically designated days or at the end of a work shift in the dressing department with all carcasses and other products of slaughter of healthy producing animals being removed.

4. Producing animals shall be subject to pre-slaughter veterinary examination immediately prior to slaughter.
5. Following the slaughter, carcasses of producing animals and other non-processed food raw materials of animal origin obtained from their slaughter, shall be subject to postmortem examination and a veterinary-sanitary inspection. There shall be no changes typical for contagious diseases of animals in non-processed food products of animal origin obtained from slaughter of producing animals.
6. Other non-processed food raw materials of animal origin intended for production (manufacturing) of food products, except for the catch of aquatic biological resources, shall be obtained from healthy producing animals from premises (production facilities) that are safe from the point of view of epizootics.
7. Aquatic biological resources shall originate from safe catch areas.
8. Additional requirements for processes of obtaining non-processed food products of animal origin shall be established by the technical regulations of the Customs Union for certain types of food products, establishing requirements for such food products and for the processes of production, storage, shipment, sales, and disposal that are related to the requirements for such food products.

Article 20. Ensuring Conformity of Food Products to Safety Requirements

1. Conformity of food products to the present Technical regulation shall be ensured by meeting its requirements and the requirements of technical regulations of the Customs Union for certain types of food products.
2. Methods of examination (testing) and measurement for food products shall be established in the List of Standards containing the rules and methods of examination (testing) and measurement, including the rules for selection of samples required for application and meeting of the requirements of the present Technical regulation and carrying out of assessment (confirmation) of conformity of food products.

CHAPTER 4. ASSESSMENT (CONFIRMATION) OF CONFORMITY

Article 21. Forms of Assessment (Confirmation) of Conformity of Food Products and Processes of Production (Manufacturing), Storage, Shipment (Transport), Sale, and Disposal

1. Assessment (confirmation) of conformity of food products, except for products specified in paragraph 3 of the present Article, to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products shall be carried out in the following forms:
 - 1) confirmation (declaration) of conformity of food products;
 - 2) state registration of specialized food products;
 - 3) state registration of novel food products;
 - 4) veterinary-sanitary inspection.
2. Assessment (confirmation) of conformity of the processes of production (manufacturing), storage, shipment (transport), sale, and disposal of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products shall be carried out in the form of inspection (control) of observance of the requirements established by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products, except for the processes of food products production (manufacturing), specified in Article 32. Assessment (confirmation) of conformity of those processes of production (manufacturing) shall be carried out in the form of state registration of production facilities.
3. Assessment (confirmation) of conformity of food products of noncommercial manufacture and food products of catering facilities (public catering), intended for sale during servicing, as well as processes of sales of the specified food products shall be carried out in the form of state surveillance (control) of observance of 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. Applicant for Assessment (Confirmation) of Conformity of Food Products

1. Applicants for assessment (confirmation) of conformity of food products, except for state control (surveillance), may be legal entities or natural persons as individual entrepreneurs who are registered in accordance with legislation of the Customs Union member-state on its territory, who are either manufacturers, or sellers, or those who perform the functions of a foreign manufacturer acting on the basis of a contract with the latter in terms of ensuring conformity of the delivered food products to the requirements of the present Technical regulation and (or) other technical regulations of the Customs Union, to which they are subject, and in terms of liability for their failure to conform to the requirements of such technical regulations.
2. The applicant shall ensure conformity of food products to the requirements of the present Technical regulation and (or) other technical regulations of the Customs Union, to which they are subject.

Article 23. Declaration of Conformity

1. Food products released into circulation on the customs territory of the Customs Union shall be subject to declaration of conformity, except for the following:
 - 1) non-processed food products of animal origin;
 - 2) specialized food products;
 - 3) vinegar.
2. Declaration of conformity of food products to the requirements the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products shall be carried out by way of choosing by the

applicant to issue a declaration of conformity based either on his own evidence and (or) evidence obtained with the participation of a third party.

3. Declaration of conformity of food products shall be carried out according to one of the schemes of declaration, established by the present Technical regulation, by choice of the applicant, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

4. Schemes of declaration shall be as follows:

1) Scheme of declaration 1d

1.1) Scheme 1d shall include the following procedures:

- creation and analysis of technical documentation;
- carrying out of production control
- testing of samples of products
- issuance and registration of a declaration of conformity
- application of the unified mark of circulation on the market of the Customs Union member-states.

1.2) The applicant shall take all the measures necessary to ensure that the process of production (manufacturing) is stable and ensures conformity of the food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products; shall create technical documentation and carry out its analysis.

1.3) The applicant shall ensure production control.

1.4) To control conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products the applicant shall carry out testing of samples of food products. By choice of the applicant, testing of samples of food products shall be carried out in a testing laboratory or in an accredited testing laboratory.

1.5) The applicant shall issue a declaration of conformity and register it by way of notification.

1.6) The applicant applies the unified mark of circulation on the market of the Customs Union member-states, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

2) Scheme of declaration 2d

2.1) Scheme 2d shall include the following procedures:

- creation and analysis of technical documentation;
- testing of a food products lot
- issuance and registration of a declaration of conformity
- application of the unified mark of circulation on the market of the Customs Union member-states.

2.2) The applicant shall create technical documentation and carry out its analysis.

2.3) The applicant shall carry out testing of samples of food products to ensure confirmation of the declared conformity of such food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products. By choice of the applicant, testing of samples of food products (a single article) shall be carried out in a testing laboratory or in an accredited testing laboratory.

2.4) The applicant shall issue a declaration of conformity and register it by way of notification.

2.5) The applicant applies the unified mark of circulation on the market of the Customs Union member-states, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

3) Scheme of declaration 3d

3.1) Scheme 3d shall include the following procedures:

- creation and analysis of technical documentation;
- carrying out of production control
- testing of samples of food products
- issuance and registration of a declaration of conformity
- application of the unified mark of circulation on the market of the Customs Union member-states.

3.2) The applicant shall take all the measures necessary to ensure that the process of production (manufacturing) is stable and ensures conformity of the food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products; shall create technical documentation and carry out its analysis.

3.3) The applicant shall ensure production control.

3.4) To control conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products the applicant shall carry out testing of samples of food products. Testing of samples of food products shall be carried out in an accredited testing laboratory.

3.5) The applicant shall issue a declaration of conformity and register it by way of notification.

3.6) The applicant applies the unified mark of circulation on the market of the Customs Union member-states, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

5. Technical regulation of the Customs Union for certain types of food products may establish other schemes of declaration of conformity.
6. When declaring conformity on the basis of his own evidence, the applicant shall prepare evidentiary materials in his own right in order to confirm the conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
7. Evidentiary materials shall contain the results of examination (testing) confirming the conformity to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products. Such examination (testing) may be carried out in the applicant's own testing laboratory or in any other testing laboratory upon agreement with the applicant.
8. Evidentiary materials, except for documents specified in part 7 of the present Article, may include other documents upon the applicant's choice unless otherwise established by the technical regulations of the Customs Union for certain types of food products, which documents were the basis for the confirmation of conformity of the declared food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
9. Declaration of conformity shall contain the following information:
 - name and location of the applicant;
 - name and location of the manufacturer;
 - information about the subject for conformity confirmation enabling its identification;
 - name of the present Technical regulation or the technical regulations of the Customs Union for certain types of food products, against which requirements the conformity of products is confirmed;

- a statement of the applicant about the safety of food product during its use and about the measures undertaken by the applicant to ensure conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - information about examination (testing) and measurements that have been undertaken as well as documents that were a basis for the confirmation of conformity of food products to the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products;
 - validity period of the declaration of conformity;
 - other information established by the relevant technical regulations of the Customs Union.
10. Validity period of the declaration of conformity shall be established by the applicant unless otherwise established by the technical regulations of the Customs Union for certain types of food products.
 11. Should the mandatory requirements for food products change, the evidentiary materials shall be changed accordingly in respect of confirmation of conformity to such requirements. Herewith, issuance of a new declaration of conformity is not required.
 12. Customs Union member-states shall keep records of the issued declarations of conformity.

Article 24. State Registration of Specialized Food Products

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

The following belongs to specialized food products:

- 1) food products for baby food, including potable water for baby food;
 - 2) food products of dietary therapeutic and dietary prophylactic nutrition;
 - 3) mineral natural, medical table mineral water, medical mineral water with mineralization above 1 mg/dm³ or of lower mineralization, containing biologically active substances in the amount of not less than balneological norms;
 - 4) food products for sportsmen, pregnant and nursing women;
 - 5) biologically active additives to food (BAA).
2. Food products specified in part 1 of the present Article shall be allowed for production (manufacturing), storage, shipment (transport), and sales after their state registration in accordance with the procedure established by the present Technical regulation.
 3. State registration of specialized food products shall be carried out at the stage of their preparation for production (manufacturing) on the customs territory of the Customs Union; and in case of food products imported to the customs territory of the Customs Union – prior to their import to the customs territory of the Customs Union.
 4. State registration of specialized food products shall be carried out by the agency authorized by the Customs Union member-state (hereinafter – agency for registration of specialized food products).
 5. State registration of specialized food products shall have no expiration date.
 6. State registration of specialized food products may be terminated or suspended by the agency for registration of specialized food products in case of non-conformity to the requirements of the present Technical regulation revealed

in the course of state control (surveillance), and (or) upon decision of judicial authorities of the Customs Union member-state.

7. The applicant shall be entitled to appeal decisions of the agency for registration of specialized food products in court.

Article 25. Procedure of State Registration of Specialized Food Products

1. State registration of specialized food products shall include:
 - 1) consideration of documents submitted by the applicant that confirm safety of such products and their conformity to the requirements of the present Technical regulation and other technical regulations of the Customs Union, to which they are subject;
 - 2) entry of information about the name of specialized food products and their applicant in the Unified Register of Specialized Food Products or forwarding to the applicant of a decision to deny state registration.
2. The applicant shall submit the following documents to the agency for registration of specialized food products:
 - 1) application for conducting state registration of specialized food products with an indication of their name, the name and location of the applicant (for applicants who are legal entities), the applicant's full name, his location address, information about the identification document (if the applicant is an individual entrepreneur);
 - 2) results of examination (testing) of samples of specialized food products that were carried out in an accredited testing laboratory, as well as other documents confirming the conformity of such products to the requirements of the present Technical regulation and other technical regulations of the Customs Union, to which they are subject;
 - 3) information about the intended use of food products.
3. Documents submitted to the agency for registration of specialized food products shall be accepted according to the inventory list; its copy with an indication of acceptance date shall be forwarded (given) to the applicant.
4. The application for state registration of specialized food products and the attached documents may also be forwarded to the agency for registration of specialized food products by post including an inventory list for the attached documents and with delivery confirmation or in the form of an electronic document certified by an electronic signature in accordance with the legislation of the Customs Union member-state.
5. Consideration of the presented documents by the agency for registration of specialized food products shall be carried out within 5 working days after receipt of application along with all the necessary documents.
6. Entry of information about specialized food products into the Unified Register of Specialized Food Products within 3 days after completion of consideration of the presented documents by the agency for registration of specialized food products shall be deemed to constitute state registration of such products.
7. State registration of specialized food products may be denied in the following cases:
 - 1) incompleteness or inaccuracy of the documents presented by the applicant and specified in part 2 of the present Article;
 - 2) non-conformity of specialized food products to the requirements of the present Technical regulation and other technical regulations of the Customs Union, to which they are subject, including in respect of preventing consumer deception;

Decision about denial shall be forwarded to the applicant within three working days in writing or electronically with a statement of reasons for denial.

8. The applicant shall be entitled to appeal the decision of the agency for registration of specialized food products about denial of state registration of specialized food products in court.

Article 26. Unified Register of Specialized Food Products

1. Information about state registration of specialized food products shall be entered into the Unified Register of Specialized Food Products.

The Unified Register of Specialized Food Products is part of the Unified Register of Registered Food Products; it shall consist of the national parts of the Unified Register of Specialized Food Products, which shall be compiled and maintained by the agencies for registration of specialized food products of the Customs Union member-state.

2. The Unified Register of Specialized Food Products shall include the following information:
 - 1) name and location of the legal entity; full name, registration address, information about the identification document of the individual entrepreneur who carries out production (manufacturing) of specialized food products;
 - 2) name of specialized food products;
 - 3) information about referring the products to the category of specialized food products;
 - 4) date and number of decision of the state registration;
 - 5) name and location of the agency for registration of specialized food products that carried out the state registration.
3. Application along with the attached documents submitted for conducting state registration of specialized food products constitute information file of the Unified Register of Specialized Food Products and shall be subject to permanent keeping in the agency for registration of specialized food products.
4. The Unified Register of Specialized Food Products that underwent state registration is kept in the form of an electronic database protected against tampering and unauthorized access.

Information from such Unified Register of Specialized Food Products shall be open to public and available on a specialized searching server on the Internet, which is updated daily.

Article 27. State Registration of Novel Food Products

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

Food products manufactured according to known and applied technologies, containing components including food additives that are already used for human consumption, even if such products and components are manufactured under a new recipe, shall not belong to novel food products.

2. State registration of novel food products shall be carried out at the stage of their preparation for production (manufacturing) on the customs territory of the Customs Union for the first time; and in case of food products imported to the customs territory of the Customs Union – prior to their import to the customs territory of the Customs Union.
3. State registration of novel food products shall be carried out by the agency authorized by the Customs Union member-state (hereinafter – agency for registration of novel food products).

4. The fact of state registration of novel food products means that such food products shall not be considered novel food products in the future, and shall not be subject to state registration by another applicant and under other names.
5. State registration of novel food products shall have no expiration date.
6. Every item of novel food products shall be subject to assessment (confirmation) of conformity in accordance with the procedure established by the present Technical regulation.
7. State registration of novel food products may be terminated or suspended by the agency for registration of novel food products in case of infliction of harm revealed in the course of state control (surveillance), upon decision of judicial authorities of the Customs Union member-state.

Article 28. Procedure of State Registration of Novel Food Products

1. State registration of novel food products shall include:
 - 1) consideration of documents submitted by the applicant that confirm safety of such products for human life and health;
 - 2) entry of information about novel food products and their applicant in the Unified Register of Novel Food Products or forwarding to the applicant of a decision to deny state registration.
2. For state registration of novel food products the applicant shall submit the following documents to the agency for registration of novel food products:
 - 1) application for conducting state registration of novel food products with an indication of their name, the name and location of the applicant (for applicants who are legal entities), the applicant's full name, his location address, information about the identification document (if the applicant is an individual entrepreneur);
 - 2) documents:
 - 2.1) results of examination (testing) of the samples of novel food products that were carried out in an accredited testing laboratory, as well as other documents confirming safety for human life and health;
 - 2.2) information, obtained from any reliable sources, about their impact on human organism confirming absence of adverse health effects of such food products on humans.
3. Documents submitted to the agency for registration of novel food products shall be accepted according to the inventory list; its copy with an indication of acceptance date shall be forwarded (given) to the applicant.
4. Application for conducting state registration of novel food products and the attached documents may also be forwarded to the agency for registration of novel food products by post including inventory list for attached documents and delivery confirmation or in the form of an electronic document certified by an electronic signature in accordance with the legislation of the Customs Union member-state.
5. Consideration by the agency for registration of novel food products of the documents presented for the registration shall be carried out within 5 working days after receipt of application along with all the necessary documents.
6. State registration of novel food products may be denied in the following cases:
 - 1) incompleteness or inaccuracy of the documents presented by the applicant and specified in part 2 of the present Article;
 - 2) non-conformity of food products to the requirements of the present Technical regulation and other technical regulations of the Customs Union, to which they are subject;

- 3) detection of the proven harmful impact on human organism;

Decision about denial shall be forwarded to the applicant within three working days in writing or electronically with a statement of reasons for denial.

7. The applicant shall be entitled to appeal the decision of the agency for registration of novel food products about denial of state registration of novel food products in court.

Article 29. Unified Register of Novel Food Products

1. Information about registration of novel food products shall be entered into the Unified Register of Novel Food Products.

The Unified Register of Novel Food Products is part of the Unified Register of Registered Food Products; it shall consist of the national parts of the Unified Register of Novel Food Products, which shall be compiled and maintained by the agencies for registration of novel food products of the Customs Union member-state.

2. The following information shall be included in the Unified Register of Novel Food Products:
 - 1) description of the novel food products;
 - 2) date and number of decision of the state registration;
3. Application along with the attached documents submitted for conducting state registration of novel food products shall constitute information file of the national parts of the Unified Register of Novel Food Products and shall be subject to permanent keeping in the agency for registration of novel food products.
4. The Unified Register of Novel Food Products that underwent state registration shall be kept in the form of an electronic database protected against tampering and unauthorized access.

Information from the Unified Register of Novel Food Products shall be open to public and available on a specialized searching server on the Internet, which is updated daily.

Article 30. Veterinary-Sanitary Inspection

1. Non-processed food products of animal origin shall be subject to veterinary-sanitary inspection prior to their release into circulation on the customs territory of the Customs Union, unless otherwise established by the technical regulations of the Customs Union for food fish products, and shall be accompanied by a document containing information that confirms their safety.

Processed food products of animal origin shall not be subject to veterinary-sanitary inspection.

Conformity assessment of animal origin food products of noncommercial manufacture to the requirements established by the present Technical regulation and other technical regulations of the Customs Union for certain types of food products may be conducted in the form of a veterinary-sanitary inspection.

2. Veterinary-sanitary inspection of non-processed food products of animal origin shall be conducted for the following purposes:
 - 1) determination of compliance of food products and the processes of production (manufacturing), storage, shipment, sales, and disposal that are related to the requirements for such food products to the requirements of the present Technical regulation and technical regulations of the Customs Union for certain types of food products;

- 2) determination that the premises (production facilities) of origin of animals are safe in terms of veterinary aspects;
3. Veterinary-sanitary inspection shall be conducted and its results shall be documented in accordance with the legislation of the Customs Union member-state as well as the Customs Union Agreement on Veterinary-Sanitary Measures.

Article 31. State Registration of Production Facilities

1. Economic activity participant shall be entitled to conduct the process of production (manufacturing) of food products specified in Article 32 of the present Technical regulation on the customs territory of the Customs Union only after state registration of production facilities where the said production (manufacturing) processes are carried out.
2. State registration of production facilities shall be conducted by the agency authorized by the Customs Union member-state (hereinafter – agency for registration of production facilities) on the basis of an application for state registration of a production facility that is submitted by a participant of economic activity (hereinafter – the applicant).
3. The applicant shall submit an application for state registration of a production facility to the agency for registration of production facilities in the location where the launch of the planned processes of food products production (manufacturing), specified in Article 32 of the present Technical regulation, is planned.
4. The application in hard copy shall be signed by an authorized representative of the participant of economic activity, and shall meet the requirements of Article 33 of the present Technical regulation.
5. The application for state registration of a production facility and the attached documents may be forwarded by post including an inventory list for the attached documents and a delivery confirmation or in electronic form.
6. The attached copies of the documents in hard copy shall be authenticated by the applicant. The applicant shall be responsible for credibility of information contained in the attached documents.
7. No later than within 30 days after receipt of the application for state registration of a production facility, the agency for registration of production facilities shall conduct an inspection for determination of conformity of the production facilities that are being registered to the requirements for the production process established by the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products. The inspection shall be conducted in accordance with the procedure established by the legislation of the Customs Union member-state.
8. Upon the results of the inspection of a production facility that is being registered, the agency for registration of production facilities shall make a decision about state registration of the production facility, assign an identification (record) number to it and include the production facility in the Register of food products production facilities that are subject to state registration, or issue an instruction about the correction of the detected violations.
9. After correction of the violations specified in the instruction, the applicant shall notify the agency for registration of production facilities in writing about implementation of the instruction and elimination of the detected violations. The notification about elimination of the detected violations shall contain information about the corrective actions, the methods of elimination of the detected violations, and the measures for prevention of the detected violations. The notification shall be forwarded in accordance with the procedure established in parts 3, 5 of the present Article.
10. The agency for registration of production facilities shall be entitled to inspect implementation of the instruction according to the procedure established in part 7 of the present Article within 15 work days after the receipt of a notification about implementation of the instruction and correction of all the detected violations, and make a decision on state registration of the production facility or a decision to deny state registration of the production facility.

11. State registration of a production facility shall have no expiration date.
12. Failure to implement the instruction for correction of the detected violations of the requirements of the present Technical regulation or other technical regulations, to which it is subject, is the basis for denial of state registration of a production facility. Denial of state registration of a production facility shall be carried out in writing and contain reference to the requirements of the technical regulations that have been violated. Denial of state registration of a production facility shall be handed over to the representative of the applicant in person or forwarded to the applicant by post with delivery confirmation.
13. State registration of a production facility may be terminated by the agency for registration of production facilities in case of detection of non-conformity of the production process to the requirements of the present Technical regulation in the course of state control (surveillance) upon decision of judicial authorities of the Customs Union member-state.
14. The applicant shall be entitled to appeal decisions of the agency for registration of production facilities in court.

Article 32. Food Products Production Facilities that are subject to State Registration

Production facilities where the activities of obtaining and processing (reprocessing) of non-processed food raw materials of animal origin is carried out, namely the following processes of food products production (manufacturing), shall be subject to state registration:

- a) slaughter of producing animals and poultry, processing (reprocessing) of slaughter products of producing animals and poultry for food products production;
- b) taking of raw milk, raw cream and raw skimmed milk and (or) their processing (reprocessing) during production (manufacturing) of milk products;
- c) production (manufacturing) and processing (reprocessing) of poultry eggs and products of their processing;
- d) production (manufacturing) and processing (reprocessing) of aquaculture products and catch of aquatic biological resources (non-fish) except for products of plant origin.

Article 33. Application for State Registration of Production Facilities

1. Application for state registration of production facilities shall contain the following information:
 - 1) name and location (for legal entities), full name, registration address, information about the identification document (for individual entrepreneurs);
 - 2) actual address of production facilities;
 - 3) list of food production (manufacturing) processes, which are planned for carrying-out, from those specified in the article 32 of the present Technical regulation;
 - 4) information about certificate of registration of a legal entity (for legal entities);
 - 5) information about certificate of registration of an individual entrepreneur (for individual entrepreneurs).
2. The application for state registration of production facilities shall contain a statement that the stated production facilities comply with the requirements of the present Technical regulation and (or) technical regulations of the Customs Union for certain types of food products.
3. The applicant shall be responsible for credibility of information contained in the application for state registration of production facilities.

4. A form of application for state registration of production facilities shall be established by the agency for registration of production facilities. The approved form of application for state registration of production facilities shall be officially published in a public informational database in electronic form.

Article 34. Documents Confirming State Registration of Production Facilities

1. Assignment of an identification number to and entry of information about the production facilities in the Register of food products production facilities that are subject to state registration shall be deemed to constitute state registration of production facilities. Upon applicant's request, he can receive an extract from the Register of food products production facilities that are subject to state registration (hereinafter – the extract) of the approved form.
2. The extract shall contain the following information:
 - 1) identification number that shall be entered in the Register of food products production facilities that are subject to state registration;
 - 2) name and location (for legal entities), full name, registration address, information about the identification document (for individual entrepreneurs);
 - 3) actual address of production facilities;
 - 4) list of food production processes, which are planned for carrying-out, from those specified in the article 32 of the present Technical regulation.
3. A form of the extract shall be established by the agency for registration of production facilities. The approved form of the extract shall be officially published in a public informational database in electronic form.

Article 35. Procedure of Notification about Changes of Actual Information about Applicant and Food Products Production Facilities that are subject to State Registration

1. The applicant shall, within 14 days according to the procedure specified in part 5 of Article 31, notify the agency for registration of production facilities about the following changes:
 - 1) change of location of a legal entity;
 - 2) change of full name, registration address, information about identification document of an individual entrepreneur;
 - 3) reorganization of a legal entity.
2. In case of changes of actual information specified in item 3 of part 1 of article 33 of the present Technical regulation in terms of expansion of the list of production processes carried out that are specified in article 32 of the present Technical regulation, the applicant shall notify the agency for registration of production facilities about such changes not later than 30 days prior to the planned actual launch of the new production processes from the list specified in article 32 of the present Technical regulation, that are not specified in the Register of food products production facilities that are subject to state registration or in the certificate of state registration (if available). The applicant shall attach to the notification about such changes the amended documents or new documents established by item 4, 5 of part 1 of article 33 of the present Technical regulation

The agency for registration of production facilities shall be entitled to carry out an inspection to check the conformity of food products production facilities that are subject to state registration with the requirements for process of production (manufacturing) established by the present Technical regulation and technical regulations of the Customs Union for certain types of food products within 30 days after receipt of the applicant's notification.

3. The agency for registration of production facilities shall within 30 days enter the changes in the Register of food products production facilities that are subject to state registration on the basis of the applicant's notifications

specified in parts 1 and 2 of the present Article. The applicant may be denied the change of information in the Register of food products production facilities that are subject to state registration in case violations of the requirements of the present Technical regulation and technical regulations of the Customs Union for certain types of food products are detected during an inspection in accordance with part 2 of the present Article.

4. In case of changes of the actual information established by item 2 of part 1 of Article 33 of the present Technical regulation or in case of liquidation of the applicant, the registration shall be terminated.

Article 36. Register of Food Products Production Facilities that are subject to State Registration

1. Information about state registration of production facilities shall be entered in the Register of food products production facilities that are subject to state registration, which shall be kept by the agency for registration of production facilities.
2. The Register of food products production facilities that are subject to state registration shall include the following information:
 - 1) information specified in paragraph 1 of Article 35 of the present Technical regulation;
 - 2) identification number of the registered production facility;
 - 3) name and location of the agency for registration of production facilities that approved state registration of the production facility;
3. Application shall constitute information file of the Register of food products production facilities that are subject to state registration and shall be subject to permanent keeping in the agency for registration of production facilities. In case of changes of actual information in accordance with parts 1, 2, and 4 of Article 33 of the present Technical regulation, these changes shall be subject to entering in the Register of food products production facilities that are subject to state registration.
4. Information from the Register of food products production facilities that are subject to state registration shall be published in a public information system, including on the Internet in electronic form.

CHAPTER 5. STATE CONTROL (SURVEILLANCE)

Article 37. Keeping Record of Food Products Production Facilities

1. Participants of economic activity shall be entitled to start the activities of food products production (manufacturing), except for the processes of food products production (manufacturing) specified in Article 32 of the present Technical regulation, after submitting a declaration on the start of the activity on such food products production (manufacturing) in accordance with the procedure, established by the legislation of the Customs Union member-state.
2. Customs Union member-states shall keep record of production facilities that carry out the activities on food products production (manufacturing), except for the processes of the food products production (manufacturing) specified in Article 32 of the present Technical regulation.
3. Information about production facilities that carry out the activities on food products production (manufacturing), except for the processes of the food products production (manufacturing) specified in Article 32 of the present Technical regulation, shall be entered in the register of production facilities that carry out the activities on food products production (manufacturing), which are not subject to state registration; with such register being maintained by an authorized body of the Customs Union member-state.

The register of production facilities that carry out the activities on food products production (manufacturing), which are not subject to state registration shall be kept in the form of an electronic database protected against tampering and unauthorized access.

Information from such register shall be open to public and available on a specialized searching server on the Internet, which is updated daily.

Article 38. State Control (Surveillance) over Compliance with Requirements of the Present Technical regulation

State control (surveillance) over compliance with the requirements of the present Technical regulation related to food products and the processes of production (manufacturing), storage, shipment (transport), sales, and disposal that are related to the requirements for such food products, shall be carried out in accordance with the legislation of the Customs Union member-state.

CHAPTER 6. FOOD PRODUCTS LABELING

Article 39. Requirements for Food Products Labeling

Food products labeling should conform to the requirements of the technical regulations of the Customs Union that establish the requirements for food products with respect to their labeling and (or) the relevant requirements of technical regulations of the Customs Union for certain types of food products.

Food products that have passed the procedures of assessment (confirmation) of conformity shall be marked with the unified mark of circulation on the market of the Customs Union member-states, unless otherwise established by the technical regulations of the Customs Union for certain types of food products except for food products of noncommercial manufacture, produced by individuals at home, in private household farms or by individuals who engage in horticulture, gardening, and cattle raising, and intended for release into circulation on the customs territory of the Customs Union; as well as food products sold through catering facilities (public catering).

In case of unpacked food products the unified mark of circulation on the market of the Customs Union member-states shall be marked on their supporting documents, unless otherwise established by the technical regulations of the Customs Union for certain types of food products.

CHAPTER 7. SAREGUARD CLAUSE

Article 40. Safeguard Clause

1. Customs Union member-states shall take all necessary measures to prevent release into circulation on the customs territory of the Customs Union of food products that do not meet the requirements of the present Technical regulation, as well as to withdraw such products from the market.
2. The authorized body of the Customs Union member-state shall notify authorized bodies of the other Customs Union member-states about the decision that was made specifying the reasons for making such a decision and providing the evidence that clarifies the necessity for such a measure.
3. The following cases may be the reasons for application of the present clause:

failure to meet the requirements of the present Technical regulation;

improper application of standards related to the present Technical regulation if these standards have been applied.

**Microbiological Food Safety Standards
(Pathogenic)**

Parameter	Group of food products	Food product mass (g), in which pathogen is not permitted
Pathogenic microorganisms incl. Salmonella	Meat and meat products; by-products, pork fat back and products thereof	25
	Birds' eggs and products of their processing	25 125 g – raw eggs (5 samples 25 g each); an analysis is carried out in yolks
	Milk and dairy products (except for sterilized and ultra-pasteurized products with aseptic packaging), nutritive media for fermentation, milk-coagulating preparations, dry ice-cream mixes	25 (50 – for lactulose concentrates, milk protein, casein)
	Cultures for fermentation	100 (liquid), 10 (dry)
	Fish, non-fish objects of fishery and products made from them (except for fish oil)	25
	Flour and cereals (cereals not requiring cooking, egg spaghetti, with filling, bran, and dietary fibers), bakery products with filling	25
	Sugar confectionery, chewing gum, cocoa products, chocolate and chocolate products, and flour confectionery	25
	Fresh vegetables and potatoes; blanched, boiled, quick-frozen, dry, sour, salted, soaked vegetables, potatoes, mushrooms, and fruits; products of their processing and products made from them unsterilized; pasteurized juice products from fruits, freshly pressed juices, concentrated juices, concentrated berry and fruit drinks and concentrated fruit and (or) vegetable purees, including quick-frozen	25
	Spices, vegetable herbs, nuts, seeds of oil plants for use to food	25
	Special-purpose fats, including cooking, confectionary, and baking fats; mayonnaises, mayonnaise sauces, sauces based on vegetable oil formulations; margarines, milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, rendered mixtures, spreads, creams based on vegetable oil formulations	25

	Non-alcoholic beverages, concentrates and mixtures for beverages, syrups, fermentation drinks, beer and drinks on the basis of beer	25 (100 – for non-alcoholic beverages with shelf life of up to 30 days)
	Protein isolates and concentrates and products of their processing; Pectin, agar-agar, gelatin, gums, starch and products of their processing, yeast, starting cultures, food concentrates; Ready-made culinary products, and public catering dishes	25 (10 – for starting cultures; 50 – for public catering drinks)
	Biologically active additives to food	10 (25 – for BAA based on dietary fibers, BAA dry baby teas; 50 – for liquid BAA based on pure cultures of probiotic microorganisms)
	Milk-based food products for pregnant and nursing women*	50
	Baby food products for infants: instant adapted, initial, and subsequent milk mixtures, instant dry milk (except for sterilized and ultra-pasteurized products with aseptic packaging)*; Adapted and sterilized milk mixtures, sterilized milk and cream of non-aseptic filling, prepared in milk/dairy kitchens; Specialized food products for dietary therapeutic nutrition (except for sublimated products on the meat or milk basis, low-protein products)	100
	Baby food products for infants: supplemental feeding products on the grain basis: flours and grits that require cooking, baby herbal beverage (herbal tea); Dry milk	25
	Other baby food products for infants, including for dietary therapeutic nutrition of children: sublimated products on the meat or milk basis, low-protein products; subsequent and partially adapted milk mixtures that require heat treatment, adapted liquid sour milk mixtures of aseptic filling, adapted and subsequent milk mixtures that require heat treatment (except for sterilized and ultra-pasteurized products with aseptic packaging, canned products)*; For dry cereals – (in the dry product)	50
	Baby food products for preschool and school age children (except for ultra-pasteurized milk without aseptic filling in consumer packaging; ultra-pasteurized cream milk without aseptic filling in consumer packaging; canned products)	25 (100 - ultra-pasteurized milk without aseptic filling in consumer packaging; ultra-pasteurized cream milk without aseptic filling in consumer packaging)
	Meat and meat products; by-products, pork fat back and products thereof (except for food blood)	25
	Milk and dairy products, including dry mixtures for soft ice-cream, (except for raw milk, raw skim milk and raw cream, sterilized, ultra-pasteurized with aseptic packaging, of sour-milk, dry, and condensed products, cheeses and processed cheese products, melted butter, milk fat, butter-and-vegetable-oil melted mixture)	25 125 g (for soft and pickled cheeses - in 5 samples by 25 g each)
	Fish, aquatic biological resources catch, and products made from them (except for dried, smoke-cured, cured products, and pasteurized fish roe)	25
	Blanched quick-frozen vegetables and potatoes and products of them, salads from raw fruits and vegetables; Fresh squeezed juices	25

Listeria monocytogenes	Vegetable-oil-and-butter spreads	25
	Milk and soybean based food products for pregnant and nursing women*	50 25 – for dry milk-and-soybean based foods (in the dry product)
	Baby food products for infants: instant adapted, initial, and subsequent milk mixtures, instant dry milk; Specialized food products for dietary therapeutic nutrition: products for preterm and low-birth-weight babies, dry milk high-protein, low-lactose and non-lactose products (except for sterilized and ultra-pasteurized products with aseptic packaging)*; Adapted and sterilized milk mixtures, sterilized milk and cream of non-aseptic filling, prepared in milk/dairy kitchens	100
	Other milk-based baby food products for infants (except for sterilized and ultra-pasteurized products with aseptic packaging, canned products)*; For dry cereals – (in the dry product)	50
	Dry milk for baby food for infants	25
	Baby food products for preschool and school age children: semi-finished meat products and semi-finished products of fish and non-fish, pates and pre-cooked meat products, sausage products (frankfurters, small sausage), milk and dairy products (except for sterilized and ultra-pasteurized products with aseptic packaging)	25
	Enterobacter sakazakii	Baby food products for infants: adapted milk mixtures, instant dry milk cereals for infants of up to 6 months old; Dry specialized food products for dietary therapeutic nutrition for infants of up to 6 months old, for feeding of preterm and (or) low-birth-weight babies (in the dry product); recovered pasteurized milk mixtures; prepared in milk/dairy kitchens for infants since birth*
bacteria of Yersinia genus	Dry vegetables and potatoes and products of their processing; products from raw vegetables, cut and blanched vegetables and potatoes including frozen ones	25 (in the presence of an epidemic situation in the region of production)
Staphylococcus enterotoxins	Cheeses and cheese products, cheese pastes, including for baby food; Dry baby food products on the basis of milk (except for dry cereals), including specialized food products for dietary therapeutic nutrition	125 (in 5 samples by 25 g each); in case of detection of S.aureus staphylococci in the rated mass of the product)

*(in the product ready for consumption)

Microbiological Food Safety Standards

Table 1

1.1. Meat and Meat products; Poultry, Eggs and Products of Their Processing

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	10	Hot meat (of all slaughter productive animal species)
	100	Dietic chicken, quail egg
	1x10 ³	Subfrozen, chilled meat (of all slaughter productive animal species); Cooked sausage goods including those from poultry meat, including sliced ones; cooked, cooked and grilled, smoked-cooked, smoked-grilled, grilled products from meat, including sliced ones and vacuum-packed under modified atmosphere; pastes from liver and (or) meat, including those cased; poultry carcasses and parts of them and grilled, cooked-smoked, smoked, uncooked smoked, dry-cured products from them; including minced ones
	2x10 ³	Blutwurst, liverwurst sausages, brawns, and headcheeses; Jellied products from meat and poultry; pastes from poultry meat
	2.5x10 ³	Cooked sausage goods: manufactures from the second and third grade raw material, including sliced ones
	5x10 ³	Pastes from poultry liver; fresh liver sausage from poultry meat and by-products; heat-dried chicken mincemeat; table chicken egg and that of other bird species
	1x10 ⁴	Frozen meat; meat chilled in cuts, packed in vacuum or into modified gaseous atmosphere; ready-to-serve, quick-frozen meat dishes: from meat chops from all kinds of producing animals (without sauces), fried, boiled; chilled poultry meat and carcasses; dried products from poultry meat including freeze-dried chicken mincemeat; freeze-dried egg protein
	2x10 ⁴	Ready-to-serve, quick-frozen meat dishes from minced meat with sauces; pancakes with filling from meat or by-products
	2.5x10 ⁴	Food albumin; dry bulk food concentrates from meat, by-products
	5x10 ⁴	Dry concentrate of blood plasm (serum); egg powder, melange for enteral feeding products; freeze-dried egg yoke
	1x10 ⁵	Frozen poultry meat and carcasses; liquid egg products: filtered and pasteurized ones; Natural semi-prepared foods from poultry meat: meat-and-bone and deboned ones without breading
	5x10 ⁵	Frozen blocks from trimmed meat bone-in, boneless; deboned semi-prepared meat foods (chilled, subfrozen, frozen), including vinegar pickled: in chunks; food blood; packed poultry meat and carcasses chilled, subfrozen, frozen; liquid egg products; frozen ones
	1x10 ⁶	Small-size deboned semi-prepared (chilled, subfrozen, frozen) meat foods, including vinegar pickled. Semi-prepared foods from poultry meat natural: meat-and-bone, deboned in breading, with spices and sauce, vinegar-pickled; Semi-prepared foods from poultry meat minces (chilled, subfrozen, frozen); Poultry meat mechanically deboned, bony offal chilled, frozen in blocks, bony semi-products; bird skin; poultry by-products and semi-prepared products from them

	2x10 ⁶	Semi-prepared minced meat foods (chilled, frozen) in dough casing, stuffed (stuffed cabbage rolls, zucchini), semi-prepared meat-containing minced foods
	5x10 ⁶	Frozen meat of slaughter animals, mechanically deboned; semi-prepared meat foods minced (chilled, frozen): shaped, including breaded; Minced meat from beef, pork, from meat of other slaughter animals; semi-prepared meat-and-bone products (in chunks, portion-sized, in small pieces)
Bacteria of colibacillus group (coliforms), not allowed in the product mass (g/cm ³)	1.0	Hot meat (of all animal species); sausage goods including those from poultry meat, semi-smoked, smoked-cooked, cooked, including sliced ones; Products from meat, cooked, cooked and grilled, smoked-cooked, smoked-grilled, grilled, including sliced ones and vacuum packed under modified atmosphere; blutwurst, liverwurst sausages; head cheese, saltisons; pastes from liver and (or) meat, including cased; dry food concentrates from meat and by-products; poultry carcasses and parts of them and grilled, cooked-smoked, smoked, uncooked smoked, dry-cured products from them; culinary products from minced meat
	0.1	Subfrozen, chilled meat (of all animal species); food blood and dry products of its processing: albumin, plasma concentrate; uncooked smoked, dry-cured sausages and products from meat and poultry; jellied products from meat and poultry; ready-to-serve quick-frozen dishes from poultry meat; Pastes and fresh liver sausages from poultry meat and by-products. Dried products from poultry meat; Diabetic chicken, quail egg; pasteurized liquid egg products; frozen ones; dry ones, mixtures for omelet
	0.01	Frozen meat; meat (of all animal species) chilled, in cuts, packed in vacuum or into modified gaseous atmosphere; Frozen meat of slaughter animals in carcasses, semi-carcasses, quarters, cuts; ready-to-serve quick-frozen meat dishes; freeze-dried chicken mincemeat; Table egg; freeze-dried egg products
	0.001	Frozen meat bone-in, boneless, in blocks, trimmed; deboned semi-prepared meat foods (chilled, subfrozen, frozen), including vinegar pickled
	0.0001	Frozen meat mechanically deboned; meat and meat-containing semi-prepared foods and poultry semi-products, meat-and-bone, minced, shaped, including breaded ones, in dough casing, stuffed; mincemeat
	E.coli, not allowed in the product mass (g/cm ³)	1.0
S.aureus, not allowed in the product mass (g/cm ³)	1.0	Food blood; sausage products and products from meat and poultry cooked, grilled, smoked-cooked, smoked, uncooked smoked, dry-cured; blutwurst, liverwurst sausages, from poultry meat and by-products; blutwurst, liverwurst sausages, head cheese, saltisons, pastes from liver and (or) meat, including cased, jellied meat products (for products with shelf-life of over 2 days); culinary products from minced poultry meat; ready-to-serve quick-frozen dishes from poultry meat: fried, cooked, from minced meat with sauce and garnish; pastes from poultry meat, including those with the use of giblets; jellied products from poultry; pasteurized liquid egg products; frozen ones; dry ones, dry mixtures for omelet
	0.1	Ready-to-serve quick-frozen meat dishes: from meat chops from all types of productive animals without sauces, fried, cooked, from minced meat with sauce; pancakes with filling from meat or by-products, etc.; pastes from liver and/or meat including cased ones; jellied meat products; semi-smoked sausage goods from poultry meat; pastes from bird liver; freeze-dried and heat-dried chicken mincemeat
	0.01	Dried products from poultry meat
Proteus genus bacteria, not allowed in the product mass	1.0	Meat (of all animal species): chilled - for dietic baby foods; food albumin; Freeze-dried and heat-dried chicken mincemeat; dried products from poultry meat; liquid egg products: filtered,

(g/cm ³)		pasteurized; dried egg products; mixtures for omelet
	0.1	Meat (of all animal species) chilled with shelf life over 7 days
Sulphite-reducing clostridia, not allowed in the product mass (g/cm ³)	1.0	Food blood, albumin; dry concentrate of blood plasm; pastes from liver and/or meat including cased ones
	0.1	Sausage goods from meat and poultry including those smoked-cooked, semi-smoked; Sausage goods cooked, including sliced and vacuum packed, packed in the conditions of modified gaseous atmosphere; Meat products cooked and grilled, smoked-grilled, including sliced ones and vacuum packed under modified atmosphere; Headcheese, saltisons; Blutwurst, liverwurst sausages (for products with shelf-life of over 2 days); Blutwurst, liverwurst sausages including those from poultry meat and by-products; pastes from liver and (or) meat including those from poultry meat, including cased; jellied meat products and products from poultry meat; poultry carcasses and parts of them and grilled, cooked-smoked, smoked, uncooked smoked, dry-cured products from them; culinary products from minced poultry meat
	0.01	Sausages and products from meat of slaughter animals uncooked smoked and dry-cured, sausage goods semi-smoked and smoked-cooked, cooked; sausage goods from poultry meat dry-cured, uncooked smoked, and semi-smoked; Smoked-cooked meat products (cheek meat, jowl, shank); blutwurst, liverwurst sausages
Enterococcus genus bacteria, cfu/g, max.	1 x 10 ³	Ready-to-serve quick-frozen meat dishes, from loin meat chops from all species of slaughter productive animals (without sauces), fried, cooked, from minced meat with sauce; pancakes with filling from meat or by-products, etc.
	1 x 10 ⁴	Ready-to-serve quick-frozen dishes from poultry meat
Mould, cfu/g, max.	500	Semi-prepared meat foods, minced (chilled, frozen) shaped, including breaded, in dough casing, stuffed ones (stuffed cabbage rolls, zucchini), semi-prepared meat-containing foods minced, with shelf life over 1 month
	100	Bulk food concentrates from by-product meat

1.2. Fish, Aquatic Biological Resources Catch and Products from Them

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	1 x 10 ³	Structured cooked-frozen goods; Granular pasteurized sturgeon roe
	5 x 10 ³	Pasteurized roe of other species of fish; hydrolyzate from non-finfish, and live clams; Jams from laminaria
	1 x 10 ⁴	Non-dressed fish products of hot and cold smoke curing; culinary products with heat treatment, roe products; multi-component salads without topping; canned, pressed granular sturgeon roe; roe analogs
	2 x 10 ⁴	Cooked-frozen products: quick-frozen ready-to-eat meal from fish and non-finfish, including those packed in vacuum. Cured and dried products from marine invertebrates
	3 x 10 ⁴	Dressed fish products of cold smoking, including those sliced ones
	7.5 x 10 ⁴	Fish products of cold smoking, fish fillet, including those sliced ones
	5 x 10 ⁴	Raw fish and live fish; chilled and frozen fish products: mince of specific condition; Semi-preserved foods from dressed and heat treated fish, from clam's meat; dressed soft-smoked, soft-salted, fish including fillet, and including those packed in vacuum; Cured, hung, dried fish; culinary multi-component products with heat treatment, jellied products; chilled and frozen milt and saccate roe; Salted saccate sturgeon roe; granular salted salmon roe from frozen hard roes;

		Live shell fish and other invertebrates; chilled and frozen clams; Dried and protein non-finish: bulk mussel broth, portable soups and spreads, isolated protein; algae, raw grass-wrack, including frozen and dried ones;
	1×10^5	Chilled and frozen fish products except for mince of specific condition, non-finish; frozen fish liver, heads; semi-preserved foods of spicy and special salt curing from fish, including non-dressed ones; semi-preserved "Spread" - protein spread; fish products of cold smoking, salted, spicy, pickled, including fillet, sliced with filling, spices, garnish, and vegetable oil; granular salted salmon roe; roe of other species of fish: screened, saccate, salted, smoked, and cured one;
	2×10^5	Semi-preserved foods from dressed fish and non-finish with addition of vegetable oils, filling, sauces, garnish, and without garnish (incl. those from salmonid fishes); culinary products without heat treatment: salted minced fish, pastes, spreads; herring, roe, krill, and other butter; culinary roe products: multi-component dishes;
	5×10^5	Semi-preserved foods "Spreads": fish spreads; dry soups with fish requiring cooking;
Bacteria of colibacillus group (coliforms), not allowed in the product mass (g)	1.0	Semi-preserved foods from heat treated fish; fish products of cold smoking; culinary products with heat treatment; minced goods, spread, pastes, baked, fried, boiled ones, in filling, etc.; salads from fish and sea foods without dressing; roe culinary products with heat treatment; cooked-frozen products - structured goods; pasteurized sturgeon roe, granular salted salmon roe, roe of other species of fish; non-finish: live, cured and dried clams; dried and protein non-finish: hydrolyzate and protein-carbohydrate concentrate from mussels; dried algae, raw grass-wrack; jams from laminaria;
	0.1	Fish products of cold smoking including sliced ones, fish fillet goods including sliced ones; Dressed soft-smoked, soft-salted, including fish fillet and including that packed in vacuum; salted, spicy, pickled fish; cured, hung, dried fish; semi-preserved foods "Spreads" from protein spread, from clam's meat; culinary roe multi-component jellied products without heat treatment; cooked-frozen products - quick-frozen ready-to-serve dinner and snack fish dishes, pancakes with fish, fish filling, including those packed in vacuum, from non-fish fishery objects; salted milt; roe of other species of fish except for sturgeons and salmons: salted screened, soft-salted saccate, smoked, and cured one; roe analogs including protein ones; chilled and frozen clams; dried and protein non-finish: bulk mussel broth, portable soups and pastes, isolated protein; algae, raw grass-wrack;
	0.01	Raw fish and live fish, non-finish: shell fish and other live invertebrates. Chilled and frozen fish products: mince of specific condition; Semi-preserved foods of spicy and special salt curing from dressed fish and non-finish with addition of vegetable oils, filling, sauces, garnish, and without garnish, from fish spread; Fish products of cold smoking, sausage and mince goods; salted, spicy, pickled fish including dressed one, including that without preservatives, sliced with filling, spices, garnish, and vegetable oil; culinary products with heat treatment: culinary multi-component products including frozen ones, without heat treatment: salted minced fish, pastes, and spreads
	0.001	Chilled and frozen fish and fish products: fish fillet, fish of special dressing, food fish mince, shaped mince goods including those with a flour component; non-finish: shell fish and other invertebrates; dry soups with fish requiring cooking; culinary products without heat treatment such as herring, roe, krill, and other butter; chilled and frozen milt and saccate roe;

		frozen fish liver, heads
S.aureus, not allowed in the product mass (g)	1.0	Semi-preserved soft-salted foods of spicy and special salt curing from fish, including those with addition of vegetable oils, filling, sauces, garnish, and without garnish; from heat treated fish, and from non-fish fishery objects with addition of vegetable oils, filling, garnish, and without garnish; Fish products of hot and cold smoking, fish fillet, including those sliced ones; Culinary products with heat treatment: fish and minced goods, spreads, pastes, baked, fried, boiled ones, in filling, etc., with a flour component, and multi-component goods, jellied products; culinary roe products; Culinary products without heat treatment after mixing: salads from fish and sea foods without dressing. Cooked-frozen products: structured goods, from non-fish fishery objects: shell-fish meat, dishes from clam's meat, from meat of shrimp, crab, and krill; Sturgeon roe; granular salted salmon roe; roe of other species of fish; roe analogs; Dried and protein non-finish: hydrolyzate from mussels (MIGI-K) and protein-carbohydrate concentrate from mussels
	0.1	Chilled and frozen fish products: mince of specific condition; Semi-preserved foods "Spreads" from clam's meat Fish products of cold smoking, including sausage and mince goods; dressed soft-smoked, soft-salted, including fish fillet packed in vacuum; salted, spicy, pickled, dressed fish including that with filling, spices, garnish, and vegetable oil; culinary products without heat treatment: salted minced fish, pastes, spreads; herring, roe, krill, and other butter, roe culinary multi-component products without heat treatment after mixing. Cooked-frozen products: quick-frozen ready-to-serve fish dishes including those packed in vacuum; non-finish: shell fish; salted milt; clams
	0.01	Raw fish and live fish; chilled and frozen fish; non-finish: shell fish and other invertebrates (squids, conch, echinoderms, etc.), live, chilled, and frozen; Chilled and frozen fish products: fish fillet, fish of special dressing, food fish mince, shaped mince goods including those with a flour component; chilled and frozen milt and saccate roe; frozen fish liver, heads
V. parahaemolyticus, Cfu/g, max.	10	Fish products from sea fish of hot and cold smoking, including those sliced ones; Dressed soft-smoked, soft-salted sea fish including fish fillet
	100	Raw and live (sea) fish. Chilled and frozen: (sea) fish, fish products including fish fillet, fish of special dressing (for sea fish), food fish mince and mince goods including those with a flour component; milt and saccate roe (for sea fish); frozen fish liver, heads; Non-finish such as shell fish and other invertebrates: live, chilled, and frozen; chilled and frozen clams
V.parahaemolyticus, not allowed in the product mass (g/cm ³)	25	Non-finish: live clams
Enterococcus genus bacteria, not allowed in the product mass (g/cm ³)	0.1	Non-finish: live clams
Enterococcus genus bacteria, Cfu/g, max.	1x10 ³	Cooked-frozen products: quick-frozen ready-to-serve dinner and snack fish dishes, pancakes with fish, fish filling, including those packed in vacuum (for products in portion packs); Cooked-frozen products from non-finish: shell-fish, mollusk meat, dishes from clam's meat, from meat of shrimp, crab, and krill (for products in portion

		packs)
	2x10 ³	Cooked-frozen products: structured goods; from non-finish: shell-fish, mollusk meat, dishes from clam's meat, from meat of shrimp, crab, and krill (for minced products)
Sulphite-reducing clostridia, not allowed in the product mass (g)	1.0	Semi-preserved foods from heat treated fish; cured fish; culinary products with heat treatment: such as minced, baked, fried, boiled goods, in filling, etc.; with a flour component; multi-component goods packed under vacuum. Cooked-frozen products: structured goods, from non-finish including shell-fish, mollusk meat, dishes from clam's meat, from meat of shrimp, crab, and krill (packed under vacuum); Sturgeon roe and granular salted salmon roe; roe of other species of fish: salted screened, soft-salted saccate, smoked, cured, and pasteurized. Dried and protein non-finish: protein-carbohydrate concentrate from mussels packed under vacuum
	0.1	Chilled and frozen fish products: mince of specific condition; semi-preserved foods "Spreads" from protein spread; roe analogs including protein ones. Fish products of hot and cold smoking, packed in vacuum; Salted, spicy, pickled fish including hung one (packed in vacuum); Cooked-frozen products: quick-frozen ready-to-serve fish dishes, pancakes with fish, fish filling (packed in vacuum). Non-finish: live clams; Cured and dried products from marine invertebrates
	0.01	Chilled and frozen fish products: fish fillet, fish of special dressing, food fish mince, mince goods including those with a flour component (for products packed in vacuum); Semi-preserved soft-salted foods of spicy and special salt curing from fish, including those from dressed fish with addition of vegetable oils, filling, sauces, garnish, and without garnish; semi-preserved foods "Spreads" as fish spreads, from non-finish with addition of vegetable oils, filling, garnish, and without garnish; Dried fish (packed in vacuum). Dried and protein non-finish: bulk mussel broth, portable soups and pastes, isolated protein
Mould, not allowed in the product mass (g)	0.1	Pasteurized granular sturgeon roe, roe of other species of fish
Mould, cfu/g (cm ³), max.	10	Semi-preserved foods of spicy and special salt curing from dressed and non-dressed fish, including those soft-salted; Semi-preserved foods from dressed fish and non-finish with addition of vegetable oils, filling, sauces, garnish, and without garnish; semi-preserved foods "Spreads" as fish spreads, from protein spread; Semi-preserved foods from clam's meat
	50	Cured fish Sturgeon roe: granular canned, pressed, salted, soft-salted saccate; granular salted salmon roe; roe of other species of fish: salted screened, soft-salted saccate, smoked, and cured; roe analogs including protein ones
	100	Dried algae, raw grass-wrack
Yeast, not allowed in the product mass, (g)	0.1	Pasteurized granular sturgeon roe; pasteurized roe of other species of fish
Yeast, cfu/g (cm ³), max.	50	Sturgeon roe: granular canned, pressed; roe analogs including protein ones
	100	Semi-preserved foods of spicy and special salt curing including those from dressed fish and non-finish with addition of vegetable oils, filling, sauces, garnish, and without garnish, from clam's meat; semi-preserved foods "Spreads" as fish spreads, from protein spread; cured fish; Soft-salted saccate, salted sturgeon roe

	200	Granular salted salmon roe from frozen hard roes
	300	Granular salted salmon roe; in cans and barrels; salted screened, soft-salted saccate, smoked, and cured roe of other species of fish
Mould and yeast, cfu/g (cm ³), max.	100	Hung, dried fish; cured and dried products from marine invertebrates; Dry soups with fish requiring cooking; Culinary products with heat treatment: fish and minced goods, spreads, pastes, baked, fried, boiled ones, in filling, etc.; with a flour component; including frozen ones
Proteus genus bacteria, not allowed in the product mass (g)	0.1	Culinary products from fish and sea foods without heat treatment; roe products as multi-component dishes
	1.0	Non-finish: live clams

1.3. Grain (Seeds), Flour-and-Cereals and Bakery Products

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	1x10 ³	Bakery products with filling
	5x10 ³	Cereals not requiring cooking; bakery products with hard sauce
	1x10 ⁴	Dry cereal products of extrusion technology
	5x10 ⁴	Quick-cooking macaroni products with additives on the milk and plant basis; food bran from grain crops; dietary fibers from bran
	1x10 ⁵	Protein-free macaroni products
Bacteria of colibacillus group (coliforms), not allowed in the product mass (g)	1.0	Dry cereal products of extrusion technology; bakery products with filling
	0.1	Quick-cooking macaroni products with additives on the plant basis
	0.01	Cereals not requiring cooking; quick-cooking macaroni products with milk-based additives; protein-free macaroni products; bakery products with creamy custard
S.aureus, not allowed in the product mass (g)	1.0	Bakery products with fillings
	0.1	Quick-cooking macaroni products with milk-based additives
Mould, Cfu/g, max.	50	Cereals not requiring cooking; Dry cereal products of extrusion technology; dietary fibers from bran. Bakery products with fillings
	100	Quick-cooking macaroni products with additives on the plant basis (in the aggregate with yeast); food bran from grain crops (with heat treatment)
	200	Protein-free macaroni products (in the aggregate with yeast)
Yeast, Cfu/g, max.	100	Protein-free macaroni products
B. cereus, not allowed in the product mass (g)	0.1	Cereals not requiring cooking; Dry cereal products of extrusion technology, not containing cacao products

Proteus genus bacteria, not allowed in the product mass (g)	0.1	Bakery products with fillings
--	-----	-------------------------------

1.4. Sugar and Confectionery

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	500	Unglazed (rock, with fondant, liqueur, fruit, whipped, jelly filling), diabetic hard candy; Chewing gum; Flour Oriental sweets (sponge-cake with cinnamon, kurabie, shaker-lukuma, shaker-churek)
	1x10 ³	Toffee; pastille-marmalade goods: unglazed, diabetic. Oriental sweets of hard candy type (fried nuts). Sugar decorative semi-products of vermicelli type. Biscuits: ship biscuits, crackers. Flour Oriental sweets: rolls and chous with nuts
	2.5x10 ³	Gingerbreads, honey cakes: without filling
	5x10 ³	Candies and sweets: unglazed (fondant-, milk-based), diabetic; Unglazed hard candy with filling: nut, chocolate-nut, chocolate, creamy, etc. Pastille-marmalade goods: glazed. Oriental sweets: of soft candy type, hard candy type (peanut brittle). Diabetic chocolate. Pastes, hard sauces: milk, chocolate. Diabetic cakes and pastries, rolls. Wafer cakes with fat filling. Cupcakes; cupcakes and rolls in hermetically sealed package; Wafers without filling, with filling. Gingerbreads, honey cakes with filling. Flour Oriental sweets (zemelakh)
	1x10 ⁴	Candies and sweets: unglazed (on the basis of praline, on the fat basis), glazed with cases: fondant, fruit, liqueur, jelly, from marzipan, hazelnut brittle, succade, blown grains. Glazed hard candy with fillings: fondant, fruit, liqueur, jelly. Glazed halvah. Panned sweets. Oriental sweets: of soft candy type, glazed (Turkish paste); of hard candy type, glazed. Plain and dessert chocolate without additives; cocoa powder for industrial processing; cakes and pastries with decorations. Sponge rolls with filling: fruit, with succade, papaver, nuts. Biscuits: sugar, with chocolate coating, rich, all types, long-eated, oat-meal, with creamy intermediate layer, with filling. Glazed flour Oriental sweets
	5x10 ⁴	Glazed candies and sweets with cases: milk, whipped, from dehydrated fruits, creamy, on the basis of praline, fat. Glazed hard candy with fillings: milk, whipped, nuts. Unglazed halvah. Chocolate with additives, with filling, assorted chocolates, confectioner's bars. Nut pastes, hard sauces. Cakes and pastries with decorations. Wafer cakes with filling: praline, chocolate-nut, halvah. Sponge rolls with filling: creamy, fatty. Wafers glazed with chocolate coating
	1x10 ⁵	Commercial cocoa powder
Bacteria of collibacillus group (coliforms), not allowed in the product mass g (cm ³)	1.0	Candies and sweets: unglazed (fondant-, milk-based), glazed with cases (fondant, fruit, from marzipan, hazelnut brittle), diabetic; unglazed diabetic hard candy; toffee; chewing gum; diabetic pastille-marmalade goods; Oriental sweets of hard candy type (fried nut); sugar decorative semi-products; cakes and pastries without decorations, with decorations on the basis of margarine, cream and fat substitutes; sponge rolls with filling; Gingerbreads, honey cakes with filling, without filling; biscuits: ship biscuits, crackers; flour Oriental sweets
	0.1	Glazed candies and sweets with cases (milk, whipped, liqueur, jelly, from dehydrated fruits, succade, blown grains). Panned sweets. Unglazed hard candy with filling including glazed ones. Pastille-marmalade goods. Oriental sweets of soft candy type, glazed soft candy type, hard candy type (peanut brittle), glazed hard candy type. Chocolate and assorted chocolates. Pastes, hard sauces (milk, chocolate). Cakes and pastries with decorations (with shelf life not less than 5 days); Diabetic cakes and pastries, rolls. Wafer cakes with fat filling;

		Cupcakes; cupcakes and rolls in hermetically sealed package. Wafers. Biscuits (sugar, with chocolate coating, rich, long-eated, oat-meal, with creamy intermediate layer, with filling). Glazed flour Oriental sweets
	0.01	Candies and sweets: unglazed and glazed with cases (creamy, on the basis of praline); Halvah; Oriental sweets (Turkish paste). Nut pastes, hard sauces. Commercial cocoa powder for industrial processing. Cakes and pastries with decorations (with shelf life less than 5 days). Wafer cakes with filling. Sponge rolls with filling (creamy, fatty)
S.aureus, not allowed in the product mass g (cm ³)	1.0	Cakes and pastries with decorations (with custard), diabetic. Sponge rolls with filling (fruit, with succade, papaver, nuts), diabetic
	0.1	Cakes and pastries with creamy decorations such as fruit, fondant, from chocolate coating, fat, curdy-creamy, vegetable-creamy, of "Potato" pastry type (when shelf life is not less than 5 days), without decorations; with decorations based on margarine, plant cream and fat. Cupcakes and rolls in hermetically sealed package; Biscuits (with creamy intermediate layer, with filling)
	0.01	Cakes and pastries with decorations including frozen ones: creamy (if shelf life is less than 5 days)
Mould, cfu/g, max.	10	Toffee
	50	Candies and sweets: unglazed, glazed with cases, diabetic. Panned sweets. Unglazed/glazed diabetic hard candy with filling. Chewing gum. Diabetic pastille-marmalade goods; Halvah; Oriental sweets of hard candy type (fried nut, peanut brittle), glazed hard candy type. Sugar decorative semi-products of vermicelli type; Plain and dessert chocolate without additives, diabetic; Pastes, hard sauces (milk, chocolate). Cakes and pastries with decorations, without decorations, diabetic. Wafer cakes with filling. Cupcakes (with sugar powder); Cupcakes and rolls in hermetically sealed package. Gingerbreads, honey cakes with filling and without it. Flour Oriental sweets (sponge-cake with cinnamon, kurabie, shaker-lukuma, shaker-churek, zemelakh, rolls and chous with nuts)
	100	Candies and sweets: unglazed (on the basis of praline, on the fat basis), glazed with cases from dehydrated fruits, creamy, on the basis of praline. Pastille-marmalade goods; Oriental sweets of soft candy type, glazed, sherbet, Turkish paste; Chocolate and chocolate sweets. Nut pastes, hard sauces. Cocoa powder; Cakes and pastries with decorations such as whipped protein, souffle type, fruit, fondant, from chocolate coating, fat, curdy-creamy, vegetable-creamy, of "Potato" pastry type, with custard. Sponge rolls with filling (creamy, fatty, fruity, with succade, papaver, nuts). Cupcakes (glazed, with nuts, succade, fruity/rum soaking). Wafers. Biscuits. Glazed flour Oriental sweets
Yeast, cfu/g, max.	10	Candies and sweets: unglazed (fondant-, milk-based); Toffee
	50	Candies and sweets: unglazed (on the basis of praline, on the fat basis), glazed with cases, diabetic. Panned sweets. Unglazed/glazed diabetic hard candy with filling. Chewing gum. Halvah. Pastille-marmalade goods; Oriental sweets of hard candy / glazed hard candy type. Sugar decorative semi-products. Diabetic chocolate and assorted chocolates, confectioner's bars. Pastes, hard sauces. Cakes and pastries: with decorations, without decorations; with decorations based on margarine, plant cream and fat. Diabetic rolls. Wafer cakes: with fat, praline, chocolate-nut, halvah filling. Sponge rolls with filling. Cupcakes. Cupcakes and rolls in hermetically sealed package. Wafers. Gingerbreads, honey cakes. Biscuits. Glazed flour Oriental sweets (sponge-cake with cinnamon, kurabie, shaker-lukuma, shaker-churek, zemelakh, rolls and chous with nuts);
	100	Glazed Oriental sweets of soft candy / glazed soft candy type; Commercial cocoa powder for industrial processing;

		Cakes and pastries with decorations (creamy)
	200	Candies and sweets: glazed with cases (from dehydrated fruits); Oriental sweets of sherbet type

1.5. Fruits and Vegetables

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	1x10 ³	Quick-frozen fruit dessert dishes; Potato chips; Succade
	5x10 ³	Vegetable and fruit desserts. Non-sterilized jams, marmalades, confitures, fruit pastes, fruits and berries, and other fruit concentrates with sugar; Powder-like garlic; Tomato sauces and ketchups, non-sterilized, including with preservatives
	1x10 ⁴	Quick-frozen: fresh whole vegetables and blanched mushrooms; Chips and extruded goods with flavoring additives; mixes for fruit and berry ice-cream (after reconstitution with water)
	2x10 ⁴	Dried potatoes and other root vegetables blanched before drying
	5x10 ⁴	Quick-frozen semi-products from potato. Quick-frozen salads and mixtures from blanched vegetables. Quick-frozen sauce-like vegetable semi-products. Quick-frozen fruits of smooth-skinned pomaceous and stone fruits. Fresh whole berries in vacuum pack and quick-frozen ones; Instant mashed potato. Fruits and berries (dehydrated fruits). Fruits and berries, fruit sauces obtained by freeze-drying; Vegetable powders (obtained by freeze-drying); Food seasoning: table mustard, horse radish
	1x10 ⁵	Quick-frozen fresh whole non-blanched vegetables. Quick-frozen vegetable cutlets. Quick-frozen strained or ground berries; Quick-frozen fruit dessert semi-products; Fruit and berry ice-cream, flavored and edible ice on the basis of sugar syrup
	5x10 ⁵	Quick-frozen fresh whole non-blanched vegetables; Quick-frozen fruits of downy stone fruits; Dried potatoes and vegetables, non-blanched ones before drying; Dried mushrooms; Ready-to-serve spices and vegetable herbs; Complex food supplements with spices and spicy vegetables
	2x10 ⁶	Raw spices and vegetable herbs
Bacteria of colibacillus group (coliforms), not allowed in the product mass, g (cm ³)	1.0	Quick-frozen: fresh whole vegetables and blanched mushrooms; Quick-frozen fruit dessert dishes; Succade. Fruit and vegetable desserts (obtained by thermal drying); Non-sterilized jams, marmalades, confitures, and fruit concentrates with sugar; Powder-like garlic (obtained by freeze-drying); Tomato sauces and ketchups, non-sterilized, including with preservatives
	0.1	Quick-frozen salads and mixtures from blanched vegetables. Quick-frozen sauce-like vegetable semi-products. Quick-frozen vegetable cutlets (semi-products). Quick-frozen fruits of smooth-skinned pomaceous and stone fruits. Quick-frozen fruits of downy stone fruits. Fresh whole berries in vacuum pack and quick-frozen ones. Fruit dessert semi-products. Instant mashed potato. Potato chips. Chips and extruded goods with flavoring additives. Fruits and berries (dehydrated fruits). Fruits and berries, fruit sauces obtained by freeze-drying; Fried nuts;

	0.01	Quick-frozen fresh whole non-blanched vegetables. Quick-frozen potato semi-products. Quick-frozen strained or ground berries. Quick-frozen fruit semi-products in dough casing; Dried potatoes and vegetables blanched before drying. Dried potatoes and other root vegetables blanched before drying. Vegetable powders (obtained by freeze-drying); Ready-to-serve spices and vegetable herbs. Complex food supplements with spices and spicy vegetables. Food seasoning: table mustard, horse radish. Non-fried natural shelled nuts; Fruit and berry ice-cream, flavored and edible ice on the basis of sugar syrup; mixes for fruit and berry ice-cream (after reconstitution with water)
	0.001	Dried mushrooms; Raw spices and vegetable herbs
S.aureus, not allowed in the product mass g (cm ³)	1.0	Fruit and vegetable desserts (obtained by thermal drying)
Mould, cfu/g, max.	50	Succade; Non-sterilized jams, marmalades, confitures, and fruit concentrates with sugar; Tomato sauces and ketchups, non-sterilized, including with preservatives
	100	Quick-frozen: fresh whole vegetables and blanched mushrooms; Quick-frozen salads and mixtures from blanched vegetables. Quick-frozen strained or ground berries. Quick-frozen fruit dessert dishes (in the aggregate with yeast). Fruits and berries (dehydrated fruits). Fruits and berries, fruit sauces obtained by freeze-drying. Vegetable powders (obtained by freeze-drying). Powder-like garlic (obtained by freeze-drying); Dried coconuts; Fruit and berry ice-cream, flavored and edible ice on the basis of sugar syrup; mixes for fruit and berry ice-cream (after reconstitution with water)
	200	Quick-frozen sauce-like vegetable semi-products; Chips and extruded goods with flavoring additives; Fruit and vegetable desserts (obtained by thermal drying); Complex food supplements with spices and spicy vegetables; Food seasoning: table mustard, horse radish
	500	Quick-frozen fresh whole non-blanched vegetables; Fresh whole berries in vacuum pack and quick-frozen ones; Dried potatoes and vegetables non-blanched before drying; Instant mashed potato; Dried potatoes and other root vegetables blanched before drying. Fruits and berries (dehydrated fruits); Dried mushrooms; Fried nuts; Green coffee beans;
	10 ³	Quick-frozen fruits of pomaceous and stone fruits; Quick-frozen fruit dessert semi-products (in the aggregate with yeast); Ready-to-serve spices and vegetable herbs; Non-fried natural shelled nuts. Tea
	10 ⁴	Raw spices and vegetable herbs
Yeast, cfu/g, max.	50	Succade; Non-sterilized jams, marmalades, confitures, and fruit concentrates with sugar; Tomato sauces and ketchups, non-sterilized, including with preservatives
	100	Quick-frozen: fresh whole vegetables and blanched mushrooms; Quick-frozen salads and mixtures from blanched vegetables; Fruit and berry ice-cream, flavored and edible ice on the basis of sugar syrup; mixes for fruit and berry ice-cream (after reconstitution with water)
	200	Quick-frozen sauce-like vegetable semi-products; Quick-frozen fruits of smooth-skinned pomaceous and stone fruits; Fresh whole berries in vacuum pack and quick-frozen ones
	500	Quick-frozen fresh whole non-blanched vegetables; Quick-frozen fruits of downy stone fruits; Quick-frozen strained or ground berries; Fruits and berries (dehydrated fruits)
	10 ³	Quick-frozen semi-products from potato; Quick-frozen vegetable cutlets

Sulphite-reducing clostridia, not allowed in the product mass (g)	1.0	Quick-frozen sauce-like vegetable semi-products
	0.1	Tomato sauces and ketchups, non-sterilized, including with preservatives
	0.01	Ready-to-serve spices and vegetable herbs; Complex food supplements with spices and spicy vegetables
Mesophilic sulphite-reducing clostridia, not allowed in the product mass (g)	0.1	Stored up mushrooms salted and pickled in barrels, cooked in barrels
Asporous <i>B.cereus</i> microorganisms, not allowed in the product mass, (g)	0.1	Fruit and vegetable desserts (obtained by thermal drying)
	10 ²	Powder-like garlic (obtained by freeze-drying)
	10 ³	Dried potatoes and vegetables non-blanched before drying

1.6. Oil-Bearing Raw Materials and Fatty Products

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	5x10 ⁴	Chilled, frozen, unsalted pork fat back, Salted, smoked, smoke-grilled products from pork fat back and pork brisket
Bacteria of collibacillus group (coliforms), not allowed in the product mass (g)	1	Salted, smoked, smoke-grilled products from pork fat back and pork brisket
	0.001	Chilled, frozen, unsalted pork fat back
<i>S.aureus</i> , not allowed in the product mass (g)	0.1	Salted, smoked, smoke-grilled products from pork fat back and pork brisket

1.7. Drinks and Beverages

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic microorganisms, cfu/100 cm ³ , max.	100	Non-alcoholic beverages including with juice with a shelf life of 30 days and more with sweeteners
	10	Pasteurized filtered kvass; Pasteurized filtered fermented low alcohol beverages
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	30	Non-pasteurized non-alcoholic beverages and those without preservative with shelf life less than 30 days
	100	Drinking mineral natural, table, medicinal-table, medicinal waters
	500	Pasteurized and sterilized beer
	5x10 ⁴	Concentrates (liquid, paste-like), mixes (powder-like, tabletted, granulated etc.) for non-alcoholic beverages (except for concentrates containing sodium bicarbonate)
	5x10 ⁵	Mixes of bulk vegetable raw materials for making of hot non-alcoholic beverages
<i>Pseudomonasa eruginosa</i> , not allowed in the product volume (cm ³)	300 (in 3 samples 100 cm ³ each)	Drinking mineral natural, table, medicinal-table, medicinal waters
Bacteria of collibacillus group	300	Drinking mineral natural, table, medicinal-table, medicinal waters

(coliforms) fecal, not allowed in the product volume (cm ³)	(in 3 samples 100 cm ³ each)	
Bacteria of colibacillus group (coliforms), not allowed in the product mass (g/cm ³)	333	Non-pasteurized non-alcoholic beverages and those without preservative with shelf life less than 30 days
	300 (in 3 samples 100 cm ³ each)	Drinking mineral natural, table, medicinal-table, medicinal waters
	100	Drinking artificially mineralized waters; Non-alcoholic beverages including with juice with a shelf life of 30 days and more with sugar, sweeteners; Non-alcoholic beverages with juice
	1	Concentrates (liquid, paste-like), mixes (powder-like, tableted, granulated, etc.) for non-alcoholic beverages; Mixes of bulk vegetable raw materials for making of hot non-alcoholic beverages; Non-pasteurized, pasteurized syrups of hot bottling; Bottled unfiltered kvass; bottled non-pasteurized filtered kvass; Bottled unfiltered fermented low alcohol beverages; bottled non-pasteurized filtered low alcohol beverages; bottled beer
	3	Unfiltered kvass: in keg barrels; Non-pasteurized filtered kvass: in keg barrels; Unfiltered fermented low alcohol beverages in keg barrels; Non-pasteurized filtered fermented low alcohol beverages in keg barrels; Non-pasteurized beer in keg barrels
	10	Non-pasteurized filtered kvass: in polymeric bottles (PET); pasteurized filtered kvass. Non-pasteurized filtered fermented low alcohol beverages in polymeric bottles (PET and others). Pasteurized filtered fermented low alcohol beverages. Non-pasteurized beer in bottles; pasteurized and sterilized beer
Mould and yeast (in the aggregate), cfu/100 cm ³ , max.	15	Non-alcoholic beverages including with juice with a shelf life of 30 days and more with sugar
Mould and yeast (in the aggregate), cfu/cm ³ , max.	10	Concentrates (liquid, paste-like), mixes (powder-like, tableted, granulated, etc.) for non-alcoholic beverages;
Mould and yeast (in the aggregate), cfu/cm ³ , not allowed	40	Non-alcoholic beverages including with juice with a shelf life of 30 days and more; Non-alcoholic beverages with juice; pasteurized syrups of hot bottling; pasteurized and sterilized beer
Mould and yeast (in the aggregate), cfu/10 cm ³ , max.	50	Non-pasteurized syrups
Mould and yeast (in the aggregate), cfu/g (cm ³), max.	100	Pasteurized filtered kvass; Pasteurized filtered fermented low alcohol beverages
Yeast, cfu/g, max.	100	Mixes of bulk vegetable raw materials for making of hot non-alcoholic beverages
Mould, cfu/g, max.	100	Mixes of bulk vegetable raw materials for making of hot non-alcoholic beverages

1.8. Other Products

Parameters	Permissible	Remarks
------------	-------------	---------

	limits	
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	5×10^2	Pectin for baby and dietic food products; Hot soups and others hot dishes: red-beet soups, cabbage soups, rassolnik, kharcho, solianka, vegetable soups, broths, soups with macaroni products and potatoes, vegetables, beans, cereals; milk soups with the same fillings; cream soups; Dishes from curd: quick-made pumpplings, steam-cooked pudding; Garnishes: stewed vegetables (without dressing); Sweet dishes and drinks: compotes from fresh, preserved fruits and berries; compotes from dried fruits and berries; jelly from fresh, dried fruits and berries, juices, syrups, fruit-and-berry puree
	1×10^3	Protein enzymic hydrolyzate from soya raw material; Broth jellies from fish (galantines); Cold sweet soups and cream soups from preserved and dried fruits and berries; Dishes from eggs: cooked eggs, omelettes from eggs (melange, egg powder), natural ones and with addition of vegetables, meat products, etc., fillings composing eggs; Dishes from curd: cheese cakes, puddings, baked puddings, curdy fillings, pies; Dishes from fish: parboiled, stewed, fried, baked fish; Dishes from meat and meat products: boiled, fried, stewed meat, pilau, ravioli, belyashes, pancakes, goods from minced meat including grilled ones; Dishes from poultry, rabbit, boiled, fried, stewed, grilled goods from minced poultry, ravioli, pies, etc. Garnishes: boiled rice, boiled macaroni products, mashed potatoes (without dressing), boiled, fried potato (without dressing); Jellies, mousses; Charlotte with apples; Ready-to-serve culinary products from poultry meat, fish in consumer packaging including those packed in vacuum; Ready-to-serve pizza; Cotton candy
	$2,5 \times 10^3$	Albumin-casein concentrate; Dishes from fishy cutlet mass (cutlets, meat balls stuffed with rice, schnitzel, meat-balls with tomato sauce); baked goods, pies
	5×10^3	Isolates, concentrates of vegetable proteins, soya flour (for baby food products); Carrageenan; Thickeners and stabilizers on the basis of gums (guar, xanthane, etc.); Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology); Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables without addition of brined vegetables and dressing; Sauces and dressing for second courses
	1×10^4	Food gelatine for baby and dietic food products; Swelling amylopectinose starch; extrusion starch; Low-saccharified molasses; Granulated glucose with juice additives; Biomass of protophytes, yeast for industrial processing; Xylitol, sorbitol, mannitol, and other sugar alcohols; Crystalline amino acids and mixtures from them; Culinary powder-like sauces (obtained by thermal drying); Powder-like flavorings with vegetable additives, spices and vegetable herbs (obtained by thermal drying); Bulk porridge concentrates of quick cooking; Salads from raw vegetables and fruits without dressing; Salads with addition of meat, poultry, fish, smoked meat products, etc. without dressing; Broth jellies from beef, pork, poultry (galantines); Pastes from meat and liver; Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce); Boiled fried fish under marinade sauce; Cold soups: red-beet soups, cabbage soups with greens, meat, fish, eggs (without sour cream dressing)
	$2,5 \times 10^4$	Texturized soya protein concentrate and soya flour
	2×10^4	Ready-to-eat hamburgers, cheeseburgers, sandwiches
	5×10^4	Isolates, concentrates of vegetable proteins, soya flour; Food protein sunflower concentrate; food bran from crops; Dietary fibers from bran; Solvent cake from vegetables, fruit residues; Drinks on the basis of soybeans: soya drinks, cocktails, chilled and frozen desserts; Soy-protein products (tofu,

		okara) without use of fermentation cultures; Pectin for products of mass consumption; food agar-agar, agaroid, furcellarine, food sodium alginate; maltol, maltodextrin; dry food broths; Concentrates of dinner dishes not requiring cooking (instant soups); First and second course dinner dishes not requiring cooking, obtained by extrusion technology; Dry multicomponent soups requiring cooking; Dry mushroom soups requiring cooking; Broths - dry concentrates with vegetable herbs requiring cooking; Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.); Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with addition of meat, poultry, fish, smoked meat products, etc. with dressing (mayonnaise, sauces, etc.); Frozen semi-cooked pizza
Bacteria of collibacillus group (coliforms), not allowed in the product mass, (g)	1.0	Protein enzymic hydrolyzate from soya raw material; Soya drinks, cocktails, chilled and frozen desserts (with shelf lives over 72 h), fermented soya drinks (with shelf lives over 72 h); Soy-protein products (tofu) (with shelf lives over 72 h); Pectin for baby and dietic food products; Food agar-agar, agaroid, furcellarine, food sodium alginate; Carrageenan; Thickeners and stabilizers on the basis of gums (guar, xanthane, etc.); Food gelatine for baby and dietic food products; Low-saccharified molasses; Maltol, maltodextrins; Glucose-f ructose syrup; Granulated glucose with juice additives; Lyophilically dried fermentation cultures (for production of fermented meat products); Biomass of protophytes, yeast for industrial processing; Dry food broths; Xylitol, sorbitol, mannitol, and other sugar alcohols; Crystalline amino acids and mixtures from them; First and second course dinner dishes not requiring cooking, obtained by extrusion technology; Broths - dry concentrates with vegetable herbs requiring cooking; Broth jellies from fish (galantines); Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce); Boiled fried fish under marinade sauce; Cold sweet soups and cream soups from preserved and dried fruits and berries; Hot soups and others hot dishes: red-beet soups, cabbage soups, rassolnik, kharko, solianka, vegetable soups, broths, soups with macaroni products and potatoes, vegetables, beans, cereals; milk soups with the same fillings; cream soups; Dishes from eggs: cooked eggs, omelettes from eggs (melange, egg powder), natural ones and with addition of vegetables, meat products, etc., fillings composing eggs; Dishes from curd: quick-made pumpplings, steam-cooked pudding, cheese cakes, puddings, baked puddings, curdy fillings, pies; Dishes from fish: parboiled, stewed, fried, baked fish; Dishes from fishy cutlet mass (cutlets, meat balls stuffed with rice, schnitzel, meat-balls with tomato sauce); baked goods, pies; Dishes from meat and meat products: boiled, fried, stewed meat, pilau, ravioli, belyashes, pancakes, goods from minced meat including grilled ones; Dishes from poultry, rabbit, boiled, fried, stewed, grilled goods from minced poultry, ravioli, pies, etc.; Garnishes: boiled rice, boiled macaroni products, mashed potatoes (without dressing), boiled, fried potato (without dressing), stewed vegetables (without dressing); Sauces and dressing for second courses; Sweet dishes and drinks: compotes from fresh, preserved fruits and berries; compotes from dried fruits and berries; jelly from fresh, dried fruits and berries, juices, syrups, fruit-and-berry puree; Jellies, mousses; Charlotte with apples; Ready-to-serve culinary products from poultry meat, fish in consumer packaging including those packed in vacuum; Ready-to-serve pizza; Cotton candy
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Food protein sunflower concentrate; Texturized soya protein concentrate and soya flour; protein serum concentrate; Food bran from crops; Dietary fibers from bran; Solvent cake from vegetables, fruit residues; Soya-based drinks, cocktails, chilled and frozen desserts, fermented soya drinks; Soy-protein products (tofu); Pectin for products of mass consumption; Food gelatine for products of mass consumption; Swelling amylopectinose starch; extrusion starch; Concentrates of dinner dishes not requiring cooking (instant soups); Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology); Salads from raw vegetables and fruits without dressing / with dressing (mayonnaise, sauces, etc.); Salads from pickled, sour, brined vegetables; Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables without

		addition of brined vegetables and dressing / with dressing (mayonnaise, sauces, etc.); Salads with addition of meat, poultry, fish, smoked meat products, etc.; without dressing / with dressing (mayonnaise, sauces, etc.); Broth jellies from beef, pork, poultry (galantines); Pastes from meat and liver; Hard sauces (from citrus fruits, vanilla-based, chocolate-based, etc.); Ready-to-eat hamburgers, cheeseburgers, sandwiches
	0.01	Soya okara; Dry starch (from potato, corn, pea); Dry bakery yeast; Culinary powder-like sauces (obtained by thermal drying); Powder-like flavorings with vegetable additives, spices and vegetable herbs (obtained by thermal drying); Dry multicomponent soups requiring cooking; Dry porridge concentrates of quick cooking; Dried jellies from fruits and berries; Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., without addition of brined vegetables and dressing, with dressing (mayonnaise, sauces, etc.); Cold soups: okroshka, vegetable, meat ones based on kvass, kefir, beetroot soup, botvinia, red-beet soups, cabbage soups with greens, meat, fish, eggs (without sour cream dressing); Frozen semi-cooked pizza
	0.001	Pressed bakery yeast; Dry mushroom soups requiring cooking
E.coli, not allowed in the product mass (g)	1.0	Salads from raw vegetables and fruits without dressing / with dressing (mayonnaise, sauces, etc.); Broth jellies from beef, pork, poultry (galantines); Pastes from meat and liver; Hot soups: cream soups; Ready-to-eat hamburgers, cheeseburgers, sandwiches
	0.1	Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., without addition of brined vegetables and dressing / with dressing (mayonnaise, sauces, etc.); Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with addition of meat, poultry, fish, smoked meat products, etc., without dressing / with dressing (mayonnaise, sauces, etc.); Cold soups: okroshka, vegetable, meat ones based on kvass and kefir, beetroot soup, botvinia, red-beet soup, cabbage soup with greens, meat, fish, eggs (without sour cream dressing); Frozen semi-cooked pizza
S.aureus, not allowed in the product mass, (g)	1.0	Soya-based drinks, cocktails, chilled and frozen desserts, fermented soya drinks; Soy-protein products (tofu); soya okara; Dry bakery yeast; Culinary powder-like sauces (obtained by thermal drying); First and second course dinner dishes not requiring cooking, obtained by extrusion technology; Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology); Salads from raw vegetables and fruits without dressing / with dressing (mayonnaise, sauces, etc.); Salads from pickled, sour, brined vegetables; Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables without addition of brined vegetables and dressing, with dressing (mayonnaise, sauces, etc.); Broth jellies from fish (galantines); Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce); Boiled fried fish under marinade sauce; Cold sweet soups and cream soups from preserved and dried fruits and berries; Hot soups and others hot dishes: soups with macaroni products and potatoes, vegetables, beans, cereals; milk soups with the same fillings; cream soups; Dishes from eggs: cooked eggs, omelettes from eggs (melange, egg powder), natural ones and with addition of vegetables, meat products, etc., fillings composing eggs; Dishes from curd: quick-made pumpkins, steam-cooked pudding, cheese cakes, puddings, baked puddings, curdy fillings, pies; Dishes from fish: parboiled, stewed, fried, baked fish; Dishes from fishy cutlet mass (cutlets, meat balls stuffed with rice, schnitzel, meat-balls with tomato sauce); baked goods, pies; Dishes from meat and meat products: boiled, fried, stewed meat, pilau, ravioli, belyashes, pancakes, goods from minced meat including grilled ones; Dishes from poultry, rabbit, boiled, fried, stewed, grilled goods from minced poultry, ravioli, pies, etc.; Garnishes: boiled rice, boiled macaroni products, mashed potatoes (without dressing), boiled, fried potato (without dressing), stewed vegetables (without dressing); Sauces and dressing for second courses; Sweet dishes and drinks: compotes from fresh, preserved fruits and berries; compotes from dried fruits and berries; jellies from fresh, dried fruits and berries, juices, syrups, fruit-and-berry puree; Jellies, mousses; Charlotte with apples;

		Ready-to-serve culinary products from poultry meat, fish in consumer packaging including those packed in vacuum; Ready-to-serve pizza; Ready-to-eat hamburgers, cheeseburgers, sandwiches
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Texturized soya protein concentrate and soya flour; Dry bakery yeast; Concentrates of dinner dishes not requiring cooking (instant soups); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., without addition of brined vegetables and dressing / with dressing (mayonnaise, sauces, etc.); Broth jellies from beef, pork, poultry (galantines); Pastes from meat and liver; Cold soups: okroshka, vegetable, meat ones based on kvass and kefir, beetroot soup, botvinia, red-beet soup, cabbage soup with greens, meat, fish, eggs (without sour cream dressing); Hard sauces (from citrus fruits, vanilla-based, chocolate-based, etc.); Frozen semi-cooked pizza
Proteus genus bacteria, not allowed in the product mass (g)	0.1	Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc.; Salads from pickled, sour, brined vegetables; Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables; Salads with addition of meat, poultry, fish, smoked meat products, etc.; Broth jellies from beef, pork, poultry (galantines); Pastes from meat and liver; Boiled beef, poultry, rabbit, pork, etc.; (without dressing and sauce); Boiled fish, fish under marinade sauce, parboiled, stewed, fried, baked; Dishes from fishy cutlet mass (cutlets, meat balls stuffed with rice, schnitzel, meat-balls with tomato sauce); baked goods, pies; Cold soups: okroshka, vegetable, meat ones based on kvass and kefir, beetroot soup, botvinia, red-beet soup, cabbage soup with greens, meat, fish, eggs (without sour cream dressing); Omelettes from eggs (melange, egg powder), natural ones and with addition of vegetables, meat products, etc., fillings composing eggs; Cheese cakes, puddings, baked puddings, curdy fillings, pies; Dishes from meat and meat products: boiled, fried, stewed meat, pilau, ravioli, belyashes, pancakes, goods from minced meat including grilled ones; Dishes from poultry, rabbit, boiled, fried, stewed, grilled goods from minced poultry, ravioli, pies, etc.; Garnishes without dressing: boiled rice, boiled macaroni products, mashed potatoes, boiled, fried potato, stewed vegetables; Sauces and dressing for second courses; Ready-to-serve culinary products from poultry meat, fish in consumer packaging including those packed in vacuum; Ready-to-serve pizza
Sulphite-reducing clostridia, not allowed in the product mass, (g)	1.0	Lyophilically dried fermentation cultures (for production of fermented meat products); Culinary powder-like sauces (obtained by thermal drying); Powder-like flavorings with vegetable additives, spices and vegetable herbs (obtained by thermal drying)
	0.1	Isolates, concentrates of vegetable proteins, soya flour; Texturized soya protein concentrate and soya flour; Ready-to-serve culinary products from poultry meat, fish in consumer packaging including those packed in vacuum
	0.01	Dry food broths; Dry multicomponent soups requiring cooking; Broths - dry concentrates with vegetable herbs requiring cooking
B.cereus, not allowed in the product mass, (g)	0.1	Soya-based drinks, cocktails, chilled and frozen desserts; Fermented soya drinks; Soy-protein products (tofu, okara)
	10	Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology);
	100	Powder-like flavorings with vegetable additives, spices and vegetable herbs (obtained by thermal drying); First and second course dinner dishes not requiring cooking, obtained by extrusion technology; Dry porridge concentrates of quick cooking
Yeast, not allowed in the product mass,	1.0	Protein enzymic hydrolyzate from soya raw material

(g)		
Yeast, cfu/g, max.	10	Drinks on the basis of soybeans (fermented soya drinks); Lyophilically dried fermentation cultures (for production of fermented meat, fish, and vegetable products); Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology)
	50	Soy-protein products (tofu); Pectin (for baby and dietic food products); Low-saccharified molasses; Maltol, maltodextrins; Lactulose concentrate; Glucose-fructose syrup; Granulated glucose with juice additives; Biomass of protophytes, yeast for industrial processing
	100	Isolates, concentrates of vegetable proteins, soya flour; Texturized soya protein concentrate and soya flour; Pectin (for products of mass consumption); Dry porridge concentrates of quick cooking
	200	Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.), with addition of preservatives; Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., with dressing (mayonnaise, sauces, etc.), with addition of preservatives; Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.), with addition of preservatives; Salads with addition of meat, poultry, fish, smoked meat products, etc.; with dressing (mayonnaise, sauces, etc.), with addition of preservatives
	250	Swelling amylopectinose starch; extrusion starch
	500	Dry starch (from potato, corn, pea); Dried jellies from fruits and berries; Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., with dressing (mayonnaise, sauces, etc.); Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with addition of meat, poultry, fish, smoked meat products, etc.; with dressing (mayonnaise, sauces, etc.)
Yeast and mould (in the aggregate), cfu/g, max.	500	Thickeners and stabilizers on the basis of gums (guar, xanthane, etc.)
Mould, not allowed in the product mass, (g)	1.0	Protein enzymic hydrolyzate from soya raw material;
Mould, cfu/g, max.	10	Food protein sunflower concentrate; Drinks on the basis of soybeans; Soy-protein products (tofu, okara); Lyophilically dried fermentation cultures (for production of fermented meat, fish, and vegetable products)
	50	Dietary fibers from bran; Solvent cake from vegetables, fruit residues; Pectin (for baby and dietic food products); Biomass of protophytes, yeast for industrial processing; Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits, etc., with dressing (mayonnaise, sauces, etc.); Salads and vegetable salads from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with addition of

		meat, poultry, fish, smoked meat products, etc.; with dressing (mayonnaise, sauces, etc.)
	100	Isolates, concentrates of vegetable proteins, soya flour; Texturized soya protein concentrate and soya flour; Food bran from crops; Pectin (for products of mass consumption); Food agar-agar, agaroid, furcellarine, food sodium alginate; Carrageenan; Low-saccharified molasses; Maltol, maltodextrins; Glucose-fructose syrup; Granulated glucose with juice additives; Pressed bakery yeast; Xylitol, sorbitol, mannitol, and other sugar alcohols; Culinary powder-like sauces (obtained by thermal drying); Powder-like flavorings with vegetable additives, spices and vegetable herbs (obtained by thermal drying); Concentrates of dinner dishes not requiring cooking (instant soups); First and second course dinner dishes not requiring cooking, obtained by extrusion technology; Dry porridge concentrates of quick cooking; Bulk products of dietary prophylactic nutrition: cereal, milk, and meat mixtures (obtained by extrusion technology)
	200	Broths - dry concentrates with vegetable herbs requiring cooking
	250	Swelling amylopectinose starch; extrusion starch
	500	Dry starch (from potato, corn, pea); Dry multicomponent soups requiring cooking; Dried jellies from fruits and berries

1.9. Biologically Active Additives to Food (BAA)

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	5x10 ³	BAA on the plant basis including pollen: liquid in the form of syrups, elixirs, infusions, balms, etc., BAA-teas (dry, for feeding of babies)
	1x10 ⁴	BAA on the basis of natural minerals (zeolites, etc.) including amberat; BAA on the plant basis including pollen: pills, capsules, and powders; Bulk BAA on the basis of processed meat and milk raw materials including by-products, poultry, arthropods, amphibia, and bee-farming products (royal jelly, propolis, etc.); BAA on the basis of meat raw materials including by-products of poultry; BAA on the basis of milk raw materials; Bulk BAA on the basis of fish, marine invertebrates, shell fishes, mollusks and other sea foods, marine plant resources (algae, etc.); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), and yeast and its lysates
	5x10 ⁴	BAA on the basis of dietary fibers mainly (cellulose, gum, pectin, gum mastic, microcrystalline cellulose, bran, fructooligosaccharide, chitosan, and other polysaccharides); BAA on the basis of pure substances (vitamins, mineral / organic substances, etc.) or concentrates using various fillings including dry concentrates (plant extracts, etc.) for beverages
	5x10 ⁵	BAA on the plant basis including pollen: mixes of dried medicinal plants (teas)
Bacteria of collibacillus group (coliforms), not allowed in the product mass (g)	10	Liquid concentrated BAA on the basis of pure cultures of probiotic microorganisms; Liquid unconcentrated BAA on the basis of pure cultures of probiotic microorganisms
	2.0	Bulk BAA on the basis of pure cultures of probiotic microorganisms
	1.0	BAA on the plant basis including pollen: liquid in the form of syrups, elixirs, infusions, balms, etc. Bulk BAA on the basis of pure cultures of microorganisms with addition of amino acids, microelements, and mono-, di-, and oligosaccharides, etc.

	0.1	BAA on the basis of dietary fibers mainly (cellulose, gum, pectin, gum mastic, microcrystalline cellulose, bran, fructooligosaccharide, chitosan, and other polysaccharides); BAA on the basis of pure substances (vitamins, mineral / organic substances, etc.) or concentrates (plant extracts, etc.) using various fillings including dry concentrates for beverages; BAA on the basis of natural minerals (zeolites, etc.) including amberat; BAA on the plant basis including pollen: pills, capsules, and powders; BAA on the plant basis including pollen: pills, capsules, and powders, with addition of microorganisms - probiotics, BAA-teas (dry, for feeding of babies); Bulk BAA on the basis of processed meat and milk raw materials including by-products, poultry, arthropods, amphibia, and bee-farming products (royal jelly, propolis, etc.); BAA on the basis of meat raw materials including by-products of poultry; BAA on the basis of milk raw materials; Bulk BAA on the basis of fish, marine invertebrates, shell fishes, mollusks and other sea foods, marine plant resources (algae, etc.); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), and yeast and its lysates
	0.01	BAA on the plant basis including pollen: mixes of dried medicinal plants (teas)
E.coli, not allowed in the product mass (g)	5.0	Bulk BAA on the basis of pure cultures of microorganisms with addition of amino acids, microelements, and mono-, di-, and oligosaccharides, etc.
	1.0	BAA on the basis of dietary fibers mainly (cellulose, gum, pectin, gum mastic, microcrystalline cellulose, bran, fructooligosaccharide, chitosan, and other polysaccharides); BAA on the basis of pure substances (vitamins, mineral / organic substances, etc.) or concentrates (plant extracts, etc.) using various fillings including dry concentrates for beverages; BAA on the plant basis including pollen: pills, capsules, and powders, with addition of microorganisms – probiotics and without them, BAA-teas (dry, for feeding of babies); Bulk BAA on the basis of processed meat and milk raw materials including by-products, poultry, arthropods, amphibia, and bee-farming products (royal jelly, propolis, etc.); BAA on the basis of meat raw materials including by-products of poultry; BAA on the basis of milk raw materials; Bulk BAA on the basis of fish, marine invertebrates, shell fishes, mollusks and other sea foods, marine plant resources (algae, etc.); BAA on the basis of unicellular algae (spirulina, chlorella, etc.), and yeast and its lysates
	0.1	BAA on the plant basis including pollen: mixes of dried medicinal plants (teas)
S.aureus, not allowed in the product mass (g)	10	Liquid concentrated BAA on the basis of pure cultures of probiotic microorganisms; Liquid unconcentrated BAA on the basis of pure cultures of probiotic microorganisms
	2.0	Bulk BAA on the basis of pure cultures of probiotic microorganisms
	1.0	BAA on the basis of natural minerals (zeolites, etc.) including amberat; BAA on the plant basis including pollen: pills, capsules, and powders, with addition of microorganisms – probiotics and without them, BAA-teas (dry, for feeding of babies); Bulk BAA on the basis of processed meat and milk raw materials including by-products, poultry, arthropods, amphibia, and bee-farming products (royal jelly, propolis, etc.); BAA on the basis of meat raw materials including by-products of poultry; BAA on the basis of milk raw materials; Bulk BAA on the basis of fish, marine invertebrates, shell fishes, mollusks and other sea foods, marine plant resources (algae, etc.); Bulk BAA on the basis of pure cultures of microorganisms with addition of amino acids, microelements, and mono-, di-, and oligosaccharides, etc.
Mould, cfu/g, max.	10	Bulk BAA on the basis of pure cultures of probiotic microorganisms; Liquid concentrated BAA on the basis of pure cultures of probiotic microorganisms (in the aggregate with yeast); Liquid unconcentrated BAA on the basis of pure cultures of probiotic microorganisms (in the aggregate with yeast)

	50	BAA on the plant basis including pollen: liquid in the form of syrups, elixirs, infusions, balms, etc., BAA-teas (dry, for feeding of babies); Bulk BAA on the basis of pure cultures of microorganisms with addition of amino acids, microelements, and mono-, di-, and oligosaccharides, etc. BAA on the basis of yeast and its lysates
	100	BAA on the basis of dietary fibers mainly (cellulose, gum, pectin, gum mastic, microcrystalline cellulose, bran, fructooligosaccharide, chitosan, and other polysaccharides)(in the aggregate with yeast); BAA on the basis of pure substances (vitamins, mineral / organic substances, etc.) or concentrates (plant extracts, etc.) using various fillings including dry concentrates for beverages (in the aggregate with yeast); BAA on the basis of natural minerals (zeolites, etc.) including amberat (in the aggregate with yeast); BAA on the plant basis including pollen: pills, capsules, and powders, with addition of microorganisms – probiotics and without them; BAA on the basis of unicellular algae (spirulina, chlorella, etc.)
	200	Bulk BAA on the basis of bee-farming products (royal jelly, propolis, etc.)(in the aggregate with yeast); Bulk BAA on the basis of marine plant resources (algae, etc.) (in the aggregate with yeast)
	10 ³	BAA on the plant basis including pollen: mixes of dried medicinal plants (teas)
Yeast, cfu/g, max.	10	Bulk BAA on the basis of pure cultures of probiotic microorganisms; BAA on the basis of yeast and its lysates
	50	BAA on the plant basis including pollen: liquid in the form of syrups, elixirs, infusions, balms, etc., BAA-teas (dry, for feeding of babies); Bulk BAA on the basis of pure cultures of microorganisms with addition of amino acids, microelements, and mono-, di-, and oligosaccharides, etc.
	100	BAA on the plant basis including pollen: pills, capsules, and powders, with addition of microorganisms – probiotics and without them; BAA on the plant basis including pollen: mixes of dried medicinal plants (teas); BAA on the basis of unicellular algae (spirulina, chlorella, etc.)
Producer's living cells, not allowed in the product mass (g)	0.1	BAA on the basis of yeast and its lysates
B.cereus, not allowed in the product mass (g)	2x10 ²	BAA on the basis of natural minerals (zeolites, etc.) including amberat; BAA on the plant basis including pollen: pills, capsules, and powders; BAA on the plant basis including pollen: liquid in the form of syrups, elixirs, infusions, balms, etc., BAA-teas (dry, for feeding of babies)

1.10. Food Products for Pregnant and Nursing Women

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	5x10 ³	Instant herbal teas (on the plant basis)
	2.5x10 ⁴	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry products (in ready-to-serve product)
	5x10 ⁴	Porridge on the milk-and-grain basis (instant-cooking)
Bacteria of collibacillus group (coliforms), not allowed in the product mass, (g)	3.0	Food products on the milk basis and on the basis of soya protein isolates: liquid sour-milk products and products on the fermented soya basis
	1.0	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry product (in ready-to-serve product); Instant herbal teas
	0.1	Porridge on the milk-and-grain basis (instant-cooking)

E.coli, not allowed in the product mass, (g)	10	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry products (in ready-to-serve product)
S.aureus, not allowed in the product mass, (g)	10	Food products on the milk basis and on the basis of soya protein isolates: liquid sour-milk products and products on the fermented soya basis
	1.0	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry products (in ready-to-serve product)
Mould, cfu/g, max.	10	Food products on the milk basis and on the basis of soya protein isolates: liquid sour-milk products and products on the fermented soya basis
	50	Instant herbal teas
	100	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry products (in ready-to-serve product)
	200	Porridge on the milk-and-grain basis (instant-cooking)
Yeast, cfu/g, max.	10	Food products on the milk basis and on the basis of soya protein isolates: liquid sour-milk products and products on the fermented soya basis
	50	Dry instant food products on the milk basis and on the basis of soya protein isolates (in ready-to-serve product); Instant herbal teas (on the plant basis)
	100	Porridge on the milk-and-grain basis (instant-cooking)
B.cereus, not allowed in the product volume, (cm ³)	1.0	Food products on the milk basis and on the basis of soya protein isolates: liquid sour-milk products and products on the fermented soya basis
B.cereus, cfu/g, max.	100	Instant herbal teas (on the plant basis)
	2x10 ²	Food products on the milk basis and on the basis of soya protein isolates: instant-cooking dry products (in ready-to-serve product)

1.11. Specialized Food Products for Baby Feeding for Infants Including those Produced (Manufactured) in Milk/Dairy Kitchens

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g	1x10 ²	Adapted sterilized milk mixtures, sterilized milk and dairy cream of unaseptic bottling, and calcinated curd produced in milk/dairy kitchens
	2x10 ²	Pasteurized meat-based small sausages (from 1.5 years of age and older)
	5x10 ²	Pasteurized reconstituted mixtures produced in milk/dairy kitchens
	1x10 ³	Ready-to-serve milk porridge produced in milk/dairy kitchens
	1x10 ⁴	Dried milk-free instant porridges (for instant cooking), soluble biscuits
	5x10 ³	Infusions (from hedge rose, blackcurrant, etc.) produced in milk/dairy kitchens; Baby herbal beverage (herbal tea)
	5x10 ⁴	Flour and cereal requiring cooking
Bacteria of collibacillus group (coliforms), not allowed in the product mass, g (cm ³)	0.1	Flour and cereal requiring cooking
	0.3	Curd, curd products, products on the basis of curd, acidophilous paste, low-lactose protein paste, produced in milk/dairy kitchens
	1.0	Dried milk-free instant porridges (for instant cooking), soluble biscuits; Pasteurized meat-based small sausages; Baby herbal beverage (herbal tea); Calcinated curd, ready-to-serve milk porridges, infusions (from hedge rose,

		blackcurrant, etc.) produced in milk/dairy kitchens
	3.0	Sour-milk products of unaseptic bottling produced in milk/dairy kitchens
	10	Adapted sterilized milk mixtures, sterilized milk and dairy cream of unaseptic bottling, pasteurized reconstituted mixtures, and fermentation cultures (liquid) produced in milk/dairy kitchens
E.coli, not allowed in the product mass, g (cm ³)	10	Adapted sterilized milk mixtures, sterilized milk and dairy cream of unaseptic bottling; pasteurized reconstituted mixtures; sour-milk products of unaseptic bottling; infusions (from hedge rose, blackcurrant, etc.); liquid fermentation cultures produced in milk/dairy kitchens
S.aureus not allowed in the product mass, g (cm ³)	10	Adapted sterilized milk mixtures, sterilized milk and dairy cream of unaseptic bottling; pasteurized reconstituted mixtures; sour-milk products of unaseptic bottling; infusions (from hedge rose, blackcurrant, etc.); fermentation cultures (liquid) produced in milk/dairy kitchens
	1.0	Curd, curd products, acidophilous paste, low-lactose protein paste, calcinated curd, ready-to-serve milk porridges, produced in milk/dairy kitchens
Mould, cfu/g	50	Baby herbal beverage (herbal tea)
	100	Dried milk-free instant porridges (for instant cooking)
	200	Flour and cereal requiring cooking
Yeast, cfu/g	50	Flour and cereal, dried milk-free instant porridges (for instant cooking); Baby herbal beverage (herbal tea)
	100	Flour and cereal requiring cooking; dried milk-free instant porridges requiring cooking
B.cereus, cfu/g	Not allowed in 1.0 g	Pasteurized meat-based small sausages (from 1.5 years old and older)
	20	Pasteurized reconstituted mixtures produced in milk/dairy kitchens
	100	Baby herbal beverage (herbal tea)
	2x10 ²	Dried milk-free instant porridges (for instant cooking)

1.12. Specialized Food Products for Children's Food for Preschool and School Aged Children

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g (cm ³), max.	1x10 ³	Sausage goods; pastes, culinary products from meat; bakery products, ship biscuits, crackers; semi-products from fish and non-fish - structured goods ("crab sticks", etc.)
	2.5 x 10 ³	Gingerbreads, honey cakes without filling
	5x10 ³	Cupcakes with sugar powder, glazed, with nuts, succade, fruity/rum soaking; Cupcakes and rolls in hermetically sealed package; Wafers without filling / with fruity, fondant, fatty fillings; Gingerbreads, honey cakes with filling
	1x10 ⁴	Culinary products from fish and non-fish with heat treatment: fish and minced goods, baked, boiled including frozen ones; without heat treatment: salads from fish and sea foods without dressing
	2x10 ⁴	Semi-products from fish and non-fish - quick-frozen ready-to-eat dinner fish dishes including those packed in vacuum
	5x10 ⁴	Quick-cooking macaroni products with milk-based and plant-based additives; Semi-products from fish and non-fish
	1 x10 ⁵	Natural raw semi-prepared meat foods
	5x10 ⁵	Raw minced semi-prepared meat foods

Bacteria of collibacillus group (coliforms), not allowed in the product mass, (g)	1.0	Sausage goods; pastes, culinary products from meat; Bakery products; Gingerbreads, honey cakes, ship biscuits, crackers; Culinary products from fish and non-fish with heat treatment: fish and minced goods, baked, boiled including frozen ones; Culinary products from fish and non-fish without heat treatment: salads from fish and sea foods without dressing, structured goods (“crab sticks”, etc.)
	0.1	Quick-cooking macaroni products with plant-based additives; Cupcakes with sugar powder, glazed, with nuts, succade, fruity/rum soaking; Cupcakes and rolls in hermetically sealed package; Wafers without filling / with fruity, fondant, fatty fillings; Gingerbreads, honey cakes with filling; Quick-frozen ready-to-serve dinner fish dishes including those packed in vacuum
	0.01	Quick-cooking macaroni products with milk-based additives; Semi-products from fish and non-fish
	0.001	Raw semi-prepared meat foods
E.coli, not allowed in the product mass, (g)	1.0	Sausage goods with shelf life over 5 days; Pastes and culinary products from meat with shelf life over 72 hours
S.aureus, not allowed in the product mass, (g)	1.0	Culinary products from fish and non-fish with heat treatment: fish and minced goods, baked, boiled including frozen ones; Culinary products from fish and non-fish without heat treatment: salads from fish and sea foods without dressing, structured goods (“crab sticks”, etc.)
	0.1	Raw semi-prepared meat foods; Quick-frozen ready-to-serve dinner fish dishes including those packed in vacuum
	0.01	Semi-products from fish and non-fish
Proteus genus bacteria, not allowed in the product mass, (g)	0.1	Culinary products from fish and non-fish without heat treatment: salads from fish and sea foods without dressing
Sulphite-reducing clostridia, not allowed in the product mass, (g)	1.0	Culinary products from fish and non-fish with heat treatment: fish and minced goods, baked, boiled including frozen ones, including those packed in vacuum; structured goods (“crab sticks”, etc.)
	0.1	culinary products from meat; semi-products from fish and non-fish; quick-frozen ready-to-serve dinner fish dishes, including those packed in vacuum
	0.01	Semi-products from fish and non-fish packed in vacuum
V.parahaemolyticus, cfu/g, max.	100	Semi-products from sea fish
Enterococcus genus bacteria, cfu/g, max.	1x10 ³	Quick-frozen ready-to-serve dinner fish dishes in portion packs including those packed in vacuum
	2x10 ³	Semi-products from fish and non-fish - structured minced goods
Mould, cfu/g, max.	50	Bakery products, cakes with sugar powder; cakes and rolls in hermetically sealed package; Gingerbreads, honey cakes
	100	Culinary products from meat; cakes glazed, with nuts, succade, fruit/rum soaking; Wafers without filling / with fruit, fondant, fat fillings, with nut-and-praline filling, chocolate-glazed; Sugar cookies, with chocolate glazing, butter biscuits, sandwich cakes with cream, with filling; biscuits, crackers
	250	Raw meat semi-prepared foods in breading
Yeast, cfu/g (cm ³), max.	50	Sponge-type rolls with fruit filling, with succade, poppy seeds, nuts; Cakes with sugar powder, glazed, with nuts, succade, fruit/rum soaking; Cakes and rolls in hermetically sealed package; Wafers without filling / with fruit, fondant, fat fillings, with nut-and-praline filling, chocolate-glazed; Gingerbreads, honey cakes; Sugar cookies, with chocolate glazing, butter biscuits, sandwich cakes with cream, with filling

	100	Sausage products, pates, culinary products from meat
Mould and yeast, in the aggregate, cfu/g, max.	100	Quick-cooking macaroni products with additives on the plant basis; Culinary products from fish and non-fish with heat treatment: fish and minced goods, baked, boiled including frozen ones

1.13. Specialized Food Products of Babies' Dietary Therapeutic Nutrition, for Premature and Low-Birth-Weight Infants

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	2x10 ³	Food products on the basis of soya protein isolate; Products on the basis of full or partial protein hydrolyzates; products without phenylalanine or with its low content; products for premature and (or) low-birth-weight infants reconstituted at 37 to 50 °C
	3x10 ³	Low-protein products (starches, cereals and macaroni products), products for premature and (or) low-birth-weight infants reconstituted at 70 to 85 °C
	1x10 ⁴	Sublimated meat-based products for infants to 2 years old
	1.5x10 ⁴	Sublimated meat-based products for children over 2 years old
	2.5x10 ⁴	Low-lactose and lactose-free products, bulk milk high-protein products
Bacteria of colibacillus group (coliforms), not allowed in the product mass, (g)	1.0	Low-lactose and lactose-free products; Products on the basis of soya protein isolate; Low-protein products (starches, cereals and macaroni products); Products on the basis of full or partial protein hydrolyzates; Products without phenylalanine or with its low content; Sublimated meat-based products; Products for premature and (or) low-birth-weight infants
	0.3	Bulk milk high-protein products; Sublimated milk-based products (curd, etc.)
E.coli, not allowed in the product mass, (g)	10	Products for premature and (or) low-birth-weight infants
S.aureus, not allowed in the product mass, (g)	10	Products for premature and (or) low-birth-weight infants
	1.0	Low-lactose and lactose-free products; Bulk milk high-protein products; Products on the basis of soya protein isolate; Products on the basis of full or partial protein hydrolyzates; Products without phenylalanine or with its low content; Sublimated meat-based and milk-based products (curd, etc.)
	0.1	Low-protein products (starches, cereals and macaroni products)
Sulphite-reducing clostridia, not allowed in the product mass, (g)	0.1	Sublimated meat-based products
Mould, cfu/g, max.	10	Low-protein products (starches, cereals and macaroni products); Products on the basis of full or partial protein hydrolyzates; Products without phenylalanine or with its low content
	50	Products on the basis of soya protein isolate; Products for premature and (or) low-birth-weight infants
	100	Low-lactose and lactose-free products; Bulk milk high-protein products; Sublimated milk-based products (curd, etc.)
Yeast, cfu/g, max.	10	Products on the basis of soya protein isolate; Products premature and (or) for low-birth-weight infants
	50	Low-lactose and lactose-free products; Bulk milk high-protein products; Low-lactose and lactose-free products; Products on the basis of full or partial protein hydrolyzates; Products without phenylalanine or with its low content; Sublimated

		meat-based and milk-based products (curd, etc.)
	100	Sublimated meat-based products for children over 2 years old
B.cereus, cfu/g, max.	100	Products on the basis of soya protein isolate; Low-protein products (starches, cereals and macaroni products); Products on the basis of full or partial protein hydrolyzates; Products without phenylalanine or with its low content; Sublimated meat-based products for children over 2 years old; Products for premature and (or) low-birth-weight infants
	2x10 ²	Low-lactose and lactose-free products; Sublimated meat-based products for children over 2 years old

1.14. Basic Types of Food Raw Materials and Components Used in (Manufacture) Production of Specialized Food Products for Baby Food

Parameters	Permissible limits	Remarks
Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms, cfu/g, max.	10	Hot meat of slaughter productive animals
	1x10 ²	Refined deodorized corn oil; soybean oil; Bird rendered fat; Vitamin premix
	2,5 x10 ²	Aspartame
	5x10 ²	Refined deodorized sunflower oil
	1x10 ³	Chilled meat of slaughter productive animals; Granulated sugar, refined milk sugar; Refined milk sugar; Lactose concentrate
	5x10 ³	Corn syrup; Dried imported corn syrup; Lactulose concentrate; Isolated soya protein
	1x10 ⁴	Whey protein concentrate obtained by the method of electro dialysis, ultra-filtration and electro dialysis; Protein-carbohydrate concentrate; Milk-protein concentrate; Dry caseinate; Treated rice, buckwheat, oat, rye flour; durum semolina; oat meal; Frozen meat of slaughter productive animals; Prime grade dairy butter; Malt extract for feeding of babies; Prime grade corn starch; Low-saccharified powder molasses; Carbohydrate component obtained by means of enzymic hydrolysis of starch; Prime grade potato starch; Food lactose; Mineral premix; Pectin
	1.5 x10 ⁴	Dry milk non-fat component for dry baby foods; Dry milk component with malt extract (for liquid baby foods);
	2.5x10 ⁴	Bulk milk with the fat weight ratio of 25 percent; Bulk skimmed milk; Dry protein-carbohydrate modules from sub-curdy whey; Dry protein-carbohydrate modules from curdy whey; Dry milk component with protein-carbohydrate concentrate for liquid baby foods; Dry milk non-fat component for dry baby foods without chemical treatment; Untreated cereals; dry food blood
	5x10 ⁴	Untreated cereal flour; Chilled, subfrozen, and frozen raw fish
	1x10 ⁵	Raw cow's milk (prime grade); Frozen meat of slaughter productive animals in blocks and lumps; Chilled poultry, chicken meat, chilled broiler chicken meat
2x10 ⁵	Deboned lumpy meat, boned lumpy meat, including chicken legs and breasts; Chilled poultry by-products	
5x10 ⁵	Raw cow's milk (first grade)	
Somatic cells, content in 1 cm ³ (g), max.	2x10 ⁵	Raw cow's milk (prime grade)
	1x10 ⁶	Raw cow's milk (first grade)
Bacteria of collibacillus group (coliforms), not allowed in the product mass, (g, cm ³)	3.0	Paracasein concentrate
	1.0	Bulk milk with the fat weight ratio of 25 percent; Bulk skimmed milk; Whey protein concentrate obtained by the method of electro dialysis, ultra-filtration and electro dialysis; Protein-carbohydrate concentrate; Milk-protein concentrate; Dry protein-carbohydrate modules from sub-curdy whey; Dry protein-carbohydrate modules from curdy whey; Dry caseinate; Dry milk component with protein-carbohydrate concentrate for liquid baby foods;

		Dry milk non-fat component for dry baby foods without chemical treatment; Untreated cereals and oat meal; Untreated cereal flour; Hot meat of slaughter productive animals; Dry food blood; Refined deodorized vegetable oil; Bird rendered fat; Granulated sugar, refined milk sugar; Malt extract for feeding of babies; Prime grade corn starch; Aspartame; Dried imported corn syrup; Low-saccharified powder molasses; Carbohydrate component obtained by means of enzymic hydrolysis of starch; Prime grade potato starch; Refined milk sugar; Food lactose; Lactose concentrate; Lactulose concentrate; Vitamin premix; mineral premix
	0.3	Dry milk non-fat component for dry baby foods
	0.1	Dry milk component with malt extract; Untreated cereal flour; Chilled meat of slaughter productive animals; Prime grade dairy butter; Isolated soya protein; Pectin
	0.01	Frozen meat of slaughter productive animals; Chilled, subfrozen, and frozen raw fish
	0.001	Frozen meat of slaughter productive animals in blocks and lumps
S.aureus, not allowed in the product mass, (g, cm ³)	1.0	Bulk milk with the fat weight ratio of 25 percent; Bulk skimmed milk; Whey protein concentrate obtained by the method of electrodialysis, ultra-filtration and electrodialysis; Protein-carbohydrate concentrate; Milk-protein concentrate; Dry protein-carbohydrate modules from sub-curdy whey; Dry protein-carbohydrate modules from curdy whey; Paracasein concentrate; Dry caseinate; Dry milk non-fat component for dry baby foods; Dry milk component with malt extract (for liquid baby foods); Dry milk component with protein-carbohydrate concentrate for liquid baby foods; Dry milk non-fat component for dry baby foods without chemical treatment; Treated cereal flour; Durum semolina; Oat meal; Dry food blood; Refined deodorized vegetable oil; Prime grade dairy butter; Bird rendered fat; Powder corn syrup including low-saccharified one; Food lactose; Lactulose concentrate; Vitamin and mineral premixes; Isolated soya protein
	0.01	Chilled, subfrozen, and frozen raw fish
Yeast, not allowed in the product mass, (g)	1.0	Refined deodorized vegetable oil; Vitamin premix
Yeast, cfu/g, max.	10	Bulk milk with the fat weight ratio of 25 percent; Bulk skimmed milk; Whey protein concentrate obtained by the method of electrodialysis, ultra-filtration and electrodialysis; Protein-carbohydrate concentrate; Milk-protein concentrate; Dry protein-carbohydrate modules from sub-curdy whey; Dry protein-carbohydrate modules from curdy whey; Dry caseinate; Dry milk non-fat component for dry baby foods without chemical treatment; Dry milk component with malt extract (for liquid baby foods); Treated cereal flour; Oat meal; Granulated sugar, refined milk sugar; Prime grade corn starch; Dried imported corn syrup; Prime grade potato starch
	50	Paracasein concentrate; Dry milk component with protein-carbohydrate concentrate for liquid baby foods; Dry milk non-fat component for dry baby foods without chemical treatment; Durum semolina; Malt extract for feeding of babies; Powder molasses including low-saccharified one; Carbohydrate component obtained by means of enzymic hydrolysis of starch; Lactulose concentrate; Mineral premix
	100	Untreated cereals; Untreated cereal flour; Pectin
Mould, cfu/g (cm ³), max.	10	Granulated sugar, refined milk sugar; Refined milk sugar
	20	Refined deodorized corn oil; Refined deodorized soybean oil; Vitamin premix
	50	Whey protein concentrate obtained by the method of electrodialysis, ultra-filtration and electrodialysis; Protein-carbohydrate concentrate; Milk-protein concentrate; Dry protein-carbohydrate modules from sub-curdy whey; Dry protein-carbohydrate

		modules from curdy whey; Paracasein concentrate; Dry caseinate; Dry milk non-fat component for dry baby foods; Dry milk component with malt extract (for liquid baby foods); Dry milk component with protein-carbohydrate concentrate for liquid baby foods; Dry milk non-fat component for dry baby foods without chemical treatment; Treated cereal flour; Durum semolina; Oat meal; Malt extract for feeding of babies; Prime grade corn starch; Corn syrup including dried one; Prime grade potato starch; Mineral premix
100		Bulk milk with the fat weight ratio of 25 percent; Bulk skimmed milk; Untreated cereal grits; Refined deodorized vegetable oil; Prime grade dairy butter; Low-saccharified powder molasses; Carbohydrate component obtained by means of enzymic hydrolysis of starch; Food lactose; Lactose concentrate; Lactulose concentrate; Pectin
200		Untreated rice, buckwheat, oat, rye flour

Table 2

2. Microbiological Safety Parameters of Preserved Foods

Groups of preserved foods	Requirements of industrial sterility		Remarks
	Groups of microorganisms detected in preserves	Assessment criteria	
Full preserves of Groups "A" and "B"	Spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms of <i>B.cereus</i> and <i>B.polymyxa</i> groups	Not allowed in 1 g (cm ³) of product	Sterilized preserved foods: with cereal and/or vegetable garnish, from by-products, including paste-like (all species of slaughter and commercial animals); from poultry meat and meat-vegetable ones including paste-like and mincemeat ones. Preserved foods from fish, fish liver and non-finfishin glass, aluminum and tin tare. Preserved vegetable foods having 4.2 pH and up. Preserved foods from apricots, peaches, pears with 3.8 pH and up obtained without acid addition, except for juice products from fruits; Mushroom preserved foods from natural mushrooms; non-concentrated tomato products (preserved in whole) with the content of solids of less than 12 %, except for juice products from vegetables; Aseptically bottled drinks on the basis of soy beans; aseptically bottled plant-based liquid BAA.
	Spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms of <i>B.subtilis</i> group	Max. 11 cells in 1 g (cm ³) of product	
	Mesophilic clostridia <i>C. botulinum</i> and/or <i>C. perfringens</i>	Not allowed in 1 g (cm ³) of product	
	Mesophilic clostridia (except for <i>C. botulinum</i> and/or <i>C. perfringens</i>)	Max. 1 cell in 1 g (cm ³) of product	
	Asporous microorganisms including lactate and/or mould, and/or yeast	Not allowed in 1 g (cm ³) of product	
	Spore-forming thermophilic anaerobic, aerobiotic and facultative anaerobic microorganisms	Not allowed in 1 g (cm ³) of product at the storage temperature of over +20 °C	
Full preserves of Groups "A" and "B" for baby and	Spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms of	Not allowed in 1 g (cm ³) of product	Sterilized preserved foods: from beef, pork, horse meat etc., natural, with cereal and/or vegetable garnish, from by-products, including paste-like (all species of slaughter and commercial animals); from poultry meat and meat-vegetable ones including paste-like

dietic foods	B.cereus and B.polymyxa groups		and mincemeat ones.
	Spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms of B.subtilis group	Max. 11 cells in 1 g (cm ³) of product	Preserved foods from fish, fish liver and non-finfishin glass, aluminum and tin tare. Vegetable preserved foods having 4.2 pH and up. Preserved foods from apricots, peaches, pears with 3.8 pH and up obtained without acid addition, except for juice products from fruits; Mushroom preserved foods from natural mushrooms; non-concentrated tomato products (preserved in whole) with the content of solids of less than 12 %, except for juice products from vegetables; Aseptically bottled drinks on the basis of soy beans; aseptically bottled plant-based liquid BAA.
	Mesophilic clostridia	Not allowed in 10 g (cm ³) of product	
	Asporous microorganisms including lactate and/or mould, and/or yeast	Not allowed in 1 g (cm ³) of product	
	Spore-forming thermophilic anaerobic, aerobiotic and facultative anaerobic microorganisms	Not allowed in 1 g (cm ³) of product	
Full preserves of Group "B"	Aerogenous spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms of B.polymyxa group	Not allowed in 1 g (cm ³) of product	Vegetable preserved foods having from 3.7 pH to 4.2 pH, except for juice products from fruits and (or) vegetables; Mushroom preserved foods from pickled mushrooms.
	Non-aerogenous spore-forming mesophilic aerobiotic and facultative anaerobic microorganisms	90 cfu in 1 g (cm ³) of product, max.	
	Mesophilic clostridia C. botulinum and/or C. perfringens	Not allowed in 1 g (cm ³) of product	
	Mesophilic clostridia (except for C. botulinum and/or C. perfringens)	Max. 1 cell in 1 g (cm ³) of product	
	Asporous microorganisms and/or mould, and/or yeast	Not allowed in 1 g (cm ³) of product	
Full preserves of Group "D"	Asporous microorganisms and/or mold Mould, and/or yeast	Not allowed in 1 g (cm ³) of product	Vegetable preserved foods (with pH ratio below 3.7), fruit and fruit-and-berry pasteurized preserved foods, preserved foods for public catering with sorbic acid and pH ratio below 4.0; preserved foods from apricots, peaches, pears with pH ratio below 3.8, except for juice products from fruits and (or) vegetables; jams, confitures, fruit pastes, marmalades, fruits and berries strained with sugar, and other fruit concentrates with sugar, sterilized.
Semi-preserves of Group "E"	Quantity of mesophilic aerobiotic and facultative anaerobic microorganisms	2 x10 ² cfu/g, max.	Pasteurized preserved foods: from beef and pork; minced and Liubitelskaya ham; from poultry meat. Pasteurized semi-preserved foods from fish in glassware.

	Bacteria of colibacillus group (coliforms)	Not allowed in 1 g of product	
	B. cereus	Not allowed in 1 g of product	
	Sulphite-reducing clostridia	Not allowed in 0.1 g of product; for fish semi-preserves - in 1.0 g of product *	
	S. aureus and other coagulase-positive staphylococci	Not allowed in 1 g of product	

Hygienic safety requirements for food products

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

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	0.5	Meat, meat and meat-containing products, poultry meat and products therefrom, canned meat, canned meat and vegetable, canned poultry meat; Dry egg white (albumen)
	0.6	By-products of slaughter animals, pork skin, alimentary blood and products from them, canned products from by-products, including pate products
	1.0	Kidneys; Meat products with the use of kidneys; Canned products: from meat, poultry meat, by-products (including pate products), meat and vegetable canned goods (in assembled tin container)
	0.3	Eggs and liquid egg products (egg mixture, white, yolk)
	3,0	Dry egg products (egg powder, white, yolk)
- arsenic	0.1	Meat, meat and meat-containing products, poultry meat and products therefrom, canned meat, canned meat and vegetable, canned poultry meat; Eggs and liquid egg products (egg mixture, white, yolk)
	0.2	Dry egg white (albumen)
	0.6	Dry egg products (egg powder, white, yolk)
	1.0	By-products of slaughter animals, pork skin, alimentary blood and products from them, canned poultry pate products; canned products from by-products, including pate products
- cadmium	0.05	Meat, meat and meat-containing products, poultry meat and products therefrom, canned meat, canned meat and vegetable, canned poultry meat; Dry egg white (albumen)
	0.1	Canned meat, canned poultry meat, canned meat and vegetable products in assembled tin container; Dry egg products
	0.01	Eggs and liquid egg products (egg mixture, white, yolk)
	0.3	By-products of slaughter animals, pork skin, alimentary blood and products from them, canned food from by-products, (including pate products), canned meat and vegetable products
	0.6	Canned food from by-products with the addition of kidneys, including pate products
	1.0	Kidneys; Meat products with the use of kidneys
- mercury	0.03	Meat, meat and meat-containing products, poultry meat and products therefrom, canned meat, canned meat and vegetable, canned poultry meat; Dry egg white (albumen)
	0.02	Eggs and liquid egg products
	0.1	By-products of slaughter animals, pork skin, alimentary blood and products from them, canned food from by-products, including pate products; Dry egg products

	0.2	Kidneys; Meat products with the use of kidneys; Canned food from by-products with kidneys, including pate products
- tin	200.0	Canned meat, canned poultry, canned by-products, canned meat and vegetable products in assembled tin container
- chrome	0.5	Canned meat, canned poultry, canned by-products, canned meat and vegetable products in chromed container
Pesticides		
- HCH (α , β , γ -isomers)	0.1	Meat, meat and meat-containing products, poultry meat; by-products of slaughter animals and poultry; eggs, egg products; pork skin, alimentary blood and products from them, canned meat, canned by-products, canned meat and vegetable products
- DDT and its metabolites	0.1	Meat, meat and meat-containing products, poultry meat; by-products of slaughter animals and poultry; eggs, egg products; pork skin, alimentary blood and products from them, canned meat, canned by-products, canned meat and vegetable products
Benzapyrene	0.001	Smoked meat, meat-containing and poultry products
Nitrates	200.0	Canned meat and vegetable products with vegetables, canned poultry meat and vegetable products
Nitrosamines (NDMA and NDEA)	0.002	Canned meat, canned poultry meat products with the addition of sodium nitrite; Canned food from by-products, including pate products
	0.004	Smoked meat, meat-containing and poultry products
Dioxins	0.000003 (in fat equivalent)	Canned products (beef, mutton and products from them); chicken eggs and products from them
	0.000001 (in fat equivalent)	Canned products (pork and products from it)
	0.000006 (in fat equivalent)	Liver and products from it; Canned products from liver
	0.000002	Poultry and products from it

Note: For dry products including freeze- and heat-dried meat and poultry meat, dry egg products the content of toxic elements, antibiotics, pesticides, dioxins in a feedstock equivalent taking into account the content of dry substances in them and end product

2. Milk and milk products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	0.1	Raw milk, semi-skimmed raw milk, raw cream; drinking milk and drinking cream, butter-milk, milk whey, milk beverages, fermented milk foods, sour cream, composite milk products on their basis; butter, butter paste from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; ice-cream of all types produced from milk and on a milk basis; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for liquid, including frozen ones)*
	0.1	Dairy products, dry and freeze-dried composite milk products (in a recovered product equivalent)
	0.3	Curd and products on its basis, curd products, composite milk products on their basis; lactalbumin and products on its basis, pastelike milk protein products, including heat-treated after ripening; Products of milk processing concentrated, condensed; canned milk products, composite canned milk and milk-containing products; concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; butter, butter paste from cow milk, milk fat with the addition of cacao-products; cream-vegetable spread, cream-vegetable melted mixture with the addition of cacao-products; dry nutritional media on a milk basis for growing starter and probiotic microflora)*
	0.5	Cheeses and cheese products, cheese pastes, sauces

	1.0	Starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for dry ones)
	10.0	Milk-clotting enzyme preparations
- arsenic	0.05	Raw milk, raw semi-skimmed milk, raw cream; drinking milk and drinking cream, butter-milk, milk whey, milk beverages, fermented milk products, sour cream, composite milk products on their basis; ice-cream of all types produced from milk and on a milk basis; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for liquid, including frozen ones)*
	0.05	Milk products, composite milk products dry and freeze-dried (in a recovered product equivalent)
	0.1	Butter, butter-milk from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture)*
	0.15	Products of milk processing concentrated, condensed; canned milk, composite milk, and milk-containing products
	0.2	Curd and products on its basis, curd products; lactalbumin and products on its basis; pastelike milk protein products, included heat-treated after ripening; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for dry ones)
	0.3	Cheeses and cheese products, cheese pastes, sauces*
	1.0	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; dry nutritional media on a milk basis for growing starter and probiotic microflora
	3.0	Milk-clotting enzyme preparations
- cadmium	0.03	Raw milk, raw semi-skimmed milk, raw cream; drinking milk and drinking cream, butter-milk, milk whey, milk beverages, fermented milk products, sour cream, composite milk products on their basis; butter, butter paste from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; ice-cream of all types produced from milk and on a milk basis; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for liquid, including frozen ones)*
	0.03	Milk products, dry and freeze-dried composite milk products (in a recovered product equivalent)
	0.1	Curd and products on its basis, curd products; lactalbumin and products on its basis; pastelike milk protein products, included heat-treated after ripening; Products of milk processing concentrated, condensed; canned milk, composite milk products, and milk-containing products)*
	0.2	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins, cheeses, cheese products, cheese pastes, sauces, butter, butter-milk from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture with the addition of cacao-products; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for dry ones), nutritional media on a milk basis for growing starter and probiotic microflora)*
- mercury	0.005	Raw milk, raw semi-skimmed milk, raw cream; drinking milk and drinking cream, butter-milk, milk whey, milk beverages, fermented milk products, sour cream, composite milk products on their basis; ice-cream of all types produced from milk and on a milk basis; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for liquid, including frozen ones); Milk products, dry and freeze-dried composite milk products (in a recovered product equivalent)*
	0.015	Products of milk processing concentrated, condensed; canned milk, composite milk products, and milk-containing products*
	0.02	Curd and products on its basis, curd products; lactalbumin and products on its basis; pastelike milk protein products, including heat-treated after ripening*
	0.03	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins, cheeses, cheese products, cheese pastes, sauces, butter, butter-milk from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; starters, starter and probiotic microorganisms for producing fermented milk products, fermented cream butter, cheeses (for dry ones), nutritional media on a milk basis for growing starter and probiotic microflora*

- copper	0.4	Butter, butter-milk from cow milk, milk fat (for reserved products); cream-vegetable spread, cream-vegetable melted mixture (for reserved products)*
- iron	1.5	Butter, butter-milk from cow milk, milk fat (for reserved products), cream-vegetable spread, cream-vegetable melted mixture (for reserved products)*
- nickel	0.7	Cream-vegetable spread, cream-vegetable melted mixture (for products with hydrogenated fat)*
- tin	200.0	Canned products of milk processing in assembled tin container
- chrome	0.5	Canned products of milk processing in chromed container
Benzapyrene	0.001	For smoked cheeses, cheese products, cheese pastes, sauces
Pesticides ⁴		
- HCH (α , β , γ -isomers)	0.05	Raw milk, raw semi-skimmed milk; drinking milk, butter-milk, milk whey, milk beverages, liquid fermented milk products, composite milk products on their basis, including heat-treated products after ripening*
	1.25 (in a fat equivalent)	Cream, drinking cream, sour cream; curd and products on its basis, curd products, composite milk products on their basis, milk albumin and products on its basis, pastelike milk protein products; milk, cream, butter-milk, whey, milk products, composite milk products on their basis, concentrated and condensed with sugar, sterilized condensed milk, canned milk products and composite canned milk products; milk products, dry, freeze-dried composite milk products (in a recovered product equivalent), concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; cheeses and cheese products processed, whey, dry, cheese pastes, sauces; butter, butter-milk from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; ice-cream of all types from milk and on a milk basis; dry nutritional media on a milk basis for growing starter and probiotic microflora*
- DDT and its metabolites	0.05	Raw milk, raw semi-skimmed milk; drinking milk, butter-milk, milk whey, milk beverages, liquid fermented milk products, composite milk products on their basis, including heat-treated products after ripening*
	1.0 (in a fat equivalent)	Cream, drinking cream, sour cream; curd and products on its basis, curd products, composite milk products on their basis, milk albumin and products on its basis, pastelike milk protein products; milk, cream, butter-milk, whey, milk products, composite milk products on their basis, concentrated and condensed with sugar, sterilized condensed milk, canned milk products and composite canned milk products; milk products, dry, freeze-dried composite milk products (in a recovered product equivalent), concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; cheeses and cheese products processed, whey, dry, cheese pastes, sauces; butter, butter-milk from cow milk, milk fat; cream-vegetable spread, cream-vegetable melted mixture; ice-cream of all types from milk and on a milk basis; dry nutritional media on a milk basis for growing starter and probiotic microflora*
Mycotoxins		
- aflatoxin M ₁	0.0005	Milk and products of milk processing
Aflatoxin B ₁	not allowed (<0.00015)	Fungal milk-clotting enzyme preparations
Zearalenone	not allowed (<0.005)	Fungal milk-clotting enzyme preparations
T-2 toxin	not allowed (<0.05)	Fungal milk-clotting enzyme preparations
Ochratoxin A	not allowed (<0.0005)	Fungal milk-clotting enzyme preparations
Dioxins ²	0.000003 (in a fat	Milk and milk products

	equivalent)	
Melamine ³	not allowed (<1.0 mg/kg)	Raw milk, raw semi-skimmed milk, raw cream; Products of milk processing (except for butter, butter paste from cow milk, milk fat, cream-and-vegetable spread, and cream-and-vegetable melted mix) for dry and freeze-dried products of milk processing (in a recovered product equivalent)
Peroxide value	10 mole of active oxygen/kg of fat	Cream-and-vegetable spread, cream-and-vegetable melted mix

Notes:

* Composite milk and milk-containing products with the content of non-milk components of over 35 percent: requirements for the allowable levels of the content of toxic elements, microtoxins, antibiotics, pesticides, radionuclides, and indicators of microbiological safety are established taking into consideration the content and ratio of milk and non-milk components, types and levels of the content of potentially hazardous substances in them

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

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	1.0	All types of fish products (except for tuna, swordfish and sturgeon species) and meat of aquatic mammals, including dried products ¹
	2.0	Tuna, swordfish, sturgeon – all types of products, including dried products ¹
	10.0	Shellfishes, crustaceans and other invertebrates, amphibians and reptiles
	0,5	Algae and sea grasses
- arsenic	1.0 fresh-water 5.0 sea water	All types of fish products (except for caviar, milt and fish oil) and meat of aquatic mammals, including dried products ¹
	1.0	Caviar and milt of fishes and products from them, counterparts of caviar. Fish oil
	5.0	Shellfishes, crustaceans and other invertebrates, amphibians and reptiles. Algae and sea grasses
- cadmium	0.2	All types of fish products and aquatic mammals (except for caviar, milt and liver) including dried products ¹
	1.0	Caviar and milt of fishes and products from them, counterparts of caviar. Algae and sea grasses.
	0.7	Fish liver and products from it.
	2.0	Shellfishes, crustaceans and other invertebrates, amphibians and reptiles.
- mercury	0.3 fresh-water non-predatory 0.6 fresh-water predatory 0.5 sea water	All types of fish products (except for tuna, swordfish, sturgeon species and products of caviar, milt, liver and fish oil) and meat of aquatic mammals including dried products ¹
	1.0	Tuna, swordfish, sturgeon – all types of products (except for caviar, milt, liver and fish oil) including dried products ¹
	0.5	Fish liver and products from it
	0.3	Fish oil
	0.2	Caviar and milt of fishes and products from them, counterparts of caviar. Shellfishes, crustaceans and other invertebrates, amphibians and reptiles
	0.1	Algae and sea grasses

- tin	200	Canned and preserved fish products, canned products from fish liver and products from it in assembly tin container.
- chrome	0.5	Canned and preserved fish products, canned products from fish liver and products from it in chromed container.
Histamine	100.0	Tuna, scomber, salmon, herring – all types of products, including dried products ¹
Nitrosamines (the sum of NDAMA and NDEA)	0.003	All types of fish products and aquatic mammals including dried products ¹
Dioxins	0.000004	All types of fish products and aquatic mammals including dried products ¹
	0.000002 (in a fat equivalent)	Fish oil ¹
Pesticides		
HCH (α , β , γ -isomers)	0.03	All types of products from fresh-water fish, except for liver, caviar, milt, fish oil, dried and other ready products
	0.2	All types of products from sea fish and meat of aquatic mammals (except for liver and fish oil). Caviar and milts of fish and products from them, counterparts of caviar
	0.1	Fish oil
	1,0	Fish liver and products produced from it
DDT and its metabolites	0.3	All types of products from fresh-water fish (except for liver, caviar and milt, fish oil, dried and other ready products)
	0.2	All types of sea fish products (except for sturgeons, salmons and fat herring) and meat of aquatic mammals (except for liver, caviar and milt, dried and other ready products). Fish oil
	2.0	Sturgeons, salmons, fat herring – all types of products (except for liver, caviar and milt) including dried, smoked, salted, spicy, pickled fish cookery and other ready products
	0.4	Dried, cured, smoked, salted, spicy, pickled fish cookery (except for sturgeons, salmons and fat herring) and other ready fish products. Caviar and milt of fishes (all species) and products from them, counterparts of caviar.
	3.0	Fish liver and products from it
2,4-D acid, its salts and esters	not allowed	All types of fresh-water fish products
Polychlorinated biphenyls	2.0	All types of fish products (except for liver and fish oil) and meat of aquatic mammals including dried products ¹
	5.0	Fish liver and products from it.
	3.0	Fish oil
Benzapyrene	0.005	Smoked fish products
Paralytic shellfish poison (saxitoxin)	0.8	Shellfishes.
Amnesic shellfish poison (domoic acid)	20	Shellfishes
	not allowed	Internal organs of crabs
Diarrhetic shellfish poison (okadaic acid)	0.16	Shellfishes
Acid value, mg KOH/g	4.0	Fish oil
Peroxide value, mole of active oxygen/kg	10.0	Fish oil

Note. ¹ - in a feedstock equivalent taking into account the content of dry substances in it and end product).

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

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
lead	0.5	Food grain, seeds of leguminous crops and products from them except for food offal, bread and bakery products
	1.0	Food offal (wheat, rye)
	0.35	Bread, bakery products and bun products
arsenic	0.2	Food grain and products produced from it except for seeds of leguminous crops, bread and bakery products
	0.3	Seeds of leguminous crops
	0.15	Bread, bakery products and bun products
cadmium	0.1	Food grain, seeds of leguminous crops and products from them except for bread and bakery products
	0.07	Bread, bakery products and bun products
mercury	0.03	Food grain, grit, oatmeal, flakes, four, food offal
	0.02	Seeds of leguminous crops, macaroni products, bublik, dry bread crumbs' products, straw etc.
	0.015	Bread, bakery products and bun products
Mycotoxins		
aflatoxin B ₁	0.005	Food grain, seeds of leguminous crops and products from them
desoxygenivalenol	0.7	Food grain – wheat and products from it
	1.0	Food grain – barley and products from it
T-2 toxin	0.1	Food and products from it
zearalenone	1.0	Food grain and food offal (wheat, barley, maize)
	0.2	Products from food grain (wheat, barley, maize)
ochratoxin A	0.005	Food grain - wheat, barley, rye, oats, rice and products from it
Nitrosamines (the sum of NDAMA and NDEA)	0.015	Brewer's malt
Benzapyrene	0.001	Food grain
Pesticides		
- HCH (α , β , γ -isomers)	0.5	Food grain, seeds of leguminous crops and products from them
- DDT and its metabolites	0.02	Food grain and products from it
	0.05	Seeds of leguminous and products from them
- 2,4-D acid, its salts and esters	not allowed	Food grain, seeds of leguminous crops and products from them
- hexachlorbenzene	0.01	Food grain - wheat and products from it
- mercury organic pesticides	not allowed	Food grain, seeds of leguminous crops and products from them
Oligo-sugars, %, not above	2.0	Food offal (for soybean protein products) for dietary and baby nutrition.
Trypsin inhibitor, %, not above	0.5	Food offal (for soybean protein products) for dietary and baby nutrition
Harmful impurities, % not above:		

ergot	0.05	Food grain
Russian centaury, foxtail-like sophora, Thermopsis lanceolata (by population)	0.1	Food grain (wheat, rye)
coronilla	0.1	Food grain (wheat, rye)
Heliotropium	0.1	Food grain (wheat, rye)
Trichodesma incanum	not allowed	Food grain (rye)
smut (blue-eyed mold of corn) grains	10.0	Food grain (wheat)
fusarium grains	1.0	Food grain (wheat, rye, barley, millet, buckwheat)
rosy grains	3.0	Food grain (rye)
existence of grains with bright greenish-yellow fluorescence	0.1	Food grain (maize)
Infestation with the pests of bread stocks (insects, mites)	not allowed	Food grain, seeds of leguminous crops. Grit, oat meal, flakes, flour from food grain. Food offal (wheat, rye)
Infestation with the pests of bread stocks (insects, mites), total infestation density	15 (pie/kg, not more)	Food grain
	not allowed	Seeds of leguminous crops. Grit, oat meal, flakes, flour from food grain. Food offal (wheat, rye)
Infestation with "potato" disease agents	not allowed	For wheat flour used for baking bread of white grades; in 36 hours after a trial laboratory baking

5. Sugar and confectionery products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	0.5	Sugar, flour confectionery products
	1.0	Sugary confectionery products, oriental sweets, chewing gum; chocolate and products from it; cacao beans and cacao-products; honey
- arsenic	1.0	Sugar and sugary confectionery products, oriental sweets, chewing gum; chocolate and products from it; cacao beans and cacao-products
	0.3	Flour confectionery products
	0.5	Honey
- cadmium	0.05	Sugar, honey
	0.1	Sugary and flour confectionery products, oriental sweets, chewing gum
	0.5	Chocolate and products from it; cacao-beans and cacao-products
- mercury	0.01	Sugar and sugary confectionery products, oriental sweets, chewing gum
	0,1	Chocolate and products from it; cacao-beans and cacao-products
	0.02	Flour confectionery products
Pesticides		
- HCH (α , β , γ -isomers)	0.005	Sugar, honey
	0.5	Cacao-beans and cacao-products
	0.2	Flour confectionery products

- DDT and its metabolites	0.005	Sugar, honey
	0.02	Flour confectionery products
	0.15	Cacao-beans and cacao-products
Mycotoxins		
- aflatoxin B ₁	0.005	Flour and sugary confectionery products, oriental sweets, chewing gum (for products containing nuts); chocolate and products from it; cacao beans and cacao-products
- desoxynivalenol	0.7	Flour confectionery products
5-hydroxymethyl furfural	25	Honey

Note: Sugary confectionery products, oriental sweets, chewing gum, chocolate and products from it: allowable HCH levels (α , β , γ -isomers) and DDT and its metabolites are calculated based on the main type (types) of raw materials both based on a weight fraction and allowable levels of rated pesticides.

6. Fruit and vegetable products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
lead	0.5	Vegetables, potatoes, melons, nuts, mushrooms and products from them, including canned products from vegetables; juice products from vegetables*
	0.4	Fruit, berries and products from them; juice products from fruits*
	1.0	Canned vegetables, fruit, berries, mushrooms in assembled tin container except for juice products from fruits and (or) vegetables; coffee (grained, ground, soluble coffee)*
	0.3	flavoured ice-cream from fruit and berries and food service ices
	5.0	Spices and spicy herbs
	10.0	Tea (black, green, brick)
arsenic	0.2	Vegetables, potatoes, melons, fruit, berries and products from them; juice products from fruits and (or) vegetables*
	0.1	Flavoured ice-cream from fruit and berries and food service ices
	0.5	Mushrooms and products of their processing*
	1.0	Fruit and vegetable concentrates with sugar (jams, jellies etc.); tea, coffee (grained, ground, soluble coffee)*
	3.0	Spices and spicy herbs
	0.3	Nuts
cadmium	0.03	Vegetables, potatoes, melons, fruit, berries and products from them, including canned products from vegetables;* juice products from fruits and (or) vegetables
	0.1	Mushrooms, nuts and products from them
	0.05	Canned vegetables, fruit, berries in assembled tin container, except for juice products from fruits and (or) vegetables; fruit and berries concentrates with sugar (jams, jellies etc.); coffee (grained, ground, soluble coffee)*
	0.2	Spices and spicy herbs
	1.0	Tea
mercury	0.02	Vegetables, potatoes, melons, fruit, berries and products from them; juice products from fruits and (or) vegetables; coffee*

	0.05	Mushrooms, nuts and products from them*
	0.1	Tea
tin	200.0	Canned vegetables, fruit, berries in assembled tin container, including juice products from fruits and (or) vegetables
chrome	0.5	Canned vegetables, fruits, berries in assembled chromed container, including juice products from fruits and (or) vegetables
Nitrates**	250	Potatoes and products from it
	900	Early white-headed cabbage (before 1 September) and products from it
	500	Late white-headed cabbage and products from it
	400	Early carrot (before 1 September) and products from it
	250	Late carrot and products from it
	150	Tomatoes and products from them
	300	Tomatoes of sheltered ground and products from them
	150	Cucumbers and products from them
	400	Cucumbers of sheltered ground and products from them
	1400	Table beet and products from it
	80	Onion and products from it
	600	Scallion and products from it
	800	Scallion of sheltered ground and products from it
	2000	Leaf vegetables (lettuce, spinach, dock, salad cabbage, parsley, celery, cilantro, fennel etc.) and products from them
	200	Sweet pepper and products from it
	400	Sweet pepper of sheltered ground, marrows and products from them
	60	Water melons and products from them
	90	Melons and products from them
	4500	Fresh lettuce grown in a sheltered ground from 1 October to 31 March
		4000
3500		Fresh lettuce grown in a sheltered ground from 1 October to 30 September
2500		Fresh lettuce grown in an unsheltered ground from 1 October to 30 September
2000		Iceberg type lettuce grown in a sheltered ground
2500		Iceberg type lettuce grown in an unsheltered ground
Nitrates	500	Juice products from white-headed cabbage
	250	Juice products from carrot
	150	Juice products from tomatoes
	700	Juice products from table beets
	400	Juice products from marrow
	200	Juice products from other vegetables
	60	Juice products from water-melon
	90	Juice products from melon
Pesticides:		
HCH (α , β , γ -	0.1	Potatoes, green pea, sugar beet and products from them

isomers)*		
	0.5	Vegetables, melons, mushrooms, nuts and products from them. Juice products from vegetables and from vine crops
	0.05	Fruit, berries grapes and products from them; juice products from fruit
DDT and its metabolites*	0.1	Vegetables, potatoes, melons, fruit, berries, mushrooms, and products from them; juice products from fruits and (or) vegetables
	0.15	Nuts
Mycotoxins:		
Patulin	0.05	Apples, tomatoes, sandthorn, snowball tree and products from them
aflatoxin B ₁	0.005	Nuts, tea, coffee
5-Hydroxymethyl furfural	20.0	Fruit and berry ice-cream, flavored and edible ice *

Note:

* For dry vegetables, potatoes, fruits, and berries the content of toxic elements, nitrates, and pesticides is determined in a feedstock equivalent taking into consideration the content of dry substances in feedstock and in end product;

** Except for juice products from fruits and (or) vegetables.

7. Oil raw material and fat products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	0.1	Vegetable oils (all types), fractions of vegetable oils, products of processing of vegetable oils and animal fats, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, animal fats, pork fat back and products from it, rendered animal fats
	0.3	Mayonnaises; vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures (with cacao products), sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils
	1.0	Seeds of oil crops, edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
- arsenic	0.1	Vegetable oils (all types), fractions of vegetable oils, products of processing of vegetable oils and animal fats, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils; animal fats, pork fat back and products from it, rendered animal fats
	0.3	Seeds of oil crops
	1.0	Edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition

- cadmium	0.05	Vegetable oils (all types), fractions of vegetable oils, products of vegetable oils and animal fats processing, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable fat spreads and rendered mixtures, sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils
	0.03	Vegetable oil and butter spreads, rendered vegetable oil and butter mixtures, animal fats, pork fat back and products from it, rendered animal fats
	0.2	Vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures (with cacao products); edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
	0.5	Seeds of edible poppy
- mercury	0.03	Vegetable oils (all types), fractions of vegetable oils, vegetable oil and butter spreads, rendered vegetable oil and butter mixtures, animal fats, pork fat back and products from it, rendered animal fats
	0.05	Products of vegetable oils and animal fats processing, including fish oils, oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable fat spreads and rendered mixtures, sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils, seeds of oil crops
	0.2	Vegetable oil and butter spreads, rendered vegetable oil and butter mixtures with cacao products
	0.3	Edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
- iron	1.5	Refined vegetable oils (all types) and their fractions; mixtures of refined oils; margarines, spreads and rendered mixtures (except for margarines, spreads, and rendered mixtures with cacao products); rendered animal fats (delivered for storage)
	5.0	Unrefined vegetable oils (all types) and their fractions; mixtures of unrefined oils, mixtures of refined and unrefined oils
- copper	0.1	Refined vegetable oils (all types) and their fractions; mixtures of refined oils; margarines, vegetable fat spreads, rendered vegetable fat mixtures (except for margarines, spreads, and rendered mixtures with cacao products)
	0.4	Unrefined vegetable oils (all types) and their fractions; mixtures of unrefined oils, mixtures of refined and unrefined oils; vegetable oil and butter spreads, rendered vegetable oil and butter mixtures (except for margarines, spreads, and rendered mixtures with cacao products), rendered animal fats (delivered for storage)
- nickel	0.7	Oils (fats) hydrogenated refined deodorized and products containing hydrogenated oils and fats
Pesticides		
- HCH (α , β , γ -isomers)	0.2	Unrefined vegetable oils (all types) and their fractions; mixtures of unrefined oils, mixtures of refined and unrefined oils; seeds of soybean, cotton, animal fat, pork fat back and products from it
	0.4	Seeds of flax, mustard, rape
	0.5	Seeds of sunflower, peanut, maize
	0.05	Refined vegetable oils (all types) and their fractions; mixtures of refined oils; products of vegetable oils and animal fats processing, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes,

		lauric non-tempering cocoa butter substitutes, vegetable fat spreads and rendered mixtures, sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils
	1.25	Vegetable oil and butter spreads, rendered vegetable oil and butter mixtures (in a fat equivalent)
	0.1	Edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
- DDT and its metabolites	0,2	Unrefined vegetable oils (all types) and their fractions; mixtures of unrefined oils, mixtures of refined and unrefined oils; edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
	0.1	Refined vegetable oils (all types) and their fractions; mixtures of refined oils; products of vegetable oils and animal fats processing, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable fat spreads and rendered mixtures, sauces on the basis of vegetable oils, mayonnaises, mayonnaise sauces, creams based on vegetable oils
	1.0	Animal fats, pork fat back and products from them.
	1.0	Cream-vegetable spreads, cream-vegetable melted mixtures (in a fat equivalent).
	0.05	Seeds of soybean, cotton, maize
	0.1	Seeds of flax, mustard, rape
	0.15	Seeds of sunflower, peanut
Mycotoxins		
- aflatoxin B ₁	0.005	Unrefined vegetable oils (all types) and their fractions; mixtures of unrefined oils, mixtures of refined and unrefined oils; products of vegetable oils and animal fats processing, including fish oils; oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric non-tempering cocoa butter substitutes, lauric non-tempering cocoa butter substitutes, vegetable fat spreads and rendered mixtures, mayonnaises, mayonnaise sauces, creams based on vegetable oils, seeds of oil crops, sauces on the basis of vegetable oils
Polychlorinated biphenyls	3.0	Products containing fish oils, edible fat from fish and aquatic mammals and fish oil as diet (medical and prophylactic) nutrition
Nitrosamines (the sum of NDAMA and NDEA)	0.002	Raw animal fat, pork fat and products from them.
	0.004	Smoked pork fat
Benzapyrene	0.001	Smoked pork fat
Dioxins	0.0000075	Vegetable oils (all types) and their fractions
	0.000003	Beef fat including rendered fat
	0.000001	Pork fat including rendered fat
	0.000002	Poultry fat, mixed fat, including rendered fat, fish oil

8. Beverages

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		

- lead	0.1	Table, therapeutic and table, and therapeutic potable mineral natural waters
	0.3	Soft drinks, including with juice and artificially mineralized, fermented beverages, beer, wine, vodka, low-alcohol and other alcohol drinks.
- arsenic	0.1	Soft drinks, including with juice and artificially mineralized fermented drinks.
	0.2	Beer, wine, vodka, low-alcohol and other alcohol drinks
- cadmium	0,01	Table, therapeutic and table, and therapeutic potable mineral natural waters
	0.03	Soft drinks, including with juice and artificially mineralized, fermented beverages, beer, wine, vodka, low-alcohol and other alcohol drinks.
- mercury	0.005	Table, therapeutic and table, and therapeutic potable mineral natural waters, soft drinks, including with juice and artificially mineralized, fermented beverages, beer, wine, vodka, low-alcohol and other alcohol drinks.
Methyl alcohol	0.05%, not above	Vodkas, ethyl food alcohols, including alcohol semi-finished products
-Patulin	0.05	Beverages with juice: apple, tomato, sea-buckthorn, snowball tree
Caffeine	150	Drinks containing caffeine
	400	Specialized drinks containing caffeine
Quinine	85	Drinks containing quinine
	300	Alcohol drinks containing quinine
Total mineralization	2 g/l	Artificially mineralized drinks
Nitrosamines (the sum of NDAMA and NDEA)	0.003	Beer

9. Other products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
lead	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and untraditional crops; blood protein concentrates; seed buds of grain, leguminous and other crops and products from them; dry food broths; xylite, sorbite, manite and other sugar alcohols; crystal amino acids and mixtures from them; food yeast, biomass of unicellular plants, bacterial starter crops.
	0.3	Concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins
	0.2	Protein products from the seeds of grain, leguminous and other crops, drinks from them, including dry, tofu and okara dry (in a dry substance equivalent).
	2.0	Carrageenans, arabic gum, gums (locust tree, guar, xanthan, gellan, konjac); gelatine, concentrates of connective-tissue proteins; cooking salt and medical and prophylactic salt.
	5.0	Agar, alginates
	10.0	Pectin, gums (ghatti, tara, karaya)
	0.5	Starch, syrup and products of their processing; flour confectionary products with decorations produced by public catering enterprises
arsenic	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and untraditional crops; concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk

		proteins; blood protein concentrates; gelatine, concentrates of connective tissue proteins; dry food broths; cooking salt and medical and prophylactic salt; crystal amino acids and mixtures from them.
	0.1	Protein products from the seeds of grain, leguminous and other crops, drinks, including fermented, tofu and okara, concentrated drinks, condensed and dry drinks, tofu and okara dry (in a dry substance equivalent).
	3.0	Pectin, agar, carageenan, gums (ghatti, tara, karaya, gellan, konjac)
	0.5	Starch, syrup and products of their processing
	0.2	Seed buds of grain, leguminous and other crops, flakes and oil meal from them, offal; food yeast, biomass of unicellular plants, bacterial starter crops
	2.0	Xylite, sorbite, manite and other sugar alcohols
	0.3	Flour confectionery products with decorations produced by public catering enterprises
cadmium	0.2	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and untraditional crops; concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins; protein products from the seeds of grain, leguminous and other crops, drinks, including fermented, tofu and okara, concentrated drinks, condensed and dry drinks, tofu and okara dry (in a dry substance equivalent); food yeast, biomass of unicellular plants, bacterial starter crops, dry food broths.
	0.1	Blood protein concentrates, seed buds of grain, grain legumes and other crops, flakes and oil meal from them; gelatine, concentrates of connective tissue proteins; starch, syrup and products of their processing; cooking salt and medical and prophylactic salt; crystal amino acids and mixtures from them; flour confectionary products with decorations produced by public catering enterprises
	1.0	Carrageenan
	0.05	Xylite, sorbite, manite and other sugar alcohols
mercury	0.03	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and untraditional crops; concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins; blood protein concentrates from the seeds of grain, leguminous and other crops, drinks, including fermented, tofu and okara, concentrated drinks, condensed and dry drinks, tofu and okara dry (in a dry substance equivalent); food yeast, biomass of unicellular plants, bacterial starter crops, crystal amino acids and mixtures from them.
	0.02	Starch, syrup and products of their processing; flour confectionary products with decorations produced by public catering enterprises
	1.0	Carrageenan
	0,1	Dry food broths, cooking salt.
	0,01	Xylites, sorbites, manites and other sugar alcohols; Extra cooking salt and medical and prophylactic salt
	0.05	Gelatine, concentrates of connective tissue proteins.
copper	50	Pectin
zinc	25	Pectin
nickel	2.0	Xylite, sorbite, manite and other sugar alcohols
iodine	0.04 mg/g	Iodized cooking salt (when determined, the allowable level – 0.04±0.015)
Toxic elements (lead, arsenic, cadmium, mercury)	in a feedstock equivalent	Food concentrates
Pentachlorophenol	not allowed	Thickeners, stabilizers, gelating agents (guar gum, locust tree gum, gum tragacanth, karaya gum, tara gum, ghatti gum)

	(<0.001 mg/kg)	
Pesticides:		
HCH (α , β , γ -isomers)	0.5	Isolates, concentrates, hydrolysates and texturates, foods oil meal and flour from grain, maize, leguminous (except for soybean), sunflower and peanut; seed buds of grain, leguminous and other crops, flakes and oil meal from them (in a fat equivalent); starch, syrup and products of their processing (maize).
	0.4	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from flax, mustard, rape
	0.2	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from soybean, cotton; flour confectionery products with decorations produced by public catering enterprises
	1.25	Concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins (in a fat equivalent).
	0.1	Concentrated, condensed and dry, tofu and okara dry drinks from the seeds of grain and leguminous; protein products from the seeds of grain, leguminous and other crops, drinks including fermented, tofu, okara (in a dry substance equivalent); gelatine, concentrates of connective tissue proteins; starch, syrup and products of its processing (potato); dry food broths (in a feedstock equivalent).
DDT and its metabolites	0,15	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from sunflower, peanut
	0.1	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food from flax, mustard, rape; gelatine, concentrates of connective tissue proteins; starch, syrup and products of their processing (potato); dry food broths (in a feedstock equivalent).
	0.05	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from leguminous, cotton, maize; starch, syrup and products of their processing (maize).
	0.02	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food oil meal and flour from grain; seed buds of grain, leguminous and other crops, flakes and oil meal from them (in a fat equivalent); flour confectionary products with decorations produced by public catering enterprises
	1.0	Concentrates of milk whey proteins, casein, caseinates and hydrolysates of milk proteins (in a fat equivalent).
	0.01	Protein products from the seeds of grain, leguminous, and other crops; drinks, including fermented, tofu and okara (in a dry substance equivalent), concentrated, condensed, and dry drinks, tofu and okara dry drinks from grain and leguminous (in a dry substance equivalent).
mercury organic pesticides	not allowed	Protein products from the seeds of grain, leguminous, and other crops; concentrated, condensed, and dry drinks, tofu and okara dry drinks from grain and leguminous (in a dry substance equivalent).
Mycotoxins		
aflatoxin B ₁	0.005	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and other crops; offal, seed buds of grain, leguminous and other crops and products from them, including fermented, tofu and okara; concentrated, condensed and dry, tofu and okara dry drinks from the seeds of grain and leguminous; flour confectionery products with decorations produced by public catering enterprises
aflatoxin M ₁	0.0005	Concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins
desoynivalenol	0.7	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from wheat; seed buds of wheat, flakes and oil meal from them; offal; protein products from wheat, drinks, including fermented drinks from wheat; concentrated, condensed and dry drinks from wheat; flour confectionery products with decorations produced by public catering enterprises
	1.0	Isolates, concentrates, hydrolysates and texturates of proteins; food oil meal and flour from barley; seed buds of barley,

		flakes and oil meal from them; offal; protein products from barley, drinks including fermented ones; concentrated, condensed and dry drinks from barley.
zearalenone	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from wheat, barley, maize; seed buds of wheat, barley, maize, flakes and oil meal from them; offal; protein products from wheat, barley, maize, drinks including fermented ones; concentrated, condensed and dry drinks from wheat, barley, maize.
Oligo sugars:	2.0 %, not more	For soybean products for diet and baby food: isolates, concentrates, hydrolysates and texturates of soybean proteins; food oil meal and flour from soybeans, seed buds of soybeans, flakes and oil meal from them, offal, protein products from soybean seeds, drinks including fermented, tofu, okara
Trypsin inhibitor:	0.5 %, not more	For soybean products for diet and baby food: isolates, concentrates, hydrolysates and texturates of soybean proteins; food oil meal and flour from soybeans, seed buds of soybeans, flakes and oil meal from them, offal, protein products from the seeds of soybeans, drinks including fermented, tofu, okara
Melamine	not allowed (< 1 mg/kg)	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food oil meal and flour from the seeds of leguminous, oil and other crops; concentrates of milk whey proteins, casein, caseinate, hydrolysates of milk proteins.
Harmful impurities: Infestation and contamination with the pests of bread stocks (insects, mites)	not allowed	Seed buds of grain, leguminous and other crops and products from them
Dioxins		Food concentrates in a feedstock equivalent (in a fat equivalent

10. Biologically active food additives

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
lead	1.0	BAA on the basis of mainly food fibers; BAA on the basis of processed meat and milk raw materials, including byproducts, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry).
	5.0	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or other concentrates (plant extracts etc.) with the use of various fillers, including dry concentrates for drinks.
	6.0	BAA on the basis of natural minerals (zeolites etc.), including amberat; BAA on a vegetable basis, including pollen, dry, teas.
	0.5	BAA on a vegetable basis, including pollen, dry (elixirs, balms, tinctures etc.).
	10.0	BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) (dry).
	0.1	BAA on the basis of probiotic microorganisms
arsenic	2.0	BAA on the basis of unicellular algae (spirulina, chlorella etc.), yeasts and their lysates
	0.2	BAA on the basis of mainly food fibers
	3.0	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or other concentrates (plant extracts etc.) with the use of various fillers, including dry concentrates for drinks. BAA on the basis of natural minerals (zeolites etc.)
	12.0	BAA on the basis of amberat, BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) (dry)
	0.5	BAA on a vegetable basis, including pollen, dry, teas.
0.05	BAA on a vegetable basis, including pollen, liquid (elixirs, balms, tinctures etc.); BAA on the basis of probiotic microorganisms.	

	1.5	BAA on the basis of processed meat and milk raw materials, including by-products, 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 of mainly food fibers
	1.0	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or concentrates (plant extracts etc.) with the use of various fillers, including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites etc.), including amberat; BAA on a vegetable basis, including pollen, dry, teas; BAA on the basis of processed meat and milk raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella etc.), yeasts and their lysates.
	0.03	BAA on a vegetable basis, including pollen, liquid (elixirs, balms, tinctures etc.); BAA on the basis of probiotic microorganisms.
	2.0	BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) (dry).
mercury	0.03	BAA on the basis of mainly food fibers
	1.0	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or concentrates (plant extracts etc.) with the use of various fillers, including dry concentrates for drinks; BAA on the basis of natural minerals (zeolites etc.), including amberat.
	0.01	BAA on a vegetable basis, including pollen, liquid (elixirs, balms, tinctures etc.).
	0.2	BAA on the basis of processed meat and milk raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry).
	0.5	BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) – dry
	0.005	BAA on the basis of probiotic microorganisms.
	0.1	BAA on a vegetable basis, including pollen, dry, teas; BAA on the basis of unicellular algae (spirulina, chlorella etc.), yeasts and their lysates
Mycotoxins:	regulated based on raw materials	BAA on the basis of mainly food fibers
aflatoxin M ₁	0.0005	BAA on the basis of processed milk raw materials (dry).
Pesticides**:		
HCH (α , β , γ -isomers)	0.5	BAA on the basis of mainly food fibers
	0.1	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or concentrates (plant extracts etc.) with the use of various fillers, including dry concentrates for drinks (for compositions with the inclusion of vegetable components); BAA on a vegetable basis, including pollen, dry, teas; BAA on a vegetable basis, including pollen, liquids (elixirs, balms, tinctures); BAA on the basis of processed meat and milk raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella etc.), yeasts and their lysates.
	0.2	BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) – dry
	0.05	BAA on the basis of probiotic microorganisms
DDT and its metabolites	0.02	BAA on the basis of mainly food fibers
	0.1	BAA on the basis of clean substances (vitamins, mineral substances, organic substances etc.) or concentrates (plant extracts etc.) with the

	2.0 0.05	use of various fillers, including dry concentrates for drinks (for compositions with the inclusion of vegetable components); BAA on a vegetable basis, including pollen, dry, teas; BAA on a vegetable basis, including pollen, liquids (elixirs, balms, tinctures); BAA on the basis of processed meat and milk raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry); BAA on the basis of unicellular algae (spirulina, chlorella etc.), yeasts and their lysates. BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) – dry BAA on the basis of probiotic microorganisms
heptachlor	not allowed (<0.002)	For all types of BAA.
aldrin	not allowed (<0.002)	For all types of BAA
Dioxins	not allowed	BAA on the basis of processed meat and milk raw materials, including by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis etc.) (dry); BAA on the basis of fish, marine invertebrates, crustaceans, shellfishes and other sea products, vegetable marine organisms (algae etc.) (dry).
Melamine	not allowed (< 1 mg/kg)	BAA on the basis of processed milk raw materials
Nitrates	1000	BAA on the basis of unicellular algae (spirulina, chlorella etc.)

Note:

Safety indicators for BAA based mainly on proteins, amino acids and their complexes, vegetable oils, animal and vegetable lipids, on the basis of fish oil, assimilable carbons, including honey with the additives of biologically active components, syrups etc. are regulated based on staple foodstuffs from which BAA is produced. “Dry egg products”, “Dry milk products”, “Isolates, concentrates, hydrolisates, texturates of vegetable proteins; food oil meal and from the seeds of leguminous, oil and untraditional crops”; “Concentrates of milk whey proteins, casein, caseinates, hydrolisates of milk proteins”, “Concentrates of blood proteins”, “Seed buds of grain, leguminous and other crops, flakes and oil meal from them, offal”, “Crystal amino acids and mixtures from them”, “Vegetable oils, all types, “Derivatives of vegetable oils and animal fats, including fish oil”, “Fish oil and oil of aquatic mammals”, “Raw fat from beef, pork, mutton and other slaughter animals, pork fat”, “Rendered animal fats”, “Cow butter”, “Sugar”, “Dry vegetables, potatoes, fruit, berries, mushrooms”, “Starches, syrup and products of their processing”, “Honey” (for syrups safety indicators are calculated based on a dry substance (“Sugar”item).

11. Food products for pregnant and nursery women

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
- lead	0.05	Products on a milk basis and on the basis of soybean protein isolate (in a ready product)
	0,3	Porridges on a milk and grain basis (instantly cooked); products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks)
	0.02	Herbal instant teas (on a vegetable basis)
- arsenic	0.05	Products on a milk basis and on the basis of soybean protein isolate (in a ready product), herbal instant teas (on a vegetable basis)
	0.2	Porridges on a milk and grain basis (instantly cooked)
	0.1	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks)

- cadmium	0.02	Products on a milk basis and on the basis of soybean protein isolate (in a ready product); products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks), herbal instant teas (on a vegetable basis)
	0.06	Porridges on a milk and grain basis (instantly cooked)
- mercury	0.005	Products on a milk basis and on the basis of soybean protein isolate (in a ready product), herbal instant teas (on a vegetable basis)
	0.03	Porridges on a milk and grain basis (instantly cooked)
	0.01	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks)
Mycotoxins		
- aflatoxin M ₁	not allowed (<0.00002 mg/kg)	Products on a milk basis (in a ready product); porridges on a milk and grain basis (instantly cooked)
- aflatoxin B ₁	not allowed (<0.00015 мг/кг)	Products on a soybean basis (in a ready product); porridges on a milk and grain basis (instantly cooked)
- desoxynivalenol	not allowed (<0.05 mg/kg)	Wheat and barley porridges on a milk and grain basis (instantly cooked)
- zearalenone	not allowed (<0.005 mg/kg)	Maize, wheat and barley porridges on a milk and grain basis (instantly cooked)
- T-2 toxin	not allowed (<0.05 mg/kg)	Porridges on a milk and grain basis (instantly cooked)
-ochratoxin A	not allowed (<0.0005 mg/kg)	Porridges on a milk and grain basis (instantly cooked)
-Patulin	not allowed (<0.02 mg/kg)	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks), containing apples, tomatoes, sea-buckthorn and snowball tree
Pesticides		
- HCH (α , β , γ -isomers)	0.02	Products on a milk basis and on the basis of soybean protein isolate (in a ready product), herbal instant teas (on a vegetable basis)
	0.01	Porridges on a milk and grain basis (instantly cooked); products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks)
- DDT and its metabolites	0.01	Products on a milk basis and on the basis of soybean protein isolate (in a ready product), porridges on a milk and grain basis (instantly cooked), herbal instant teas (on a vegetable basis)
	0.005	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and fruit drinks)
- hexachlorbenzene	0.01	Porridges on a milk and grain basis (instantly cooked)
- mercury organic pesticides	not allowed	Porridges on a milk and grain basis (instantly cooked)
- 2,4-D acid, its salts, esters	not allowed	Porridges on a milk and grain basis (instantly cooked)
Benzapyrene	not allowed (<0.2 mcg/kg)	Porridges on a milk and grain basis (instantly cooked)
Nitrates	200.0	Products on a vegetable, fruit and vegetable basis
	50.0	Products on a fruit basis
5-hydroxymethyl furfural	20.0	Juice products
Dioxins	not allowed	Products on a milk basis (in a ready product); porridges on a milk and grain basis (instantly cooked)
Melamine	not allowed (<1.0 mg/kg)	Products on a milk basis (in a ready product); porridges on a milk and grain basis (instantly cooked)

Harmful impurities:		
- infestation and contamination with the pests of bread stocks (insects, mites)	not allowed	Porridges on a milk and grain basis (instantly cooked)
- metal impurities	3×10^{-4} (% , size of individual particles must not exceed 0,3 mm in the largest linear measurement)	Porridges on a milk and grain basis (instantly cooked)
Indicators of oxidative spoilage:		
- peroxide value	4.0 mmole of active oxygen/kg of fat, not above	Products on a milk basis and on the basis of soybean protein isolate (in a ready product)

Appendices for all sections:

1. Antibiotics::

Antibiotics		
- laevomycetin	not allowed (<0.01 mg/kg)	Milk and products of milk processing; blood-clotting enzyme preparations
- tetracycline group	not allowed (<0.01 mg/kg)	
- streptomycin	not allowed (<0.02 mg/kg)	
- penicillin	not allowed (<0.004 mg/kg)	

Antibiotics		
- laevomycetin	not allowed (<0.01 mg/kg)	Meat, including poultry meat (except for wild animals and poultry); meat and meat containing products, including poultry; by-products, including poultry; products containing them; products of processing of meat raw materials, poultry, by-products, including poultry; eggs, egg products, products of eggs' processing, products containing eggs; pond fish; honey
- tetracycline group	not allowed (<0.01 mg/kg)	
- grizin	not allowed (<0.05 mg/kg)	
- bacitracin	not allowed (<0.02 mg/kg)	

2. Dioxins are determined if there is a substantiated assumption that they may be available in raw materials.

Baby food products

Indicators	Allowable levels, mg/kg, max.	Notes
Toxic elements:		
Lead	0.02	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, drinking cream; Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.06	Curd and products on its basis
	0.02	Dry milk for baby food, dry and liquid milk drinks (in a recovered product equivalent)
	0.3	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk instant

		porridges; dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
	0.3	Canned fruits and vegetables (including juice products from fruits and (or) vegetables)
	0.2	Canned meat, pasteurized sausages on a meat basis for baby food for infants
	0.3	Meat-vegetable and vegetable-meat canned products for baby food for children of pre-school and school age
	0.5	Canned fish, semi-finished products and cookery products from fish and non-fish species
	0.4	Fish and vegetable canned products
	0.02	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.3	Canned meat, sausage products, meat semi-finished products, pates and cookery products
	0.35	Bakery, flour confectionery products
	0.5	Flour and cereals products
	0.2	Cheese, cheese products, and cheese pastes
	0.02	Low-lactose and lactose-free, on the basis of soybean protein isolate, dry milk high-protein, on the basis of full or partial protein hydrolysates, without phenylalanine or with its low content, products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
	0.3	Low-protein products
	0.15	Freeze-dried products on a milk basis
	0.2	Freeze-dried products on a meat basis
	1.0	Freeze-dried products on a vegetable basis
Arsenic	0.05	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, drinking cream; Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.15	Curd and products on its basis; Cheese, cheese products, and cheese pastes
	0.05	Dry milk for baby food, dry and liquid milk drinks (in a recovered product equivalent)
	0.2	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk instant porridges; dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
	0.1	Canned fruits and vegetables (including juice products from fruits and (or) vegetables)
	0.1	Canned meat, pasteurized sausages on a meat basis
	0.2	Meat-vegetable and vegetable-meat canned products
	0.5	Canned fish, semi-finished products and cookery products from fish and non-fish species
	0.2	Fish and vegetable canned products
	0.05	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.1	Canned meat, sausage products, meat semi-finished products, pates and cookery products
	0.2	Flour and cereals products
	0.15	Bakery and flour and cereals products
	0.05	Low-lactose and lactose-free, on the basis of soybean protein isolate, dry milk high-protein, on the basis of full or partial protein hydrolysates, without phenylalanine or with its low content, products for premature and (or) low-birth-weight infants (in a recovered product equivalent)

	0.2	Low-protein products
	0.15	Freeze-dried products on a milk basis
	0.1	Freeze-dried products on a meat basis
	0.2	Freeze-dried products on a vegetable basis
Cadmium	0.02	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, drinking cream; Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.06	Curd and products on its basis
	0.02	Dry milk for baby food, dry and liquid milk drinks (in a recovered product equivalent)
	0.06	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk instant porridges; dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
	0.02	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	0.03	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	0.1	Canned fish, semi-finished products and cookery products from fish and non-fish species
	0.04	Fish and vegetable canned products
	0.02	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.1	Flour and cereals products
	0.07	Bakery and flour and cereals products
	0.1	Cheese, cheese products, and cheese pastes
	0.02	Low-lactose and lactose-free, on the basis of soybean protein isolate, dry milk high-protein, on the basis of full or partial protein hydrolisates, without phenylalanine or with its low content, products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
	0.03	Low-protein products
	0.06	Freeze-dried products on a milk basis
	0.03	Freeze-dried products on a meat basis
0.1	Freeze-dried products on a vegetable basis	
Mercury	0.005	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, drinking cream; Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.015	Curd and products on its basis
	0.005	Dry milk for baby food, dry and liquid milk drinks (in a recovered product equivalent)
	0.02	Flour and cereals, requiring cooking, dry milk-free instant porridges (for instant cooking)
	0.03	Dry milk porridges requiring cooking, dry milk instant porridges, instant biscuits (in a dry product equivalent)
	0.01	Canned fruits and vegetables, including juice products from fruits and (or) vegetables

	0.02	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	0.15	Canned fish, semi-finished products and cookery products from fish and non-fish species
	0.05	Fish and vegetable canned products
	0.005	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.03	Flour and cereals products;
	0.015	Bakery and flour and cereals products
	0.03	Cheese, cheese products, and cheese pastes
	0.005	Low-lactose and lactose-free, on the basis of soybean protein isolate, dry milk high-protein, on the basis of full or partial protein hydrolysates, without phenylalanine or with its low content, products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
	0.03	Low-protein products
	0.015	Freeze-dried products on a milk basis
	0.02	Freeze-dried products on a meat basis
	0.03	Freeze-dried products on a vegetable basis
Tin	100	Meat canned products, pasteurized products on a meat basis, meat-vegetable, vegetable-meat canned products, fish canned products, fish-vegetable canned products, pates and cookery products (for canned products in assembled tin container)
Antibiotics*:		
laevomycetin	not allowed <0.01	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream; curd and products on its basis; cheese, cheese products, and cheese pastes; Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed <0.01	Dry milk for baby food (in a recovered product equivalent)
	not allowed <0.01	Dry and liquid milk drinks, including for babies from 6 months to 3 years (dry – in a recovered product equivalent)
	not allowed <0.01	Dry milk porridges requiring cooking, dry milk instant porridges (in a dry product equivalent)
	not allowed <0.01	Soluble biscuits
	not allowed <0.01	Meat canned products, pasteurized sausages on a meat basis, meat-vegetable and vegetable meat canned products, pates and cookery products
	not allowed <0.01	Culinary products from fish and non-fish of pond and cage farming (including for products with milk component), fish and vegetable canned products
	not allowed <0.01	Low-lactose and lactose-free; dry milk high-protein; products for premature and (or) low-birth-weight infants (in a recovered product equivalent); freeze-dried products on a milk and meat basis
	not allowed <0.01	Raw materials and components for baby food (on the milk, meat basis, on the basis of by-products)

tetracycline group	not allowed <0.01	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream; curd and products on its basis; cheese, cheese products, and cheese pastes; dry and liquid milk drinks, including for children older than 6 months
	not allowed <0.01	Dry milk for baby food, dry milk porridges requiring cooking, dry milk instant porridges, soluble biscuits (in a recovered product equivalent); Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed <0.01	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	not allowed <0.01	Culinary products from fish and non-fish of pond and cage farming (including for products with milk component), fish and vegetable canned products
	not allowed <0.01	Low-lactose and lactose-free; dry milk high-protein; products for premature and (or) low-birth-weight infants (in a recovered product equivalent); freeze-dried products on a milk and meat basis
	not allowed <0.01	Raw materials and components for baby food (on the milk, meat basis, on the basis of by-products)
penicillin	not allowed <0.004	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream; curd and products on its basis, milk drink; cheese, cheese products, and cheese pastes
	not allowed <0.004	Dry milk for baby food (in a recovered product equivalent), dry and liquid milk drinks, including for children older than 6 months
	not allowed <0.004	Dry milk porridges requiring cooking, dry milk instant porridges, instant biscuits (in a recovered product equivalent); Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed <0.01 units/g	Culinary products from fish and non-fish (for products with milk component)
	not allowed <0.004	Low-lactose and lactose-free; dry milk high-protein; products for premature and (or) low-birth-weight infants (in a recovered product equivalent); freeze-dried products on a milk basis
	not allowed <0.004	Raw materials and components for baby food (on the milk basis)
streptomycin	not allowed <0.2	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products; curd and products on its basis, cheese, cheese products, and cheese pastes, milk drink, sterilized drinking cream
	not allowed <0.2	Dry milk for baby food (in a recovered product equivalent)
	not allowed <0.2	Dry and liquid milk drinks, including for children older than 6 months
	not allowed <0.2	Dry milk porridges requiring cooking, dry milk instant porridges, soluble biscuits (in a recovered product equivalent) Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens

	not allowed <0.2	Culinary products from fish and non-fish (for products with milk component)
	not allowed <0.2	Low-lactose and lactose-free; dry milk high-protein; products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
	not allowed <0.2	Freeze-dried products on a milk basis
	not allowed <0.2	Raw materials and components for baby food (on the milk, meat basis, on the basis of by-products)
bacitracin	not allowed <0.02	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	not allowed	Culinary products from fish and non-fish (for a product with an egg component)
	not allowed <0.02	Freeze-dried products on a meat basis
Pesticides**:		
HCH (α , β , γ -isomers)	0.02	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk, ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, dry and liquid milk drinks, milk drink, sterilized drinking cream
	0.55 (in a fat equivalent)	Curd and products on its basis
	0.02	Dry milk for baby food (in a recovered product equivalent)
	0.01	Flour and cereals requiring cooking, dry milk porridges, non-milk instant, dry milk porridges requiring cooking (on a fat basis in a dry product), soluble biscuits
	0.001	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.01	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	0.02	Canned fish, fish and vegetable canned products, semi-finished products and cookery products from fish and non-fish species
	0.02	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.02	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	0.01	Bakery, flour confectionery and flour and cereals products
	0.6 (in a fat equivalent)	Cheese, cheese products, and cheese pastes
	0.02	Low-lactose and lactose-free, on the basis of soybean protein isolate, products on the basis of full or partial protein hydrolysates, products without phenylalanine or with its low content for children of the first year of life (in a recovered product equivalent)
	0.02	Dry milk high-protein products (in a recovered product equivalent)
	0.01	Low-protein products
0.05	Freeze-dried products on a milk basis	

	0.02	Freeze-dried products on a meat basis
	0.1	Freeze-dried products on a vegetable basis
	0.005	Products for premature and (or) low-birth-weight infants
DDT and its metabolites	0.01	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk , ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, sterilized drinking cream
	0.33 (in a fat equivalent)	Curd and products on its basis
	0.01	Dry milk for baby food (in a recovered product equivalent)
	0.01	Dry and liquid milk drinks for children older than 6 months
	0.01	Flour and cereals requiring cooking, dry non-milk instant porridges, dry milk instant porridges, dry milk porridges requiring cooking (in a fat equivalent in a dry product); soluble biscuits
	0.001	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	0.005	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	0.01	Canned fish, fish and vegetable canned products, semi-finished products and cookery products from fish and non-fish species
	0.01	Baby herbal drink (herbal tea) (in a recovered product equivalent)
	0.01	Meat canned products, sausage products, meat semi-finished products, pates and cookery products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products
	0.01	Bakery, flour confectionery and flour and cereals products
	0.2 (in a fat equivalent)	Cheese, cheese products, and cheese pastes
	0.01	Low-lactose and lactose-free, products on the basis of soybean protein isolate, dry milk high-protein products, low-protein products, products on the basis of full or partial protein hydrolyzates, without phenylalanine or with its low content (in a recovered product equivalent)
	0.03	Freeze-dried products on a milk basis
	0.01	Freeze-dried products on a meat basis
	0.1	Freeze-dried products on a vegetable basis
0.005	Products for premature and (or) low-birth-weight infants	
hexachlorbenzene	0.01	Flour and cereals requiring cooking, dry non-milk instant porridges
	0.01	Culinary products from fish and non-fish
mercury organic pesticides	not allowed	Flour and cereals requiring cooking, dry non-milk instant porridges
	not allowed	Culinary products from fish and non-fish
- 2,4-D acid, its salts, esters	not allowed	Flour and cereals, requiring cooking, dry non-milk instant porridges
	not allowed	Culinary products from fish and non-fish
heptachlor	not allowed	Freeze-dried products on a vegetable basis
	< 0.002 mg/kg	
aldrin	not allowed	Freeze-dried products on a vegetable basis
	< 0.002 mg/kg	

Indicators of oxidative spoilage: peroxide number	4.0 mcM of active oxygen/kg of fat	Products on the basis of soybean protein isolate, products on the basis of full or partial protein hydrolyzates, products without phenylalanine or with its low content, low-lactose and lactose-free products, products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
Melamine	not allowed (< 1 mg/kg)	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized milk, ultrapasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, drinking cream
		Dry and liquid milk drinks, including for babies older than 6 months (in a recovered product equivalent)
		Curd and products on its basis
		Cheese, cheese products, and cheese pastes
		Dry milk porridges requiring cooking, dry milk instant porridges, soluble biscuits (for dry products in a recovered product equivalent)
		Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
		Products on soybean protein isolate, dry milk high-protein products, low-lactose and lactose-free products, products for premature and (or) low-birth-weight infants
Dioxins	not allowed	Adapted, partially adapted milk mixtures; sterilized, ultrapasteurized, and pasteurized milk, liquid fermented milk products, milk drink, drinking cream
		Dry milk for baby food (in a recovered product equivalent)
		Dry and liquid milk drinks, including for babies older than 6 months (in a recovered product equivalent)
		Curd and products on its basis, cheese
		Cheese, cheese products, and cheese pastes
		Dry milk porridges requiring cooking, dry milk instant porridges, instant biscuits (in a dry product equivalent)
		Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
		Meat canned products, pasteurized sausages on a meat basis, meat-vegetable and vegetable-meat canned products, sausage products, meat semi-finished products, pates and cookery products
		Canned fish, fish and vegetable canned products, semi-finished products and cookery products from fish and non-fish species
		Dry milk high-protein products, low-lactose and lactose-free; products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
		Freeze-dried products on a milk basis
Freeze-dried products on a meat basis		
Infestation and contamination with the pests of bread stocks (insects, mites)	not allowed	Flour and cereals requiring cooking; non-milk instant porridges, dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
		Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
		Bakery, flour confectionery and flour and cereals products
		Low-protein products
Metal impurities	$3 \cdot 10^{-4}$ (%; size of individual particles must not exceed 0.3 mm in the	Flour and cereals requiring cooking; non-milk instant porridges, dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)

	largest linear measurement	
		Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
		Bakery, flour confectionery and flour and cereals products
		Low-protein products
Mycotoxins AflatoxinB ₁	not allowed (<0.00015)	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk porridges requiring cooking; soluble biscuits (on a dry product equivalent)
	not allowed (<0.00015)	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed (<0.00015)	Meat-vegetable and vegetable-meat canned products (for products containing cereals and flour)
	not allowed (<0.00015)	Canned fruits and vegetable (for fruit-grain puree)
		Fish and vegetable canned products
	not allowed	Bakery, flour confectionery and flour and cereals products
	not allowed	Culinary products from fish and non-fish (for products containing cereals, flour)
		Products on the basis of soybean protein isolate (in a recovered product equivalent), low-protein products
Desoxynivalenol	not allowed <0.05	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent) (for porridges containing wheat, barley flour or cereal)
	not allowed <0.05	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens (for porridges containing wheat, barley flour or cereal)
	not allowed <0.05	Canned fruits and vegetables (for fruit-grain puree containing wheat, barley flour)
	not allowed <0.05	Meat-vegetable and vegetable-meat canned products (for products containing wheat, barley cereals and flour)
		Fish and vegetable canned products (for products containing wheat, barley flour or cereals)
		Bakery, flour confectionery and flour and cereals products (from wheat and barley)
	not allowed	Culinary products from fish and non-fish (for products containing cereals, flour)
		Low-protein products (from wheat, barley flour)
Zearalenone	not allowed <0.005	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk porridges requiring cooking; soluble biscuits (for maize, barley, wheat flour, in a dry product equivalent)
	not allowed <0.005	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens (for porridges containing wheat, barley flour or cereal)
	not allowed <0.005,	Meat-vegetable and vegetable-meat canned products (for canned products containing wheat, barley, and corn cereals and flour)
	not allowed <0.005	Fish and vegetable canned products (for products containing wheat, barley flour or cereals)
	not allowed <0.005	Canned fruits and vegetables (for fruit-grain puree containing wheat, corn, barley flour)
	not allowed	Culinary products from fish and non-fish (for products containing cereals, flour)
		Bakery, flour confectionery and flour and cereals products (from wheat, barley, corn)
		Low-protein products (from wheat, barley flour)

T-2 toxin	not allowed (<0.05)	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
	not allowed (<0.05)	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed (<0.05)	Meat-vegetable and vegetable-meat canned products (for products containing cereals and flour)
	not allowed (<0.05)	Fish and vegetable canned products (for products containing cereals, flour)
	not allowed	Bakery, flour confectionery and flour and cereals products
	not allowed	Cookery products from fish and non-fish species (for products containing cereals, flour)
		Low-protein products
Ochratoxin A	not allowed (<0.0005)	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk porridges requiring cooking; soluble biscuits (for all types in a dry product equivalent)
	not allowed (<0.0005)	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens (for all types)
	not allowed (<0.0005)	Canned fruits and vegetables (for those containing cereals and flour)
	not allowed (<0.0005)	Meat-vegetable canned products (vegetable-meat canned products) (for products containing cereals and flour)
	not allowed (<0.0005)	Fish and vegetable canned products (for products containing cereals, flour)
	not allowed	Bakery, flour confectionery and flour and cereals products
	not allowed	Culinary products from fish and non-fish (for products containing cereals, flour)
		Low-protein products
Fumonisin B ₁ and B ₂	0.2	Flour and cereals requiring cooking; dry milk-free instant porridges (for instant cooking); dry milk instant porridges; dry milk porridges requiring cooking; soluble biscuits (for maize flour in a dry product equivalent)
	0.2	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens (for porridges containing flour or cereal)
	0.2	Bakery, flour confectionery and flour and cereals products (for corn flour)
Patulin	not allowed <0.02	Canned fruits and vegetables, including juice products from fruits and (or) vegetables (for products containing apples, tomatoes, sea-buckthorn)
	not allowed <0.02	Meat-vegetable and vegetable-meat canned products (for products containing tomatoes)
	not allowed <0.02	Fish and vegetable canned products (for products containing tomatoes)
	not allowed <0.02	Freeze-dried products on the vegetable basis (for products containing apples, tomatoes, sea-buckthorn)
Aflatoxin M ₁	not allowed	Adapted, partially adapted milk mixtures (dry – in a recovered product equivalent), sterilized,

	(<0.00002)	ultrapasteurized, pasteurized milk, liquid fermented milk products, milk drink, drinking cream
		Dry milk for baby food, dry and liquid milk drinks, including for children older than 6 months (in a recovered product equivalent)
	0.00002 max.	Curd and products on its basis
	not allowed (<0.00005)	Cheese, cheese products, and cheese pastes
	not allowed (<0.00002)	Dry milk porridges requiring cooking, dry milk instant porridges, soluble biscuits (for dry products in a recovered product equivalent)
	not allowed (<0.00002)	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed (<0.00002)	Canned fruits and vegetables (for fruit-grain puree)
	not allowed (<0.00002)	Culinary products from fish and non-fish (for a product with a milk component)
	not allowed (<0.00002)	Dry milk high-protein products, products on the basis of full or partial protein hydrolyzates, low-lactose and lactose-free; products for premature and (or) low-birth-weight infants (in a recovered product equivalent)
	not allowed (<0.00002)	Freeze-dried products on a milk basis
Benzopyrene	not allowed (≤ 0.0002 mg/kg)	Flour and cereals requiring cooking; dry milk, milk-free instant porridges, dry milk porridges requiring cooking; soluble biscuits (in a dry product equivalent)
	not allowed <0.0002	Sterilized ready-to-serve milk porridges; Ready-to-serve milk porridges, produced in milk/dairy kitchens
	not allowed <0.0002	Bakery, flour confectionery and flour and cereals products
	not allowed <0.0002	Culinary products from fish and non-fish
Nitrates	50 (on a fruit basis, except for containing banana and strawberry) 200 (on a vegetable and fruit-vegetable basis, as well as for containing banana and strawberry)	Canned fruits and vegetables, including juice products from fruits and (or) vegetables
	150	Meat-vegetable and vegetable-meat canned products (for canned products containing vegetables)
	150	Fish and vegetable canned products (for canned products containing vegetables)
	150	Culinary products from fish and non-fish (for products containing vegetables)
Nitrites	not allowed (<0.5)	Meat canned products, pasteurized sausages on a meat basis, meat-vegetable canned products (vegetable-meat canned products), meat semi-finished products, pates and cookery products
	30	Sausage products

Nitrosamines sum of NDAMA and NDEA	not allowed (<0.001)	Meat canned products, pasteurized sausages on a meat basis, meat-vegetable canned products (vegetable-meat canned products), meat semi-finished products, pates and cookery products
	0.002	Canned fish, fish and vegetable canned products, cookery products and semi-finished products from fish and non-fish species
Polychlorinated biphenyls	0.5	Sausage products
	0.2	Canned fish, semi-finished products and cookery products from fish and non-fish species
Histamine	100 (tuna, scomber, salmon, herring)	Fish and vegetable canned products
	40 (tuna, scomber, salmon, herring)	Canned fish, cookery products and semi-finished products from fish and non-fish species
Phycotoxins		
Paralytic shellfish poison (saxitoxine)	not allowed (shellfishes)	Semi-finished products from fish and non-fish species
	control based on raw materials	Culinary products from fish and non-fish species
Amnesic shellfish poison (domoic acid)	not allowed (shellfishes)	Semi-finished products from fish and non-fish species
	control based on raw materials	Culinary products from fish and non-fish species
Amnesic shellfish poison (domoic acid)	not allowed (internal organs of crabs)	Semi-finished products from fish and non-fish species
	control based on raw materials	Culinary products from fish and non-fish species
Diarrheal shellfish poison (okadaic acid)	not allowed (shellfishes)	Semi-finished products from fish and non-fish species
	control based on raw materials	Culinary products from fish and non-fish species
Oligo-sugars	2.0% max	Products on the basis of soybean protein isolate
Trypsin inhibitor	0.5% max	Products on the basis of soybean protein isolate

**Maximum Allowable Levels of Radionuclides
Cesium-137 and Strontium-90**

No.	Groups of Food Products	Specific Activity of Cesium-137, Bq/kg(l)	Specific Activity of Strontium -90, Bq/kg(l)
1.	Meat, meat products and by-products	200	-
2.	Venison, game	300	-
3.	Fish and fish products	130	100
4.	Dried fish and stockfish	260	-
5.	Milk and products of milk processing (except for condensed, concentrated, canned, dry, cheese, and cheese products, butter, and butter paste from cow milk; cream-and-vegetable spread and cream-and-vegetable melted mixture, concentrates of dairy proteins, lactulose, lactose, casein, caseinates, hydrolisates of dairy proteins)	100	25
6.	Concentrates of dairy proteins, lactulose, lactose, casein, caseinates, hydrolisates of dairy proteins	300	80
7.	Products of milk processing, dry, freeze-dried	500	200
8.	Cheese and cheese products	50	100
9.	Products of milk processing, concentrated, condensed; dairy, composite dairy, milk-containing canned food products	300	100
10.	Butter, butter paste from cow milk, milk fat	200 (for milk fat 100)	60 (for milk fat 80)
11.	Cream-and-vegetable spread, cream-and-vegetable melted mixture	100	80
12.	Dry nutritional media on a milk basis	160	80
13.	Vegetables, root crops including potatoes	80 (600 ⁽²⁾)	40 (200 ⁽²⁾)
14.	Bread and bake goods	40	20
15.	Flour, grits, meals, cereals, alimentary products,	60	-
16.	Wild berries and preserved wild berry products	160(800 ⁽²⁾)	-
17.	Fresh mushrooms	500	-
18.	Dried mushrooms	2500	-
19.	Specialized baby foods ready to serve ⁽¹⁾	40	25
20.	Vegetable oils	40	80
21.	Oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special purpose fats, including cooking, confectionary, and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-tempering cocoa butter substitutes, vegetable-and-fat spread, vegetable-and-fat melted mixtures, sauces on the basis of vegetable oils, mayonnaises,	60	80

	mayonnaise sauces, creams based on vegetable oils		
22.	Vegetable-and-cream spreads, vegetable-and-cream melted mixtures	100	80

Notes:

- (1) – in case of freeze-dried products, the specific activity is determined for a reconstituted product;
- (2) – permissible level for a dry product

Requirements for Unprocessed Food (Eatable) Raw Materials of Animal Origin

I. Requirements Applied to Meat and Other Meat Raw Materials

Meat and other meat raw materials must result from slaughter of healthy animals grown at farm enterprises or in administrative districts in accordance with regionalization officially free from animal diseases, including:

a) for all kinds of animals:

- no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;

- no anthrax cases registered at the farm during the last 20 days;

b) for cattle:

- no BSE and scrapie of sheep registered in the country, as required by the OIE Code;

- no rinderpest and no contagious bovine pleuropneumonia cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;

- no tuberculosis and no brucellosis cases registered at the farm during the last 6 months;

- no leucosis cases registered at the farm during the last 12 months;

c) sheep and goats:

- no BSE and scrapie of sheep registered in the country, as required by the OIE Code;

- no bluetongue disease cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;

- no cases of pest of small ruminants registered in the country or within the administrative district in accordance with regionalization during the last 36 months;

- no rinderpest cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;

- no cases of adenomatosis, maedi-visna disease, or arthritis-encephalitis registered at the farm during the last 36 months;

- no sheep pox, goat-pox cases, tuberculosis, and brucellosis cases registered at the farm during the last 6 months;

d) pigs:

- no African swine fever cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;

- no swine vesicular disease cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;

- no classical swine fever cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;

- no pseudorabies cases registered in the country, as required by the OIE Code;

- no enteroviral enzootic encephalomyelitis (Teschen disease) cases registered in the country or within the administrative district in accordance with regionalization during the last 6 months;

- no trichinellosis cases registered at the farm during the last 3 months;

- no porcine reproductive and respiratory syndrome cases registered at the farm during the last 6 months;

The following meat and meat raw materials are permitted for utilization:

- meat and other meat raw materials made of beef and mutton produced by slaughter of animals who received no fodder of animal origin containing proteins of ruminant animals, except substances recommended by the OIE Code;

The following meat and meat raw materials are not permitted for utilization:

- if postmortem examination of the carcass reveals changes typical for FMD, plague, anaerobic infections, tuberculosis, leucosis and other communicable diseases, helminth activity (such as cysticercosis, trichinellosis, sarcosporidiosis, onchocercosis, echinococcosis and others), or poisoning;

- if the carcass was defrosted during storage;

- if rotting of the carcass can be reasonably suspected;

- if the core temperature measured in the thigh muscles is above minus 8 deg. C for frozen meat and above plus 4 deg. C for chilled meat;

- if the carcass contains viscera remains, has tissue haemorrhages, abscess, gadfly larvae, if the serosal cuticles are cleaned up and lymph glands are removed, if mechanical pollutions are present, or if the meat is discoloured, or has an unnatural smell or flavour (such as fish, medicine, herb flavour etc.);

- if the carcass contains preservation matters;

- if the carcass is contaminated with Salmonella or other infectious agents;

- if colouring matters were applied to the carcass.

II. Requirements Applied to Poultry Meat

Poultry meat must result from killing of healthy poultry grown at farm enterprises or in administrative districts in accordance with regionalization officially free from communicable diseases including:

- a) no cases of influenza subject to compulsory declaration in accordance with the OIE Code registered during the last 6 months;
- b) no other influenza cases registered at the farm during the last 3 months;
- c) no Newcastle disease cases registered in the country or within the administrative district in accordance with regionalization during the last 6 months;
- d) no ornithosis (psittacosis) cases registered at the farm during the last 6 months, for chicken and turkey farms;
- e) no viral enteritis of goslings, viral hepatitis of ducklings, duck plague, or ornithosis (psittacosis) cases registered at the farm during the last 6 months, for goose and duck farms;
- f) poultry to be killed is provided by farms with a satisfactory situation in view of salmonellosis, in accordance with the OIE Code;

Poultry meat may not be utilized:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the poultry is uneviscerated or semieviscerated;
- if it has poor organoleptic properties;
- if the core temperature is above minus 12 deg. C for frozen poultry (the storage temperature must be minus 18 deg. C);
- if it contains preservation matters;
- if it is contaminated with Salmonella on the surface or in deep muscles and tissues;
- if colouring or aromatic matters were applied to it, or if it was subjected to ionizing radiation or UV radiation;
- if it has dark pigmentation (except turkey and quinea hens);
- if rotting can be reasonably suspected
- if the poultry was subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before killing later than recommended by relevant directions for use.

III. Requirements Applied to Horse Meat

Horse meat must belong to healthy animals grown at farm enterprises officially free from animal diseases, including:

- no African horse sickness cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
- no infectious anemia cases registered at the farm during the last 3 months;
- no glanders cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
- no cases of African glanders registered at the farm during the last 2 months;
- no anthrax cases registered at the farm during the last 20 days.

Meat may not be utilized:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the carcass contains viscera remains, has tissue haemorrhages, abscess, gadfly larvae, if the serosal cuticles are cleaned up and lymph glands are removed, if mechanical pollutions are present, or if the meat has an unnatural smell or flavour;
- if the core temperature measured in the thigh muscles is above minus 8 deg. C for frozen meat and above plus 4 deg. C for chilled meat;
- if the meat is contaminated with Salmonella or other infectious microorganisms;
- if colouring or aromatic matters were applied to the meat, or if it was subjected to ionizing radiation or UV radiation;
- if the animal was subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before slaughter later than recommended by relevant directions for use.

IV. Requirements Applied to Domestic Rabbit Meat

The meat must come from healthy rabbits grown at farm enterprises or in administrative districts in accordance with regionalization officially free from communicable diseases, including:

- no myxomatosis, tularemia, pasteurellosis, or listeriosis cases registered at the farm during the last 6 months;
- no rabbit viral hemorrhagic disease registered at the farm during the last 12 months;

Rabbit meat may not be utilized:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the meat has poor organoleptic properties;
- if it contains preservatives;
- if it is contaminated with Salmonella on the surface or in deep muscles and tissues;

- if colouring or aromatic matters were applied to the meat, or if it was subjected to ionizing radiation or UV radiation;
- if the meat has dark pigmentation;
- if it was defrosted during storage;
- if the core temperature is above minus 12 deg. C for frozen rabbit meat (the storage temperature must be minus 18 deg. C);
- if the rabbits were subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before slaughter later than recommended by relevant directions for use.

V. Requirements Applied to Unpasteurized Milk of Bovine and Small Cattle and to Raw Cream

Unpasteurized milk and raw cream may be utilized if it comes from healthy animals grown at farm enterprises officially free from animal diseases, including:

- no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
- no rinderpest cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
- no cases of pest of small ruminants registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
- no contagious bovine pleuropneumonia cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
- no leucosis cases registered at the farm during the last 12 months;
- no bovine brucellosis, tuberculosis, or paratuberculosis cases registered at the farm during the last 6 months;
- no sheep and goat brucellosis cases and no cases of tuberculosis of small ruminants registered at the farm during the last 6 months;
- no sheep pox or goat-pox cases registered in the country or within the administrative district in accordance with regionalization during the last 6 months.

VI. Requirements Applied to Game

The game must result from killing of healthy animals (game birds) and exotic animals who lived (were kept at) hunting grounds or breeding farms officially free from animal diseases, including:

- a) for all kinds of animals:
 - no rabies cases registered in the country or within the administrative district in accordance with regionalization;
 - no anthrax cases registered in the hunting grounds or at the breeding farm or in another relevant habitat;
- b) for big ruminant artiodactyls:
 - no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no cases of contagious pleuropneumonia of cattle or small ruminants registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no rinderpest and no contagious bovine pleuropneumonia registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
 - no cases of pest of small ruminants registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no haemorrhagic septicemia cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no cases of bovine spongiform encephalopathy (BSE) and scrapie of sheep registered in the country, as required by the OIE Code;
 - no bluetongue disease cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
 - no communicable lumpy skin disease (pearl disease) cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no Rift Valley fever cases registered in the country or within the administrative district in accordance with regionalization during the last 4 years;
 - no paratuberculosis cases registered at the farm (breeding farm), hunting grounds or another relevant habitat during the last 4 years;
 - no brucellosis and no tuberculosis cases registered at the farm (breeding farm), hunting grounds or another relevant habitat during the last 6 months;
 - no leucosis cases registered at the farm or at the hunting grounds free from leucosis during the last 12 months;
- c) for small ruminant artiodactyls:
 - no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no cases of BSE and scrapie of sheep registered in the country, as required by the OIE Code;

- no rinderpest and no pest of small ruminants registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no Rift Valley fever cases registered in the country or within the administrative district in accordance with regionalization during the last 48 months;
 - no contagious pleuropneumonia and no bluetongue disease cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
 - no Q-fever cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no paratuberculosis and no arthritis-encephalitis cases registered at the farm (breeding farm), hunting grounds, or another relevant habitat during the last 36 months;
 - no maedi-visna disease cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no tuberculosis and no brucellosis cases registered at the farm (breeding farm), hunting grounds, or another relevant habitat during the last 6 months;
 - no sheep pox or goat-pox cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - d) for small non-ruminant artiodactyls:
 - no African swine fever cases registered in the country or within the administrative district in accordance with;
 - no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no porcine reproductive and respiratory syndrome cases registered within the hunting grounds or another relevant habitat during the last 12 months;
 - no classical swine fever cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no pseudorabies cases registered in the country or within the administrative district in accordance with;
 - no enteroviral enzootic encephalomyelitis (Teschen disease) cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months.
 - e) for odd-toed mammals:
 - no FMD cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no infectious anemia, covering disease, or African glanders cases registered at the farm (breeding farm), hunting grounds, or another relevant habitat during the last 12 months;
 - no glanders cases registered in the country or within the administrative district in accordance with regionalization during the last 36 months;
 - no horse infectious encephalomyelitis of all types and no infectious anemia cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
 - no covering disease cases registered in the country or within the administrative district in accordance with regionalization during the last 24 months;
 - no epizootic lymphangitis registered at the farm during the last 2 months;
 - f) for rabbits and hares:
 - no myxomatosis, tularemia, pasteurellosis, or listeriosis cases registered at the farm (breeding farm), hunting grounds, or another relevant habitat during the last 6 months;
 - no rabbit viral hemorrhagic disease registered at the farm during the last 12 months;
 - g) for feather game (birds):
 - no avian influenza cases of any serotype registered in the country during the last 6 months;
 - no Newcastle disease cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
 - no pigeon pox (Poxviridae), ornithosis, aspergillosis, tuberculosis, or duck plague cases registered at the farm (breeding farm), hunting grounds, or another relevant habitat during the last 6 months.
- The meat must have no bruises, un-removed abscess, gadfly larvae, mechanical pollutions, and no unnatural smell or flavour such as fish, herb, medicine etc.

VII. Requirements for Water Biological Resources and Aquatic Culture Objects

Only water biological resources originating from safe mining (fishing) areas and aquatic culture objects provided by farms (enterprises) where the veterinarian situation is satisfactory are permitted for utilization.

The haul of water biological resources and the aquatic culture products (hereinafter “fish materials”) must be checked in order to reveal parasites, bacterial infections, and other diseases. Parasitologic safety properties for fish materials are provided in Tables 1 through 4.

If living parasites and their larvae are found but do not exceed permissible limits, approved practices must be applied to neutralize them and make the fish materials safe.

Fish material may not be utilized:

- if the core temperature of frozen fish material is above minus 18 deg. C;
- if the material has poor organoleptic properties;

- if it was defrosted during storage;
 - if it originates from poisonous fish belonging to Tetraodontidae, Molidae, Diodontidae, or Canthigasteridae family;
 - if the material contains biotoxins hazardous to human health.
- Aquatic culture products grown in a recirculating aquaculture system (RAS) or captured in water bodies of commercial fishing importance require a transitional store period.
- Fish materials must not contain natural or synthetic hormonelike substances or antibiotics; aquatic culture products may not contain genetically modified sources, in addition to the above.

VIII. Requirements Applied to Natural Honey and Apiculture Products

Natural honey and apiculture products may be utilized if they are provided by farms (apiaries) and administrative districts in accordance with regionalization, free from dangerous communicable diseases of farm and domestic animals, with no American foulbrood, European foulbrood, or nosematosis registered at the farm during the last 3 months.

Honey and apiculture products may not be utilized:

- if their organoleptic or physic-chemical properties are altered;
- if they contain natural or synthetic hormonelike substances or thyreostatic agents.

Honey and apiculture products may not contain traces of such medications as chloramphenicol, chlorpharmasin, colchizin, dapson, dimetridasol, nitrofurane, and ronidasol. The content of coumaphos must not exceed 100 µg/kg, and the content of amitraz must not exceed 200 µg/kg.

Honey and apiculture products may not contain traces of other medications used for bee treatment and care. The manufacturer must specify all the pesticides utilized during collection of honey and manufacture of apiculture products.

IX. Requirements Applied to Egg Powder, Egg Melange, and Egg Albumen

Eggs used for production of egg powder, egg melange, and egg albumen must be provided by farms free from communicable animal diseases, including:

- no cases of influenza subject to compulsory declaration in accordance with the OIE Code registered during the last 6 months;
- no other influenza cases registered at the farm during the last 3 months;
- no Newcastle disease cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
- no cases of ornithosis (psittacosis), paramyxoviral infections, chicken infectious bronchitis, Gumboro disease, infectious laryngotracheitis, or infectious encephalomyelitis registered at the farm during the last 6 months;

Egg powder, egg melange, and egg albumen may not be utilized:

- if their organoleptic properties are altered;
- if they are contaminated with Salmonella or other infectious agents;
- if they were processed chemically or subjected to ionizing radiation or UV radiation.

X. Requirements Applied to Eggs

Eggs must be provided by farms free from communicable animal and bird diseases, including:

- no cases of influenza subject to compulsory declaration in accordance with the OIE Code registered during the last 6 months;
- no other influenza cases registered at the farm during the last 3 months;
- no Newcastle disease cases registered in the country or within the administrative district in accordance with regionalization during the last 12 months;
- no cases of ornithosis (psittacosis), paramyxoviral infections, chicken infectious bronchitis, Gumboro disease, infectious laryngotracheitis, or infectious encephalomyelitis registered at the farm during the last 6 months.

Parasitological Safety Indicators of Fish, Crustaceans, Shellfish, Amphibians, Reptilians, and Products of their Processing

Table 1

Index	Product Group	Parasitological Indicators and Allowable Tolerance													
		Living Larvae													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
1	Family Cyprinidae	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	-	-	-	n/p	-
2	Family Esocidae	-	-	-	-	n/p	-	-	-	n/p	n/p	-	-	n/p	-
3	Family Percidae	-	-	-	-	-	-	-	n/p	n/p	n/p	-	-	-	-
4	Family Salmonidae	-	-	-	-	n/p	-	-	n/p	-	n/p	n/p	-	-	-
5	Family Coregonidae	-	-	-	-	-	-	-	-	-	n/p	-	-	-	-
6	Family Thymallidae	-	-	-	-	n/p	-	-	-	-	n/p	-	-	-	-
7	Family Gadidae	-	-	-	-	-	-	-	-	-	n/p	-	-	-	-
8	Family Acipenseridae	-	-	-	-	-	-	-	-	-	-	n/p	n/p	-	-
9	Family Channidae	-	-	-	-	-	-	-	-	-	-	-	-	-	n/p
10	Family Cottidae	-	-	-	-	-	-	-	-	-	-	-	-	n/p	-
11	Family Siluridae	-	-	-	-	-	-	-	-	-	-	-	-	n/p	-
12	Mince made of fish listed in items 1 to 11 above	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p
13	Canned and semi preserved fish from families listed in items 1 to 11 above	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p
14	Fried, jellied, salted, pickled, smoked fish and stockfish from families listed in items 1 to 11 above	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p
15	Fish Roe from the families:														
15.1	Esocidae, Percidae, Gadidae (the burbot genus), Thymallidae	-	-	-	-	-	-	-	-	-	-	n/p	-	-	-
15.2	Salmonidae	-	-	-	-	-	-	-	-	-	-	n/p	n/p	-	-
15.3	Coregonidae	-	-	-	-	-	-	-	-	-	-	n/p	-	-	-
15.4	Acipenseridae (the Amur, the Caspian sea, and the lower Volga basins)	-	-	-	-	-	-	-	-	-	-	-	n/p	-	-

Note:

- 1) n/p - not permitted (living larvae);
- 2) parasitic larvae

Trematodes	Cestodes	Nematodes
3-Opisthorchis	12-Diphyllobothrium	13-Anisakis
4-Clonorchis		14-Contracaecum
5-Pseudamphistomum		15-Dioctophyme
6-Metagonimus		16-Gnathostoma
7-Nanophyetus		
8-Echinochasmus		
9-Metorchis		
10-Rossicotrema		
11-Apophallus		

Table 2

Diadromous Fish and Products of its Processing

Index	Product Group	Parasitological Indicators and Allowable Tolerance					
		Living Larvae					
		3	4	5	6	7	8
1	Salmon		n/p	n/p			
2	Far East Salmon	n/p	n/p	n/p	n/p	n/p	n/p
3	Mince made of fish listed in item 1 and in item 2	n/p	n/p	n/p	n/p	n/p	n/p
4	Canned and semi preserved fish from families listed in item 1 and in item 2	n/p	n/p	n/p	n/p	n/p	n/p
5	Fried, jellied, salted, pickled, smoked fish and stockfish from families listed in items 1 and in item 2	n/p	n/p	n/p	n/p	n/p	n/p
6	Roe (gonads) of fish listed in items 1, 2		n/p	n/p			

Note:

- 1) n/p - not permitted (living larvae);
- 2) parasitic larvae
- 3)

Trematodes	Cestodes	Nematodes	Acanthocephalans
3-Nanophyetus	4-Diphyllobothrium	5-Anisakis	7-Bolbosoma
		6-Contracaecum	8-Corynosoma

Table 3

Saltwater Fish and Products of its Processing

Index	Product Group	Parasitological Indicators and Allowable Tolerance													
		Living Larvae													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
Saltwater Fish. Including by Fishing Region and by Family															
1	<i>The Barents Sea</i>														
1.1	Diadromous Salmonids	-	-	-	-	-	n/p	-	-	n/p	-	-	-	-	
1.2	Smelts	-	-	-	-	-	n/p	-	-	n/p	-	-	-	-	
1.3	Herrings	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
1.4	Gadoids	-	-	n/p	-	-	n/p	-	n/p	n/p	n/p	n/p	n/p	-	
1.5	Scorpaenids	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
1.6	Halibuts	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
2	<i>The North Atlantic Region</i>														
2.1	Smelts	-	-	n/p	-	-	-	-	-	n/p	-	-	-	-	
2.2	Herrings	-	-	n/p	-	-	-	-	-	n/p	-	n/p	-	-	
2.3	Gadoids	-	-	n/p	-	-	n/p	-	-	n/p	-	-	-	-	
2.4	Rattails	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
2.5	Straptails	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
2.6	Scombrids	-	-	-	-	-	-	-	-	n/p	-	-	-	n/p	
2.7	Scorpaenids	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
2.8	Halibuts	-	-	n/p	-	-	-	-	-	n/p	-	-	-	-	
3	<i>The South Atlantic Region</i>														
3.1	Straptails	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
3.2	Queenfishes	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
3.3	Trichiurides	-	-	-	-	-	-	-	-	n/p	-	-	-	n/p	
4	<i>The Baltic Sea</i>														
4.1	Smelts	-	-	-	-	-	-	-	-	-	-	-	n/p	-	
4.2	Herrings	-	-	-	-	-	-	-	-	n/p	-	-	n/p	-	
4.3	Gadoids	-	-	n/p	-	-	-	-	-	n/p	-	-	-	-	
5	<i>The Black Sea, the Sea of Azov, and the Mediterranean Sea</i>														
5.1	Goby fishes	-	n/p	-	n/p	n/p	-	-	-	-	-	-	-	-	
5.2	Mulletts	-	n/p	-	-	-	-	-	-	-	-	-	-	-	
6	<i>The Sub-Antarctic and the Antarctic Region</i>														
6.1	Gadoids	-	-	-	-	-	-	-	-	n/p	n/p	n/p	n/p	n/p	
6.2	Straptails	-	-	-	-	-	-	-	-	n/p	n/p	n/p	n/p	n/p	
6.3	Weaselfishes	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
6.4	Nototheniid fishes	-	-	-	-	-	n/p	-	-	n/p	n/p	n/p	n/p	n/p	
6.5	Icefishes	-	-	-	-	-	n/p	-	-	n/p	n/p	n/p	n/p	n/p	

Index	Product Group	Parasitological Indicators and Allowable Tolerance													
		Living Larvae													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
7	<i>The Indian Ocean</i>														
7.1	Queenfishes	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
7.2	Scombrids	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
7.3	Nemipterids	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
8	<i>The Pacific Ocean</i>														
8.1	Salmonids	n/p	-	-	n/p	-	n/p	-	-	n/p	n/p	-	n/p	n/p	
8.2	Anchovies	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
8.3	Herrings	-	-	-	-	-	-	-	-	n/p	-	-	-	-	
8.4	Queenfishes			-	-	-	-	-	-	n/p	n/p	-	-	-	
8.5	Greenlings	-	-	-	-	-	-	-	-	n/p	n/p	-	n/p	-	
8.6	Halibuts	-	-	-	-	-	-	n/p	-	n/p	-	-	n/p	-	
8.7	Scorpaenids	-	-	-	-	-	-	-	-	-	-	-	-	n/p	
8.8	Berycids	-	-	-	-	-	-	-	-	-	-	-	-	n/p	
8.9	Gempylid fishes	-	-	-	-	-	-	-	-	-	-	-	-	n/p	
8.10	Tuna (Scombrids)	-	-	-	-	-	-	-	-	-	-	-	-	n/p	
8.11	Gadoids	-	-	-	-	-	-	-	n/p	n/p	-	n/p	-	-	
9	Mince made of fish from families listed above (1 to 8)	n/p	n/p	n/p	n/p	-	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	
10	Canned and semi preserved fish from families listed in item 1-8	n/p	n/p	n/p	-	-	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	
11	Fried, jellied, salted, pickled, smoked fish and stockfish from families listed in items 1-8	n/p	n/p	n/p	-	-	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	
12	Alaska pollack roe, cod roe	-	-	-	-	-	-	-	-	n/p	-	n/p	-	-	
13	Cod liver	-	-	-	-	-	-	-	-	n/p	-	n/p	-	-	

Note:

4) n/p - not permitted (living larvae);

5) parasitic larvae

Trematodes	Cestodes	Nematodes	Acanthocephalans
3-Nanophyetus	8-Diphyllobothrium	11-Anisakis	14-Boltosoma
4-Heterophyes	9-Diplogonoporus	12-Contracaecum	15-Corynosoma
5-Cryptocortilus	10-Pyramicocephalus	13-Pseudoterranova	
6-Rossicotrema			
7-Apophallus			

Table 4

Crustaceans, Seashells, Amphibians, Reptilians, and Products of their Processing

Index	Product Group	Parasitological Indicators and Allowable Tolerance								
		Living Larvae								
		3	4	5	6	7	8	9	10	11
1	<i>Crustaceans and Products of their Processing</i>									
1.1	Crayfish from Far Eastern water bodies (Russia, the Korean Peninsula, P.R.C. and others), the USA	n/p	-	-	-	-	-	-	-	-
1.2	Freshwater prawns from Far Eastern water bodies (Russia, the Korean Peninsula)	n/p	-	-	-	-	-	-	-	-
1.3	Freshwater crabs (from Far Eastern water bodies of Russia, South-East Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, and the Philippines)	n/p	-	-	-	-	-	-	-	-
1.4	Sauce from freshwater crabs (item 1.3)	n/p	-	-	-	-	-	-	-	-
2	<i>Seashells and Products of their Processing</i>									
2.1	Calamaries	-	-	n/p	n/p	n/p	-	-	-	-
2.2	Octopuses	-	-	n/p	-	n/p	-	-	-	
2.3	Scallops	-	-	-	-	-	-	-	n/p	
2.4	Mactra (spisula)	-	-	-	-	-	-	-	n/p	
2.5	Oysters	-	-	-	-	-	-	-	-	n/p
3	<i>Amphibians (frogs)</i>	-	n/p	-	-	-	n/p	n/p	-	-
4	<i>Reptilians</i>									
4.1	Snakes	-	n/p	-	-	-	-	-	-	-
4.2	Turtles									
4.2.1	Marine	-	-	-	-	-	-	-	n/p	-
4.2.2	Freshwater	-	-	-	-	-	-	n/p	-	-

Note:

- 1) n/p - not permitted (living larvae);
- 2) parasitic larvae

Trematodes	Cestodes	Nematodes
3-Paragonimus	4-Spirometa	5-Anisakis
		6-Contracaecum
		7-Pseudoterranova
		8-Dioctophymes
		9-Gnatostoma
		10-Sulcascaris
		11-Echinocephalus

List of Plants and Products of their Processing, Species of Animal Origin, Microorganisms, Mushrooms, and Biologically Active Substances, Prohibited for Use as Part of Biologically Active Food Additives

1.1 Plants and products of their processing, containing psychotropic, narcotic, potent, or toxic substances

No.	Russian Plant Name	Latin Plant Name	Parts of Plants
*	Abyssinian tea	See Kat	-
1.	Rosary pea	<i>Abrus precatorius</i> L.	Seeds
2.	Hedge hyssop	<i>Gratiola officinalis</i> L.	Aboveground part
*	Blackeye Root	See Black bryony	-
3.	Adenantha	<i>Adenantha</i> L.	All species, all parts
*	Squaw-weed	See Groundsel	-
4.	Mountain fringe	<i>Adlumia fugosa</i> Greene	All parts
*	Adonis	See Pheasant's eye	-
5.	<i>Azadirachta indica</i>	<i>Azadirachta indica</i> A Juss.	All parts
6.	Heterotropic asiasarum	<i>Asiasarum heterotropoides</i> F. Maek.	Roots
7.	Tree of heaven	<i>Ailanthus altissima</i>	Aboveground part
8.	Acacia	<i>Acacia</i> L.	All species, aboveground part
9.	Aconite	<i>Aconitum</i> L.	All species, all parts
10.	Poison Devil Tree	<i>Alstonia venenata</i> R.Br.	Bark
11.	Toothpick ammi	<i>Ammi visnaga</i> (L.) Lam. (= <i>Visnaga daucoides</i> Gaertn.)	All parts
12.	Titan Arum Riviera	<i>Amorphophallus rivieri</i> Durieu	All parts
13.	Anabasis	<i>Anabasis</i> L.	All species, shoots
14.	Cocculus	<i>Anamirta cocculus</i> (L.) Wight et Arn.	All parts
15.	Levin's Anhalonium	<i>Anhalonium lewinii</i> Jennings	All parts
16.	Rayless goldenrod	<i>Aplopappus heterophyllus</i>	All parts
*	Arabian tea	See Kat	-
17.	Prickly poppy (Argemone)	<i>Argemone</i> L.	All species, all parts
18.	Pinang	<i>Areca catechu</i> L.	All parts
*	Areca palm	See Pinang	-
19.	Arisarum	<i>Arisarum</i> L.	All species, all parts
20.	Dutchman's pipe	<i>Aristolochia</i> L.	All species, all parts
21.	Arnica	<i>Arnica</i> L.	All species, flowers
22.	Arum	<i>Arum</i> L.	All species, all parts
23.	Grey-blue arthrocnemum	<i>Arthrocnemum glaucum</i> Delile	the aboveground part
24.	Giant Reed	<i>Arundo donax</i> L.	Flowers
25.	Musky athero	<i>Atherosperma moschatum</i> Labill.	All parts
26.	Large-flowered Aphanamixis	<i>Aphanamixis grandiflora</i> Blume	Seeds
27.	Labrador tea	<i>Ledum</i> L.	All species, aboveground part, shoots
28.	Anise tree	<i>Illicium anisatum</i>	Fruit
29.	Pockwood	<i>Guaiacum officinale</i> L.	All parts
30.	Plume poppy	<i>Bacconia</i> L.	All species, all parts
31.	Coastal plain honeycombhead	<i>Balduina angustifolia</i>	Aboveground part
32.	Mountain Baliospermum	<i>Baliospermum Montana</i> Muell. Arg	Root, rootstock
33.	Banisteriopsis	<i>Banisteriopsis</i>	All species, all parts

34.	Foxfeet	Huperzia selago L.	All parts
35.	Barberry	Berberis L.	All species, roots, bark
36.	Periwinkle	Vinca L.	All species, all parts
37.	Velvet bean	Mucuna pruriens DC	Seeds
38.	Ladies' slipper	Cypripedium sp.	All species, all parts
39.	Colchicum	Colchicum sp.	All species, all parts
40.	Multiradiate Baileya	Baileya multiradiata Harv. et Gray	Aboveground part
41.	Beilschmiedia Nees	Beilschmiedia Nees	All parts
42.	Henbane	Hyoscyamus sp.	All species, all parts
*	Belladonna	See Great morel	-
43.	Marsh grass of Parnassus	Parnassia palustris L.	All parts
*	Northern Grass of Parnassus	See Marsh grass of Parnassus	-
44.	Summer snowflake	Leucojum aestivum L.	All parts
45.	European spindletree (Wahoo)	Euonymus europaea L.	Seeds
*	Betel palm	See Pinang	-
46.	Eastern biota	Biota orientalis L.	All parts
47.	Common privet	Ligustrum vulgare L.	Leaves, fruit
48.	Edible blepharis	Blepharis edulis Pers.	All parts
49.	Fleawort	Pulicaria uliginosa Stev. ex DC.	All parts
50.	Bean tree	Laburnum anagyroides (= Cytisus laburnum L.)	All parts
51.	Hemlock	Conium L.	All species, all parts
*	Monkshood	See Aconite	-
52.	Cutleaf boronia	Boronia Sm.	Essential oils made of leaves and shoots of all species
*	Spindle	See European spindletree	-
53.	Java brucea	Brucea javanica Merr.	All parts
54.	Dwarf elder	Sambucus edulus L.	-"-
55.	Ligularia dentata	Ligularia dentata Hara	All parts
56.	Malagasy burasaia	Burasaia madagascariensis DS	All parts
57.	Meadow rue	Thalictrum L.	All species, aboveground part
58.	Thick-fruited vexibia	Vexibia pachycarpa Jakovl	All parts
59.	Camelthorn	Alhagi pseudalhagi Fisch.	Shoots
60.	Anemone	Anemone L.	All species, all parts
61.	Water hemlock	Cicuta L.	All species, all parts
62.	Virola	Virola	All species, aboveground part
*	Visnaga vera	See Toothpick ammi	-
63.	Somniferous withania	Withania somnifera (L.) Dunal	All parts
64.	African Voacanga	Voacanga africana	All parts
65.	Columbine	Aquilegia L.	All species, roots
66.	Common bugloss	Anchusa officinalis L.	All parts
67.	Daphne mezereum	Daphne sp.	All species, all parts
68.	Baneberry	Actaea L.	All species, all parts
69.	Paris herb	Paris L.	All species, all parts
70.	Bindweed	Convolvulus L.	All species, all parts
71.	Crown vetch	Coronilla L.	All species, roots, seeds
72.	Beautiful Gaillardia	Gaillardia pulchella Foug.	Leaves, flowers
73.	Harmala	Peganum L.	All species, aboveground part
*	Guaiacum	See Pockwood	-
74.	Yellow jessamine	Gelsemium L.	All species, all parts

75.	Hydnocarpus (all species)	Hydnocarpus Gaertn.	seeds, seed oil
76.	Hydrastis	Hydrastis L.	All species, all parts
*	Gypsophila	See Chalk plant	-
77.	Hemlock parsley	Conioselinum jeholense M.Pimem	All parts
78.	Horned poppy	Glaucium L.	All species, aboveground part
79.	Black locust	Gleditsia triacanthos L.	All parts
*	Three-thorned acacia	See Black locust	-
80.	Gomphocarpus	Gomphocarpus L.	All species, all parts
81.	Pheasant's eye	Adinis L.	All species, aboveground part
*	Oregon graperoot	See Mahonia	-
82.	Common vetch	Vicia Angustifolia, V. sativa	All parts of the plant
*	Narrow-leaved vetch	See Common vetch	-
83.	Field mustard	Sinapis arvensis L.	All parts of the plant during fructification
84.	Fanpetals	Cida L.	All species, all parts
*	Crassula	See Stonecrop	-
*	Aleppo grass	See Sorgho	-
85.	Huperzia selago	Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All parts
86.	British Inula	Inula Britannica L.	Flowers, aboveground part
87.	Inula oculus-christi	Inula oculus-christi L.	Flowers, aboveground part
88.	Water willow	Decodon verticillatus Ell.	Aboveground part
89.	Delo	Delosperma	All species, aboveground part
90.	Delphinium	Delphinium L.	All species, all parts
91.	Desmodium racemosum	Desmodium racemosum DC	Aboveground part
92.	Desmodium pulchellum	Desmodium pulchellum Benth.	Aboveground part
93.	Squarrose dehaasia	Dehaasia squarrosa Hassk.	All parts
94.	Doubtful twin-leaf	Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All parts
*	Johnson grass	See Sorgho	-
95.	Jute	Corchorus L.	All species, seeds
96.	Yam (Moncot)	Dioscorea hispida Dennst.	All parts
97.	Dicentra	Dicentra	All species, all parts
98.	Plaster clover	Melilotus officinalis.	All parts
99.	Canary sassafras	Doryphora sassafras Endl.	Essential oils made of all parts
100.	Dyer's-weed (common woodwaxen)	Genista tinctoria L.	All parts
*	Groundbread	See Cyclamen	-
*	Dwarf lily-turf	See Mistletoe	-
101.	Duboisia	Duboisia	All species, aboveground part
102.	Datura	Datura L.	All species, all parts
103.	Burdock	Xanthium L.	All species, all parts
104.	Fumitory	Fumaria L.	All species, all parts
105.	Duboisia L.	Duboisia L.	All species, all parts
106.	Eubotryoides graya	Eubotryoides grayana Hara	Leaves
*	Orangeroot	See Hydrastis	-
107.	Yellow cress	Erysimum L.	All species, all parts

*	Larkspur	See Delphinium	-
108.	Chamisso`s honeysuckle	Lonicera. chamissoi	All parts
109.	Honeysuckle	Lonicera xylosteum	Fruit
110.	Tartarian honeysuckle	Lonicera. tatarica	Fruit
111.	Buckthorn	See Cascara buckthorn	-
112.	Siberian deathcamas	Zigadenus sibiricus (L.) A.Gray	All parts
*	Beggar`s button	See Burdock	-
*	Gold thread	See Coptis	-
*	Goldenseal	See Hydrastis	-
*	Golden shower	See Bean tree	-
113.	Bitter candytuft	Iberis amara L.	All parts
114.	Bitter ignatia	Ignatia amara L.	All parts
*	Ylang-ylang	See Cananga odorata	-
115.	Illiciaceae	Illiciaceae	All species, seeds, leaves
*	Indian liquorice	See Rosary pea	-
116.	Ipecacuanha (all species)	Cephaelis L.	All species, all parts
117.	Morning glory	Ipomea violacea	Seeds
118.	Cabi paraensis	Cabi paraensis Ducke	All parts
*	Kava-kava	See Kava pepper	-
119.	Peyote cactus	Lophophora williamsii	Aboveground part
120.	San Pedro cactus	Echinopsis pachanoi	Aboveground part
121.	Caladium	Caladium L.	All species, all parts, except for Caladium esculentum (rootstock)
122.	Calea zacatechichi	Calea zacatechichi	Aboveground part
123.	Marsh marigold	Caltha sp.	All species, aboveground part
124.	Cananga odorata	Cananga odorata Hook. f. et Thoms.	All parts
125.	Bulbous canarygrass	Phalaris tuberosa L.	Aboveground part
126.	Hoary pepperwort	Cardaria draba (L.) Desv.	All parts
127.	Edible kat (Kata, Katkh)	Catha edulis Forsk.	Aboveground part
*	Catharanthus	See Periwinkle	-
128.	Chalk plant	Gypsophila L.	All species, all parts
129.	Soapbark tree	Quillaja saponaria Molina	All parts
130.	Dogbane (all species)	Apocynum L.	All species, all parts
131.	Shamrock	Oxalis acetosella L.	-"
*	Clematis	See Virgin`s bower	-
132.	Silver-leaf maple	Acer saccharium	Leaves
133.	Castor bean	Ricinus communis L.	All parts
134.	Roadside peppergrass	Lepidium ruderae L.	All parts
135.	Perfoliate peppergrass	Lepidium perfoliatum L.	All parts
136.	Siberian clematis	Atragene sibirica L.	All parts
*	Coca	See Coca bush	-
137.	Coca bush	Erythroxylum coca Lam.	All species, all parts
*	Indian cocculus	See Cocculus	-
138.	Cicely	Aethusa Cynapium L.	All parts
139.	Anise citronella	Collinsonia anisata Sims.	Aboveground part
140.	Dasheen	Colocasia L.	All species, all parts
141.	Hemp	Cannabis sp.	All species, all parts
142.	Consolida regalis	Consolida regalis S.F. Gray	Fruit, seeds
143.	Coptis	Coptis L.	All species, all parts

144.	Hazelwort	Asarum L.	All species, all parts, essential oil, oil made of roots and rootstock
145.	Wineberry	Coriaria	All species, aboveground part
146.	Karaka	Corynocarpus Laevigata Forst.	Nucleus, fruit
147.	White-flowered cornulaca	Cornulaca leucantha Charif et Allen	Aboveground part
148.	Venivel	Coscinium fenestratum Colebr.	All parts
*	Kotschy	See Crossopteryx	-
149.	Roman nettle	Urtica pilulifera L.	Aboveground part
150.	Great morel	Atropa belladonna L.	All parts
151.	Groundsel	Senecio L.	All species, aboveground part
*	Krovnik	See Hedge hyssop	-
152.	Crossopteryx kotschyana	Crossopteryx kotschyana Fenzl.	Bark
153.	Rattle-box	Crotalaria L.	All species, all parts
154.	Purging croton	Croton tiglium L.	All parts
155.	Fir-Leaved Celery	Cyclospermum leptophyllum Sprague	Fruit
156.	Cascara buckthorn	Rhamnus purshiana	Underripe fruit, fresh bark
157.	Glossy buckthorn (Persian berry)	Frangula alnus Mill	Underripe fruit, fresh bark
158.	Common buckthorn	Rhamnus catharticus	Underripe fruit, fresh bark
159.	Xanthorhiza simplicissima	Xanthorhiza simplicissima Marsh. (Zanthorhiza)	All parts
160.	Spatterdock	Nuphar L.	All species, all parts
161.	Corn cockle	Agrostemma githago L.	All parts
*	Indian snailseed	See Cocculus	-
162.	Kupena	Polygonatum L.	All species, all parts
163.	Bracteal chervil	Anthriscus caucalis Bieb.	All parts
164.	Sassafras	Sassafras officinale albiom	All parts
165.	Pokeweed	Phytolacca L.	All species, all parts
166.	Lily-of-the-Valley	Convallaria L.	All species, all parts
167.	Milk vine	Vincetoxicum sp.	All species, all parts
168.	Venomous latua	Latua venenosa Phil.	All parts
169.	Lespedeza bicolor	Lespedeza bicolor Turcz	Leaves, bark, rootstock
170.	Caucasian lily	Lilium monadelphum Bieb.	All parts
171.	Lindera oldhamii	Lindera oldhamii Hemsl.	Stalks, leaves
*	Toryweed	See Common hound's-tongue	-
*	Sedum	See Stonecrop	-
172.	Lobelia	Lobelia L.	All species, all parts
173.	Virgin's bower	Clematis sp.	All species, all parts
174.	Blue lotus	Nymphaea Caerulea	Leaves, petals
175.	Lophophore	Lophophora L.	All species, all parts
176.	Oleaster	Elaeagnus	All species, aboveground part
177.	Dahurian moonseed	Menispermum dauricum L.	All parts
178.	Climbing sailor (Devil's-flax, Butter-and-eggs)	Linaria vulgaris Mill.	All parts
179.	Buttercup	Ranunculus L.	All species, aboveground part
180.	Magnolia	Magnolia L.	All species, all parts
181.	Mahonia	Mahonia Nutt.	All species, all parts

182.	Poppy (Armenian poppy, Bracteal poppy, Long-head poppy, Iceland poppy, White poppy)	Papaver L.(P. Armeniacum, P. Bracteatum, P. Dubium, P. Nudicaule, P. somniferum)	All parts, except seeds
183.	Plumepoppy	Macleaya	All species, aboveground part
184.	Coiled macrozamia	Macrozamia spiralis Miq.	All parts
185.	Mammillaria	Mammillaria	All species, aboveground part
186.	Medicinal mandrake	Mandragora officinarum L.	All parts
*	Neem tree	See Azadirachta indica	-
187.	Pigweed	Chenopodium L.	All species, all parts, essential oil made of all parts, seed oil
188.	Cowwheat	Melampyrum sp.	All species, all parts
*	Claviceps	See Ergot	-
*	Redweed	See Horned poppy	-
189.	Margosa (China tree)	Melia azedarach L.	All parts
190.	Russian Broom	Chamaecytisus ruthenicus, Ch. borysthenticus	All parts
191.	German tamarisk	Myricaria L.	All species, all parts
*	Leatherleaf	See Chamaedaphne calyculata	-
192.	Mitragyna	Mitragyna L.	All species, all parts
*	Coronilla	See Crown vetch	-
*	Peganum	See Harmala	-
193.	Savin juniper	Janiperus sabina L.	All parts
*	Prayer Beads	See Rosary pea	
194.	Spurge	Euphorbia sp.	All species, all parts
195.	Globe thistle	Echinops L.	All species, fruit
196.	Hellebore	Helleborus L.	All species, all parts
197.	Mostuea stimulans	Mostuea stimulans A. Cheval	Aboveground part
198.	Male fern	Dryopteris filix mas Schott.	Rootstock
199.	Nutmeg	Myristica fragrans Hjuft	Fruit (nut)
*	Gilliflower soap	See Bouncing Bet	-
*	Soaproot	See Bouncing Bet	-
200.	Bouncing Bet	Saponaria officinalis L.	All parts
201.	Lousewort	Pedicularis sp.	All species, all parts
*	False lupine*	See Thermopsis	-
202.	Nandina domestica	Nandina domestica Thunb.	Bark, root cortex
203.	Foxglove	Digitalis sp.	All species, all parts
204.	Beak-leaved nauclea	Nauclea rhynchophylla Miq.	All parts
205.	Nectandra puchury-major	Nectandra puchury-major Nees et Mart.	Fruit
206.	Nemuaron humboldtii	Nemuaron humboldtii Bail.	essential oil
*	Neem	See Azadirachta indica	-
207.	Scrofula plant	Scrophularia sp.	All species, all parts
208.	Silk vine	Periploca L.	All species, bark
209.	Creeping odostemon	Odostemon aquifolium Rydb.	Roots
210.	Comfrey	Symphytum L.	All species, roots
211.	Oleander	Nerium L.	All species, all parts
*	Ololiuki	See Turbina corymbosa	-
*	Ololyuki	See Turbina corymbosa	-
212.	Water dropwort	Oenanthe sp.	All species, all parts

213.	Mistletoe	Viscum L.	All species, all parts
214.	Japanese oryx	Orixa japonica Thunb.	All parts
215.	Sedge	Carex L.	All species, all parts
216.	Locoweed	Oxytropis L.	All species, all parts
217.	Tulasi	Ocimum sanctum L.	All parts
218.	Stonecrop	Sedum L.	All species, all parts
219.	Scarlet pimpernel	Anagallis arvensis L.	All parts
*	Betel nut palm	See Pinang	-
220.	Bean caper	Zygophyllum L.	All species, all parts
221.	Bane	Solatium sp.	All species, all parts
*	Peyotl	See Peyote cactus	-
222.	Pelargonium (Crane's bill)	Pelargonium Willd.	All species, all parts of the plant
*	Brides veil	See Качим метелчатый	-
*	Bog-star	See Marsh grass of Parnassus	-
223.	Bryony	Bryonia L.	All species, roots
224.	Piper betel	Piper betle L.	All parts
*	Intoxicating pepper	See Kava pepper	-
225.	Kava pepper	Piper methysticum (kava-kava)	All parts
226.	Canescent beachgrass	Prammogeton canescens Vatke	Fruit
227.	Petalostylis labicheoides	Petalostylis labicheoides R. Br.	Aboveground part
228.	Monandrous petrosimonia	Petrosimonia monandra Bunge	Aboveground part
229.	Peumus boldus	Peumus boldus Molina	Essential oil of the leaves
230.	Liverleaf	Anemone sp.	All species, all parts
231.	Hemp nettle	Galeopsis sp.	All species, all parts
232.	Ternate pinellia	Pinellia ternata Britenbach	Stalks
233.	Chinese Peony	Paeonia anomalae L.	All parts
234.	Piptadenia	Piptadenia	All species, all parts
235.	Cohoba	Piptadenia peregrina Benth.	Bark
236.	Vermeil red piscidia	Piscidia erythrina L.	All parts
*	Pituri	See Duboisia	-
*	Fir club moss	See Foxfeet	-
237.	Darnel ryegrass	Lolium temulentum L.	Fruit
238.	Dodder	Cuscuta L.	All species, all parts
239.	Rattlepot	Rhinanthus L.	All species, all parts
240.	May apple	Podophyllum L.	All species, rootstock with roots
241.	Caucasian snowdrop	Galanthus woronowii Lozinsk.	All parts
242.	Sage	Artemisia L.	All species, all parts
243.	Mercury	Mercurialis L.	All species, all parts
244.	Pasque flower	Pulsatilla sp.	All species, all parts
245.	Psilocaulon absimile	Psilocaulon absimile N.E.Br.	Aboveground part
*	Bird lime	See Mistletoe	-
246.	Physochlaina	Physochlaina L.	All species, all parts
247.	Corn smut	Ustilago maydis DC.	All parts
248.	Floating bladderwort	Utricularia physalis	Aboveground part
*	Bush pea	See Thermopsis	-
*	Hag-weed	See Russian Broom	-
249.	Black sage	Ramona stachyoides Briq.	All parts
250.	Heterophyllous snakewood	Rauvolfia heterophylla Roem. et Schult.	All parts
*	Poison nut	See Glume grass	-

251.	Spotted Asian poppy	<i>Roemeria refracta</i> DC.	All parts
*	Clotbur	See Burdock	-
252.	Curveseed butterwort	<i>Ceratocephala</i> L.	All species, all parts
253.	Rosebay	<i>Rhododendron</i> sp.	All species, all parts
254.	Hawaiian baby woodrose	<i>Argyrea nervosa</i> ; Hawaiian Baby Woodrose	All parts
*	Wild rosemary	See Labrador tea	-
255.	Cutleaf goosefoot	<i>Roubieva multifida</i> Moq.	Essential oil of aboveground parts
256.	Rue	<i>Ruta</i> L.	All species, all parts
257.	Fishberry	See <i>Cocculus</i>	-
258.	<i>Fritillaria ussuriensis</i>	<i>Fritillaria ussuriensis</i> Maxim.	All parts
259.	False sago palm	<i>Cycas circinalis</i> L.	Seeds
260.	Fern palm	<i>Cycas revoluta</i> Thunb.	Seeds
261.	Saxaul	<i>Haloxylon</i> L.	All species, leaves, stalks
262.	Common box tree	<i>Buxus sempervirens</i> L.	Stalk, leaves
263.	Canadian sanguinaria	<i>Sanguinaria canadensis</i> L.	Roots
264.	Sarcolobus	<i>Sarcolobus</i> R. Br.	All species, all parts
265.	Sarcocephalus	<i>Sarcocephalus</i> Afzel.	All species, all parts
266.	Knotted sarzasan	<i>Haloxylon articulatum</i> Bunge	Leaves, stalks
267.	Whitish saffron	<i>Saffron albidum</i> (Nutt.) Nees.	All parts, essential oils made of roots and wood
268.	Physocarpous sea blight	<i>Suaeda physophora</i> L.	All parts
269.	Common plumbago	<i>Plumbago europaea</i> L.	All parts
270.	Rosemary seidlitzia	<i>Seidlitzia rosmarinus</i> Bunge	Leaves, stalks
271.	Securinega	<i>Securinega</i> L.	All species, shoots
272.	Eastern Siegesbeckia	<i>Siegesbeckia orientalis</i> L.	All parts
*	Sida	See Fanpetals (<i>Cida</i> L.)	-
273.	Californian simmondsia	<i>Simmondsia californica</i> Nutt.	Seeds
274.	Common viper's bugloss	<i>Echium vulgare</i> L.	All parts
275.	Twisted scelerium	<i>Scelerium tortuosum</i>	All parts
276.	Scopolia	<i>Scopolia</i> L.	All species, all parts
277.	Argute smodingium	<i>Smodingium argutum</i> E. Mey	All parts
*	Dog's herb	See Harmala	-
*	Hedge parsley	See Cicely	-
278.	Fruticous glasswort	<i>Salicornia fruticosa</i> L.	Leaves, stalks
*	Solomon's seal	See Kupena	-
279.	Saltwort	<i>Salsola</i> L.	All species, all parts of the plant
280.	Sorgho	<i>Sorghum</i> L.	All species, all parts
*	Thick-fruited pagoda tree	See Thick-fruited vexibia	-
281.	Ergot	<i>Claviceps</i> sp.	All species, all parts
282.	Dwarf stelleria	<i>Stelleria chamaejasme</i> L.	All parts
283.	Stephania	<i>Stephania</i> L.	All species, tuber with roots
284.	Strictocardia tiliaefolia	<i>Strictocardia tiliaefolia</i> Hall.	Seeds
285.	Strophanthus	<i>Strophanthus</i> DC	All species, all parts
286.	Sphaerophysa salsula	<i>Sphaerophysa salsula</i> (Pall.) DC.	All parts
287.	Schoenocaulon officinal	<i>Schoenocaulon officinal</i> A.Gray	Seeds

288.	Tobacco	Nicotiana L.	All species, all parts
289.	Tabernanthe iboga	Tabernanthe iboga Baill	All parts
290.	Black bryony	Tamus communis L.	All parts
291.	Tauschia	Tauschia Schltldl.	All species, all parts
292.	Thermopsis	Thermopsis L.	All species, all parts
293.	Cardiophyllous tinospora	Tinospora cordifolia Miers	All parts
294.	Yew	Taxus L.	All species, all parts
295.	Asian toddalia	Toddalia asiatica Lam.	All parts
296.	Poison ivy	Toxicodendron L. (= Rhus toxicodendron var. hispida Engl.)	All species, all parts
297.	Trichocereus	Trichocereus	All species, aboveground part
298.	Common reed	Phragmites Australia Trin. ex Steud.	Rootstock
299.	Turbina corymbosa	Turbina corymbosa	Seeds
300.	Turbina corymbosa	Turbina corymbosa Raf.	Seeds
301.	Cow soapwort	Viccaria sp.	All species, all parts
302.	Ungernia victoris	Ungernia victoris Vved. ex Artjushenko	All parts
303.	Ungernia sewertzowii	Ungernia. Sewertzowii (Regel) B.Fedtsch.	All parts
304.	Unona odoratissima	Unona odoratissima Blanco	Flowers
305.	Ferula gummosa	Ferula gummosa Boiss	Seeds
306.	Dyer's fibraurea	Fibraurea tinctoria Lour.	All parts
307.	Alaic physochlaina	Physochlaina alica Korotk.	Roots
308.	Eastern physochlaina	Physochlaina orientalis G. Don f.	Roots
*	American nightshade	See Pokeweed	-
309.	Chamaedaphne calyculata	Chamaedaphne calyculata Moench	Aboveground part
*	Milkweed	See Gomphocarpus	-
*	Mongolian Ephedra	See Ephedra	-
310.	Willow-leaved heimia	Heimia salicifolia	Aboveground part
*	Khekviriti	See Rosary pea	-
311.	Bark tree	Cinchona succirubra Pavon.	Bark
312.	Corydalis	Corydalis sp.	All species, all parts
*	Jojoba	See Californian simmondsia	-
313.	Drumstick Tree	Moringa oleifera Lam.	All parts
314.	Hunnemannia fumariaefolia	Hunnemannia fumariaefolia Sweet	All parts
315.	Haplophyllum	Haplophyllum	All species, all parts
316.	Honeyballs	Cephalanthus occidentalis L.	Aboveground part
317.	Cyclamen	Cyclamen L.	All species, all parts
*	Cicuta	See Water hemlock	-
318.	Citronella Grass	Cymbopogon winterianus Jowitt.	Essential oils made of all parts
319.	Zieria smithii	Zieria smithii Andr.	Aboveground part, essential oils made of all parts
*	Chaulmoogra	See Hydnocarpus	-
*	Hectic grass	See Crown vetch	-
320.	Hellebore	Veratrum sp.	All species, all parts
321.	Common hound's-tongue	Cynoglossum officinalis L.	All parts
322.	Glume grass	Strychnos L.	All species, seeds
323.	Vetchling (all species)	Lathyrus sp.	All species, all parts

324.	Clown's woundwort	Stachys palustris L.	All parts
325.	Rough hedge woundwort	Stachys aspera Michx.	Aboveground part
326.	Celandine	Chelidonium L.	All species, aboveground part
*	Pilewort	See Figroot buttercup	-
327.	Figroot buttercup	Ficaria verna Reichenb., F. verna Huds.	All parts
328.	Diviner's sage	Salvia divinorum	Leaves
329.	Schangania baccata	Schangania baccata Moq.	Leaves, shoots
330.	Evodia meliefolia	Evodia meliefolia Benth.	All parts
331.	Common evodia	Evodia simplex Cordem.	All parts
332.	Encephalartos barkeri	Encephalartos barkeri Carruth. et Miq.	All parts
333.	Erythrophleum	Eriophyllum	All species, bark
334.	Ephedra	Ephedra sp.	All species, all parts
335.	Echinopsis	Echinopsis L.	All species, aboveground part
336.	Burnut	Tribulus L.	All species, all parts
337.	Jalap	Ipomoea purga (Wend.) Hayne	All parts
338.	White dittany	Dictamnus albus L.	Leaves, fruit
339.	Bitter Columba Root	Jateorhiza palmata (Lam.) Miers. (= Jatropha columba (Roxb.) Miers.)	All parts

* - synonyms of Russian names of medicinal plants

1.2. Plants and products of their processing, which shall not be included in the single-component biologically active food additives

No.	Plant Name	Latin Plant Name	Parts of Plants
1.	Japanese angelica tree, Manchurian aralia, devil's tree, thorn tree	Aralia elata (Miq.) Seem. = Aralia mandshurica Rupr. et Maxim.	All parts
2.	African plum	Pygeum africanum	Bark
3.	All-heal	Valeriana L.	All species, root and rootstock
4.	Maidenhair tree	Ginkgo biloba L.	Aboveground part
5.	Gymnema sylvestre	Gymnema sylvestre	All parts
6.	Wild yam, colicroot	Dioscorea villosa	Rootstock
7.	Redberry	Ginseng	All species, all parts
8.	Devil's-club, Planch,	Oplopanax elatus Nakai = Echinopanax elatus Nakai	All parts
9.	Tutsan	Hypericum L.	All species, all parts
10.	Butcher's broom	Ruscus aculeatus (Butcher's Broom)	All parts
11.	Yohimbe (Pausinystalia yohimbe)	Pausinystalia yohimbe (K. Schum.) Pierre ex Beile	All parts
12.	Chinese magnolia vine	Schisandra chinensis (Turcz.) Baill.	All parts
13.	Muirapuama	Muirea puama (Liriosma jvata)	All parts
14.	Ant tree, Pau d'Arko, trumpet tree	Tabebuia heptaphylla	Bark
15.	Snowdon rose, Roseroot	Rhodiola rosea L.	All parts
16.	Excitatory turnera, Damiana	Turnera Diffusa	All parts
17.	Spiny eleuterococcus, spiny eleuterococcus, devil's bush	Eleutherococcus senticosus (Rupr. et Maxim.) Maxim = Aconthopanax senticosus (Rupr. et Maxim.) Harms	All parts
18.	Adam's-needle yucca	Yucca filamentosa	Leaves

1.3. The organs and tissues of animals and products of their processing, which are specific materials that increase the risk of transmission of prion diseases (transmissible spongiform encephalopathy):

from cattle:

- skull, with the exception of mandible, including brain and eyes, and spinal cord of animals aged over 12 months;
 - vertebral column, excluding tail, spinous and transverse processes of the occipital, thoracic and lumbar vertebrae, median sacral crest and sacral alae, but including the dorsal root ganglia of animals aged over 30 months;
 - tonsils, intestines from the duodenum to the rectum and the mesentery of animals of all ages,
- from sheep (rams) and goats:
- skull, including brain and eyes, tonsils and spinal cord of animals aged over 12 months or with permanent incisors that erupted through the gums;
 - spleen and intestines of animals of all ages.

Products consisting of or containing in their structure materials of ruminant animals:

- mechanically separated meat;
- gelatin (except produced from the skins of ruminants);
- rendered fat from ruminant animals and products of its processing.

Species of animal origin: the seven-spot ladybird (*Coccinella septempunctata* L.), whole body, scorpion (*Scorpiones* L.), whole body; Spanish fly (*Lytta* sp.), all species, whole body.

For the manufacture of food products as well as biologically active food additives manufactured with the use of raw materials of animal origin, the epizootic situation on transmissible spongiform encephalopathy (including bovine spongiform encephalopathy) in the country of the manufacturer of these components must be taken into consideration.

1.4. Biologically active synthetic substances that are not essential nutrients - analogs of biologically active components of medicinal plants.

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

1.6. Human tissues and organs.

1.7. Microorganisms that cause diseases or are capable to perform or mediate the transfer of antibiotic resistance genes, including:

- aerobic and anaerobic spore-forming microbes - representatives of the genera *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (formerly known as – *Lactobacillus coagulans*), *B. subtilis*, *B. licheniformis* and other species) and *Clostridium*;
- microorganisms of genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp.;
- microorganisms with hemolytic activity;
- sporeless microorganisms isolated from the organism of animals and birds, and not characteristic of the normal microflora of the human body, including representatives of the genus *Lactobacillus*.

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

Species of Plant Raw Materials for Manufacturing of Biologically Active Food Additives for Children from 3 to 14 Years Old and Baby Herbal Teas (Herbal Drinks) for Infants

No.	Russian Name of Plant Raw Material	Latin Name of Plant Raw Material	Parts of Plant Raw Material
1.	Anise	Anisum vulgare Gaerth family: Umbelliferae	Anise fruit (Anisi fructus)
2.	Marshmallow	Althaea officinalis family: Malvaceae	Marshmallow roots (Althaeae radix)
3.	Black elder	Sambucus nigra L. family: Cambucaceae	Black elder flowers (Sambuci flos)
4.	Common birch	Betula verrucosa Ehrh. family: Betulaceae	betula leaves (Betulae folium)
5.	Weeping birch	Betula pendula	The same as above
6.	Red whortleberry	Vaccinium vitis-idaea L. family: Vacciniaceae	Whortleberry fruit (Vaccini fructus)
7.	Hibiscus	Hibiscus sabdariffa L. family: Malvaceae	Hibiscus flowers (Hibisci flos)
8.	Red mallow	Hibiscus sabdariffa L. family: Malvaceae	The same as above
9.	Wild marjoram	Origanum vulgare family: Lamiaceae	Marjoram grass (Origani herba)
10.	Strawberry	Fragaria family: Rosaceae	Strawberry leaves (Fragariae folium)
11.	Pot marigold	Calendula officinalis L. family: Composite	Marigold flowers (Calendulae flos)
12.	Great nettle	Urtica dioica L. family: Urticaceae	Nettle leaves (Urticae folium)
13.	True lavender	Lavandula angustifolia Mill family: Lamiaceae	Lavender flowers (Lavandulae flos)
14.	Lime tree	Tilia cordata Mill family: Tiliaceae	Lime flowers (Tiliae flos)
15.	Red raspberry	Rubus ideaus L. family: Rosaceae	Raspberry leaves (Rubi idaei folium)
16.	High mallow	Malva sylvestris L. (cyn. Malva Mauritiana) family: Malvaceae	Mallow flowers (Malvae flos)
17.	Wild mallow	Malva sylvestris L. (syn. Malva Mauritiana) family: Malvaceae	The same as above
18.	Melissa	Melissa officinalis family: Lamiaceae	Melissa leaves (Melissae folium)
19.	Lemon balm	Melissa officinalis family: Lamiaceae	The same as above
20.	Peppermint	Mentha piperita family: Lamiaceae	Peppermint leaves (Menthae piperitae folium)

21.	Sea buckthorn	Hippophae rhamnoides L. family: Elaeagnaceae	Buckthorn leaves (Hyppophaës folium)
22.	Common plantain	Plantago major L. family: Plantaginaceae	Plantain leaves (Plantaginis herba)
23.	Hoary plantain	Plantago media L. family: Plantaginaceae	The same as above
24.	Ribwort plantain	Plantago lanceolate L. family: Plantaginaceae	The same as above
25.	Sand plantain	Plantago psyllium L. Family: Plantaginaceae	Seed shells (Plantaginis tunica semen)
26.	Bitter orange	Citrus aurantium family: Rutaceae	Bitter orange skin
27.	Horse gowan	Matricaria recutita L. family: Compositae (syn. Chamomilla L.)	Horse gowan flowers (Chamomillae flos)
28.	Black currant	Ribes nigrum L. family: Saxifragaceae	Black currant leaves (Ribi nigri folium)
29.	Sweet thyme	Thymus vulgaris L. (Thymus marschallianus) family: Lamiaceae	Thyme grass (Thymi herba)
30.	Mother-of-thyme	Thymus serpyllum family: Lamiaceae	The same as above
31.	Creeping thyme	The same as above	The same as above
32.	Field caraway	Carum carvi family: Umbelliferae	Caraway fruit (Cari carvi fructus)
33.	Common fennel	Foeniculum vulgare Mill family: Umbelliferae	Fennel fruit (Foeniculi fructus)
34.	Medicinal fennel	Foeniculum vulgare Mill family: Umbelliferae	The same as above
35.	Bilberry	Vaccinium myrtillus L. family: Vacciniaceae	Bilberry fruit (Myrtilli fructus)
36.	Briar	Rosa family: Rosaceae	Rosehip fruit (Rosae fructus)

Vitamins and Mineral Salts Used in Manufacturing of Food Products for Baby Food

Title	Form
Biothinum	D-Biothinum
Vitamin D	D3 cholecalciferol; D2 ergocalciferol
Vitamin A	Retinol acetate; retinol palmitate; retinol; beta-carotene
Vitamin B1	Thiamine hydrochloride (thiamine chloride); thiamine mononitrate
Vitamin B12	Cyancobalamin; hydroxocobalamin
Vitamin B2	Riboflavin; riboflavin-5-sodium phosphate
Vitamin B6	Pyridoxin hydrochloride; pyridoxin-5-phosphate; pyridoxin dipalmitate
Vitamin E	D- Alpha tocopherol; DL- Alpha tocopherol; D- Alpha tocopherol acetate; DL- Alpha tocopherol acetate
Vitamin K	Phylloquinone (фитоменадион)
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	Ferrum (II) gluconate; ferrum (II) sulphate; ferrum (II) lactate; ferrum (II) fumarate; ferrum (III) diphosphate (pyrophosphate); ferrum (II) citrate; ammonium-citric ferrum (III); ferrum (II) bisglycinate
Inositol	Inositol
Iodine	potassium iodide; potassium iodate; sodium iodide; iodine caseine (utilized in manufacturing of liquid milk for children above 24 months only)
Potassium	Potassium citrate; potassium lactate; potassium orthophosphates; potassium bicarbonate; potassium carbonate; potassium chloride; potassium gluconate; potassium hydroxide
Calcium	Calcium carbonate; calcium citrate; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium orthophosphates; calcium chloride; calcium hydroxide
Carnitine	L- carnitine; L- carnitine hydrochloride; L- carnitine L-tartrate
Magnesium	Magnesium carbonate; magnesium citrate; magnesium chloride; magnesium gluconate; magnesium orthophosphates; magnesium sulphate; magnesium lactate; magnesium hydroxide; magnesium oxide
Manganese	Manganese carbonate; manganese chloride; manganese citrate; manganese gluconate; manganese sulphate
Copper	Copper carbonate; copper citrate; copper gluconate; copper sulphate; copper-and-lysine complex
Sodium	Sodium citrate, sodium chloride; sodium bicarbonate; sodium gluconate; sodium carbonate; sodium lactate; sodium orthophosphates; sodium hydroxide
Panthothenic acid	calcium D- pantothenate; sodium D- pantothenate; dexpanthenol
Selenium	Sodium selenite; sodium selenate
Folic acid	Folic acid
Choline	Choline chloride; choline citrate; choline bitartrate; choline
Zinc	Zinc acetate; Zinc sulphate; Zinc chloride; Zinc lactate; Zinc citrate; Zinc gluconate; Zinc oxide

Pesticides prohibited for use in production of food (edible) raw materials intended for manufacturing food products for baby food

Chemical name (defined with consideration for decomposition products)
Disulfoton (the total of disulfoton, disulfoton sulphoxide, and disulfoton sulphone expressed in terms of disulfoton)
Fensulfoton (the total of fensulfoton, its oxygen analogue, and their sulphones expressed in terms of fensulfoton)
Fentine expressed in terms of triphenyltin-cation
Haloxifop (the total of haloxifop, its salts, and ethers, including conjugates, expressed in terms of haloxifop)
Heptachlor and <i>trans</i> - heptachlor epoxide expressed in terms of heptachlor
Hexachlorobenzene
Nitrophen
Omethoate
Terbufos (the total of terbufos and its sulphoxide and sulphone, expressed in terms of terbufos)
Aldrin and dieldrin expressed in terms of dieldrin
andrin

Approved
by Decision of the Customs
Union Commission
No. 880 of December 9, 2011

List of standards, voluntary application of which ensures compliance with the requirements of the Technical regulation of the Customs Union "On Food Safety" (TR TS 021/2011)

No.	Identification of Standard. Information on Amendments	Name of Standard	Note
1	2	3	4
Interstate Standards			
1.	GOST 4.29-71	Quality rating system. Canned meats, meats-vegetable. Quality characteristics nomenclature	
2.	GOST 4.30-71	Quality rating system. Canned milk. The nomenclature of indexes	
3.	GOST 4.31-82	Quality rating system. Canned fish and fish preserves. The nomenclature of indexes	
4.	GOST 4.458-86	Product-quality index system. Canned vegetables, fruits and berries. Index nomenclature	
5.	GOST 8.579-2002	State system for ensuring the uniformity of measurements. Requirements established for the quantity of prepackaged goods in packages of any kind during their manufacturing, packaging, selling or importing	
6.	GOST 15.015-90	System of products development and launching into manufacture. Bread and bakery products	
7.	GOST 21-94	Granulated sugar. Specification	
8.	GOST 108-76	Cacao-powder. Specifications	
9.	GOST 240-85	Margarine. General specifications	
10.	GOST 276-60	Wheat groats (Poltavskaya, "Artek"). Specifications	
11.	GOST 572-60	Polished millet groats. Specifications	
12.	GOST 608-93	Canned meat. "Poultry meat in gel". Specifications	
13.	GOST 686-83	Army dried crusts. Specifications	
14.	GOST 697-84	Canned meat "Stewed pork". Specifications	
15.	GOST 698-84	Canned meat "Stewed mutton". Specifications	
16.	GOST 718-84	Preserved milk products. Cacao with condensed milk and sugar. Specifications	
17.	GOST 719-85	Canned milk. Natural coffee with condensed milk and sugar. Specifications	
18.	GOST 779-55	Beef. Halves and quarters of cow's carcass. Specifications	
19.	GOST 975-88	Crystalline dextrose hydrate. Specifications	
20.	GOST 1016-90	Canned food. Stuffed vegetables in tomato sauce. Specifications	
21.	GOST 1128-75	Refined cotton oil. Specifications	
22.	GOST 1349-85	Canned milk. Dry cream. Specifications	
23.	GOST 1923-78	Sterilized condensed canned milk. Specifications	
24.	GOST 1937-90	Black unbroken tea in bulk. Specifications	
25.	GOST 1938-90	Packed baykh black tea. Specifications	
26.	GOST 1939-90	Packed baykh green tea. Specifications	
27.	GOST 1940-75	Black brick-tea. Specifications	

28.	GOST 2077-84	Rye bread and rye-and-wheat bread. Specifications	
29.	GOST 2929-75	Oat flour. Specifications	
30.	GOST 3034-75	Oatmeal. Specifications	
31.	GOST 3483-78	Green brick tea. Specifications	
32.	GOST 3716-90	Green unbroken tea in bulk. Specifications	
33.	GOST 3739-89	Packed meat. Specifications	
34.	GOST 3898-56	Deodorized soya flour. Specifications	
35.	GOST 3945-78	Fish preserves. Fish in special brine. Specifications	
36.	GOST 4495-87	Dry unskimmed milk. Specifications	
37.	ST Comecon 4718-84	Meat and meat products. Terms and definitions	
38.	GOST 5283-91	Canned meat "Boiled beef in its own juice". Specifications	
39.	GOST 5284-84	Canned meat "Stewed beef". Specifications	
40.	GOST 5311-50	Carelsky bread. Specifications	
41.	GOST ISO 5507-97	Oilseeds. Nomenclature	
42.	GOST 5550-74	Buckwheat groats. Specifications	
43.	GOST 5784-60	Barley groats. Specifications	
44.	GOST 6002-69	Corn groats. Specifications	
45.	GOST 6065-97	Canned fried fish in oil. Specifications	
46.	GOST 6292-93	Rice groats. Specifications	
47.	GOST 6441-96	Pastila type confectionery. General specifications	
48.	GOST 6442-89	Marmalade. Specifications	
49.	GOST 7022-97	Semolina. Specifications	
50.	GOST 7128-91	Ring-shaped rolls. Specifications	
51.	GOST 7144- 2006	Canned smoked fish in oil. Specifications	
52.	GOST 7403-74	Crab meat canned in natural juice. Specifications	
53.	GOST 7452-97	Canned fish in natural juice. Specifications	
54.	GOST 7455-78	Canned fish in jelly. Specifications	
55.	GOST 7457- 2007	Canned fish pastes. Specifications	
56.	GOST 7596-81	Meat. Cutting of mutton and goat for retail trade	
57.	GOST 7616-85	Hard rennet cheeses. Specifications	
58.	GOST 7694-71	Canned sweet fruit and berry pickles. Specifications	
59.	GOST 7981-68	Peanut oil. Specifications	
60.	GOST 7987-79	Canned meat "Goulash". Specifications	
61.	GOST 7990-56	Canned meat. Kidneys in tomato sauce. Specifications	
62.	GOST 7993-90	Canned meat "Tongues". Specifications	
63.	GOST 8227-56	Bread and bakery products. Stowage, storage and transportation	
64.	GOST 8286-90	Canned meat with porridge. Specifications	
65.	GOST 8494-73	Wheaten rusks. Specifications	
66.	GOST 8687-65	Canned meat with peas, beans or lentil. Specifications	
67.	GOST 8714-72	Fish and marine mammals food fat. Specifications	
68.	GOST 8807-94	Mustard oil. Specifications	
69.	GOST 8808- 2000	Maize oil. Specifications	
70.	GOST 8988- 2002	Rapeseed oil. Specifications	

71.	GOST 8989-73	Hempseed oil. Specifications	
72.	GOST 8990-59	Sesame oil. Specifications	
73.	GOST 9163-90	Canned meat "Sausages". Specifications	
74.	GOST 9165-59	Canned meat. Ham	
75.	GOST 9166-59	Canned meat. Sliced pasteurized ham fat. Specifications	
76.	GOST 9167-76	Canned pasteurized smoked bacon in slices. Specifications	
77.	GOST 9792-73	Sausage products and products of pork, mutton, beef and meat of other kinds of slaughter animals and poultry. Acceptance rules and sampling methods	
78.	GOST 9831-61	Rich bread in wrapping. Specifications	
79.	GOST 9862-90	Fish preserves. Special salted herring. Specifications	
80.	GOST 9935-76	Canned pig in jelly. Specifications	
81.	GOST 9936-76	Meat cans. Tourist breakfast. Specifications	
82.	GOST 9937-79	Canned meat with white gravy. Specifications	
83.	GOST 10008-62	Canned meat. Boiled pork in its own juice. Specifications	
84.	GOST 10119-2007	Canned Atlantic and pacific sardines in oil. Specifications	
85.	GOST 10163-76	Reagents. Soluble starch. Specifications	
86.	GOST 10382-85	Preserved milk products. Dry sour milk products. Specifications	
87.	GOST 10531-89	Canned fish. Fried fish in marinade. Specifications	
88.	GOST 10766-64	Coco-nut oil. Specifications	
89.	GOST 10907-88	Macaroni products with meat. Specifications	
90.	GOST 10979-85	Fish preserves. Special salted saury. Specifications	
91.	GOST 10981-97	Canned "Ragout of Far-Eastern salmon fishes in natural juice". Specifications	
92.	GOST 11041-88	Rossiyski cheese. Specifications	
93.	GOST 11201-65	The peanut cake food. Specifications	
94.	GOST 11293-89	Gelatin. Specifications	
95.	GOST 11771-93	Canned and preserved fish and sea products. Packing and marking	
96.	GOST 12028-86	Canned fish. Sardines in oil. Specifications	
97.	GOST 12161-2006	Canned fish with vegetables in tomato sauce. Specifications	
98.	GOST 12250-88	Canned fish with vegetables in oil. Specifications	
99.	GOST 12292-2000	Canned garnished fish with vegetables. Specifications	
100.	GOST 12307-66	Macaroni durum wheat flour. Specifications	
101.	GOST 12314-66	Canned meat "arctica" pasty. Specifications	
102.	GOST 12318-91	Canned meat "Meat paste". Specification	
103.	GOST 12319-77	Canned meat. Liver pasty. Specifications	
104.	GOST 12424-77	Canned meat. "Prazhskiy" pasty. Specifications	
105.	GOST 12425-66	Canned meat. Lvovsky pasty. Specifications	
106.	GOST 12427-77	Canned meat. Estonian pasty. Specifications	
107.	GOST 12512-67	Frozen beef, quarters for export. Specifications	
108.	GOST 12513-67	Frozen pork, halves for export. Specifications	
109.	GOST 12582-67	Common rye bread preserved with spirit for long-term storage. Specifications	
110.	GOST 12583-67	Rye bread prepared by stepped heat sterilization for	

		prolonged storage. Specifications	
111.	GOST 12810-79	Green brick tea for export. Specifications	
112.	GOST 13272-2009	Canned fish liver. Specifications	
113.	GOST 13534-89	Meat and meat-vegetable cans. Packing, marking and transportation	
114.	GOST 13657-68	Rye bread and rye-wheaten bread sterilized by spirit for short storage. Specifications	
115.	GOST 13799-81	Canned fruit, berry, vegetable and mushroom produce. Packing, marking, transportation and storage	
116.	GOST 13865-2000	Canned fish in natural juice with oil. Specifications	
117.	GOST 14083-68	Sunflower-seed oil for export. Specifications	
118.	GOST 15168-70	Canned meat. Juice packed liver. Specifications	
119.	GOST 15169-70	Canned meat. "Heart". Specifications	
120.	GOST 15810-96	Gingerbread confectionery. General specifications	
121.	GOST 16270-70	Fresh apples of early ripening. Specifications	
122.	GOST 16525-70	French chestnut	
123.	GOST 16676-71	Canned fish. Fish soups. Specifications	
124.	GOST 16830-71	Almond nuts. Specifications	
125.	GOST 16832-71	Persian walnuts. Specifications	
126.	GOST 16834-81	Nuts of giant filbert. Specifications	Repealed on the RF territory, except for part on packaging, marking, transport, and storage as of 01.01.2005, use GOST R 52189-2003, replaced GOST 26791-89; GOST R 52189-2003
127.	GOST 16835-81	Kernels of giant filbert nuts. Specifications	
128.	GOST 16867-71	Veal meat, carcasses and semi-carcasses. Specifications	
129.	GOST 16978-99	Canned fish in tomato souse. Specifications	
130.	GOST 17472-72	Canned foods. Cabbage or pepper, stuffed with meat and rice	
131.	GOST 17649-72	Conned beans or peas with lard tomato sauce. Specifications	
132.	GOST 18056-88	Canned natural shrimps. Specifications	
133.	GOST 18077-72	Canned fruit sauces. Specifications	
134.	GOST 18224-72	Canned foods. Second course dinner dishes Specifications	
135.	GOST 18316-95	Canned food. First course dinner dishes. Specifications	
136.	GOST 18423-97	Canned squids and cuttle in natural juice. Specifications	
137.	GOST 18474-73	Tea. Terms and definitions	
138.	GOST 18611-73	Canned food. Sliced vegetables in tomato sauce. General specifications	
139.	GOST 19341-73	Canned fish. Fish liver with vegetables. Specifications	
140.	GOST 19588-2006	Preserves of fish in special brine. Specifications	
141.	GOST 19792-2001	Natural honey. Specifications	
142.	GOST 20730-75	Nutrient media. Meat-pepton broth (for veterinary). Specifications	

143.	GOST 20919-75	Canned small crab in natural juice. Specifications	
144.	GOST 21122-75	Fresh apples of late ripening. Specifications	
145.	GOST 21149-93	Oat flakes. Specifications	
146.	GOST 21607-2008	Frozen fish soups. Specifications	
147.	GOST 21713-76	Fresh pears of late ripening. Specifications	
148.	GOST 21784-76	Poultry meat (carcasses of hens, ducks, geese, turkeys, guinea-fowls). Technical requirements	
149.	GOST 22371-77	Canned fruit. Pulped and broken fruits and berries. Specifications	
150.	GOST 23219-78	Meat. Veal carcass cutting for retail trade	
151.	GOST 23455-79	Preparation "Mastoprim". Specifications	
152.	GOST 23621-79	Cow dry skim milk for export. Specifications	
153.	GOST 23651-79	Canned milk products. Packing and marking	
154.	GOST 25856-97	Canned fish with vegetables in bouillon, marinade and various sauces. Specifications	
155.	GOST 26574-85	Wheat bakery flour. Specifications	
156.	GOST 26791-89	Milled cereal products. Packing, marking, transportation and storage	
157.	GOST 26982-86	Lovers bread. Specifications	
158.	GOST 26983-86	Darnitsky bread. Specifications	
159.	GOST 26984-86	Stolichny bread. Specifications	
160.	GOST 26985-86	Rossiysky bread. Specifications	
161.	GOST 26986-86	Delicious bread. Specifications	
162.	GOST 26987-86	White bread from wheat flour of high, first and second grades. Specifications	
163.	GOST 27095-86	Meat. Horse meat and young horse meat in half-carcasses and quarters. Specifications	
164.	GOST 27186-86	Grain for supplies and delivery. Terms and definitions	
165.	GOST 27568-87	Hard rennet cheese for export. Specifications	
166.	GOST 27573-87	Fresh pomegranates. Specifications	
167.	GOST 27747-88	Rabbit-meat. Specifications	
168.	GOST 27842-88	Wheat bread. Specifications	
169.	GOST 27844-88	Rolls and buns. Specifications	
170.	GOST 280-2009	Canned smoked fish. Sprats in oil. Specifications	
171.	GOST 28188-89	Non-alcoholic drinks. General specification	
172.	GOST 28414-89	Fat for cookery, confectionery and bakery. General specifications	
173.	GOST 28538-90	Kvas wort concentrate, kvas concentrates and extracts. Specifications	
174.	GOST 28589-90	Canned meat "Poultry meat in its own juice". Specifications	
175.	GOST 28649-90	Canned food. Boiled and vinegar pickled mushrooms. Specifications	
176.	GOST 28825-90	Poultry meat. Regulations of admittance	
177.	GOST 28931-91	Cocoa butter substitutes. Specifications	
178.	GOST 29186-91	Pectin. Specifications	
179.	GOST 29275-92	Dietary canned fish in sauces. Specifications	
180.	GOST 29276-92	Canned fish for children food. Specifications	
181.	GOST 30054-2003	Canned and preserved fish and other sea products. Terms and definitions	
182.	GOST 30306-95	Fruit-stone oil and almond oil. Specifications	
183.	GOST 30314-	Frozen scallop fillet. Specifications	

	2006		
184.	GOST 30625-98	Liquid and past dairy products for baby food. General specifications	
185.	GOST 30626-98	Dry milk products for infant feeding. General specifications	
186.	GOST 30650-99	Canned poultry meat for baby nutrition. General specifications	
National Standards			
187.	GOST R 51331-99	Milk products. Yoghurts. General specifications	
188.	GOST R 51770-2001	Canned meat products for children of early age. General specifications	
189.	GOST R 51865-2002	Macaroni products. General specifications	
190.	GOST R 51881-2002	Natural instant coffee. General specifications	
191.	GOST R 51926-2002	Canned food. Vegetable paste. Specifications	
192.	GOST R 51953-2002	Starch and starch products. Terms and definitions	
193.	GOST R 51985-2002	Maize starch. General specifications	
194.	GOST R 52054-03	Fresh cow's milk - raw material. Specifications	
195.	GOST R 52088-2003	Natural roasted coffee. General specifications	
196.	GOST R 52090-2003	Drinking milk and milk beverage. Specifications	
197.	GOST R 52091-2003	Drinking cream. Specifications	
198.	GOST R 52092-2003	Soured cream. Specifications	
199.	GOST R 52093-2003	Kefir. Specifications	
200.	GOST R 52094-2003	Ryazhenka. Specifications	
201.	GOST R 52095-2003	Sour clotted milk. Specifications	
202.	GOST R 52096-2003	Tvorog. Specifications	
203.	GOST R 52100-2003	Spreads and melted blends. General specifications	
204.	GOST R 52121-03	Food chicken eggs. Specifications	
205.	GOST R 52175-2003	Milk ice, ice-cream and plombir. Specifications	
206.	GOST R 52178-2003	Margarines. General specifications	
207.	GOST R 52685-2006	Process(ed) cheeses. General specifications	
208.	GOST R 52791-2007	Canned milk. Dry milk. Specifications	
209.	GOST R 53396-2009	White sugar. The technical specifications	
210.	GOST R 53495-	Flour for baby's nutrition. Specification	

	2009		
211.	GOST R 52189-2003	Wheat flour. General specifications	
212.	GOST R 52253-2004	Butter and butter paste from cow milk. General specifications	
213.	GOST R 52465-2005	Sunflower oil. Specifications	
214.	GOST R 52475-2005	Canned food fruit base for nutrition of babies. Specifications	
215.	GOST R 52476-2005	Canned foods on vegetable base for nutrition of babies. Specifications	
216.	GOST R 52601-2006	Meat. Dressing of beef into cuts. Specifications	
217.	GOST R 52686-2006	Cheeses. General specifications	
218.	GOST R 52687-2006	Fermented-milk product, enriched with bifidum bifidobacteria. Specifications	
219.	GOST R 52688-2006	Enzyme milk-clotting of animal origin dry. Specifications	
220.	GOST R 52702-2006	Chicken meat (carcasses of chickens, broiler-chickens and their parts). Specifications	
221.	GOST R 52783-2007	Milk for a meal of preschool and school age children. Specifications	
222.	GOST R 52790-2007	Glazed curds. General specifications	
223.	GOST R 52809-2007	Rye bread flour. Specifications	
224.	GOST R 52821-2007	Chocolate. General specifications	
225.	GOST R 52843-2007	Sheep and goats for slaughtering. Mutton, lambs and goats in carcasses. Specifications	
226.	GOST R 52961-2008	Bakery products from rye flour and rye-and-wheat flour. General specifications	
227.	GOST R 52969-2008	Butter. Specifications	
228.	GOST R 52970-2008	Butter with flavoring components. Specifications	
229.	GOST R 52971-2008	Melted butter and milk fat. Specifications	
230.	GOST R 52972-2008	Semi hard cheeses. Specifications	
231.	GOST R 52973-2008	Mare's raw milk. Specifications	
232.	GOST R 52974-2008	Koumiss. Specifications	
233.	GOST R 52975-2008	Preserved milk products. Dried mare's milk. Specifications	
234.	GOST R 52986-2008	Meat. Dressing of pork into cuts. Specifications	
235.	GOST R 53029-2008	Fruits, vegetables and mushrooms technological processing. Terms and definitions	
236.	GOST R 53048-2008	Macaroni soft wheat flour. Specifications	
237.	GOST R 53221-2008	Pigs for slaughter. Pork carcasses. Specifications	

238.	GOST R 53379-2009	Soft cheeses. Specifications	
239.	GOST R 53421-2009	Salted cheeses. Specifications	
240.	GOST R 53435-2009	Cream–raw material. Specifications	
241.	GOST R 53436-2009	Canned milk. Milk and cream sweetened condensed. Specifications	
242.	GOST R 53437-2009	Cheeses Suluguni and Sloisty. Specifications	
243.	GOST R 53438-2009	Whey dairy. Specifications	
244.	GOST R 53456-2009	Whey protein concentrate powders. Specifications	
245.	GOST R 53457-2009	Rapeseed oil. Specifications	
246.	GOST R 53492-2009	Canned milk. Whey powders. Specifications	
247.	GOST R 53493-2009	Albumin dairy. Specifications	
248.	GOST R 53502-2009	Process(ed) cheese food. General specifications	
249.	GOST R 53503-2009	Skim milk - raw material. Specifications	
250.	GOST R 53504-2009	Cottage cheese. Specifications	
251.	GOST R 53505-2009	Mechnikovskaya curdled milk. Specifications	
252.	GOST R 53506-2009	Acidophilus milk. Specifications	
253.	GOST R 53507-2009	Canned milk-containing sweetened condensed. General specifications	
254.	GOST R 53508-2009	Varenets. Specifications	
255.	GOST R 53510-2009	Soya bean oil. Specifications	
256.	GOST R 53512-2009	Cheese products. General specifications	
257.	GOST R 53513-2009	Buttermilk and drinks on its base. Specifications	
258.	GOST R 53644-2009	Canned sausage meat. Specifications	
259.	GOST R 53666-2009	Tvorog's mass «Osobaya». Specifications	
260.	GOST R 53667-2009	Casein. Specifications	
261.	GOST R 53668-2009	Airan. Specifications	
262.	GOST R 53748-2009	Canned meat. Minced meat. Specifications	
263. 264.	GOST R 53796-2010	Milk fat replacer. Specifications	
265.	GOST R 53876-2010	Potato starch. General specifications	
266.	GOST R 53914-	Milk beverage. Specifications	

	2010		
267.	GOST R 53946-2010	Canned milk. Dry milk for infant products manufacture. Specifications	
268.	GOST R 53947-2010	Canned compound sweetened condensed milk. Specifications	
269.	GOST R 53948-2010	Condensed milk - raw materials. Specifications	
270.	GOST R 53952-2010	Drinking enriched milk. General specifications	
271.	GOST R 54339-2011	Fermented milk-containing products. General specifications	
272.	GOST R 54340-2011	Fermented dairy products and dairy compound products. General specifications	
273.	GOST R 53776-2010	Refined deodorized palm oil for food industry. General specifications	
274.	GOST R 52845-2007	Tonic drinks with low quantity of alcohol. General specifications	
275.	GOST 13340.3-77	Dried white cabbage. Specifications.	
276.	GOST R 52378-2005	Instant (noodle) macaroni products. General specifications	
277.	GOST R 52462-2005	Products bakery from wheat flour. General specifications	
278.	GOST R 52668-2006	Macaroni durum wheat flour. Specifications	
279.	STB 254-2004	Edible Hen's Eggs. Specifications	
280.	STB 335-98	Pork products. General specifications	
281.	STB 392-93	Fresh red currant. Purchase, delivery and sale requirements	
282.	STB 393-93	Fresh raspberry. Purchase, delivery and sale requirements	
283.	STB 426-93	Fresh radish. Requirements for state purchases, deliveries and retail	
284.	STB 459-93	Fresh parsnip. Requirements for state purchases, deliveries and retail.	
285.	STB 461-93	New fresh turnip and dinner fresh turnip. Requirements for state purchases, deliveries and retail	
286.	STB 463-93	Green fresh celery and fresh celery root. Requirements for state purchases, deliveries and retail	
287.	STB 597-94	Fresh scalloped squash. Requirements for laying-in, supply and sale	
288.	STB 596-94	Fresh rhubarb. Requirements for laying-in, delivery and sale	
289.	STB 703-2003	Pie. General specifications	
290.	STB 735-94	Beef products. General specification	
291.	STB 736-2008	Melted cheeses. General specifications	
292.	STB 739-93	Dried and fresh black mountain ash berries. Requirements for state purchases, deliveries and retail	
293.	STB 742-2009	Pork fat products. General specifications	
294.	STB 766-95	Fresh vegetable marrow. Specifications	
295.	STB 791-95	Fresh green onion. Lying-in, supply and sale requirements	

296.	STB 876-93	Fresh green tomatoes for producing cans. Purchase and delivery requirements	
297.	STB 877-93	Fresh sweet corn ears. Purchase, delivery and sale requirements	
298.	STB 901-95	Fresh large-berried cranberries. Specifications	
299.	STB 902-2001	Packed tea fitogenios drinks. General specifications	
300.	STB 922-94	Breakfast cereals. General specifications	
301.	STB 926-98	Ring - shaped crusts. General specifications	
302.	STB 927-2008	Flour Sweets. General specifications	
303.	STB 950-2006	Fruit strong ordinary wines and fruit strong ordinary treated wine materials. General specifications	
304.	STB 954-94	Food concentrates. Floured convenience foods. General specifications	
305.	STB 970-2007	Kefir. General specifications	
306.	STB 974-2001	Frozen pelmeni meat dumplings. General specifications	
307.	STB 983-95	Food concentrates. First and second dinner dishes. General specifications	
308.	STB 991-95	Food concentrates. Sweet dishes. General specifications	
309.	STB 1007-96	Diet and fortified bread products. General specifications	
310.	STB 1010-95	Fresh fruits of hawthorn. Specifications	
311.	STB 1011-95	Fresh fruits of dog rose. Specifications	
312.	STB 1012-95	Fresh fruits of rhamnoides L. Specifications	
313.	STB 1020-2008	Half-finished meat natural. General specifications	
314.	STB 1079-97	Premixes for farm animals, birds and fish. Specifications	
315.	STB 1150-2007	Protein-vitamin-mineral additives. General specifications	
316.	STB 1202-2000	Semi manufactures of chocolate production. Chocolate paste and chocolate glaze. General specifications	
317.	STB 1203-2000	Semi manufactures of chocolate production. Grated cocoa nibs. General specifications	
318.	STB 1204-2000	Semi manufactures of chocolate production. Cocoa-oil. General specifications	
319.	STB 1205-2000	Semi manufactures of chocolate production. Cocoa nibs cake and cocoa nibs powder. General specifications	
320.	STB 1206-2000	Semi manufactures of chocolate production. Milled cocoa-shells. General specifications	
321.	STB 1207-2000	Glaze fatty. General specifications	
322.	STB 1323-2002	Fermented milk cheeses. Specifications	
323.	STB 1373-2009	Cheeses. Specifications	
324.	STB 1427-2003	Products of fruit and vegetable processing. Pickle and brew mushrooms. General specifications	
325.	STB 1467-2004	Ice-cream. General specifications	
326.	STB 1552-2005	Yoghurts. General specifications	
327.	STB 1529-2010	Sparkling wines. General specifications	
328.	STB 1694-2006	Fruit natural wines and treated wine materials. General specifications	

329.	STB 1695-2006	Fruit strong brand, improved quality and special technology wines and fruit strong treated brand, improved quality and special technology wine materials. General specifications	
330.	STB 1760-2007	Nutritive vinegars. General specifications	
331.	STB 1858-2009	Dry milk. General specifications	
332.	STB 1859-2009	Kefir for children. Specifications	
333.	STB 1861-2008	Fruit ciders. General specifications	
334.	STB 1882-2008	Raw sugar. Specifications	
335.	STB 1890-2008	Butter from the cow milk. General specification	
336.	STB 1924-2008	Vinegar for use in food (appendix A)	
337.	STB 1963-2009	Pasta. General specifications	
338.	STB 1996-2009	Smoked dry and air-dry sausages items salami. General specifications	
339.	STB 2016-2009	Oil and fat food products. Margarines and spreads. General specifications	
340.	STB 2051-2010	Canned food on vegetable base for baby nutrition. General specifications	
341.	STB 2052-2010	Canned food on fruit base for baby nutrition. General specifications	
342.	STB 2082-2010	Cultures beans. Peas and string bean pods fresh. Requirements at preparations, deliveries and realization	
343.	STB 2083-2010	Vegetables green fresh. Requirements at preparations, deliveries and realization	
344.	STB 2138-2011	Calvados Byelorussian. General specifications	
345.	STB 8019-2002	System for ensuring the uniformity of measurements of Republic of Belarus. Prepackaged goods. General requirements to the quantity of contents	
346.	STB 8020-2002	System for ensuring the uniformity of measurements of Republic of Belarus. Prepackaged goods. General requirements to the surveillance over quantity of contents	

Approved
by Decision of the Customs
Union Commission
No. 880 of December 9, 2011

List of Standards containing the rules and methods of examination (testing) and measurement, including the rules for selection of samples required for application and meeting of the requirements of the Technical regulation “On Food Safety” (TR TS 021/2011) and carrying out of assessment (confirmation) of products’ conformity.

No.	Identification of Standard. Information on Amendments	Name of Standard	Note
1	2	3	4
Interstate Standards			
347.	GOST 1750-86	Dried fruits. Acceptance rules, methods of testing	
348.	GOST 1936-85	Tea. Acceptance rules and methods of sampling	
349.	ST Comecon 2680-80	Meat and meat-vegetable canned products. Method for determination of solid and liquid component parts and rendered fat	
350.	GOST 3622-68	Milk and milk products. Sampling and preparation of samples for testing	
351.	GOST 3623-73	Milk and milk products. Methods for determination of pasteurization	
352.	GOST 3624-92	Milk and milk products. Titrimetric methods of acidity determination	
353.	GOST 3625-84	Milk and milk products. Methods for determination of density	
354.	GOST 3626-73	Milk and milk products. Methods for determination of moisture and dry substance	
355.	GOST 3627-81	Milk products. Methods for determination of sodium chloride	
356.	GOST 3628-78	Milk products. Methods for sugar determination	
357.	GOST 3629-47	Milk products. Method of alcohol determination	
358.	ST Comecon 3832-82	Cans. Procedure of preparing samples for microbiological analysis	
359.	GOST 4288-76	Culinary products and half-finished products of minced meat. Rules of acceptance and test methods	
360.	GOST 51469-99	Caseins and caseinates. Photometric method for determination of lactose content	
361.	GOST 51471-99	Milk fat. Detection method of vegetable fat by gas-liquid chromatography of sterols	
362.	GOST 5178-90	Methodological guidance on detection and determination of general mercury in food products by flameless atomic absorption.	
363.	GOST 5363-93	Vodka. Acceptance rules and test methods	
364.	GOST 5472-50	Plant oils. Determination of flavor, color and transparency	
365.	GOST 5474-66	Vegetable oils. Method for the determination of ash	
366.	GOST 5475-69	Vegetable oils. Methods for the determination of iodine value	
367.	GOST 5477-93	Vegetable oils. Methods for the determination of color	
368.	GOST 5480-59	Vegetable oils and natural fatty acids. Methods for the determination of soap	
369.	GOST 5481-89	Vegetable oil. Methods for determination of insoluble impurities	
370.	GOST 5487-50	Vegetable oils. Test for identification of cotton oil	
371.	GOST 5488-50	Vegetable oils. Test for identification of benne oil	
372.	GOST 5512-50	Food flavoring products and drinks. Methods for determination of arsenic	
373.	GOST 5667-65	Bread and bakery products. Rules of acceptance, methods of sampling, methods for determination of organoleptic characteristics and mass	
374.	GOST 5668-68	Bread and bakery products. Methods for determination of fat content	
375.	GOST 5669-96	Bakery products. Method for determination of porosity	
376.	GOST 5670-96	Bread, rolls and buns. Methods for determination of acidity	
377.	GOST 5672-68	Bread and bakery products. Methods for determination of sugar content	
378.	GOST 5698-51	Bread and bakers products. Methods for determination of salt mass	

		fraction	
379.	GOST 5698-51	Bread and bakers products. Methods for determination of salt mass fraction	
380.	GOST 5867-90	Milk and dairy products. Methods of determination of fat	
381.	GOST 5896-51	Confectionery. Method for determination of alcohol	
382.	GOST 5897-90	Confectionery. Methods for determination of organoleptic quality indices, sizes, netto-mass and components	
383.	GOST 5898-87	Confectionery. Methods for determination of acidity and alkalinity	
384.	GOST 5899-85	Confectionery. Methods for determination of fat fraction of total mass	
385.	GOST 5900-73	Confectionery. Methods for determination of moisture and dry substances	
386.	GOST 5901-87	Confectionery. Methods for determination of ash and metallomagnetic admixture content	
387.	GOST 5901-87	Confectionery. Methods for determination of ash and metallomagnetic admixture content	
388.	GOST 5902-80	Confectionery. Methods for determination of pounding degree and density of porous products	
389.	GOST 5903-89	Confectionery. Methods for determination of sugar	
390.	GOST 5904-82	Confectionery. Acceptance rules, methods of sampling and sample preparation	
391.	GOST 5964-93	Ethanol. Acceptance rules and test methods	
392.	GOST 6687.0-86	Non-alcoholic industry products. Rules for acceptance and sampling methods	
393.	GOST 6687.2-90	Products of non-alcoholic industry. Methods for determination of dry matters content	
394.	GOST 6687.3-87	Aerated soft drinks and fermented bread beverages. Method of determination of carbon dioxide	
395.	GOST 6687.4-86	Non-alcoholic drinks, kvasses and syrups. Method of acidity determination	
396.	GOST 6687.5-86	Non-alcoholic industry products. Methods for determination of organoleptic indices and products volume	
397.	GOST 6687.6-88	Soft drinks, syrups, kvasses and corn drinks. Stability determination process	
398.	GOST 6687.7-88	Soft drinks and kvasses. Method for alcohol determination	
399.	GOST 7047-55	Vitamins A, C, D, B, B2 and PP. Sampling, methods for determination of vitamins and quality test of vitamin preparations	
400.	GOST 7194-81	Fresh potatoes. Acceptance rules and methods of quality determination	
401.	GOST 7269-79	Meat. Methods of sampling and organoleptic methods of freshness test	
402.	GOST ISO 7304-94	Durum wheat semolina and alimentary paste. Estimation of cooking quality of spaghetti by sensory analysis	
403.	GOST 7631-85	Fish and products made of fish, marine mammals and invertebrates. Reception rules. Methods for determination of organoleptic characteristics. Sampling methods for laboratory tests	
404.	GOST 7636-85	Fish, marine mammals, invertebrates and products of their processing. Methods for analysis	
405.	GOST 7698-93	Starch. Acceptance rules and methods of sampling	
406.	GOST 7702.1-74	Poultry meat. Methods for chemical and microscopic analysis of meat freshness	
407.	GOST 7702.2.0-95	Poultry meat, edible, offal ready-to-cook products. Methods for sampling and preparing of microbiological examinations	
408.	GOST 7702.2.1-95	Poultry meat, edible offal, ready-to-cook products. Method for quantity determination of mesophilic aerobes and facultative-anaerobes	
409.	GOST 7702.2.2-93	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of coliform bacteria (Escherichia,	

		Citrobacter, Enterobacter, Klebsiella, Serratia)	
410.	GOST 7702.2.4-93	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of Staphylococcus aureus	
411.	GOST 7702.2.6-93	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of sulfite-reducing anaerobes	
412.	GOST 7702.2.7-95	Poultry meat, edible offal, ready-to-cook products. Methods for detection of Proteus bacteria	
413.	GOST 8218-89	Milk. Method of purity determination	
414.	GOST 8285-91	Rendered animal fats. Acceptance rules and test methods	
415.	GOST 8558.1-78	Meat products. Methods for determination of nitrite	
416.	GOST 8756.0-70	Canned food products. Sampling and preparation of samples for test	
417.	GOST 8756.13-87	Fruit and vegetable products. Methods for determination of sugars	
418.	GOST 8756.1-79	Canned food products. Methods for determination of organoleptic characteristics, net mass or volume and components fraction of total mass	
419.	GOST 8756.18-70	Canned food products. Methods for determination of appearance, tightness of package and inner surface condition of metallic package	
420.	GOST 8756.21-89	Products of fruit and vegetable processing. Methods for determination of fat	
421.	GOST 8756.22-80	Fruit and vegetable products. Method for determination of carotene	
422.	GOST 8756.4-70	Canned food products. Methods for determination of mineral impurities (sand)	
423.	GOST 8764-73	Canned milk. Control methods	
424.	GOST 9404-88	Flour and bran. Method of moisture content determination	
425.	GOST 976-81	Margarine, confectionery, cooking and baking fats. Acceptance rules and test methods	
426.	GOST 9792-73	Sausage products and products of pork, mutton, beef and meat of other kinds of slaughter animals and poultry. Acceptance rules and sampling methods	
427.	GOST 9793-74	Meat products. Methods for determination of moisture content	
428.	GOST 9794-74	Meat products. Methods for the determination of total phosphorus contents	
429.	GOST 9957-73	Sausage, pork, mutton and beef products. Methods for determination of sodium chloride	
430.	GOST 9958-81	Sausage products and meat products. Methods of bacteriological analysis	
431.	GOST 9959-91	Meat products. General conditions of organoleptical assessment	
432.	GOST ISO 11050-2002	Wheat flour and durum wheat semolina. Determination of impurities of animal origin	
433.	GOST 10114-80	Biscuits. Method for determination of swelling in water	
434.	GOST 10444.11-89	Food products. Methods for determination of the lactic acid bacteria	
435.	GOST 10444.12-88	Food products. Method for determination of yeast and mould	
436.	GOST 10444.14-91	Canned foods. Method of Howard mould count	
437.	GOST 10444.15-94	Food products. Methods for determination quantity of mesophilic aerobes and facultative anaerobes	
438.	GOST 10444.1-84	Canned food. Preparation of reagent solutions, dyes, indicators and culture media for microbiological analysis	
439.	GOST 10444.7-86	Food products. Methods of detection of botulinum toxins and Clostridium botulinum	
440.	GOST 10444.8-88	Food products. Method for determination of Bacillus cereus	
441.	GOST 10444.9-88	Food products. Method for determination of Clostridium perfringens	
442.	GOST 10574-91	Meat products. Determination of starch content	
443.	GOST 10840-64	Grain. Methods of determination of the hectoliter weight	
444.	GOST 10842-89	Cereals, pulses and oilseeds. Method for determination of 1000 kernels	

		or seeds weight	
445.	GOST 10843-76	Grain. Method of determination firmness	
446.	GOST 10844-74	Grain. Method of determination of acidity by the mash	
447.	GOST 10845-98	Cereals and cereal milled products. Method for determination of starch	
448.	GOST 10846-91	Grain and products of its processing. Method for determination of protein	
449.	GOST 10847-74	Grain. Methods of determination of ash content	
450.	GOST 10940-64	Grain. Methods of determination of type composition	
451.	GOST 10967-90	Grain. Methods of determination of odor and color	
452.	GOST 10987-76	Grain. Methods of determination of vitreousness	
453.	GOST 11225-76	Grain. Method of determination of grain yield by shelling corn-cobs	
454.	GOST 11812-66	Vegetable oils. Methods for the determination of moisture and volatile matters	
455.	GOST 12136-77	Grain. Method for the determination of extract of barley	
456.	GOST 12231-66	Vegetables salted and pickled, fruits and berries soaked. Sampling. Methods for determination proportion of liquid and solid parts	
457.	GOST 12258-79	Soviet champagne. Sparkling and carbonation wine. Method for the determination of carbon dioxide pressure in bottles	
458.	GOST 12569-99	Sugar. Acceptance rules and sampling methods	
459.	GOST 12570-98	Sugar. Methods for determination of moisture and dry matters	
460.	GOST 12572-93	Granulated and refined sugar. Methods of sugar color determination	
461.	GOST 12573-67	Sugar. Method for determination of ferrous foreign matters	
462.	GOST 12576-89	Sugar. Methods for determination of appearance, smell, smack and solution cleanness	
463.	GOST 12787-81	Beer. Methods for determination of alcohol content and concentration of first wash	
464.	GOST 12788-87	Beer. Methods for determination of acidity	
465.	GOST 13192-73	Wines, wine materials and cognacs. Method of sugar determination	
466.	GOST 13194-74	Cognacs and cognac spirits. Method for determination of methyl alcohol	
467.	GOST 13195-73	Wines, wine materials, cognacs and cognac spirits. Fruit and berry juices this alcohol. Method for determination of iron	
468.	GOST 13340.1-77	Dried vegetables. Methods of determining net weight, shape and size of particles, degree of grinding, apparent defects, component ratio, organoleptic characteristics and cooking capacity	
469.	GOST 13340.2-77	Dried vegetables. Methods of determination of metal impurities and pests of cereal stocks	
470.	GOST 13496.7-97	Feed grain, grain by products, compound feeds. Methods for the determination of toxicity	
471.	GOST 13496.11-74	Grain. Method for determination of smut fungi spores content	
472.	GOST 13586.1-68	Grain. Methods of determination quantity and quality of gluten in wheat	
473.	GOST 13586.3-83	Grain. Acceptance rules and sampling methods	
474.	GOST 13586.4-83	Grain. Methods for determination of infested grain and its damage	
475.	GOST 13586.5-93	Grain. Method of moisture content determination	
476.	GOST 13586.6-93	Grain. Methods for determination of infested grain	
477.	GOST 13928-84	Stored up milk and cream. Acceptance rules, methods of sampling and preparation of samples for testing	
478.	GOST 13928-84	Stored up milk and cream. Acceptance rules, methods of sampling and preparation of samples for testing	
479.	GOST 14138-76	Cognac and cognac spirits. Method for determination of higher alcohols	
480.	GOST 14139-76	Cognac and fruit spirits. Method for the determination of medium ethers	
481.	GOST 14352-73	Cognac spirits. Method for determination of furfural	
482.	GOST 15113.0-77	Food concentrates. Rules of acceptance, sampling and preparation of samples	
483.	GOST 15113.1-77	Food concentrates. Methods for determination of packing quality, net	

		and volume weight, separate components mass fraction, particle size of certain types of product and milling grade	
484.	GOST 15113.2-77	Food concentrates. Methods for determination of impurities content and contamination of cereal reserves with pests	
485.	GOST 15113.3-77	Food concentrates. Methods for determination of organoleptic properties, preparedness of concentrates for using and evaluation of suspension dispersity	
486.	GOST 15113.4-77	Food concentrates. Methods for determination of moisture	
487.	GOST 15113.5-77	Food concentrates. Methods for determination of acidity	
488.	GOST 15113.6-77	Food concentrates. Methods for determination of sucrose	
489.	GOST 15113.7-77	Food concentrates. Methods for determination of salt	
490.	GOST 15113.8-77	Food concentrates. Methods for determination of ash	
491.	GOST 15113.9-77	Food concentrates. Methods for determination of fat	
492.	GOST 16990-88	Rye. Requirements for state purchases and deliveries	
493.	GOST 18963-73	Drinking water. Methods of sanitary-bacteriological analysis	
494.	GOST 19182-89	Preserved fish. Methods of buffer value determination	
495.	GOST 19496-93	Meat. Method of histological investigation	
496.	GOST 19885-74	Tea. Methods for determination of tannin and caffeine content	
497.	GOST 20221-90	Canned fish. Method for determination of deposit in canned fish oil	
498.	GOST 20235.0-74	Meat of rabbits. Sampling methods. Organoleptic methods of freshness determination	
499.	GOST 20235.1-74	Meat of rabbits. Methods for chemical and microscopic analysis of meat freshness	
500.	GOST 20235.2-74	Meat of rabbits. Methods of bacteriological analysis	
501.	GOST 20239-74	Flour, groats and bran. Determination method of metallomagnetic admixture	
502.	GOST 21094-75	Bread and bakery products. Method for determination of moisture	
503.	GOST 21237-75	Meat. Methods of bacteriological analysis	
504.	GOST ISO 21569-2009	Foodstuffs - Methods of analysis for the detection of genetically modified organisms and derived products - Qualitative nucleic acid based methods	
505.	GOST ISO 21570-2009	Foodstuffs - Methods of analysis for the detection of genetically modified organisms and derived products - Quantitative nucleic acid based methods	
506.	GOST ISO 21571-2009	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Nucleic acid extraction	
507.	GOST 22760-77	Milk products. Gravimetric method for determination of fat content	
508.	GOST 23041-78	Meat and meat products. Method for determination of oxyproline	
509.	GOST 23042-86	Meat and meat products. Methods of fat determination	
510.	GOST 23268.5-78	Drinking medicinal, medicinal-table and natural-table mineral waters. Methods of determination of calcium and magnesium ions	
511.	GOST 23268.6-78	Drinking medicinal, medicinal-table and natural-table mineral waters. Method of determination of sodium ions	
512.	GOST 23268.7-78	Drinking medicinal, medicinal-table and natural-table mineral waters. Methods of determination of potassium ions	
513.	GOST 23327-98	Milk and milk products. Determination of mass part of total nitrogen by Kjeldahl method and determination of mass part of protein	
514.	GOST 23392-78	Meat. Methods for chemical and microscopic analysis of freshness	
515.	GOST 23452-79	Milk and milk products. Methods for determination of the chloreorganic pesticides residues	

516.	GOST 23453-90	Milk. Methods for determination of somatic cells quantity	
517.	GOST 23454-79	Milk. Methods for determination of the inhibitors	
518.	GOST 23481-79	Poultry meat. Method of hystological analysis	
519.	GOST 23651-79	Canned milk products. Packing and marking	
520.	GOST 24027.2-80	Methods for determination of moisture, ash content, extractive and tannin materials, essential oil	
521.	GOST 24065-80	Milk. Methods of soda determination	
522.	GOST 24066-80	Milk. Method of ammonia determination	
523.	GOST 24067-80	Milk. Method of hydrogen peroxide determination	
524.	GOST 24283-80	Homogenized preserved food for children. Method for determination of the quality of cutting into small pieces	
525.	GOST 24556-89	Products of fruits and vegetables processing. Methods for determination of vitamin C	
526.	GOST 25011-81	Meat and meat products. Methods of protein determination	
527.	GOST 25101-82	Milk. Method for determination of the freezing point	
528.	GOST 25102-90	Milk and milk products. Methods for determination of the spores content of mesophilic anaerobic bacteria	
529.	GOST 25179-90	Milk. Methods for determination of protein	
530.	GOST 25228-82	Milk and cream. Method of determination of thermostability on alcohol test	
531.	GOST 25268-82	Confectionary. Methods for determination of xylite and sorbite content	
532.	GOST 25555.0-82	Fruit and vegetable products. Methods for determination of titratable acidity	
533.	GOST 25555.1-82	Fruit and vegetable products. Method for determination of volatile acidity	
534.	GOST 25555.2-91	Fruit and vegetable products. Methods for determination of ethanol content	
535.	GOST 25555.4-91	Fruit and vegetable products. Methods for determination of ash and alkalinity of total ash and water-soluble ash	
536.	GOST 25555.5-91	Fruit and vegetable products. Methods for determination of sulphur dioxide	
537.	GOST 26035-86	Food products and canned products. Method for determination of tin	
538.	GOST 26181-84	Fruit and vegetable products. Methods for determination of sorbic acid	
539.	GOST 26183-84	Fruit and vegetable processed products, canned meat and meat-vegetable mixtures. Method for determination of fat	
540.	GOST 26186-84	Fruit and vegetable products, meat and meat-vegetable cans. Methods for determination of chloride content	
541.	GOST 26188-84	Fruit and vegetable products, meat and meat-vegetable cans. Method for determination of pH	
542.	GOST 26312.1-84	Groats. Acceptance rules and methods of sampling	
543.	GOST 26312.2-84	Groats. Methods for determination of organoleptic properties, cooking behavior of buckwheat groats and oat-flakes	
544.	GOST 26312.3-84	Groats. Method for determination of pest infestation	
545.	GOST 26312.4-84	Groats. Methods for determination of grain size, admixture content and sound kernels	
546.	GOST 26312.5-84	Groats. Methods for ash content determination	
547.	GOST 26312.6-84	Groats. Method for determination of acidity of oat-flakes	
548.	GOST 26312.6-84	Groats. Method for determination of acidity of oat-flakes	
549.	GOST 26312.7-84	Groats. Method for determination of moisture	
550.	GOST 26313-84	Products of fruit and vegetable processing. Acceptance rules and methods of sampling	
551.	GOST 26323-84	Products of prepared fruits and vegetables. Methods for determination of vegetable admixtures	
552.	GOST 26361-84	Flour. Method for determination of whiteness	

553.	GOST 26593-85	Vegetable oils. Method for determination of peroxide value	
554.	GOST 26664-85	Canned and preserved fish and sea products. Method for determination of organoleptic characteristics net mass and parts components fraction of total mass	
555.	GOST 26668-85	Food-stuff and food additives. Preparation of sampling for microbiological analyses	
556.	GOST 26669-85	Food-stuffs and food additives. Preparation of samples for microbiological analyses	
557.	GOST 26670-91	Food products. Methods for cultivation of microorganisms	
558.	GOST 26671-85	Fruit and vegetable products, canned meat and meat-and-vegetable products. Preparation of samples for laboratory analyses	
559.	GOST 26754-85	Milk. Methods of temperature measurement	
560.	GOST 26781-85	Milk. Method of pH measuring	
561.	GOST 26808-86	Canned fish and sea products. Methods for determination of dry matters	
562.	GOST 26809-86	Milk and milk products. Acceptance regulations, methods of sampling and preparation for testing	
563.	GOST 26811-86	Confectionary. Method for determination of mass percentage of total sulphurous acid	
564.	GOST 26829-86	Canned and preserved fish. Methods of fat determination	
565.	GOST 26889-86	Food-stuffs and food additives. General directions for the determinations of nitrogen content by the Kjeldahl method	
566.	GOST 26927-86	Raw material and food-stuffs. Methods for determination of mercury	
567.	GOST 26928-86	Food-stuffs. Method for determination of iron	
568.	GOST 26929-94	Raw material and food-stuffs. Preparation of samples. Decomposition of organic matters for analysis of toxic elements	
569.	GOST 26930-86	Raw material and food-stuff. Method for determination of arsenic	
570.	GOST 26931-86	Raw materials and food-stuffs. Method for determination of copper	
571.	GOST 26932-86	Raw materials and food-stuffs. Methods for determination of lead	
572.	GOST 26933-86	Raw materials and food-stuffs. Methods for determination of cadmium	
573.	GOST 26934-86	Raw materials and food-stuffs. Method for determination of zinc	
574.	GOST 26935-86	Canned food stuffs. Method for determination of tin	
575.	GOST 26968-86	Sugar. Methods of microbiological analysis	
576.	GOST 26971-86	Corn, groats, flour, oatmeal for children's food. Method for determination of total acidity	
577.	GOST 26972-86	Corn, flour, groats and oatmeal for children's food. Methods of microbiological analysis	
578.	GOST 27082-89	Canned and preserved fish and other sea products. Method for determination of total acidity	
579.	GOST 27186-86	Grain for supplies and delivery. Terms and definitions	
580.	GOST 27207-87	Canned and preserved fish and other sea products. Method for determination of common salt	
581.	GOST 27493-87	Flour and bran. Method for determination of acidity by beaten-up flour and water	
582.	GOST 27494-87	Flour and bran. Methods for determination of ash content	
583.	GOST 27495-87	Flour. Method for determination of autolytic activity	
584.	GOST 27543-87	Confectionery. Equipment, materials, reagents and culture mediums for microbiological analysis	
585.	GOST 27543-87	Confectionery. Equipment, materials, reagents and culture mediums for microbiological analysis	
586.	GOST 27558-87	Flour and bran. Methods for determination of color, odor, taste and crunch	
587.	GOST 27559-87	Flour and bran. Method for determination of pest infestation and filth test	
588.	GOST 27560-87	Flour and bran. Method for determination of particle size	

589.	GOST 27668-88	Flour and bran. Acceptance and sampling methods	
590.	GOST 27669-88	Wheat bread flour. Method for experimental laboratory bread making	
591.	GOST 27670-88	Corn flour. Method for determination of fat	
592.	GOST 27676-88	Cereals and cereal milled products. Method for determination of falling number	
593.	GOST 27709-88	Canned condensed milk. The viscosity estimation method	
594.	GOST 27839-88	Wheat flour. Methods for determination of gluten quantity and quality	
595.	GOST 27930-88	Milk and milk products. Biological-calorimetric method for determination of the total bacteria number	
596.	GOST 28038-89	Fruit and vegetable products. Methods for determination of mycotoxin patulin	
597.	GOST 28283-89	Milk. Sensory analysis. Determination of odor and taste	
598.	GOST 28418-2002	Grain and products of its processing. Determination of ash (general ash)	
599.	GOST 28419-97	Grain. Method for determination of foreign matter and grain impurities content using analyzer YI-EAS-M	
600.	GOST 28467-90	Products of fruits and vegetables processing. Method for determination of benzoic acid content	
601.	GOST 28550-90	Tea. Method for preparation of ground sample and determination of dry matters content	
602.	GOST 28551-90	Tea. Method for determination of water extracts	
603.	GOST 28552-90	Tea. Methods for determination of total, water-insoluble and water-soluble ash	
604.	GOST 28553-90	Tea. Method for determination of crude fiber	
605.	GOST 28560-90	Food products. Method for detection of bacteria of Proteus, Morganella, Providencia genera	
606.	GOST 28561-90	Fruit and vegetable products. Methods for determination of total solids or moisture	
607.	GOST 28562-90	Fruit and vegetable products. Refractometric method for determination of soluble dry substances content	
608.	GOST 28566-90	Food products. Method for detection and determination of count Enterococci	
609.	GOST 28795-90	Wheat flour. Physical characteristics of dough. Determination of rheological properties using an alveograph	
610.	GOST 28796-90	Wheat flour. Determination of wet gluten	
611.	GOST 28797-90	Wheat flour. Determination of dry gluten	
612.	GOST 28805-90	Food products. Methods for detection and determination of osmotolerant yeast and mould quantity	
613.	GOST 28875-90	Spices. Acceptance and methods of analysis	
614.	GOST 28878-90	Spices and condiments. Determination of total ash	
615.	GOST 28914-91	Canned and preserved fish and sea products. Method of determination of aluminum	
616.	GOST 28928-91	Cocoa butter substitutes. Method for determination of triglycerides composition	
617.	GOST 28929-91	Cocoa butter substitutes. Method for determination solid triglycerides mass percentage	
618.	GOST 28930-91	Cocoa butter substitutes. Method for determination of cocoa butter compatibility	
619.	GOST 28972-91	Canned fish and other sea products. Method for determination of actual acidity (pH)	
620.	GOST 29030-91	Fruit and vegetable products. Pycnometric method for determination of relative density and soluble solids content	
621.	GOST 29031-91	Fruit and vegetable products. Method for determination of water-insoluble solids content	
622.	GOST 29032-91	Fruit and vegetable products. Methods for determination of	

		hydroxymethylfurfural	
623.	GOST 29033-91	Grain and derived products. Determination of fat content	
624.	GOST 29059-91	Products of fruit and vegetables processing. Titration method for pectic substances determination	
625.	GOST 29138-91	Wheat vitaminized flour, bread and baked products. Method for vitamin B1 (tiamin) determination	
626.	GOST 29139-91	Wheat vitaminized flour, bread and baked products. Method for vitamin B2 (rhyboflavin) determination	
627.	GOST 29140-91	Wheat vitaminized flour, bread and baked products. Method for vitamin PP (nicotinic acid) determination	
628.	GOST 29142-91	Oilseeds. Sampling	
629.	GOST 29143-91	Cereals and cereal products. Determination of moisture content (routine reference method)	
630.	GOST 29144-91	Cereals and cereal products. Determination of moisture content (basic reference method)	
631.	GOST 29177-91	Grain. Methods of determining of destruction grade of starch	
632.	GOST 29184-91	Food products. Methods for detection and quantity determination of family Enterobacteriaceae	
633.	GOST 29185-91	Food products. Methods for detection and quantity determination of sulphite-reducing clostridium	
634.	GOST 29206-91	Fruit and vegetable products. Methods for determination of xylite and sorbite content in dietic canned foods	
635.	GOST 29245-91	Canned milk. Methods for determination of physical and organoleptic properties	
636.	GOST 29246-91	Dry canned milk. Methods for determination of moisture	
637.	GOST 29247-91	Canned milk. Methods of determination of fat	
638.	GOST 29248-91	Canned milk. Iodometric method for determination of sugar	
639.	GOST 29270-95	Fruit and vegetable products. Methods for determination of nitrates	
640.	GOST 29299-92	Meat and meat products. Determination of nitrite content	
641.	GOST 29300-92	Meat and meat products. Determination of nitrate content	
642.	GOST 29935-86	Food products. Conversion method for determination of tin	
643.	GOST 30004.2-93	Mayonnaises. Sampling rules and test methods	
644.	GOST 30059-93	Non-alcoholic drinks. Methods for determination of aspartame, saccharin, caffeine and sodium benzoate	
645.	GOST 30061-93	Grain and straw of cereals, onion, soil. Method for determination of the residue level of herbicide. Starane	
646.	GOST 30089-93	Vegetable oils. Method for determination of erucic acid	
647.	GOST 30134-97	Fodder yeast. Method of accelerated determination of salmonellas	
648.	GOST 30178-96	Raw material and food-stuffs. Atomic absorption method for determination of toxic elements	
649.	GOST 30305.1-95	Evaporated and sweetened condensed dairy products. The procedures of measurement of moisture content	
650.	GOST 30305.2-95	Sweetened condensed preserved and dry milk products. Procedure of measurement of saccharose content	
651.	GOST 30305.3-95	Condensed preserved and dry milk products. Procedures of measurement of titrimetric acidity	
652.	GOST 30305.4-95	Dry dairy products. The procedure of measurement of solubility index	
653.	GOST 30347-97	Milk and milk products. Methods for determination of staphylococcus aureus	
654.	GOST 30360-96	Seeds of essential oil crops. Methods for determination of disease infestation	
655.	GOST 30361-96	Seeds of essential oil crops. Methods for determination of pest presence	
656.	GOST 30364.0-97	Egg products. Methods of sampling and organoleptic analysis	
657.	GOST 30364.2-96	Egg products. Microbiological testing methods	

658.	GOST 30417-96	Vegetable oils. Methods for determination of vitamin A and vitamin E mass fractions	
659.	GOST 30418-96	Vegetable oils. Method for determination of fatty acid content	
660.	GOST 30425-97	Canned foods. Method for determination of commercial sterility	
661.	GOST 30450-95	Cotton-seed technical. Method for determination of moisture weight ratio	
662.	GOST 30451-95	Cotton-seed technical. Method for determination of pubescence	
663.	GOST 30483-97	Grain. Methods for determination of general and fractional content of extraneous matter and damaged grains; content of small grains and grain size; content of grains attacked by pests; content of metallic particles	
664.	GOST 30518-97	Food products. Methods for detection and quantity determination of coliformes	
665.	GOST 30519-97	Food products. Method for detection of Salmonella	
666.	GOST 30538-97	Food-stuffs. Analysis of toxic elements by atomic-emission method	
667.	GOST 30556-98	Seeds of essential oil crops. Methods for determination of germination	
668.	GOST 30562-97 (ISO 5764-87)	Milk. Determination of freezing point. Thermistor cryoscope method	
669.	GOST 30615-99	Stuff and food products. Method of determination of phosphorus	
670.	GOST 30623-98	Vegetable oils and margarine. Detection of falsification	
671.	GOST 30624-98	Vegetable oils. Detection of falsification by concentrate of vitamin D	
672.	GOST 30627.1-98	Infant milk products. Method for determination of mass part of vitamin A (Retinoli)	
673.	GOST 30627.2-98	Infant milk products. Methods for determination of mass part of vitamin C (Acidum ascorbinium)	
674.	GOST 30627.3-98	Infant milk products. Method for determination of mass part of vitamin E (Tocopheroli)	
675.	GOST 30627.4-98	Infant milk products. Method for determination of mass part of vitamin PP (Nicotinamidum)	
676.	GOST 30627.5-98	Infant milk products. Method for determination of mass part of vitamin B1 (thiamini)	
677.	GOST 30627.6-98	Infant milk products. Methods for determination of mass part of vitamin B2 (Riboflavini)	
678.	GOST 30637-99	Milk. Method of determination of deacidification	
679.	GOST 30648.1-99	Infant milk products. Methods for determination of fat	
680.	GOST 30648.2-99	Infant milk products. Methods for determination of total protein	
681.	GOST 30648.3-99	Infant milk products. Methods for determination of water and total solids content	
682.	GOST 30648.4-99	Infant milk products. Titrimetric methods of acidity determination	
683.	GOST 30648.5-99	Infant milk products. Method of active acidity determination	
684.	GOST 30648.6-99	Infant milk products. Method for determination of solubility index	
685.	GOST 30648.7-99	Infant milk products. Methods for determination of sucrose	
686.	GOST 30669-2000	Products of fruits and vegetables processing. Gas chromatographic method for determination of benzoic acid content	
687.	GOST 30670-2000	Products of fruits and vegetables processing. Gas chromatographic method for determination of sorbic acid	
688.	GOST 30705-2000	Infant milk products. Method for determination of the total amount of mesophilic aerobic and elective anaerobic bacteria	
689.	GOST 30706-2000	Infant milk products. Method for determination of yeasts and moulds quantity	
690.	GOST 30711-01	Food-stuffs. Methods for detection and determination of aflatoxins B1 and M1 content	
691.	GOST 30712-01	Products of non-alcoholic industry. Methods of microbiological analysis	
692.	GOST 30726-2001	Food-stuffs. Methods for detection and determination of Escherichia coli	
693.	GOST 31090.1-2002	Wheat flour. Physical characteristics of doughs. Determination of water absorption and rheological properties using a farinograph	

694.	GOST 31090.2-2002	Wheat flour. Physical characteristics of doughs. Determination of rheological properties using An extensograph	
695.	GOST 31090.3-2002	Wheat flour; physical characteristics of doughs; determination of water absorption and rheological properties using a valorigraph	
696.	GOST 31092-2002	Oilseeds. Determination of acidity of oils	
697.	GOST 31094-2002	Wheat flour. Determination of wet gluten content by mechanical means	
698.	GOST 31100.1-2002	Apple juice, apple juice concentrates and drinks containing apple juice. Method for determination of patulin content using high performance liquid chromatography.	
699.	GOST 31100.2-2002	Apple juice. Apple juice concentrates and drinks containing apple juice. Method for determination of patulin content using thin-layer chromatography	
700.	GOST 31339-2006	Fish, non-fish objects and products of their processing. Acceptance rules and sampling methods	
701.	GOST ISO 6644-97	Cereals and milled cereal products. Automatic sampling by mechanical means	
National Standards			
702.	GOST R 50206-92	Animal and vegetable fats and oils. Determination of butylhydroxyanisol (BHA) and butylhydroxytoluene (BHT). Gas-liquid chromatographic method	
703.	GOST R 50207-92	Meat and meat products. Determination of L (-)-hydroxyproline content	
704.	GOST R 50396.0-92	Poultry meat, edible offal, ready-to-cook products. Methods for sampling and preparing of microbiological examinations	
705.	GOST R 50396.1-92	Poultry meat, edible offal, ready-to-cook products. Method for quantity determination of mesophilic aerobes and facultative-anaerobes	
706.	GOST R 50396.2-92	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of coliform bacteria (Escherichia, Citrobacter, Enterobacter, Klebsiella, Serratia)	
707.	GOST R 50396.3-92	Poultry meat, edible offal, ready-to-cook products. Method for detection of Salmonellae	
708.	GOST R 50396.4-92	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of Staphylococcus aureus	
709.	GOST R 50396.5-92	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of listerell	
710.	GOST R 50396.6-92	Poultry meat, edible offal, ready-to-cook products. Methods for detection and quantity determination of sulfite-reducing anaerobes	
711.	GOST R 50396.7-92	Poultry meat, edible offal, ready-to-cook products. Methods for detection of Proteus bacteria	
712.	GOST R 50453-92	Meat and meat products. Determination of nitrogen content (reference method)	
713.	GOST R 50454-92 (ISO 3811-79)	Meat and meat products. Detection and enumeration of presumptive coliform bacteria and presumptive Escherichia coli (reference method)	
714.	GOST R 50455-92 (ISO 3565-75)	Meat and meat products. Determination of Salmonellae (reference method)	
715.	GOST R 50456-92	Animal and vegetable fats and oils. Determination of moisture and volatile matter content	
716.	GOST R 50457-92	Animal and vegetable fats and oils. Determination of acid value and acidity	
717.	GOST R 50476-93	Fruit and vegetable products. Method for determination of sorbic and benzoic acids, simultaneously contained in the product	
718.	GOST R 50479-93	Fruit and vegetable products. Method for determination of vitamin PP (niacin) content	
719.	GOST R 51074-03	Food products. Information for consumer. General requirements	
720.	GOST R 50474-93	Food products. Methods for detection and quantity determination of coliforms	

721.	GOST R 50480-93	Food products. Method for detection of Salmonella	
722.	GOST R 51135-98	Liqueur-vodka products. Acceptance rules and test methods	
723.	GOST R 51415-99	Wheat flour. Physical characteristics of dough. Determination of rheological properties using a alveograph	
724.	GOST R 51444-99	Meat and meat products. Potentiometric method determination of chloride content	
725.	GOST R 51153-98	Aerated soft drinks and fermented bread beverages. Method for determination of carbon dioxide	
726.	GOST R 51196-2010	Dried milk. Determination of content of lactic acid and lactates	
727.	GOST R 51197-98	Meat and meat products. Method for determination of glucono-delta-lactone content	
728.	GOST R 51198-98	Meat and meat products. Method for determination of L-(+)-glytamic acid content	
729.	GOST R 51257-99	Processed cheeses. Method for determination of citric acid content	
730.	GOST R 51258-99(DIN 10326-86)	Milk and milk products. Method for determination of sucrose and glucose content.	
731.	GOST R 51259-99 (DIN 10344-82)	Milk and milk products. Method for determination of lactose and galactose content	
732.	GOST R 51278-99 (ISO 7698-90)	Cereals, pulses and derived products. Enumeration of bacteria, yeasts and moulds	
733.	GOST R 51301-99	Food-stuffs and food raw materials. Anodic stripping voltammetric methods of toxic traces elements determination (cadmium, lead, copper and zinc)	
734.	GOST R 51435-99	Apple juice, apple juice concentrates and drinks containing apple juice. Method for determination of patulin content using high performance liquid chromatography	
735.	GOST R 51445-99	Animal fats and oils. Method for determination of refractive index	
736.	GOST R 51447-99 (ISO 3100-1-91)	Meat and meat products. Methods of primary sampling	
737.	GOST R 51448-99 (ISO 3100-2-91)	Meat and meat products. Methods of test samples preparation for microbiological examination	
738.	GOST R 51452-99	Evaporated and sweetened condensed milk. Gravimetric method for determination of fat content	
739.	GOST R 51453-99	Milk fat. Method for determination of peroxide value in anhydrous fat	
740.	GOST R 51454-99	Caseins and caseinates. Method of determination of nitrate and nitrite contents	
741.	GOST R 51455-99	Yogurts. Potentiometric method for determination of titratable acidity	
742.	GOST R 51456-99	Butter. Potentiometric method for determination of pH of the serum	
743.	GOST R 51457-99	Cheese and processed cheese products. Gravimetric method for determination of fat content	
744.	GOST R 51458-99	Cheese and processed cheese products. Determination of mass percent of total phosphorus. Molecular absorption spectrometric method	
745.	GOST R 51459-99	Cheese and processed cheese products. Method of determination of mass percent of citric acid	
746.	GOST R 51460-99	Cheese. Method for determination of nitrate and nitrite contents	
747.	GOST R 51461-99	Processed cheese products. Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid	
748.	GOST R 51462-99	Dried milk products. Method for determination of bulk density	
749.	GOST R 51463-99	Rennet caseins and caseinates. Method for determination of ASH content	
750.	GOST R 51464-99	Caseins and caseinates. Method for determination of water content	
751.	GOST R 51465-99	Caseins and caseinates. Determination of scorched particles content	

752.	GOST R 51467-99	Caseins and caseinates. Method for determination of pH	
753.	GOST R 51468-99	Caseins. Method for determination of free acidity	
754.	GOST R 51469-99	Caseins and caseinates. Photometric method for determination of lactose content	
755.	GOST R 51470-99	Caseins and caseinates. Method for determination of protein content	
756.	GOST R 51472-99	Instant whole milk powder. Method for determination of white flecks number	
757.	GOST R 51473-99	Milk. Spectrometric method for determination of total phosphorus content	
758.	GOST R 51478-99	Meat and meat products. Reference method for measurement of pH	
759.	GOST R 51479-99 (ISO 1442-97)	Meat and meat products. Method for determination of moisture content	
760.	GOST R 51480-99	Meat and meat products. Determination of chloride content. Volhard method	
761.	GOST R 51481-99	Animal and vegetable fats and oils. Method for determination of oxidation stability (accelerated oxidation test)	
762.	GOST R 51482-99	Meat and meat products. Spectrophotometric method for determination of total phosphorus content	
763.	GOST R 51483-99	Vegetable oils and animal fats. Determination by gas chromatography of constituent contents of methyl esters of total fatty acid content	
764.	GOST R 51484-99	Animal fats and vegetable oils. Method of determination of the composition of fatty acids in the 2-position in the triglyceride molecules	
765.	GOST R 51486-99	Animal fats and vegetable oils. Preparation of methyl esters of fatty acids	
766.	GOST R 51487-99	Vegetable oils and animal fats. Method for determination of peroxide value	
767.	GOST R 51575-2000	Food common salt with content of iodine. Methods for determination of iodine and sodium thiosulphate	
768.	GOST R 51600-2010	Milk and milk products. Microbiological methods of the determination of antibiotic indication	
769.	GOST R 51621-2000	The alcohol production and raw material for it producing. Methods for determination of titrating acids	
770.	GOST R 51650-2000	Food stuffs. Methods for determination of benz(a)pyren fraction of total mass	
771.	GOST R 51654-2000	The alcohol production and raw material for it producing. Method of volatile acids determination	
772.	GOST R 51655-2000	Alcohol products and raw material for it's production. Method for determination of free and total sulphurous acid mass concentration	
773.	GOST R 51698-2000	Vodka and ethanol from food raw material. Gas-chromatographic express-method for determination of toxic microadmixture content	
774.	GOST R 51762-01	Vodka and ethanol from food raw material. Gas-chromatographic method for determination of carbonic acids and furfural content	
775.	GOST R 51766-01	Raw material and food-stuffs. Atomic absorption method for determination of arsenic	
776.	GOST R 51786-01	Vodka and ethanol from food raw material. Gas-chromatographic method for determination of authenticity	
777.	GOST R 51880-2002	Instant coffee. Determination of free and total carbohydrate contents. Method using high-performance anion-exchange chromatography	
778.	GOST R 51921-2002	Food products. Methods for detection and determination of Listeria monocytogenes bacteria	
779.	GOST R 51939-2002	Milk. Method for determination of lactulose content	
780.	GOST R 51944-2002	Poultry meat. Methods for determination of organoleptic properties, temperature and mass	
781.	GOST R 51962-2002	Food-stuffs and food raw materials. Anodic stripping voltammetric method of arsenic concentration determination	

782.	GOST R 52173-2003	Raw and food-stuffs. Method for the identification of genetically modified organisms (GMO) of plant origin	
783.	GOST R 52174-2003	Biological safety. Raw and food-stuffs. Method for the identification of genetically modified organisms (GMO) of plant origin by using biological microchip	
784.	GOST R 52179-2003	Margarines, cooking fats, fats for confectionery, baking and dairy industry. Sampling rules and methods of control	
785.	GOST R 52377-05	Macaroni products. Acceptance rules and methods of quality determination	
786.	GOST R 52415-2005	Fresh cow's milk - raw material. Luminescent method of quantitative determination of the total amount of mesophilic aerobic and elective anaerobic microorganisms	
787.	GOST R 52675-2006	Semi-prepared meat and meat-contained products. General specifications	
788.	GOST R 52677-2006	Vegetable oils, animal fats and products of their processing. Methods for determination of the content of trans fatty acid isomers	
789.	GOST R 52689-2006	Foods. Anodic stripping voltammetric method of iodine mass concentration determination	
790.	GOST R 52690-2006	Foods. Voltammetric method of vitamin C mass concentration determination	
791.	GOST R 52749-2009	Milk and milk products. Method for determination of mass portion of milk fat using photolorimetry	
792.	GOST R 52750-2009	Milk and milk products. Determination of non-milk fats	
793.	GOST R 52752-2009	Milk and milk products. Determination of preservatives and synthetic colors content by high performance liquid chromatography method	
794.	GOST R 52753-2009	Milk and milk products. Method for determination of stabilizations using gas chromatography	
795.	GOST R 52761-2009	Milk. Identification of protein composition by use of electrophoresis in polyacrilamide gel	
796.	GOST R 52814-2007 (ISO 6579:2002)	Food products. Method for the detection of Salmonella	
797.	GOST R 52815-2007	Food products. Methods for detection and quantity determination of coagulase-positive staphylococci and Staphylococcus aureus	
798.	GOST R 52816-2007	Food products. Methods for detection and quantity determination of coliformes	
799.	GOST R 52829-2007	Foodstuff. Method of electron paramagnetic resonance for detection of radiation-treated food containing crystalline sugar	
800.	GOST R 52830-2007	Microbiology of food and feeding stuffs. Method for the detection and enumeration of presumptive Escherichia coli. Most probable number technique	
801.	GOST R 52831-2007	Milk and milk powder. Determination of aflatoxin M1 content. Clean-up by immunoaffinity chromatography and determination by thin-layer chromatography	
802.	GOST R 52832-2007 (ISO 8870:2006)	Milk and milk-based products. Detection of thermonuclease produced by coagulase-positive staphylococci	
803.	GOST R 52842-2007 (ISO 18330:2003)	Milk and milk products. Methods of immunoassays or receptor assays for the detection of antimicrobial residues	
804.	GOST R 52993-2008 (ISO 5550:2006)	Caseins and caseinates. Determination of moisture content (Reference method)	
805.	GOST R 52994-2008 (ISO 3976:2006)	Milk fat. Determination of peroxide value	

806.	GOST R 52995-2008 (ISO 17129-2006)	Milk powder. Determination of soy and pea proteins using capillary electrophoresis in the presence of sodium dodecyl sulfate (SDS-CE). Screening method	
807.	GOST R 52996-2008 (ISO 11816-1:2006)	Milk and milk products. Determination of alkaline phosphatase activity. Part 1. Fluorimetric method for milk and milk products	
808.	GOST R 53150-2008	Foodstuffs. Determination of trace elements. Pressure digestion	
809.	GOST R 53152-2008	Food products. Determination of PAHs by HPLC method	
810.	GOST R 53160-2008	Animal and vegetable fats and oils. Determination of oxidative stability (accelerated oxidation test)	
811.	GOST R 53161-2008 (ISO 5495:2005)	Organoleptic analysis. Methodology. Paired comparison test	
812.	GOST R 53162-2008	Foodstuffs. Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in cereals, nuts and derived products. High-performance liquid chromatographic method	
813.	GOST R 53182-2008	Foodstuffs. Determination of trace elements. Determination of total arsenic and selenium by hydride generation atomic absorption spectrometry (HGAAS) after pressure digestion	
814.	GOST R 53183-2008	Foodstuffs. Determination of trace elements. Determination of mercury by cold-vapor atomic absorption spectrometry (CVAAS) after pressure digestion	
815.	GOST R 53184-2008	Fish, marine invertebrates and products of their processing. Determination of dioxins and dioxin-like biphenyls by GC-MS method	
816.	GOST R 53186-2008	Foodstuff. Method of electron paramagnetic resonance for detection of radiation-treated food containing cellulose	
817.	GOST R 53212-2008	Confectionery. Methods of determination of the dry fat-free solids content of milk in chocolate products with milk	
818.	GOST R 53214-2008	Foodstuffs. Methods of analysis for the detection of genetically modified organisms and derived products. General requirements and definitions	
819.	GOST R 53244-2008	Foodstuffs. Methods of analysis for the detection of genetically modified organisms and derived products. Quantitative nucleic acid based methods	
820.	GOST R 53359-2009	Milk and products of milk processing. Method for determination pH	
821.	GOST R 53430-2009	Milk and milk products. Methods of microbiological analysis	
822.	GOST R 53592-2009 (ISO 9874:2006)	Milk. Spectrophotometric method for determination of total phosphorus content	
823.	GOST R 53598-2009	Food products. Instructions for labeling	
824.	GOST R 53601-2009	Food products, food raw materials. Method of determination of the antibiotic residues of tetracycline group by High Performance Liquid Chromatography. Mass Spectrometry (HPLC-MS)	
825.	GOST R 53665-2009	Poultry meat, edible offal and ready-to-cook poultry meat. Method for detection of Salmonellae	
826.	GOST R 53749-2009	Milk and milk products. Method for determination of mass portion of milk fat using photocolourimetry	
827.	GOST R 53750-2009	Milk and milk products. Determination of non-milk fats	
828.	GOST R 53751-2009	Milk, milk products and infant milk products. Method for determination of iodine	
829.	GOST R 53752-2009	Milk and milk products. Determination of preservatives and synthetic colors content by high performance liquid chromatography method	
830.	GOST R 53753-2009	Milk and milk products. Method for determination of stabilizations using gas chromatography	
831.	GOST R 53761-2009	Milk. The identification of protein composition by use the	

		electrophoresis in polyacrilamide gel	
832.	GOST R 53774-2010	Milk and milk products. Immunoenzyme methods of the determination antibiotic indication	
833.	GOST R 53912-2010	Foodstuffs. Express-method for determination of the antibiotics	
834.	GOST R 53913-2010	Microbiology of food and animal feeding stuffs. Horizontal method for the detection of Escherichia coli O157	
835.	GOST R 53951-2010	Milk and milk-containing products. Determination of mass part of protein by Kjeldahl method	
836.	GOST R 53973-2010	Enzyme preparations. Method of detection of Beta-glucanase activity	
837.	GOST R 53974-2010	Enzyme preparations. Methods for determination of proteolytic activity	
838.	GOST R 53993-2010	Microbiology of food and animal feeding stuffs. Part 2. Method for the enumeration of Campylobacter spp.	
839.	GOST R 54004-2010	Food products. Methods of sampling for microbiological analyses	
840.	GOST R 54005-2010	Food products. Methods for detection and quantity determination of family Enterobacteriaceae	
841.	GOST R 54015-2010	Food. Sampling methods for stroncium Sr-90 and cesium Cs-137 determination	
842.	GOST R 54016-2010	Foodstuffs. Method for cesium Cs-137 content determination	
843.	GOST R 54017-2010	Foodstuffs. Method for stroncium Sr-90 content determination	
844.	GOST R 54074-2010	Dried skimmed milk. Methods of checking fitness for cheese making	
845.	GOST R 54075-2010	Milk and milk product. Methods for determination of the spores content of mesophilic anaerobic microorganisms	
846.	GOST R 54076-2010	Cheese and cheese products. Conductometric method for determination of sodium chloride mass fraction	
847.	GOST R 54077-2010	Milk. Methods for determination of somatic cells quantity change by estimation of viscosity	
848.	GOST R 54085-2010	Food products. Method for detection of Shigella species bacteria	
849.	GOST R 54045-2010	Cheese and processed cheese products. Determination of chloride content. Potentiometric titration method	
850.	GOST R 54330-2011	Enzyme preparations. Methods for determination of amylase activity	
851.	GOST R ISO 707-2010	Milk and milk products. Guidance on sampling	
852.	GOST R ISO 3972-2005	Sensory analysis. Methodology. Method of investigating sensitivity of taste	
853.	GOST Comecon 4251-83	Food products. Method for determination of yeast and mould	
854.	GOST R ISO 7218-2008	Microbiology of foods and animal feed. General requirements and guide for microbiological research	
855.	GOST R ISO 8156-2010	Dried milk and dried milk products. Determination of solubility index	
856.	GOST R ISO 8967-2010	Dried milk and dried milk products. Determination of bulk density	
857.	GOST R ISO 10272-1-2010	Microbiology of food and animal feeding stuffs. Part 1. Method for detection of Campylobacter spp.	
858.	GOST R ISO 11133-1-2008	Microbiology of food and animal feeding stuffs. Guidelines on preparation and production of culture media. Part 1. General guidelines on quality assurance for the preparation of culture media in the laboratory	
859.	GOST R ISO 11133-2-2008	Microbiology of food and animal feeding stuffs. Guidelines on preparation and production of culture media. Part 2. Practical guidelines on performance testing of culture media	
860.	GOST R EN 12856-2010	Foodstuffs. Determination of acesulfame K, aspartame and saccharin. High performance liquid chromatographic method	
861.	GOST R ISO 13366-1-2010	Milk. Enumeration of somatic cells. Part 1. Microscopic method (Reference method)	
862.	GOST R EN 14130-2010	Foodstuffs. Determination of vitamin C by HPLC	
863.	GOST R ISO 16140-2008	Microbiology of food and animal feeding stuffs. Protocol for the validation of alternative methods	

864.	GOST R ISO 21527-1-2010	Microbiology of food and animal feeding stuffs. Method for the enumeration of yeasts and moulds. Part 1. Colony count technique in products with water activity greater than 0,95	
865.	GOST R ISO 21871-2010	Microbiology of food and animal feeding stuffs. Most probable number count and detection method for Bacillus cereus	
866.	GOST R ISO 27107-2010	Animal and vegetable fats and oils. Determination of peroxide value by potentiometric end-point determination ⁷	
867.	STB 1181-99	Fruit and vegetable products. Methods for determination of sorbic and benzoic acids, simultaneously contained in the product	
868.	STB 1523-2005	Grain. Method of the determination of the conditional starch contents	
869.	STB 1869-2008 (ISO 6885:2006)	Animal and vegetable fats and oils. Determination of anisidine value	
870.	STB 1889-2008	Margarines, cooking fats, fats for confectionery, baking and dairy industry, spreads. Sampling rules and methods of control	
871.	STB 1907-2008	Brandy spirits, brandies, wines, crude wine, liqueurs and bitters. Method of definition contents of carbohydrate and glycerin using high-performance liquid chromatography	
872.	STB 1924-2008	Vinegar for use in food (appendix A)	
873.	STB 1929-2009 (GOST R 51653-2000)	Wine production and wine raw material. Method of ethyl alcohol determination	
874.	STB 1930-2009 (GOST R 51654-2000)	Wine production and wine raw material. Method of volatile acids determination	
875.	STB 1931-2009 (GOST R 51621-2000)	Wine production and wine raw material. Methods for determination a mass concentration of titrating acids	
876.	STB 1932-2009 (GOST R 51655-2000)	Wine production and wine raw material. Method for free and total sulphurous acid determination	
877.	STB 1933-2009 (GOST R 51619-2000)	Wine production and wine raw material. Method for determination of relative density	
878.	STB 1982-2009	Wine production and wine raw material. Method for determination of organic acids contents using high-performance liquid chromatography	
879.	STB 2014-2009	Cocoa beans. Determination of moisture content (routine method)	
880.	STB 8019-2002	System for ensuring the uniformity of measurements of Republic of Belarus. Prepackaged goods. General requirements to the quantity of contents	
881.	STB ISO 1114-2009	Cocoa beans. Cut test	
882.	STB ISO 1442-97	Meat and meat products - Determination of moisture content	
883.	STB ISO 1841-1-2009	Meat and meat products. Determination of chloride content. Part 1. Volhard method	
884.	STB ISO 2446-2009	Milk. Determination of fat content	
885.	STB ISO 5509-2007	Animal and vegetable fats and oils. Preparation of methyl esters of fatty acids	
886.	STB ISO 6468-2003	Water quality. Determination of certain organochlorine insecticides, polychlorinated biphenyls and chlorobenzenes gas chromatographic method after liquid-liquid extraction	
887.	STB ISO 6735-2011	Dried milk. Assessment of heat class. Heat-number reference method	
888.	STB ISO 11050-2001	Wheat flour and durum wheat semolina. Determination of impurities of animal origin	
889.	STB ISO 11885-2011	Water quality. Determination of selected elements by inductively coupled plasma optical emission spectrometry (ICP-OES)	
890.	STB ISO 15304-2007	Animal and vegetable fats and oils. Determination of the content of trans fatty acid isomers of vegetable fats and oils. Gas chromatographic method	
891.	STB ISO 21528-1-2009.	Microbiology of food and animal feeding stuffs. Horizontal methods for the detection and enumeration of Enterobacteriaceae. Part 1. Detection and enumeration by MPN technique with pre-enrichment	

892.	STB GOST R 51116-2002	Compound feeds, grain and grain by-products. Method for determination of deoxynivalenol (vomitoxin) content	
893.	STB GOST R 51209-2001	Drinking water. Method for determination of chlorine-organic pesticides by gas-liquid chromatography	
894.	STB GOST R 51309-2001	Drinking water. Determination of elements content by atomic spectrometry methods	
895.	STB GOST R 51413-2001	Milled cereal products. Determination of fat acidity	
896.	STB GOST R 51435-2006 (ISO 8128-1-93)	Apple juice, apple juice concentrates and drinks containing apple juice. Method for determination of patulin content using high performance liquid chromatography	
897.	STB GOST R 51471-2008	Milk fat. Detection method of vegetable fat by gas - liquid chromatography of sterols	
898.	STB GOST R 51482-2001 (ISO 13730-96)	Meat and meat products. Spectrophotometric method for determination of total phosphorus content	
899.	STB GOST R 51487-2001	Vegetable oils and animal fats. Method for determination of peroxide value	
900.	STB GOST R 51575-2004	Food common salt with content of iodine. Methods for determination of iodine and sodium thiosulfate	
901.	STB GOST R 51650-2001	Food stuffs. Methods for determination of benz(a)pyren fraction of total mass	
902.	STB GOST R 51698-2001	Vodka and ethanol. Gasochromatography express-method for determination of toxic microadmixtures content	
Instructions, Methodological Guidelines (MUK), Procedures of Measurements (MVI), Methodological Recommendations (MR)			
903.	Instruction of State Committee for Sanitary-Epidemiological Surveillance (SC SES) RF No.5319-91	Instruction on sanitary-microbiological control over production of food products from fish and marine invertebrates.	
904.	Instruction SC SES RF 01-19/9-11-92	Sampling. Uniform rule of sampling of agricultural products, foodstuffs, and environmental objects to determine trace amounts of pesticides.	
905.	Instruction No. 2.3.4.11-13-34-2004. Approved by Chief Sanitary Doctor of the Republic of Belarus Decree No. 122 of 23.11.2004	The procedure of sanitary technical Control of canned food products during production, storage, and sales in manufacturing plants, distribution centers, trade organizations, and catering,	
906.	Instruction 4.1.10-15-61-2005 Approved by Ministry of Health of the Republic of Belarus (MH RB) of 21.11.2005 No.182	Detection, identification, and determination of deoxynivalenol (vomitoxin) and zearalenone in cereals and cereal products	
907.	Instruction for application No. 33-0102 Chief Sanitary Doctor of the Republic of Belarus 11.07.2002	Rapid method for determination of antibiotics in food	
908.	Instruction for application No. 072-0210 Approved by Chief Sanitary Doctor of the Republic of Belarus 19.03.2010	Methods of sanitary-microbiological control of mineral water	
909.	Instruction for application No. 81-0904 Approved by Chief Sanitary Doctor of the Republic of Belarus 13.10.2004	Organization of control and methods of identification of L.monocytogenes bacteria in food products,	
910.	Instruction No. 96-9612	Preparation of food samples for microbiological examination	

	Approved by Chief Sanitary Doctor of the Republic of Belarus 14.02.1997		
911.	Instruction for application No. 107-1006 Approved by Chief Sanitary Doctor of the Republic of Belarus 05.01.2007	Methodology for determination of nitrosamines in food and food raw material by chromatographic methods.	
912.	Ministry of Health of the USSR (MH USSR) No. 4237/86 Approved by MH of the USSR 29.12.1986 No. 4237-86	Methodological guidelines for hygienic control of food in organized groups.	
913.	MR 2.3.1.2432-08	Norms of physiological needs for energy and nutrients for different groups of population of the Russian Federation	
914.	MR 2.3.2.2327-08	Methodological guidelines on the organization of production microbiological control in the dairy industry (with an atlas of significant micro-organisms)	
915.	MR 123-11/284-7	Methodological recommendations for spectrophotometric determination of styrene and acrylonitrile, simultaneously contained in extracts from ABS-plastics and copolymers of styrene-acrylonitrile (water and 5% solution of sodium chloride).	
916.	MR No. 01.015-07	Rapid determination of saxitoxin in shellfish using test kits «RIDASCREEN FAST PSP (Saxitoxin)»	
917.	MR No. 01.016-07	Rapid determination of okadaic acid in shellfish using test kits «DSP-Check»	
918.	MU 2.3.2.1917-2004	The procedure and organization of control over food products derived from / or using raw materials of plant origin with genetically modified analogues	
919.	MU 2.3.2.2306-07	Medical and biological safety assessment of genetically modified organisms of plant origin	
920.	MU 4.1.4.2.2484 -09 Approved by Chief State Sanitary Doctor of RF11.02.2009	Methodological guidelines for assessment of authenticity and identification of adulteration of dairy products	
921.	MU 4.1.1501-03 Approved by Chief State Sanitary Doctor of 29.06.2003	Methodological guidelines. Stripping voltammetric measurement of the concentration of zinc, cadmium, lead, and copper in food and food raw materials	
922.	MU 4.2.2723-10	Laboratory diagnosis of salmonellosis, detection of Salmonella in food products and environmental samples	
923.	MU 01-19/47-11-92	Methodological guidelines on the atomic absorption method for determination of toxic elements in food products.	
924.	MU 01-19/60-11	Methodological guidelines for determination of carcinogenic hydrocarbon benzo(a)pyrene in some food products and packaging materials.	
925.	MU 1426-76	Methodological guidelines for determination of carcinogenic hydrocarbon benzo(a)pyrene in some food products and packaging materials.	
926.	MU 1541-76	Methodological guidelines for determination of 2,4-dichlorophenoxyacetic acid (2,4 D) in water, soil, forage, food products of plant and animal origin by chromatographic methods.	
927.	MU 1541-76	Methods for determination of trace pesticides in food products, feed, and environment.	
928.	MH USSR MU 1766-77	Methodological guidelines for determination of residues of organochlorine pesticides	

929.	MH USSR MU 2098-79	Methodological guidelines for determination of total mercury in meat, meat products, eggs, fish, dairy products, chocolate, and soil.	
930.	MH USSR MU 2142-80	Methodological guidelines for determination of organochlorine pesticides in water, food products, feed, and tobacco products in a thin layer chromatography.	
931.	MH USSR MU 2657-82	Methodological guidelines for sanitary-bacteriological control in catering and food trade	
932.	MH USSR MU 3049-84	Methodological guidelines for determination of residues of antibiotics in livestock products.	
933.	MH USSR MU 3151-84	Methodological guidelines for selective gas-chromatographic determination of organochlorine pesticides in biological media	
934.	MH USSR MU 3222-85	Methodological guidelines. A unified methodology for determination of organophosphorus pesticide residues in food products of plant and animal origin, medicinal plants, feeds, water, and soil by chromatographic methods	
935.	MH USSR MU 3940-85	Methodological guidelines for detection, identification, and determination of the T-2 toxin content in food products and food raw materials.	
936.	MH USSR MU 3184-84	MG for determination of trace amounts of pesticides in food products, feeds, and the environment	
937.	MH USSR MU 4082-86	“Methodological guidelines for detection, identification, and determination of aflatoxins in food raw materials and food products using high performance liquid chromatography”	
938.	MH USSR MU 4120-86	Methodological guidelines for determination of organochlorine pesticides (gamma HCH, alpha HCH, heptachlor, aldrin, kelthane, DDE, DDD, DDT) simultaneously contained in water by chromatographic methods.	
939.	MH USSR MU 4362-87	Methodological guidelines for systematic code of analysis of biological media on the content of pesticides of different chemical nature	
940.	MH USSR MU 5048-89	MG for determination of nitrates and nitrites in plant products	
941.	MH USSR MU 5177-90	Methodological guidelines for identification and determination of the content of deoxynivalenol (vomitoxin) and zearalenone in cereals and cereal products	
942.	MH USSR MU 5178-90	Methodological guidelines for detection and determination of total mercury content in food by flameless atomic absorption	
943.	MH USSR MU 5778-90	Strontium-90. Determination in food products	
944.	MH USSR MU 5779-91	Cesium-137. Determination in food products	
945.	MH USSR MU 6129-91	Methodological guidelines for group identification of organochlorine pesticides and their metabolites in biological material, food products, and environmental samples by absorptive high performance liquid chromatography,	
946.	MH USSR MU 942-72	Methodological guidelines for determination of transition of organic solvents from polymeric materials to the air, model solutions, dry and liquid foods products that are in contact with such materials.	
947.	MUK 6129-91	Methodological guidelines for group identification of organochlorine pesticides and their metabolites in biological material, food products, and environmental samples by absorptive high performance liquid chromatography	
948.	MUK 2.3.2.721-98	Determination of safety and efficacy of biologically active food additives.	
949.	MUK 2.3.3.052-96	Sanitary-chemical examination of products made of polystyrene and styrene copolymers.	

950.	MUK 2.6.1.971-01	Radiation control. Strontium-90 and cesium-137. Food products. Sampling, analysis, and hygienic assessment.	
951.	MUK 2.6.1.1194-03	Radiation control. Strontium-90 and cesium-137. Food products. Sampling, analysis, and hygienic assessment.	
952.	MUK 4.1.1023-01	Isomer specific determination of polychlorinated biphenyls (PCBs) in food products.	
953.	MUK 4.1.-1023-01	Isomer specific determination of polychlorinated biphenyls (PCBs) in food products.	
954.	MUK 4.1.1472-03	Methodological guidelines. Atomic absorption determination of mass concentration of mercury in biomaterials of animal and plant origin (food products, feedf, etc.)	
955.	MUK 4.1.1481-03	Determination of mass concentration of iodine in food products, food raw materials, food and biologically active additives by voltammetric method.	
956.	MUK 4.1.1912-04	Determination of residues of chloramphenicol (chloramphenicol, chloromycetin) in foods of animal origin by high performance liquid chromatography and enzyme immunoassay	
957.	MUK 4.1.1962-05	Determination of fumonisins B (1) and B (2) in maize (corn, grits, flour) by high performance liquid chromatography.	
958.	MUK 4.1.2158-07	Methodological guidelines for determination of residues of tetracycline group antibiotics and sulfonamides in foods of animal origin by enzyme immunoassay	
959.	MUK 4.1.2229-07	Determination of domoic acid in seafood products by high performance liquid chromatography.	
960.	MUK 4.1.2420-08	Determination of melamine in milk and dairy products.	
961.	MUK 4.1.2479 -09	Determination of pentachlorophenol in food products	
962.	MUK 4.1.2480-09	Identification of Doramectin residues in food products.	
963.	MUK 4.1.2483-09	Determination of non-food dye Sudan I, Sudan II, Sudan III, Sudan IV and Para Red in foods and biologically active food additives.	
964.	MUK 4.1.649-96	Methodological guidelines for the gas chromatography-mass spectrometric determination of volatile organic compounds in water.	
965.	MUK 4.1.650-96	Methodological guidelines for gas-chromatographic determination of acetone, methanol, benzene, toluene ethyl benzene, pentane, o-, m-, p-xylene, hexane, octane, and decane in water.	
966.	MUK 4.1.658-96	Methodological guidelines for gas-chromatographic determination of acrylonitrile in water	
967.	MUK 4.1.737-99	Chromatography-mass spectrometric determination of phenols in water	
968.	MUK 4.1.738-99	Chromatography-mass spectrometric determination of phthalates and organic acids in water	
969.	MUK 4.1.739-99	Chromatography-mass spectrometric determination of benzene, toluene, chlorobenzene, ethylbenzene, o-xylene, and styrene in water	
970.	MUK 4.1.752-99	Gas chromatographic determination of phenol in water	
971.	MUK 4.1.753-99	Ion-chromatographic determination of formaldehyde in water	
972.	MUK 4.1.787-99	Determination of mass concentration of mycotoxins in food raw materials and foodstuffs. Sample preparation by solid-phase extraction	
973.	MUK 4.1.985-00	Determination of toxic elements in food products and food raw materials	
974.	MUK 4.1.986-00	Methodology of measuring mass fraction of lead and cadmium in food products and food raw materials by electrothermal atomic absorption spectrometry	
975.	MUK 4.1.991-00	Methodology of measuring mass fraction of copper and zinc in food products and food raw materials by electrothermal atomic absorption spectrometry	
976.	MUK 4.1.1418-2003	Determination of mass concentration of iodine in food products, food raw materials, food and biologically active additives by voltammetric	

		method	
977.	MUK 4.1.2420-08	Determination of melamine in milk and dairy products	
978.	MUK 4.1.2.2204-07	Detection, identification, and quantification of ochratoxin A in food raw materials and food products by high performance liquid chromatography	
979.	MUK 4.2.026-95	Rapid method for determination of antibiotics in food products	
980.	MUK 4.2.1122-02	Organization of control and methods of detection of the <i>Listeria monocytogenes</i> bacteria in foods	
981.	MUK 4.2.1902-2004	Determination of genetically modified sources (GMS) of plant origin by polymerase chain reaction	
982.	MUK 4.2.1913-2004	Methods of quantitative determination of genetically modified sources (GMS) of plant origin in food products	
983.	MUK 4.2.2046-06	Methods of detection and determination of <i>Vibrio parahaemolyticus</i> in fish, non-fin fish, products produced from them, water of surface water bodies and other objects	
984.	MUK 4.2.2304-07	On Surveillance over circulation of foods containing GMOs	
985.	MUK 4.2.2428-08	Method for determination of <i>Enterobacter sakazakii</i> bacteria in food products for infants	
986.	MUK 4.2.2429-08	Method for determination of staphylococcal enterotoxins in foods	
987.	MUK 4.2.577-96	Methods for microbiological control of products for children, medical nutrition and their components	
988.	MUK 4.2.590-96	Bacteriological examination with the use of microbiological rapid analyzer "Bac Trac 4100"	
989.	MUK 4.2.762-99	Methods for microbiological control of finished products with cream	
990.	MUK 4.2.992-00	Methods for isolation and identification of enterohaemorrhagic <i>Escherichia coli</i> E. coli	
991.	MUK 4.2.999-00	Determination of the number of bifidobacteria in fermented milk products	
992.	MUK 4.4.1.011-93	Determination of volatile N-nitrosamines in food raw materials and food products. Methodological guidelines for control methods.	
993.	MUK 4.2.1890-04	Determination of microbial sensitivity to antibiotics.	
994.	MUK 4.2.2304-07	Methods for identification and quantification of genetically modified organisms of plant origin	
995.	MUK 4.2.2305-07	Definition of genetically modified microorganisms and microorganisms that are genetically-modified analogs in foods using real-time polymerase chain reaction (PCR) and PCR with electrophoretic detection	
996.	MUK. 4.1.599-96	Methodological guidelines for the gas-chromatographic determination of acetaldehyde in the air.	
997.	R 4.1.1672-03	Guidance on methods of control of quality and safety of biologically active food additives	
998.	MUK 4.3.2504-09	Cesium-137. Determination of specific activity in food products	
999.	MUK 4.3.2503-09	Strontium-90. Determination of specific activity in food products	
1000.	MVI 2420/10-2001	Methodology of measuring the mass fraction of individual fatty acids in vegetable fats by gas chromatography with flame-ionizing detector	
1001.	MVI No. 04-2006 Approved 25.12.2006	Methodology of measuring the mass fraction of lactose in milk and milk products	
1002.	MVI No. FR.1.31.2004.01107	Methodology for measuring the content of vegetable fat in processes cheese product	
1003.	MVI No. 103.5-86-08	Methodology of measurement for determination of volatile flavor compounds in butter and oil paste of cow's milk, spreads by gas chromatography	

1004.	MVI 114-94	Methods for express determination of the radiometric gamma emission volume and specific activity of cesium radionuclides in water, soil, foods, livestock and crop products by radiometers GSC-01, GSC-02, GSC-02s, the GSC-03.	
1005.	MVI MN.806-98	Methodology of determining the concentration of benzoic and sorbic acids in foods by HPLC	
1006.	MVI.MN 1037-99	Methodology of determining concentration of caffeine in instant coffee, ground coffee, coffee beans, and tea by high performance liquid chromatography.	
1007.	MVI. MN 1264-2000	Methodology of measurement of radioactive drugs for low-background system of registration of beta radiation 200/LBB	
1008.	MVI. MN 1363-2000	Method for determining amino acids in food products by high performance liquid chromatography	
1009.	MVI. MN 1364-2000	Methodology of gas-chromatographic determination of fatty acids and cholesterol in food products and blood serum	
1010.	МВН.МН 1792-2002	Methodology for measuring concentrations of elements in liquid samples in a spectrometer ARL 3410 +	
1011.	MVI.MN 1823-2007	Methodology of measurement of volume and specific activity of gamma-emitting radionuclides ¹³⁷ Cs, ⁴⁰ K in water, food products, agricultural raw materials and feeds, industrial raw materials, forestry products and other objects of the environment; effective specific activity of natural radionuclides in building materials, as well as specific activity of ¹³⁷ Cs, ⁴⁰ K, ²²⁶ Ra, ²³² Th in soil by the gamma-ray spectrometric radiometers such as the GSC-AT1320.	
1012.	MVI. MN 2052-2004	Methodology for determination of vitamin B1 (thiamine) in food products	
1013.	MVI. MN 2146-2004	Methodology for determination of folic acid in enriched food products	
1014.	MVI. MN 2147-2004	Methodology for determination of vitamin B2 (riboflavin) in food products	
1015.	MVI. MN 2352-2005	Methodology of simultaneous determination of residues of polychlorinated biphenyls and organochlorine pesticides in fish and fishery products with the help of	
1016.	MVI. MN 2356-2005	Methodology for determination of lactulose in aqueous solutions and in milk	
1017.	MVI. MN 2398-2005	Methodology for determination of synthetic dye azorubine in alcoholic and nonalcoholic beverages by high performance liquid chromatography	
1018.	MVI. MN 2399-2005	Methodology for determination of synthetic dyes in alcoholic beverages and nonalcoholic beverages by high performance liquid chromatography	
1019.	MVI. MN 2665-2007 Approved by RUP "Belorussky State Institute of metrology" 28.03.2007	Methodology of measurement. Determination of phenolic and furan compounds in cognac, brandy and cognac products by high performance liquid chromatography.	
1020.	MVI. MN 2667-2007 Approved by RUP "Scientific-Practical Center of the Belarus National Academy of Sciences for Food" 28.03.2007	Methodology of measurement Determination of tannins in cognacs and cognac spirits.	
1021.	MVI. MN 2668-2007 Approved by RUP "Scientific-Practical Center of the Belarus National Academy of Sciences for Food" 28.03.2007	Methodology of measurement. Determination of optical density values in the brandy and cognac.	
1022.	MVI. MN 2669-2007 Approved by RUP "Scientific-	Methodology of measurement. Determination of total extract in cognacs and cognac spirits and reduced extract in cognacs.	

	Practical Center of the Belarus National Academy of Sciences for Food” 28.03.2007		
1023.	MVI. MN 2738-2007 Approved by RUP “Scientific-Practical Center of the Belarus National Academy of Sciences for Food” 14.08.2007	Determination of fructose, glucose, and sucrose in grape wines, wine and liquors.	
1024.	MVI. MN 2789-2007 Approved by Chief State Sanitary Doctor of the Republic of Belarus 15.11.2007	Method for determination of lactulose in fermented dairy products.	
1025.	MVI. MN 2842-2008 Approved by RUP “Scientific-Practical Center of the Belarus National Academy of Sciences for Food” 25.02.2008	Determination of fructose, glucose and sucrose in fruit wines and wine materials.	
1026.	MVI. MN 3008-2008 Approved by Chief State Sanitary Doctor of the Republic of Belarus 18.11.2008.	Methodology for determination of pantothenic acid in specialized food products and biologically active additives.	
1027.	МВН. MN. 3239-2009 Approved by Chief State Sanitary Doctor of the Republic of Belarus 03.11.2009	Determination of β -carotene in special food products.	
1028.	MVI. MN 3261-2009 Approved by Chief State Sanitary Doctor of the Republic of Belarus 31.12.2009r	Determination of saturated fatty acids (SFAs) and polyunsaturated fatty acids (PUFA) of classes ω -3, ω -6 in raw materials and finished products for baby food.	
1029.	MVI. MN. 3287-2009 Approved by Chief State Sanitary Doctor of the Republic of Belarus 31.12.2009r	Determination of melamine in milk, infant formula based on milk, dairy and soy products.	
1030.	MVI. MN 3491-2010 Approved by Chief State Sanitary Doctor of the Republic of Belarus 09.07.2010	Determination of chloride content in specialized products for baby food	
1031.	MVI.MN 3543-2010 Approved by Chief State Sanitary Doctor of the Republic of Belarus 27.08.2010	Methodology for determination of nitrosamines in food products and food raw materials by high performance liquid chromatography.	
1032.	Methodology No. 10-2-5/2733 Approved by Head of the Chief Veterinary Division of RB on 18.09.2009	Methodology for determination of trace of laevomycetin (chloramphenicol) in yogurt using a test system “Ridascreen chloramphenicol”	
1033.	Methodology No. 10-1-5/3462 Approved by the Ministry of Agriculture and Food on 22.10.2009	Methodology for determination of trace amounts of tetracycline in cheese, using a test system, "Ridascreen tetracycline"	