Approved by Decision of the
Customs Union Commission No. 299
dated 28 May, 2010

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

(as amended by Decisions of the Customs Union Commission N 341 of 17.08.2010, N 456 of 18.11.2010, and No 622 of 7 April 2011)

Chapter II

Part 1. Requirements for safety and nutrition value of food products

1. Uniform sanitary and epidemiological and hygienic requirements for safety and nutrition value of food products

1.1. Area of application

1. Sanitary and epidemiological and hygienic safety requirements (hereinafter referred to as "Uniform sanitary requirements") shall be applied to food products according to products classification based on Customs Union Uniform FEACN codes (hereinafter referred to as CU FEACN).

2. This part of Uniform sanitary requirements is developed based on the legislation of the Customs Union states-members, as well as the international documents in the field of food products safety.

1.2. Terms and Definitions

3. This part of Uniform sanitary requirements uses the following terms and definitions for the purposes of this document:

1) "food products" – natural and processed type food products taken by a man as a food (including food for children, clinical nutrition food and other specialized foodstuffs), drinking water packed up in containers (bottled drinking water), alcoholic products (including beer), non-alcoholic drinks, chewing-gum, as well as food raw materials, food additives and biologically active additives. Requirements for water packed up in containers (bottled drinking water) are determined in other parts of the uniform sanitary requirements;

2) "biologically active additives to food (hereinafter referred to as "BAAs")" are the products containing nutrient and (or) biologically active substances (their concentrates) of natural or artificial origin (identical to the natural), as well as prebiotic components and probiotic microorganisms, which are

meant to be taken at the same time with food for optimisation of human ration and which are not the only source of food or dietary nutrition;

3) "food additive" is any substance (or mix of substances) not consumed by human directly as a food and meant to be included in food product when produced for technological purposes (function), including giving it a certain organoleptic properties and (or) preservation of quality and safety for determined period of use, which can perform several technological functions;

4) "specialized food products" are foodstuffs with the set chemical composition for various categories of population and (or) different physiological states.

5) "adequate consumption level" is the daily consumption level of nutrient and biologically active substances, established on the basis of calculated and observed quantities or levels of consumption of, nutrient and biologically active substances by a group /groups of almost healthy people»;

6) "maximum permissible consumption level" is the highest daily consumption level of nutrient and biologically active substances, which does not present danger of development of adverse impact on health state indicators of almost all persons of the general population older than 18 years»;

7) "norms of physiological need" is an averaged amount of the necessary intake of nutrient and biologically active substances, which ensure the optimal realization of physiological and biochemical processes inherent to human genotype».

8) "early-aged children" are children aged from 0 months to 3 years».

4. Terms not specially determined in this part are used in meanings established by the national legislation of the Customs Union states-members, as well as the international agreements concluded within the framework of Customs Union and Eurasian economical community.

1.3. General provisions

5. Foodstuffs shall satisfy physiological human needs in necessary substances and energy, comply with requirements usually set for foodstuffs in terms of organoleptic and physical and chemical indices and conform with the requirements established by normative documents for allowed content of chemical, biologically active substances and their compounds, microorganisms and other organisms posing danger for health of present and future generations.

6. Radiation indices of foodstuffs safety are established by Annex 3 to the Uniform sanitary requirements.

7. At development of new types of foodstuffs (obtained from non-traditional types of raw materials), new technological processes of manufacture, packing, storage, transportation of food products (not used before in the territory of Customs Union states-members) the individual entrepreneurs and legal entities shall substantiate the requirements for safety and nutritional value, period of use, as well as shall develop the test methodologies.

Manufacture of new foodstuffs in the territory of Customs Union states-members, food products import to the territory of Customs Union states-members,

which is carried out for the first time, shall be admitted only after their inspection for compliance with the Uniform sanitary requirements.

8. Imported foodstuffs shall be subject to inspection for compliance with the Uniform sanitary requirements before their import to the territory of Customs Union states-members.

9. Food products received and being in circulation in the territory of Customs Union states-members shall be accompanied by manufacturer's (supplier's) document confirming their safety.

10. Based on results of inspection for compliance with the Uniform sanitary requirements the authorized bodies issue a document confirming products (goods) safety.

11. Information on using (or absence of such) the pesticides at cultivation of agricultural crops, fumigation of premises and tare for their storage, fight with food reserves pests shall be available for vegetable origin food stock without fail.

12. For animal origin food stock it is mandatory to have information of using (or absence of such) the pesticides in the fight with ectoparasites or diseases of animals and poultry, processing of stock building and poultry farms, pond fish farms and fish reservoirs, bee families with stating the name of pesticides, as well as veterinary drugs used for fattening up, treatment and prevention of diseases of cattle, birds, fish of pond and cage culture fishery and bee families with stating the name of veterinary drugs.

13. Import and circulation of food stock of vegetable and animal origin without information of use (or absence of such) of pesticides and/or veterinary drugs at its production are not allowed.

14. For processing of poultry trunks it is prohibited to use solutions containing chlorine in concentrations exceeding the requirements for drinking water.

15. Food stock and food products shall be packed up and packed in materials permitted for contact with food products in such a way that allows ensuring preservation of their quality and safety at storage, transportation and sale.

16. It is not allowed to use the poultry meat, except for the chilled one, mechanically deboned meat and collagen-containing poultry meat stock for manufacture of children's food (for all age groups, including for organized children collectives), clinical (treatment and prevention) nutrition, specialized foodstuffs for pregnant women and nursing mothers, fine foods from poultry meat (pastrami, raw jerked and raw smoked foodstuffs). Poultry meat, except from chilled meat, cannot be used in production of chilled natural semi-finished products from poultry meat and foodstuffs from poultry meat without thermal treatment.

1.4. General requirements for food products marking

17. Food products marking shall comply with the national legislation of the Customs Union states-members.

18. For a certain types of food products (children, clinical and specialized nutrition, probiotic products, food additives, biologically active additives, foodstuffs containing components obtained using the genetically modified organisms (hereinafter referred to as "GMO") etc.) it is necessary to state the following:

- area of use (for children, clinical and specialized nutrition, food additives, aromatizers, biologically active additives);

- name of ingredients in composition of food product, food additives, germ cultures, ferments and substances used to enrich the food products; in BAAs to food and enriched products for biologically active components it is necessary to state percent of daily physiological need, as determined by the national legislation of the Customs Union states-members, if such need is established;

- recommendations on use, application, if necessary, contraindication to their use;

- for biologically active additives the information "It is not a drug" is mandatory;

- for food products obtained using GMO, including those not containing deoxyribonucleic acid (DNA) and protein, the following information is mandatory: "genetically modified product" or "product obtained from genetically modified organisms" or "product contains genetically modified organisms components" (content of 0.9% and less components obtained using GMO in food products is random or technically irremovable admixture and the food products containing the stated quantity of GMP components are not referred to the category of foodstuffs containing components obtained using GMO);

- for food products obtained from/or using genetically modified microorganisms (bacteria, yeasts and filamentous fungi, of which genetic material is changed using the genetic engineering methodology) (hereinafter referred to as "GMM") the following information is necessary:

- for those containing the live GMM – "Product contains the live genetically modified microorganisms";

- for those containing the unlivable GMM – "Product is obtained using genetically modified microorganisms";

- for those without technological GMM or for those obtained using the components without GMM – "Product contains components obtained using genetically modified microorganisms";

- for food products manufactured using technologies ensuring their manufacture from the stock obtained without pesticides and other plant-protecting agents, chemical fertilizers, stimulators of animal growth and fattening, antibiotics, hormonal and veterinary drugs, GMO, not subject to processing using ionizing emission and in accordance with the legislation of Customs Union states-members, it is stated "organic products";

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

- for specialized products meant for sportsmen, which have the set nutrition and energy value and targeted efficiency and consist of the set of nutrients or those represented by their separate types, in accordance with the legislation of the

Customs Union states-members the following information is stated: “specialized food product for sportsmen”;

- for specialized products meant for sportsmen the following information is additionally put on consumer packing: data on food and energy value of product, share of physiological daily need determined by the national legislation of the Customs Union states-members; recommended dosage, methods of preparation (if necessary), terms and length of use;

- at marking of food and energy value of food stock and food products the data on content of proteins, fats, carbohydrates and energy value is given, if their quantity in 100 g (ml) of food stock or food product exceeds 2%, mineral substances and vitamins – 5% of recommended physiological daily need established by the national legislation of the Customs Union states-members. Marking of food and energy value is not required for favor products (coffee, tea, vinegar, spicery, table salt and others);

- for butcher meat and poultry meat, food offal of butcher and poultry meat, as well as butcher and poultry meat included in composition of all types of food products, type of thermal processing – “chilled” (butcher meat obtained directly after slaughter and its offal subject to cooling up to 0°C - +4°C in muscle with non-damped surface with drying up crust; poultry meat obtained directly after slaughter and its offal subject to cooling up to 0°C - +4°C in muscle are referred to chilled ones).

- other information according to the national legislation of the Customs Union states-members.

19. Use of terms “dietary”, “medical”, “preventive”, “children”, “probiotic” or their equivalents in the names of food products, in the information on consumer packing and leaflets to products is carried out in accordance with the procedure established by the national legislation of the Customs Union states-members.

20. Use of a term “ecologically pure product” in the name and at putting the information on consumer packing of a specialized food product, as well as use of other terms without legislative and scientific substantiation, is not allowed.

1.5. Hygienic requirements for safety and food value of food products

21. Uniform sanitary requirements determine the hygienic requirements for safety of food products and their ability to satisfy the physiological human needs in main food substances and energy.

22. Organoleptic properties of food products shall not change at storage, transportation (conveyance) and in the course of sale.

23. Food products shall not have any off-odors, off-tastes, foreign inclusions, and change in color, smell and consistence certifying product spoilage.

24. At manufacture of animal origin food stock it is not allowed to use veterinary drugs (fodder additives, animal growth-promoting factors, including hormonal agents, veterinary drugs, including antibiotics), drugs for animal and poultry processing, as well as drugs for processing of facilities for their keeping,

which are not permitted to be used in accordance with the legislation of the Customs Union states-members.

25. At manufacture of vegetation origin food stock it is not allowed to use pesticides prohibited to be used in accordance with the legislation of the Customs Union states-members.

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

26. Food product safety from microbiological and parasitological point of view, as well as in terms of chemical contaminator content, is determined by product compliance with the determined hygienic safety regulations.

27. Indices of safety and food value of food products, including biologically active additives, mix, are determined based on the main type(s) of food stock both by mass share and admitted levels of regulated contaminants.

28. Safety indices for dry, concentrated or diluted food products are determined in terms of the initial product subject to dry substance content in the food stock and the end product.

29. Hygienic regulation shall apply to potentially dangerous chemical compounds and biological objects (microorganisms and their toxins, parasites, protozoa), of which availability in food products shall not exceed the permissible levels of their content in the set mass (volume) of a product under study.

30. Content of regulated chemical contaminants posing danger to human health is controlled in food products.

31. Hygienic requirements for allowable content of toxic elements are set to all types of food stock and food products.

32. Content of micro toxins – aflatoxin B1, deoxynivalenol (vomitoxin), zearalenone, fumonisin, T-2 toxin, penicidin – is controlled in vegetation origin food stock and products, aflatoxin M_1 – in milk and milk products. Priority contaminants are: for cereal products - deoxynivalenol; for nuts and oil-bearing plants seeds – aflatoxin B_1; for products of fruit and vegetable processing – penicidin.

33. Content of ochratoxin A is controlled in cereal grain and flour-and-cereals products, fumonisin – in maize and products of its processing.

34. It is not allowed to have mycotoxins in children and dietary products.

35. Pesticides – global contaminants - are controlled in all types of food stock and products: hexachlorocyclohexane (alpha, beta, hamma-isomers), dichlorodiphenyltrichloroethane and its metabolites. Organomercurial pesticides, 2.4-D acid, its salts and ethers are also controlled in grain and products of its processing. 2.4-D acid, its salts and ethers are also controlled in fish and products of processing.

36. Residual quantity of pesticides, except for global contaminants stated in Clause 35, is determined based on information of their use, which is provided by manufacturer (supplier) of food products at their import into the territory of the Customs Union states-members or at supply to be processed according to the procedure established by the national legislation of the Customs Union states-members.

Content levels of residual quantity of pesticides used in agriculture are evaluated in accordance with the hygienic regulations for pesticides content in the environment objects.

37. Dioxins are regulated in all groups of food products. Dioxins are not allowed in children products. Control over dioxins content is exercised by manufacturer (supplier, importer) and (or) by the authorised bodies of supervision (control) only in case of environment deterioration due to accidents, anthropogenic and natural disasters leading to formation and appearance of dioxins in the environment; in case of reasonable supposition of their possible presence in food raw materials.

(as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)

38. Residual quantities of veterinary drugs - animal growth-promoting factors (including hormonal agents), medical drugs (including antibiotics) used for the purposes of fattening up, treatment and prevention of diseases of cattle and poultry, fish of pond and cage culture fishery and bee families are controlled in animal origin products, including those used in child nutrition.

39. Meat, meat products, offal of cattle and poultry for slaughter, fish of pond and cage culture fishery, beekeeping products are being controlled for the subject of content of feed and medical antibiotics most commonly used in animal breeding and veterinary (in accordance with Part I of the Uniform Sanitary Requirements):

- bacitracin (bacitracin A,B,C, zincbacitracin);
- tetracycline group (tetracycline, oxytetracycline, chlortetracycline –sum of the original substances and their 4- epimers);
- penicillin group (benzylpenicillin, phenoxymethylpenicillin, ampicillin, amoxicillin, penethamate);
- streptomycin;
- laevomycetin (chloramphenicol).

40. Control over content of veterinary drugs, animal growth-promoting factors (including hormonal agents), medical drugs (including antibiotics) used in livestock farming for the purposes of fattening up, treatment and prevention of diseases of cattle and poultry, fish of pond and cage culture fishery and bee families, which are not stated in Clause 39 is exercised based on information of their use as provided by manufacturer (supplier) of food raw materials and food products at their import into the territory of the Customs Union states-members or at supply to be processed according to the procedure established by the national legislation of the Customs Union states-members. Maximum permissible levels of residues of the specified agents are stated in Annex 4 to this Part I of the Uniform Sanitary Requirements.

41. Polychlorinated biphenyls are controlled in fish and fish products, BAS based on fish products; benzapyrene – in grain, smoked meat and fish products.

42. It is not allowed to have melamine available in food products. Control over melamine content in milk and milk products is exercised in case of reasonable supposition of its possible availability in food stock.

43. It is not allowed to have benzapyrene available in children and dietary products, for which the relevant requirements are set forth.
(as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)

44. The following are controlled in certain food products: nitrogen-bearing compounds content: histamine – in salmon fishes and scombrids, sardines, tunny fishes; nitrates – in fruit and vegetable products; N-nitrosamine – in fish and fish products, meat products and brewer's malt.

45. Phycotoxins are controlled in non-fish objects of fishery (mollusks, crab internals.

46. Oxydative spoilage indices: acid value and peroxide value are regulated in fat products.

47. It is not allowed in food products to have available pathogenic germs and parasitic disease causative agents, their toxins causing infectious and parasitic diseases or posing danger to human health according to the present Uniform Requirements. The detection of pathogenic germs in 25g (cm^3) of food products, for which absence criteria of pathogenic germs is not set forth by Annex 1, is carried out in case of deterioration of the epidemiologic situation in the region of production, caused by this product.
(as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)

48. It is not allowed in raw meat to have (cattle stock and pork, lamb, horse meat) the parasitic disease causative agents available in raw meat: bladder worms (cysticercus), porkworm and echinococcus larvas, sarcocyst and toxoplasmosis bladders.

49. It is not allowed to have live parasite larva dangerous for human health available in fish, crustaceans, mollusks, amphibian, reptile and products of their processing.

50. Presence of helminthes eggs and intestinal pathogenic protozoa bladders is not allowed in fresh and fresh frozen greenery, vegetables, fruits and berries.

51. Hygienic regulations by microbiological indices of food product safety include the following microorganism groups:

- sanitary indicator, including: quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFANM), colibacillus group bacteria – CGB (coliforms), Enterobacteriaceae family bacteria, enterococcus;
- opportunistic microorganisms, including: E. coli, S. aureus, Proteus-type bacteria, B. cereus and sulfite-reducing clostridia, Vibrio parahaemolyticus;
- pathogenic microorganisms, including salmonella and Listeria monocytogenes;
- Yersinia-type bacteria and other pathogenic microorganisms according to epidemiological situation in production region;
- spoilage microorganisms – yeast and mold fungi, lactic-acid microorganisms;
- starter population microorganisms and probiotic microorganisms (lactic-acid microorganisms, propionic microorganisms, yeast, bifidus bacteria, lactobacillus etc.) in products with regulated level of technological micro flora and in probiotic products.

52. Microbiological indices of food products safety are regulated, for the major group of microorganisms, by alternative principle, i.e. the mass of product is rationed, in which the colibacillus group bacteria, majority of pathogenic microorganisms, as well as pathogenic microorganisms, including salmonella and Listeria monocytogenes, are not allowed. In other cases the regulation reflects quantity of colony forming units in 1 g (ml) of product (CFU/g, ml).

53. Safety criteria for canned food products (industrial sterility) is the absence of microorganisms in the canned products, which are capable to develop at storage temperature designated for a certain type of canned foods, and microorganisms and microbal toxins fangerous for human health.

54. Biologically active substances, food components and products that are their sources, which are used at manufacture of biologically active additives, shall ensure BAAs efficiency and shall not make harm influence on human health. Biologically active substances are the sources of food, natural (identical to natural) biologically active substances (components) of food, pro- and prebiotic components ensuring their adequate arrival to a human body when being consumed with food or introduced in food products composition.

55. Biologically active substances, food components and products, that are their sources, used for manufacturing of biologically active substances to food, must not have adverse impact on human health and must not contain psychotropic, narcotic, poisonous or potent substances, as defined by the applicable legislation of the Customs Union states-members, as well as dope substances included into the effective list of the WADA

Biologically active additives to food must conform to the hygienic safety regulations of foodstuff, stated in Part I of this Uniform Sanitary Requirements for this part.

The list of the major biologically active substances and permissible levels of daily consumption thereof by adults as part of biologically active additives to food are established in Annex 5 to this part of the Uniform Sanitary Requirements. The content of biologically active substances in the daily dose of biologically active additives to food, specified in the directions for taking such BAAs, shall make up not less than 15% of the adequate consumption level and must not exceed the upper permissible consumption level in accordance with Annex 5 to this part of the Uniform Sanitary Requirements.

Plants and their derived products, products of animal origin, microorganisms, fungi and biologically active substances, which make a threat agains human life and health according to the data of recent research, established in Annex 6 to this part of the Uniform Sanitary Requirements, must not be allowed for usage in manufacturing of biologically active additives to food.

Forms of vitamins and mineral salts to be used in manufacturing of BAAs to food for adults are stated in Annex 7 to this part of the Uniform Sanitary Requirements.

Content of biologically active substances, produced from plants and/or their extracts in the daily dose of biologically active additives to food must make up not less then 10% and not more than 50 % of the amount of their single therapeutic

dose, established in traditional medicine for consumption of such substances as medical drugs.

Forms of vitamins and mineral salts to be used in manufacturing of enriched food products, except for food products for the early-aged children and BAAs to food are specified in Annex 8 to this part of the Uniform Sanitary Requirements.

Forms of vitamins and mineral salts in accordance with Annex 9 to this part of the Uniform Sanitary Requirements can be used in manufacturing of food products for the early-aged children and BAAs to food for children aged from 1,5 to 3 years. The daily dose of vitamins and mineral substances as part of BAAs to food for the children aged from 1,5 to 3 years must not exceed 50% of the daily physiological need in the specified substances, established by the national legislation of the Customs Union states-members.

Wild and medical plants except for dill, fennel and chamomile cannot be used in manufacturing of BAAs for the early-aged children (up to 3 years). The list of herbal raw materials, which can be used in manufacturing of BAAs to food for the children aged from 3 to 14 and baby herbal teas (tea beverages) for the early-aged children is given in Annex 10 to this part of the Uniform Sanitary Requirements.

BAAs, which include only vitamins and mineral salts in accordance with Annex 7 to this part of the Uniform Sanitary Requirements, dietary fibers, probiotics and prebiotics, as well as drug raw materials, stated in Annex 10 to this part of the Uniform Sanitary Requirements can be used in nutrition of children aged from 3 to 14. The daily dose of BAAs to food for the children older than 3 years must not exceed (in % of the daily physiological need in the specified substances, established by the national legislation of the Customs Union states-members): for vitamins A, D, mineral substances (selenium, copper, zinc, iodine, iron) – 100%, for water-soluble vitamins and other fat-soluble vitamins and other mineral substances– 200%.

Forms of vitamins and mineral salts to be used in manufacturing of specialized sport nutrition products and specialized dietary (medical and preventive) food products, except from foodstuff for the early-aged children, are specified in Annex 11 to this part of the Uniform Sanitary Requirements.

56. Food product value indices are substantiated by a manufacturer (author of technical documents) based on analytical research methods and/or using the computational method subject to food product formulation and data on stock composition.

57. Children food products shall comply with functional state of child's body subject to its age and shall be safe for child's health.

58. Children food products, as well as stock and components for their manufacture, products for pregnant and nursing mothers, shall comply with special (certain) hygienic regulations on safety and food value.

59. Food additives, which do not make harm influence on human life and health and those of future generations according to the data of recent research, are allowed to be used in food products.

60. Use of food additives and their allowable content in food products shall comply with the requirements established by Part 22 of this Uniform Sanitary Requirements. Requirements for technological auxiliaries are specified in Part 23 of this Uniform Sanitary Requirements. Requirements for safety of food additives and technological auxiliaries are established in accordance with the requirements of national legislation of the Customs Union states-members.

61. by the legislation of the Customs Union states-members.

62. Safety and quality indices for food additives and supplements shall meet the hygienic regulations established in the Customs Union states-members.

63. Substances, for which the content regulation is established in the “not allowed” value, shall mean their absence in the food product in quantities not exceeding the minimum required levels of determination as agreed by the Customs Union states-members.

1.6. Requirements for storage and transportation

Measures preventing from any type contamination of food products and their spoilage shall be followed at food transportation and storage.

List of goods, for which this part determined the Uniform sanitary requirements (according to CU FEACN)

Group 02 Meat and meat offal: 0210.

Group 03 Fish and crustaceans, mollusks and other water invertebrates: 0305, from 0306, from 0307.

Group 04 Milk products; eggs; natural honey; food products of animal origin, not named or not included in other place: 0401, 0402, 0403, 0404, 0405, 0406, from 0407 00, from 0408 19 810 0, from 0408 19 890 0, 0408 99 800 0, 0409 00 000 0, from 0410 00 000 0.

Group 07 Vegetables and some edible roots and tuber crops: from 0701, 0702 00 000, 0703, 0704, 0706, 0707 00, 0708, 0709, 0712, 0713, 0714.

Group 08 Edible fruits and nuts; citrus fruit peels or melon rind: from 0801, from 0802, from 0803 00, from 0804, from 0805, from 0806, from 0810, 0811, 0812, 0813, 0814 00 000 0.

Group 09 Coffee, tea, mates or Paraguay tea and spicery (used to be consumed as food or for food production): from 0901, 0902, 0903 00 000 0, 0904, 0905 00 000 0, 0906, 0907 00 000 0, 0909, 0910.

Group 11 Flour-and-cereals industry products; malt; starch; inulin; wheat gluten (used to be consumed as food or for food production): from 1101 00, 1102, 1103, 1105, 1106, 1107, 1108.

Group 12 Oilseeds and oil-bearing fruits; other seeds, fruits and grain; medicinal plants and technical purposes plants; straw and forage: from 1201 00, 1202, 1203 00 000 0, 1204, 1205, 1206 00, 1207, 1208, 1210, 1212.

Group 13 Natural crude shellac; resin, gums and other vegetable juices and extracts: from 1301, 1302.

Group 15 Fats and oils of animal and vegetable origin and products of their decomposition; ready edible fat; animal and vegetable origin wax: from 1501 00, 1502 00, 1503 00, 1504, 1506 00 000 0, 1507, 1508, 1509, 1510 00, 1511, 1512, 1513, 1514, 1515, 1516, 1517.

Group 16 Finished products made of meat, fish or crustaceans, mollusks or other water invertebrates: from 1601 00, 1602, 1603 00, 1604, 1605.

Group 17 Sugar and sugar pastry; from 1701, 1702, 1703, 1704.

Group 18 Cocoa and its products: from 1801 00 000 0, 1803, 1804 00 000 0, 1805 00 000 0, 1806.

Group 19 Finished products made of cereals, flour, starch or milk; flour confectionery: 1901, 1902, 1903 00 000 0, 1904, 1905.

Group 20 Products of processing of vegetables, fruits, nuts or other parts of plants: 2001, 2002, 2003, 2004, 2005, 2006 00, 2007, 2008, 2009.

Group 21 Various food products: from 2101, 2102, 2103, 2104, 2105 00, 2106.

Group 22 Alcohol and nonalcoholic beverage and vinegar: from 2201, 2202, 2203 00, 2204, 2205, 2206 00, 2208, 2209 00.

Group 25 Salt; sulphur; soil and stone; plaster materials, lime and cement: 2501 00 91.

Group 29 Organic chemical compounds: 2915, 2916, 2917, 2918, 2919, 2990, 2991, 2992, 2993, 2994, 2995, 2996, 2997, 2928, 2929, 2930, 2931, 2932, 2933, 2934, 2935, 2936.

Group 33 Essential oils and resinoids; perfumery, cosmetic or toiletry preparations: from 3301, 3302.

Group 35 Protein substances; modified starch; glues; ferments: 3501, 3502, 3503, 3504, 3505, 3507.

1. Meat and meat products; poultry, eggs and products of their processing
Group 02 from Group 04 (poultry eggs), Group 16 (ready-to-use products)

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
1.1. Meat, including ready-to-cook products, steamed, chilled, frostbitten, frozen (all types of butcher, commercial and wild animals), including:			
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ – isomers)	0.1	
	DDT and its metabolites	0.1	
(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Dioxins***	0.000003 beef, lamb (in terms of fat)	
		0.000001 pork (in terms of fat)	
1.1.1. Meat (all types of butchers):	Microbiological indices:		
- steamed in trunks, semitrunks, quaters, junctures	QMAFAnM, CFU/g, not more than	10	
	CGB (coliforms) in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

	L.monocytogenes in 25 g	not allowed	
- frostbitten meat in trunks, semitrunks, quaters, junctures	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 0.1 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
- chilled meat in trunks, semitrunks, quaters, junctures	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 0.1 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
	Proteus - in 0.1 g for food products with shelf-life of more than 7 days; - in 1.0 g for children, dietary and healthful and dietary meals	not allowed not allowed	
- meat chilled in junctures (without and with bone), vacuum-packed or in modified gas atmosphere	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
	yeast, CFU/g, not more than	$1x10^3$	
	sulfite-reducing clostridia in 0.01 g	not allowed	
1.1.2. Frozen meat of butchers:	Microbiological indices:		
- in trunks, semitrunks, quaters, junctures	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
- blocks of meat on the bone,	QMAFAnM, CFU/g, not more than	$5x10^5$	

without bone, trimmed	CGB (coliforms) in 0.001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
- meat mass after deboning of nutchers	QMAFAnM, CFU/g, not more than	$5x10^6$ (sample preparation without surface flaming)	
	CGB (coliforms) in 0.0001 g	not allowed (the same)	
	pathogenic, including salmonella in 25 g	not allowed (the same)	
	L.monocytogenes in 25 g	not allowed (the same)	
1.1.3. Meat, without bone ready-to-cook products (chilled, frostbitten, frozen), including marinated:	Microbiological indices:		
- lumpy	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- small-sized	QMAFAnM, CFU/g, not more than	$1x10^6$	
	CGB (coliforms) in 0.001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
1.1.4. Meat chopped ready-to-cook products (chilled, frozen):	Microbiological indices:		
- formed, including coated with breadcrumbs	QMAFAnM, CFU/g, not more than	$5x10^6$	
	CGB (coliforms) in 0.0001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

	L.monocytogenes in 25 g	not allowed	
	Mould, CFU/g (for ready-to-cook products coated with breadcrumbs, with shelf-life of more than 1 month), not more than	500	
- in dough cover, stuffed (stuffed cabbage rolls, vegetable marrows), meat-containing chopped ready-to-cook products	QMAFAnM, CFU/g, not more than	$2x10^6$	
	CGB (coliforms) in 0.0001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
	Mould, CFU/g (for ready-to-cook products coated with breadcrumbs, with shelf-life of more than 1 month), not more than	500	
- minced beef, pork and other nutchers meat	QMAFAnM, CFU/g, not more than	$5x10^6$	
	CGB (coliforms) in 0.0001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
1.1.5. Meat-bone ready-to-cook products (lumpy, à la carte, small-sized)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^6$	
	CGB (coliforms) in 0.0001 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
1.2. Chilled, frozen offal of butchers (liver, kidneys, tongue, brain, heart), pig's skin, alimentary blood and products of its processing	Toxic elements:		
	lead	0.6; 1.0 (kidneys)	
	arsenic	1.0	
	cadmium	0.3; 1.0 (kidneys)	
	mercury	0.1;	

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)		0.2 (kidneys)	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ****	0.000006 - liver and its products (in terms of fat)	
1.2.1. Chilled, frozen, frozen offal of butchers in blocks, pig's skin	Microbiological indices:		
	pathogenic, including salmonella in 25 g	not allowed (sample preparation with flaming of frozen blocks)	
	L.monocytogenes in 25 g	not allowed (the same)	
1.2.2. Alimentary blood	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1 g	not allowed	
1.2.3. Blood processing products:	Microbiological indices:		

- edible albumin	QMAFAnM, CFU/g, not more than	$2.5x10^4$	
	CGB (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S. aureus and Proteus in 1 g	not allowed	
- dry plazma (blood serum) concentrate	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.3. Beef, pork, lamb and other butchers' raw fat (chilled, frozen), salted pork fat and its products	See Part "Oil stock and fat products"		
1.4. Sausage products, products from meet of all butchers, meat culinary products	Toxic elements:		Safety indices for sausage products and meat-vegetable canned food are calculated based on main type(s) of stock, both in terms of mass share and permissible regulated contaminants.
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Benzapyrene	0.001 (for smoked products)	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		

	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000003 – from beef, lamb (in terms of fat)	
		0.000001 – from pork (in terms of fat)	
	nitrosamines:		
	Sum of nitrosomethylamine and nitrosodiethylamine	0.002; 0.004 (for smoked products)	
1.4.1. Summer and dried sausages and butcher meat products, of which shelf-life exceeds 5 days, including cut and vacuum-packed (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Microbiological indices:		
	CGB (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	E.coli in 1 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.4.2. Semi-smoked and boiled and smoked sausages (sausage products)	Microbiological indices:		
	CGB (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g	not allowed	
1.4.3. Boiled and smoked and semi-smoked sausages	Microbiological indices:		
	CGB (coliforms) in 1.0 g	not allowed	

(sausage products), of which shelf-life exceeds 5 days, including cut and vacuum-packed, in terms of modified atmosphere	sulfite-reducing clostridia in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.4.4. Boiled sausage products (sausages, frankfurters, link sausages, meat breads):	Microbiological indices:		
- top-grade and first-grade, without grade	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25 g (sausages and link sausages)	not allowed	
- second-grade, third-grade	QMAFAnM, CFU/g, not more than	$2.5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g (sausages and link sausages)	not allowed	
1.4.5. Boiled sausages with preservatives added, including specialty	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	

	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.6. Biled chopped sausages goods, of which shelf-life exceeds 5 days, cut and vacuum-packed, in terms of modified atmosphere	Microbiological indices:		
	QMAFAnM, CFU/g	$1x10^3$; $2.5x10^3$ – for serving cuttung	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.7. Boiled meat products: gammons, pork and beef rolls, pressed pork and beef, ham, becon, pigs' heads pressed meat, lamb in form	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25 g	not allowed	
1.4.8. Boiled and smoked meat products:	Microbiological indices:		
- gammons, rolls, brisket, breast, collar, balyk pork and in cover	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
- cheek trimmings (jowl), shank	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	

	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.9. Smoked and baked, baked meat products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.10. Boiled and baked products, smoked and baked, of which shelf-life exceeds 5 days, including chopped and vacuum-packed in terms of modified atmosphere	Microbiological indices:		
	QMAFANM, CFU/g, not more than	$1x10^3$; $2.5x10^3$ - for serving cutting	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.11. Ready, quickly frozen meat courses:	Microbiological indices:		
- from à la carte meat of all types of butchers (without sauces), fried, boiled	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Enterococcus, CFU/g, not more than	$1x10^3$	
	L. monocytogenes in 25g	not allowed	
- from chopped meat with sauces; pancakes with meat	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^4$	

filling or offal filling etc.	CGB (coliforms) in 0.01g	not allowed	
	S. aureus in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Enterococcus, CFU/g, not more than	$1x10^3$	
	L. monocytogenes in 25g	not allowed	
1.5. Meat products with offal (paste, liver sausages, sülzes, meat jellies etc.) and blood used. Boiled products with offal, blood, sausage used, aspic (breads, sausages, meat jellies, liver sausages, aspic courses)	Toxic elements:		
	lead	0.6 1.0 (kidneys)	
	arsenic	1.0	
	cadmium	0.3 1.0 (kidneys)	
	mercury	0.1 0.2 (kidneys)	
	Benzapyrene (for smoked products)	0.001	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ****	0.000006 - liver and its products (in terms of fat)	
1.5.1. Blood sausages	Microbiological indices:		

	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g; for those products, of which shelf-life exceeds 2 days - in 0, 1g	not allowed	
	S.aureus in 1.0 - for those products, of which shelf-life exceeds 2 days	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.5.2. Sülzes, Saltison	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S.aureus in 1.0g - for those products, of which shelf-life exceeds 2 days	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.5.3. Liver sausages	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g; for those products, of which shelf-life exceeds 2 days – in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S. aureus in 1.0g - for those products, of which shelf-life exceeds 2 days	not allowed	
1.5.4. Paste from liver and (or) meat, including in covers	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	

	S. aureus – 0.1g - for those products, of which shelf-life exceeds 2 days - in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.5.5. Jellied meat products (meat jellies, jellied minced meat, aspic etc.)	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus – 0.1g - for those products, of which shelf-life exceeds 2 days - in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.6. Canned meat, canned meat and vegetable	Toxic elements:		
	lead	0.5 1.0 (for canned food in prefabricated tin tare)	
	arsenic	0.1	
	cadmium	0.05 0.1 (for canned food in prefabricated tin tare)	
	mercury	0.03	
	stannum	200.0 (for canned food in prefabricated tin tare)	
	Chrome (as amended by Decision of the Customs	0.5 (for canned food in chromium-plated tare)	

	Union Commission N 341 of 17.08.2010)		
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	nitrosamines:		
	Sum of nitrosomethylamine and nitrosodiethylamine (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	0.002 (for canned food with sodium nitrite added)	
	Nitrates (meat-vegetable with vegetables)	200	
	Dioxins***	0.000003 beef, lamb (in terms of fat)	
		0.000001 pork (in terms of fat)	
1.6.1. Pasteurized canned food: - from beef and pork - chopped and Lyubitelskaya ham	Microbiological indicators:		
	Shall meet the requirements of industrial sterility for canned food of Group D according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
1.6.2. Sterilized canned meat, pork, horse meat etc: - natural - with cereals, vegetables trimming	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
1.7. Canned offal, including paste (all types of butchers and commercial animals)	Toxic elements:		
	lead	0.6 1.0 (for canned food in prefabricated tin tare)	

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	arsenic	1.0	
	cadmium	0.3 0.6 (kidneys)	
	mercury	0.1 0.2(kidneys)	
	stannum	200.0 (for canned food in prefabricated tin tare)	
	chrome	0.5 (for canned food in chromium-plated tare)	
	nitrosamines:		
	Sum of nitrosomethylamine and nitrosodiethylamine	0.002	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000006 - liver and its products (in terms of fat)	
	Microbiological indices:		
	Sterilized canned food shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II		

	of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
1.8. Sublimation and thermal drying meat	Toxic elements: in terms of initial product subject to dry substances in it and end product		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics (except for wild animals):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000003 beef, lamb (in terms of fat)	
		0.000001 pork (in terms of fat)	
	nitrosamines:		
	Sum of nitrosomethylamine and nitrosodiethylamine (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	0.002	
1.8.1. Edible dry concentrates from meat, offal	QMAFAnM, CFU/g	$2.5x10^4$	

	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	mould CFU/g, not more than	100	
1.9. Poultry meat, including ready-to-cook products, chilled, frozen (all types of poultry s for slaughter, wild fowl) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics (except for wild poultry) :		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000002 - poultry (in terms of fat)	
1.9.1. Poultry trunks and meat:	Microbiological indicators:		
- chilled	QMAFAnM, CFU/g, not more than	$1x10^4$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- frozen	QMAFAnM, CFU/g, not more than	$1x10^5$	
	pathogenic, including salmonella in 25 g	not allowed	

	L.monocytogenes in 25g	not allowed	
- pre-packaged chilled, sub-frozen, frozen	QMAFAnM, CFU/g, not more than	$5x10^5$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.2. Natural poultry meat ready-to-cook products:	Microbiological indices:		
- meat-bone, without bone and without breading	QMAFAnM, CFU/g, not more than	$1x10^5$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- meat-bone, without bone and with breading, with spicery, sauce, marinated	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- limp meat without bones in blocks	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.3. Chopped poultry meat ready-to-cook products (chilled, frostbitten, frozen):	Microbiological indices:		
- in dough cover	QMAFAnM, CFU/g, not more than	$1x10^6$	
	CGB (coliforms) in 0.0001g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- in natural cover, including fried sausages	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
- with and without breading (chopped semi-products with	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	

filling)	L.monocytogenes in 25g	not allowed	
1.9.4. Mechanically deboned poultry meat, bone remains, chilled, frozen in blocks, bony frozen semi-finished product	Microbiological indicators:		
	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.5. Poultry 's skin	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.10. Offal, ready-to-cook products from poultry offal (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.6	
	arsenic	1.0	
	cadmium	0.3	
	mercury	0.1	
	Antibiotics (except for wild poultry) :		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group,	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000006 - liver if poiltry (in terms of fat)	
1.10.1. Offal, ready-to-cook products from poultry offal	Microbiological indicators:		
	QMAFAnM, CFU/g, not more than	$1x10^6$	

	pathogenic, including salmonella in 25 g	Not allowed	
	L.monocytogenes in 25g	Not allowed	
1.11. Sausage products, smoked foods, culinary products with poultry meat used (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Benzapyrene	0.001 (for smoked products)	
	nitrosamines: Sum of nitrosomethylamine and nitrosodiethylamine	0.002; 0.004 (for smoked products)	
	Antibiotics (except for wild poultry) :		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000002 –poultry (in terms of fat)	
1.11.1. Air-cured raw and smoked uncooked sausage products	Microbiological indicators:		
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	S. aureus in 1.0g	not allowed	

	pathogenic, including salmonella in 25 g	not allowed	
	E.coli in 1.0g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.11.2. Air-cured raw and smoked uncooked sausage products, cut and vacuum-packed in terms of modified atmosphere	Microbiological indices:		
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	E.coli in 1.0g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.11.3. Sausage products: - semi-smoked:	Microbiological indices:		
	CGB (coliforms) in 1.0	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- cut and vacuum-packed in terms of modified atmosphere	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.11.4. Boiled sausage products (sausages, meat breads, frankfurters, link sausages, rolls, ham etc.)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g (for frankfurters and link sausages)	not allowed	

1.11.5. Bailed and smoked sausages	Microbiological indices:		
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.11.6. Trunks and parts of poultry trunks and baked, boiled and smoked and smoked products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.11.7. Trunks and parts of poultry trunks and smoked uncooked, air-cured raw products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	E.coli in 1.0g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.11.8. Culinary chopped meat products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.11.9. Ready quickly frozen poultry courses:	Microbiological indices		
	QMAFAnM, CFU/g, not more than	$1x10^4$	

- fried, boiled	CGB (coliforms) in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Enterococcus, CFU/g, not more than	$1x10^4$	
- from chopped meat with sauces and/or trimming	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Enterococcus, CFU/g, not more than	$1x10^4$	
1.12. Meat products with poultry offal and skins used (paste, liver sausages etc)	Toxic elements:		
	lead	0.6	
	arsenic	1.0	
	cadmium	0.3	
	mercury	0.1	
	Benzapyrene	0.001 (for smoked products)	
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	 0.002 0.004 (for smoked products)	
	Antibiotics (except for wild bird) :		
(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg

	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000006 – poultry liver (in terms of fat)	
1.12.1. Poultry paste, including poultry insides	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.12.2. Poultry liver paste	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.12.3. Jellied poultry products: sülzes, meat jelly, aspic etc., including assortment with butcher meat used	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$2x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.12.4. Liver sausages from poultry and offal	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^3$	

	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.13. Canned poultry (from poultry meat and meat-vegetable, including paste and filling) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.5 0.6 (paste) 1.0 (for canned foods in prefabricated tin tare)	
	arsenic	0.1 1.0 (paste)	
	cadmium	0.05 0.3 (paste) 0.1 (for canned foods in prefabricated tin tare)	
	mercury	0.03 0.1 (paste)	
	stannum	200.0 (paste for canned foods in prefabricated tin tare)	
	chrome	0.5 (paste for canned foods in prefabricated tin tare)	
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.002	

	Antibiotics (except for wild bird):		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000002 –poultry (in terms of fat)	
	Nitrates	200 (meat-vegetable)	
1.13.1. Pasteurized canned poultry	Shall meet the requirements of industrial sterility for canned food of Group E according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
1.13.2. Sterilized canned poultry with and without vegetable additives, including paste	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
1.14. Sublimation and thermal drying poultry products	Toxic elements: in terms of initial product subject to dry substances content in it and end products		

(as amended by Decision of the Customs Union Commission N 341of 17.08.2010)			
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics (except for wild bird) :		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000002 –piultry (in terms of fat)	

	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.002	
	Microbiological indices:		
1.14.1. Freeze-dried chicken filling	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S.aureus, in 0.1g	not allowed	
	Proteus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.14.2. Thermal drying hen filling	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Proteus, in 1.0g	not allowed	
	S.aureus, in 0.1g	not allowed	
1.14.3. Dried poultry products	QMAFAnM, CFU/g, not more than	10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 0.01g	not allowed	
	Proteus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.15. Eggs and liquid egg products (melange, egg white, yolk)	Toxic elements:		
	lead	0.3	
	arsenic	0.1	
	cadmium	0.01	
	mercury	0.02	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)			01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000003 – hen eggs and products of them (in terms of fat)	
1.15.1. Dietary hen egg, quail egg	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	100	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 125g (not allowed in 5 samples, 25 g each; yolks are analyzed)	not allowed	
1.15.2. Hen egg and that of other types of poultry	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 125g (not allowed in 5 samples, 25 g each; yolks are analyzed)	not allowed	
1.15.3. Liquid egg products: - egg mixtures for omelette, filtered, pasteurized	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	Proteus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- frozen: melange, yolk, white egg, including with salt	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.1g	not allowed	

or sugar, mixtures for omelette	Proteus, in 1.0g	not allowed	
	S.aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.16. Dry egg products (egg solids, white egg, yolk)	Toxic elements:		
	lead	3.0	
	arsenic	0.6	
	cadmium	0.1	
	mercury	0.1	
	Antibiotics: in terms of initial product subject to dry substances content in it and end product		
(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**: in terms of initial product subject to dry substances content in it and end product		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins***	0.000003 – hen eggs and products of them (in terms of fat)	
1.16.1. Egg solids, mélange for enteral nutrition products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	Proteus, in 1.0g	not allowed	

	pathogenic, including salmonella in 25 g	not allowed	
1.16.2. Melange, white egg, yolk, dry mixtures for omelette	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	Proteus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.16.3. Egg products of sublimation drying: - yolk	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S.aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- white egg, albumin	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
1.17. Dry white egg (albumin)	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics: in terms of initial product subject to dry substances content in it and end product		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg

(as amended by Decision of the Customs Union Commission N 341of 17.08.2010)	bacitracin	not allowed	<0.02 mg/kg
	Pesticides**: in terms of initial product subject to dry substances content in it and end product		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

2. Milk and milk products – from Group 04 (milk)

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.1. Unpasteurized milk, unpasteurized skim milk, raw cream (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.1	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.05; 1.25 (cream in terms of fat)	
	DDT and its metabolites	0.05; 1.0 (cream in terms of fat)	
	mycotoxins:		
	aflatoxin M_1	0.0005	
	Abscopal substances	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	<1 mg/kg
	Microbiological indices:		
- raw top-grade milk (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$1x10^5$	
	pathogenic, including salmonella in 25 g	not allowed	
	Somatic cell content in 1 cm^3(g), not more than	$4x10^5$	
- raw 1st grade milk	QMAFAnM, CFU/g, not more than	$5x10^5$	
	pathogenic, including salmonella in 25 g	not allowed	
	Somatic cell content in 1 cm^3(g), not more than	$1x10^6$	
- raw 2nd grade milk	QMAFAnM, CFU/g, not more than	$4x10^6$	
	pathogenic, including salmonella in 25 g	not allowed	
	Somatic cell content in 1 cm^3(g), not more than	$1x10^6$	
- raw skim top-grade milk (as added by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$1x10^5$	
	pathogenic, including salmonella in 25g	not allowed	
- raw skim 1st grade milk	QMAFAnM, CFU/g, not more than	$5x10^5$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
(as added by Decision of the Customs Union Commission N 341 of 17.08.2010)	pathogenic, including salmonella in 25g	not allowed	
- raw skim 2nd grade milk (as added by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$4x10^6$	
	pathogenic, including salmonella in 25g	not allowed	
Raw top-grade cream (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$5x10^5$	
	pathogenic, including salmonella in 25g	not allowed	
Raw 1st grade cream (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$4x10^6$	
	pathogenic, including salmonella in 25g	not allowed	
2.2. Drinking milk and drinking cream, buttermilk, lactoserum, milk drink, liquid lacto-acid products (ayran, acidophilin, varenets, kefir, koumiss and koumiss product, yoghurt, sour clotted milk, ryazhenka), sour cream, milk compound products on	Toxic elements:		
	lead	0.1	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.005	
	mycotoxins: aflatoxin M_1	0.0005	
	Antibiotics:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
their basis, products soaked after ripening (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	0.05; 1.25 (cream and sour cream in terms of fat)	
	DDT and its metabolites	0.05; 1.0 (cream and sour cream in terms of fat)	
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	< 1 mg/kg
	peroxide value (in drinking milk and drinking sterilized cream)	4.0 millimole active oxygen/kg fat	
2.2.1. Drinking milk and drinking cream, milk drinks, lactoserum, buttermilk, soaked products on their basis, including: drinking	Microbiological indices:		
	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
milk in consumer tare, including pasteurized (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Listeria L. monocytogenes in 25 g/cm^3	Not allowed	
2.2.2. Sterilized, ultrapasteurized (UHT) (with aseptic pouring)	Requirements for industrial sterility: 1) after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; 2) the following changes are allowed after thermostatic holding: a) titrable acidity of not more than by 2°Terner; b) QMAFAnM of not more than 10 CFU/cm^3(g)		
2.2.3. Ultrapasteurized (without aseptic pouring)	QMAFAnM, CFU/cm^3(g), not more than	100	
	CGB (coliforms) in 10g/cm^3	not allowed	
	pathogenic, including salmonella in 100g/cm^3	not allowed	
	staphylococcus S.aureus in 10 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.4. Melted	QMAFAnM, CFU/cm^3(g), not more than	2.5x10^3	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.2.5. Aromatized, enriched with vitamins, macro-, microelements, lactulose, prebiotics	In accordance with the requirements established for drinking milk at various processes of thermal processing		
2.2.6. In milk cans and cisterns	QMAFAnM, CFU/cm^3(g), not more than	$2x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.7. Cream and products on its basis, including: in consumer tare, including pasteurized	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.8. Sterilized	Requirements for industrial sterility: 1) after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; 2) the following changes are allowed after thermostatic holding: a) titrable acidity of not more than by 2°Terner; b) QMAFAnM of not more than 10 CFU/cm^3(g)		
2.2.9. Enriched	QMAFAnM, CFU/cm3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	Not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.10. Whipped	QMAFAnM, CFU/cm3(g), not more than	1x10^5	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.11. In milk cans, cisterns	QMAFAnM, CFU/cm3(g), not more than	2x10^5	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.2.12. Drinks, cocktails, kissel, jelly, sauces, creams, puddings, mousses, pastes, soufflé made based on milk, cream, buttermilk, pasteurized lactoserum (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm3(g), not more than	1x10^5	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.2.13. Cultured milk foods, products on their basis, liquid cultured milk foods, including (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- with shelf-life of not more than 72 hours:			
- without components	Lactic acid microorganisms, not less than	$1x10^7$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
- with components	Lactic acid microorganisms, not less than	$1x10^7$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
- with shelf-life of more than 72 hours:			
- without components	Lactic acid microorganisms, not less than	$1x10^7$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0 g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	yeast, CFU/cm^3(g), not more than	50	Availability of yeast at the end of shelf-life, not less than $1x10^4$ for ayran and kefir, not less than $1x10^5$ for koumiss, yeast is allowed in those products made using them in ferment
	moulds, CFU/cm^3(g), not more than	50	
- with components	Lactic acid microorganisms, not less than	$1x10^7$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	Availability of yeast at the end of shelf-life, not less than $1x10^4$ for ayran and kefir, not less than $1x10^5$ for koumiss, yeast is allowed in those products made using them in ferment
	moulds, CFU/cm^3(g), not more than	50	
2.2.14. Cultured milk foods, enriched with bifidobacterium and other	bifidobacterium and (or) other probuotic microorganisms, not less than	$1x10^6$ in sum	
	CGB (coliforms) in 0.1g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
probiotic microorganisms (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	Availability of yeast at the end of shelf-life, not less than 1x10^4 for ayran and kefir, not less than 1x10^5 for koumiss, yeast is allowed in those products made using them in ferment
	moulds, CFU/cm^3(g), not more than	50	
2.2.15. Sour cream, products on its basis, including with components (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Lactic acid microorganisms, CFU/cm^3(g), not less than	1x10^7 (for sour cream)	
	CGB (coliforms) in 0.001 (sour cream); in 0.1 (heat-treated sour cream products) g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm3 (g), not more than	50 (for products with shelf-life of more than 72 hours)	
	moulds, CFU/cm3 (g), not more than	50 (for products with shelf-life of more than 72 hours)	
2.2.16. Heat-treated soured milk and milk compound	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
products, including: - without components	staphylococcus S.aureus in 1.0 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25 g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	mold, CFU/cm^3(g), not more than	50	
- with components	CGB (coliforms) in 1.0 g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 1.0 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25 g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	mold, CFU/cm^3(g), not more than	50	
2.2.17. Pasteurized lactoserum and buttermilk in consumer tare (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25 g/cm^3	not allowed	
2.3. Cottage cheese, curd mass, granulated cottage cheese, curd cake, curd products, milk compound products on their basis, albumin and milk products on its basis, pasty milk protein	Toxic elements:		
	lead	0.3	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.02	
	mycotoxins: aflatoxin M_1	0.0005	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
products, including heat-treated after ripening (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	<1 mg/kg
2.3.1. Cottage cheese, curd mass, curd products, products on their basis, including:			
- with shelf-life of not more than 72 hours:			
- without components	Lactic acid microorganisms, not less than	$1x10^6$	
	CGB (coliforms) in 0.001 g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	mold, CFU/cm^3(g), not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
- with components	CGB (coliforms) in 0.001g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	mold, CFU/cm^3(g), not more than	50	
- with shelf-life of more than 72 hours:			
- without and with components	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
- frozen	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/см^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.3.1.1. Cottage cheese without components (except for that made with ultra filtration, separation), granulated cottage cheese, including (point 2.3.1.1. was added by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- with shelf-life of not more than 72 hours:	Lactic acid microorganisms, not less than	$1x10^6$	
	CGB (coliforms) in 0.001g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
- with shelf-life of more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
- frozen	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.3.1.2. Cottage cheese made applying ultra filtration and separation, including			
- with shelf-life of not more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
- with shelf-life of more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	50	
- granulated cottage cheese	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
2.3.1.3. Cottage cheese with components, curd mass, curd cake, including (point 2.3.1.3 was added by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- with shelf-life of not more than 72 hours:	CGB (coliforms) in 0.001g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
- with shelf-life of more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
-frozen	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
2.3.1.4. Curd products, including (point 2.3.1.4. was added by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- with shelf-life of not more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
- with shelf-life of more than 72 hours:	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
-frozen	CGB (coliforms) in 0.01g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	pathogenic, including salmonella in 25g/cm3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
2.3.2. Heat-treated curd products, including with components	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, moulds in sum, CFU/cm^3(g), not more than	50	
2.3.3. Milk albumin, products on its basis, which are produced by ripening (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$2x10^5$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	50	
2.4. Milk, cream, buttermilk, whey, milk products, milk compound products on their basis, concentrated and condensed with sugar, sterilized condensed milk, canned milk products and	Toxic elements:		
	lead	0.3	
	arsenic	0.15	
	cadmium	0.1	
	mercury	0.015	
	stannum (for canned food in prefabricated tin tare)	200	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
canned milk compound products (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	chrome (for canned food in chromium-plated tare)	0.5	
	mycotoxins: aflatoxin M_1	0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.4.1. Condensed concentrated milk, condensed cream, sterilized milk products, milk compound products and condensed products, sterilized (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Requirements for industrial sterility: 1) after thermostatic holding at 37°C for 6 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; 2) the following changes are not allowed after thermostatic holding: a) titrable acidity; b) microorganisms cells shall not appear in microscope; 3) additional requirement for children food – absence of fungi, yeast, lactic-acid microorganisms at inoculation of samples		
2.4.2. Milk, cream condensed with sugar, in consumer tare, including with and without components	QMAFAnM, CFU/cm^3(g), not more than	$2x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
2.4.3. Milk, cream condensed with sugar, in shipping container	QMAFAnM, CFU/cm^3(g), not more than	$4x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
2.4.4. Buttermilk, whey condensed without and with sugar	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
2.4.5. Cocoa, natural coffee with condensed milk or cream with sugar	QMAFAnM, CFU/cm^3(g), not more than	$3.5x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	staphylococcus S.aureus in 1g/cm^3	not allowed	
2.5. Milk products, milk compound dry, sublimated (milk, cream, cultured milk foods, drinks, mixtures for ice-cream, whey, buttermilk, skim milk) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	In terms of recovered product:		
	Toxic elements:		
	lead	0.1	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.005	
	mycotoxins: aflatoxin M_1	0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	< 1 mg/kg
2.5.1. Milk products, milk	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
compound, dry, sublimated (milk, cream, cultured milk foods, drinks, mixtures for ice-cream, whey, buttermilk, skim milk)	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1g/cm^3	not allowed	
2.5.2. Cow's dried whole milk	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.5.3. Dried skim milk, including:			
- for direct use	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
- for industrial processing	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.5.4. Dry milk drinks	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	moulds, CFU/cm^3 (g), not more than	50	
2.5.5. Dried cream and dried cream with sugar	QMAFAnM, CFU/cm^3(g), not more than	$7x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.5.6. Dry lactoserum	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	100	
2.5.7. Dry mixtures for ice-cream (added by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	L. monocytogenes in 25g/cm^3	not allowed	For soft ice-cream
2.5.8. Dry cultured milk foods	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	moulds, CFU/cm3(g), not more than	100	
2.5.9. Buttermilk, whole milk substitutes (dried) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	100	
2.6. Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.3	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins: aflatoxin M_1	 0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	< 1 mg/kg
Milk protein concentrates, casein, milk sugar, caseinates, milk protein hydrolyzates, dried, including:			
2.6.1. Edible caseinates (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	sulfite-reducing clostridia in 0.01g/cm^3	not allowed	
2.6.2. Protein serum concentrate	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.6.3. Casein concentrate (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm3(g), not more than	$2.5x10^3$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.6.4. Milk protein, caseins	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 50g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	yeast, CFU/cm^3(g), not more than	10	
	moulds, CFU/cm^3(g), not more than	50	
2.6.5. Milk refined sugar	QMAFAnM, CFU/cm^3(g), not more than	$1x10^3$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	100	
2.6.6. Milk edible sugar (edible lactose)	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	100	
2.6.7. Lactulose concentrate	QMAFAnM, CFU/cm^3(g), not more than	$1x10^3$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 50g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	100	
2.7. Cheese, cheese products	Toxic elements:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
(ultrahard, hard, semi-hard, soft, pickled), processed, serum-albumin, dry, cheese pastes, sauces (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	lead	0.5	
	arsenic	0.3	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins: aflatoxin M_1	0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	benzapyrenefor smoked products	0.001	
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	
	Staphylococcic enterotoxins	not allowed	In 5 samples of 25g each (in cheeses of all types with ripening time of not more than 45 days)

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
Cheese, cheese products (ultrahard, hard, semi-hard, soft, pickled), processed, serum-albumin, dry, cheese pastes, sauces	Microbiological indices:		
2.7.1. Cheese, cheese products (ultrahard, hard, semi-hard, soft, pickled), processed, serum-albumin, dry, cheese pastes, sauces (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	CGB (coliforms) in 0.001g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/$см^3$	not allowed	
	staphylococcus S.aureus in 0.001g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	in soft and pickled cheeses L. monocytogenes are not allowed in 5 samples of 25g each
2.7.2. Processed cheeses and cheese products: (point 2.7.2. as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- without components	QMAFAnM, CFU/cm^3(g), not more than	$5x10^3$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
- with components, including smoked	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.7.3. Processed cheese products	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.7.4. Cheese sauces, pastes	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
2.7.5. Cheeses, dried cheese products	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
2.7.6. Cheeses, cheese products, serum-albumin cheese, smoked	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.7.7. Curd cheese: (point 2.7.7. was added by Decision of the Customs Union Commission N 341 of 17.08.2010)			
- without components	CGB (coliforms) in 0.1g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 cm^3(g)	not allowed	
	yeast, CFU/cm^3(g), not more than	50	
	moulds, CFU/cm^3(g), not more than	50	
- with components	CGB (coliforms) in 0.1 cm^3(g)	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 cm^3(g)	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.8. Butter, buttery paste from cow's milk, butterfat (as amended by Decision of the Customs Union	Oxydative spoilage indices: fat phase acidity	2.5°K; 3.5°K – for butter and paste with components	
	Toxic elements:		
	lead	0.1 0.3 – for products with cocoa	
	arsenic	0.1	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
Commission N 341 of 17.08.2010)	cadmium	0.03 0.2 – for products with cocoa	
	mercury	0.03	
	cooper (for products to be reserved)	0.4	
	iron (for products to be reserved)	1.5	
	stannum (for sterilized butter in prefabricated tin tare)	200	
	mycotoxins: aflatoxin M_1	 0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
Butter, buttery paste from cow's milk, butterfat, including:			
2.8.1. Cow's milk butter: dairy butter (sweet-creamy, sour-creamy, salty, non-salty), including:			
- without components	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$ (not rationed in sour-creamy butter)	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, moulds, CFU/cm^3 (g), not more than	100 in total	
- with components	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$ (not rationed in sour-creamy butter)	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.8.2. Brand, including Vologodskoe	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
(added by Decision of the Customs Union Commission N 341 of 17.08.2010)	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	moulds, CFU/cm^3(g), not more than	50	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
2.8.3. Sterilized	Requirements for industrial sterility: 1) after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; 2) the following changes are allowed after thermostatic holding: a) fat phase acidity of not more than by 0.5°K; b) titrable acidity of not more than by 2°Terner c) QMAFAnM of not more than 100 CFU/cm^3(g)		
2.8.4. Melted butter	QMAFAnM, CFU/cm^3(g), not more than	$1x10^3$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	moulds, CFU/cm^3(g), not more than	200	
2.8.5. Dry butter	QMAFANM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, moulds, CFU/cm^3 (g), not more than	100 in total	
2.8.6. Butterfat	QMAFAnM, CFU/cm^3(g), not more than	$1x10^3$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	moulds, CFU/cm^3(g), not more than	200	
2.8.7. Butter paste, including:			
- without components	QMAFAnM, CFU/cm^3(g), not more than	$2x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
- with components	QMAFAnM, CFU/cm^3(g), not more than	$2x10^5$	
	CGB (coliforms) in 0.001g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.9. Creamy-vegetable spread, creamy-vegetable melted mixture (as amended by Decision of the Customs Union	Oxydative spoilage indices:		
	peroxide value in fat discharged from product	10 mole active oxygen/kg fat	
	Fat phase acidity	2.5°K; 3.5°K – for spread with components	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.1; 0.3 – for products with cocoa	
	arsenic	0.1	
	cadmium	0.03; 0.2 – for products with cocoa	
	mercury	0.03	
	cooper (for products to be reserved)	0.4	
	iron (for products to be reserved)	1.5	
	nickel (for products with hydrogenated fat)	0.7	
	mycotoxins: aflatoxin M_1	 0.0005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	Dioxins***	0.000002 (in terms of fat)	
2.9.1. Creamy-vegetable spread (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	yeast, CFU/cm^3(g), not more than	100	
	moulds, CFU/cm^3(g), not more than	100	
2.9.2. Creamy-vegetable melted mixture (as added by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$1x10^3$	
	CGB (coliforms) in 1.0g/cm3	not allowed	
	pathogenic, including salmonella in 25g/cm^3	not allowed	
	staphylococcus S.aureus in 0.1g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
	moulds, CFU/cm^3(g), not more than	200	
2.10. Milk ice-cream, creamy ice-cream, full-cream ice, with vegetable fat, cakes, fancy cakes, ice-cream desserts	Toxic elements:		
	lead	0.1	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.005	
	mycotoxins: aflatoxin M_1	0.0005	
	Antibiotics:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Dioxins***	0.000003 (in terms of fat)	
	Melamine****	not allowed	< 1 mg/kg
Milk ice-cream, creamy ice-cream, full-cream ice, with vegetable fat, cakes, fancy cakes, ice-cream desserts, mixtures, syrup for ice-cream:			
2.10.1. Hardened, including with components	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.10.2. Soft, including with	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
components	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.10.3. Liquid mixtures for soft ice-cream	QMAFAnM, CFU/cm^3(g), not more than	$3x10^4$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.10.4. Cultured milk ice-cream (point 2.10.4. was added by Decision of the Customs Union Commission N 341 of 17.08.2010)	Lactic acid microorganisms, not less than	$1x10^6$	
	CGB (coliforms) in 0.1g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25g/cm^3	not allowed	
	Listeria L.monocytogenes in 25g/cm^3	not allowed	
2.11. Starters, starter and probiotic microorganisms for cultured milk products, cultured milk butter, cheeses	Toxic elements:		
	lead	0.1 – for liquid (including frozen); 1.0 – for dry	
	arsenic	0.05 - for liquid (including frozen); 0.2 - for dry	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	cadmium	0.03 - for liquid (including frozen); 0.2 - for dry	
	mercury	0.005 - for liquid (including frozen); 0.03 - for dry	
	Deleted. - Decision of the Customs Union Commission N 341 of 17.08.2010		
	Antibiotics. Deleted. - Decision of the Customs Union Commission N 341 of 17.08.2010		
2.11.1. Starters (starter and probiotic microorganisms for cultured milk products, cultured milk butter, cheeses), including:			
- symbiotic (liquid) starters for kefir (added by Decision of the CustomsUnion Commission N 341 of 17.08.2010)	Quantity of cultured milk and (or) other microorganisms of starter, CFU/cm^3(g), not less than	$1x10^8$	
	CGB (coliforms) in 3.0g/cm^3	not allowed	
	pathogenic, including salmonella in 100g/cm^3	not allowed	
	staphylococcus S.aureus in 10g/cm^3	not allowed	
	moulds, CFU/cm^3(g), not more than	5	
	yeast, CFU/cm^3(g), not less than	$1x10^4$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
- starter from pure growth (including liquid, frozen)	Quantity of cultured milk and (or) other microorganisms of starter, CFU/cm^3(g), not less than	$1x10^8$; $1x10^{10}$ for concentrated starters	
	CGB (coliforms) in 10.0g/cm^3	not allowed	
	pathogenic, including salmonella in 100g/cm^3	not allowed	
	staphylococcus S.aureus in 10g/cm^3	not allowed	
	yeast, moulds, CFU/cm^3 (g), not more than	5 in sum	
- dry	Quantity of cultured milk and (or) other microorganisms of starter, CFU/cm^3(g), not less than	$1x10^9$; $1x10^{10}$ for concentrated starters	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 10g/cm^3	not allowed	
	staphylococcus S.aureus in 1.0g/cm^3	not allowed	
	yeast, moulds, CFU/cm^3 (g), not more than	5 in sum	
2.12. Dry growth mediums on milk basis for developing starter and probiotic microflora (as amended by Decision of the Customs Union Commission N 341 of	Toxic elements:		
	lead	0.3	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins: aflatoxin M_1	 0.0005	
	Antibiotics:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
17.08.2010)	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
2.12.1. Growth mediums for developing the starter and probiotic microflora, dry, on milk basis	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	CGB (coliforms) in 0.01g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
2.13. Ferment preparations, including milk-coagulating (Point 2.13 was added by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	10.0	
	arsenic	3.0	
	mycotoxins:		For ferment preparations of fungi origin
	aflatoxin B_1	not allowed	<0.00015
	zearalenone	not allowed	<0.005
	T-2 toxin	not allowed	<0.05
	ochratoxin A	not allowed	<0.0005

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
	Antibiotic activity (for ferment preparations of bacterium and fungi origin):	not allowed	Laboratory control of the index shall be performed in the presence of the control method, established accordingly.
2.13.1. Milk-coagulating ferment preparations, including:			
- of anumal origin	QMAFAnM, CFU/cm^3(g), not more than	$1x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
	E.coli in 25g/cm^3	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
- of vegetable origin	QMAFAnM, CFU/cm3(g), not more than	$5x10^4$	
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	
- of microbal origin	QMAFAnM, CFU/cm^3(g), not more than	$5x10^4$	
	Shall not contain viable forms of ferment producers		
	CGB (coliforms) in 1.0g/cm^3	not allowed	
	pathogenic, including salmonella in 25 g/cm^3	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Note
2.14. Milk compound and milk-containing products with non-milk components of more than 35%	Requirements for permissible content of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, for microbological safety indices, oxydative spoilage shall be determined subject to content and ratio of milk and non-milk components, types and levels of potentially dangerous substances content in them		
2.15. Milk-containing products	Requirements are established subject to content and ratio of products of milk and non-milk components		

3. Fish, non-fish objects of trade and foods produced from them – Group 03, Group 16 (ready to be used products)

Name of product	Indices	Permissible levels, mg/kg, not more than	
3.1. Live fish, raw fish, chilled, frozen, mince, fillet, sea mammal meat	Toxic elements		
	lead	1.0 2.0 tunny, swordfish, beluga	
	arsenic	1.0 fresh-water 5.0 salt-water	
	cadmium	0.2	
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga	
	histamine	100.0 tunny, mackerel, salmon and herring	
	nitrosamines:		
	sum of nitrosomethylamine and nitrosodiethylamine	0.003	
	Dioxins ****(are determined in case of reasonable supposition of their possible availability in raw stock)	0.000004	
	Antibiotics (for fish of pond and cage culture fishery):		

Name of product	Indices	Permissible levels, mg/kg, not more than	
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2 salt-water, sea animal meat 0.03 fresh-water	
	DDT and its metabolites	0.2 salt-water 0.3 fresh-water 2.0 sturgeon, salmon fishes, fatty herring 0.2 sea animal meat	
	2.4-D acid, its salts and ethers	not allowed, fresh-water	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.1.1. Raw fish and live fish	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms), 0.01	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25 g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.2. Chilled, frozen fish	QMAFAnM, CFU/g, not more than	1×10^5	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.3. Chilled and frozen fish products: - fish fillet, specially cut fish;	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	Not allowed	
- edible fish mince, formed mince products, including with floury component;	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	not allowed	
-special condition mince	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.2. Canned food and fish preserves	Toxic elements		
	lead	1.0 2.0 tunny, swordfish, beluga	
	arsenic	1.0 fresh-water 5.0 salt-water	
	cadmium	0.2	
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga	
	stannum	200 in prefabricated tin tare	
	chrome	0.5 in chromium-plated tare	
	Benzapyrene	0.005 for smoked products	
	Histamine	100.0 tunny, mackerel, salmon, herring	
	nitrosamines		

Name of product	Indices	Permissible levels, mg/kg, not more than	
	sum of nitrosomethylamine and nitrosodiethylamine	0.003	
	Dioxins***	0.000004	
	Antibiotics (for fish of pond and cage culture fishery):		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2 salt-water, sea animal meat 0.03 fresh-water	
	DDT and its metabolites	0.2 salt-water 0.3 fresh-water 2.0 sturgeon, salmon fishes, fatty herring 0.2 sea animal meat	
	2.4-D acid, its salts and ethers	not allowed fresh-water	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.2.1. Preserves pickled in brine and special salting from uncut and unchopped fish	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.2. Preserves pickled in brine and special salting from fish: - uncut	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
- cut	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.3. Preserves from cut fish with begetable oils, filling, sauces added, with and without trimming (including from salmon fishes)	QMAFAnM, CFU/g, not more than	2×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	L.monocytogenes, in 25g		
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.4. Preserves “Pastes”	QMAFAnM, CFU/g, not more than	5×10^5	
- fish pastes	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
- from protein paste	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds	10	
	yeast	100	
3.2.5. Preserves from heat-treated fish	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
3.2.6. Canned fish in glass, aluminum and tin tare	Shall meet the indusrtrial sterility requirements for canned foods of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.2.7. Pasteurized semi-canned fish in glass container	Shall meet the indusrtrial sterility requirements for canned foods of Group E according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.3. Fish dry, dried, smoked, salted, spicy, marinated, fish cookery and other fish products ready to be used	Toxic elements (in terms of initial product subject to dry substances content in it and end products)		
	lead	1.0 2.0 tunny, swordfish, beluga	
	arsenic	1.0 fresh-water 5.0 salt-water	
	cadmium	0.2	
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga	
	Histamine (in terms of initial product subject to dry substances content in it and end products)	100.0 tunny, mackerel, salmon, herring	
	nitrosamines:		
	sum of nitrosomethylamine and	0.003	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	nitrosodiethylamine		
	Dioxins (determined in case of reasonable supposition of their possible availability in stock)	0.000004	
	Antibiotics (for fish of pond and cage culture fishery):		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	0.4 2.0 fish fillet, fatty herring	
	benzapyrene	0.005 smoked fish	
	Polychlorinated biphenyls(in terms of initial product subject to dry substances content in it and end products)	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.3.1. Fish products of hot smoking, including frozen	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.3.2. Fish products of cold smoking, including frozen: - uncut	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10, for salted-water fish	
- cut, including cuts (into pieces, serving)	QMAFAnM, CFU/g, not more than	$3x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10 for salted-water fish	
- fish fillet of cold smoking, including cut into pieces	QMAFAnM, CFU/g, not more than	$7.5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g vacuum-packed	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
- fish assortment, sausage products, fillet mince, products with spicery	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	S.aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.3.3. Chopped fish soft smoked, slightly salted, including sea fish fillet vacuum-packed	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10 for salted-water fish	
3.3.4. Fish salted, spicy, marinated, including frozen: - uncut	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 0.1g (in that vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
- cut, salted and slightly salted, including salmon fishes	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
without preserving agents, fillet cut into pieces with liquors, spicery, trimming, vegetable oil	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.3.5. Dried fish	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
3.3.6. Hung fish	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (in that vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast CFU/g, not more than	100	
3.3.7. Dried fish	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g in that vacuum-packed	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
3.3.8. Dry soups with fish requiring to be cooked	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.001g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	pathogenic, including salmonella in 25g	not allowed	
	Moulds and yeast, CFU/g, not more than	100	
3.3.9. Heat-treated culinary products: - fish and minced products, pastes, pâté, baked, fried, boiled, in liquors and others; with flour component (patty, meat dumplings etc); including frozen;	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g in that vacuum-packed	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
- multicomponent products - solyanka, pilaf, snacks, stewed seafoods with vegetables, including frozen;	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g in that vacuum-packed	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- jellied foods: meat jelly, jellied fish etc.	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
3.3.10. Culinary foods without heat treatment after being mixed: (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)			

Name of product	Indices	Permissible levels, mg/kg, not more than	
- Fish and seafoods salads without dressing;	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus, in 0.1g	not allowed	
- Fish and seafoods salads with dressing (mayonnaise, sauce and others)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	E.coli, in 0.1g	not allowed	
	Proteus, in 0.1g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
	L.monocytogenes in 25g	not allowed	
- salted chopped fish, pâté, pastes	QMAFAnM, CFU/g, not more than	$2x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus, in 0.1g	not allowed	
- herring, caviar, krill and other butter	QMAFAnM, CFU/g, not more than	$2x10^5$	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	Proteus, in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
3.3.11. Boiled-frozen products: - quickly frozen ready dinner and snack fish cources, pancakes with fish, fish filling, including those vacuum-packed	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (in that vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than (in à la carte products)	$1x10^3$	
- Structured products (crab sticks etc)	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia (in 1.0g vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than (in minced ones)	$2x10^3$	
3.3.12. Mayonnaise based on fish bouillons	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.4. Fish caviar and milt and products made of them; caviar analogues	Toxic elements:		
	lead	1.0	
	arsenic	1.0	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	cadmium	1.0	
	mercury	0.2	
	Antibiotics (for fish of pond and cage culture fishery):		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides:**		
	DDT and its metabolites	2.0	
	HCCH (α, β, γ - isomers)	0.2	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.4.1. Unscreened roe and roe milt, chilled and frozen	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salted-water fish	
3.4.2. Salted milt	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	L.monocytogenes, in 25g	not allowed	
3.4.3. Culinary caviar products: - heat-treated;	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- multicomponent cources without heat treatment after being mixed	QMAFAnM, CFU/g, not more than	$2x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	L.monocytogenes, in 25g	not allowed	
	Proteus in 0.1g	not allowed	
3.4.4. Sturgeon caviar: - granular in jars, pressed	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds in 0.1g	not allowed	
	yeast in 0.1g	not allowed	
- granular pasteurized; (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	moulds, CFU/g, in 0.1g	not allowed	
	yeast, CFU/g, in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
- roe slightly salted, salted	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
3.4.5. Granular salted salmon caviar: - in jars, barrels	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	300	
- from frozen roe	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	200	
3.4.6. Other fish caviar:	QMAFAnM, CFU/g, not more than	$1x10^5$	

Name of product	Indices	Permissible levels, mg/kg, not more than	
- screened salted, unscreened slightly salted, smoked, dried	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	300	
- pasteurized (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	moulds in 0.1g	not allowed	
	yeast in 0.1g	not allowed	
3.4.7. Caviar analogues, including protein ones	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	50	
3.5. Fish liver and products made of it	Toxic elements:		
	lead	1.0	
	cadmium	0.7	
	mercury	0.5	
	stannum	200 for canned foods in	

Name of product	Indices	Permissible levels, mg/kg, not more than	
		prefabricated tin tare	
	chrome	0.5 for canned foods in chromium-plated tare	
	Antibiotics (for fish of pond and cage culture fishery):		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides:**		
	DDT and its metabolites	3.0	
	HCCH (α, β, γ - isomers)	1.0	
	Polychlorinated biphenyls	5.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.5.1. Canned fish liver	Microbiological indices:		
	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.5.2. Frozen fish liver, heads	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for saltwater fish	
3.6. Fish oil	Oxydative spoilage indices:		
	acid value, mg KOH/g	4.0	
	peroxide value, active oxygen mole/kg	10.0	
	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.3	
	Pesticides**:		
	DDT and its metabolites	0.2	
	HCCH (α, β, γ - isomers)	0.1	
	Polychlorinated biphenyls	3.0	
	Dioxins ****(determined in case of reasonable supposition of their possible availability in stock)	0.000002 in terms of fat	
3.7. Non-fish commercial objects: (mollusks, crustaceans and other invertebrates, algae and grass-wracks) and products of their processing, amphibian and reptiles:	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		

Name of product	Indices	Permissible levels, mg/kg, not more than	
- mollusks, crustaceans and other invertebrates, amphibian, reptiles;	Toxic elements:		
	lead	10.0	
	arsenic	5.0	
	cadmium	2.0	
	mercury	0.2	
- algae and grass-wracks	Toxic elements:		
	lead	0.5	
	arsenic	5.0	
	cadmium	1.0	
	mercury	0.1	
	Antibiotics (for fish of pond and cage culture fishery):		
	tetracycline group	not allowed	<0.01 mg/kg
- mollusks and crustaceans	Phycotoxin		
	paralyzant of mollusks (saxitoxin)	0.8	mollusks
	amnesic poison of mollusks (domoic acid)	20	mollusks
		30	Crab internals
	diarrheal poison of mollusks (okadaic acid)	0.16	mollusks
3.7.1. Non-fish commercial objects - crustaceans and other invertebrates (cephalopods and gastropods, echinoderms etc.): - live;	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	
- chilled, frozen	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100	
3.7.2. Non-fish commercial objects – clams (mussels, oysters, scallop etc.): - live	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	E.coli, in 1.0g	not allowed	
	Enterococcus in 0.1g	not allowed	
	V. parahaemolyticus, CFU/g, in 25g, for marine	not allowed	
- chilled, frozen	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, for marine	100	
3.7.3. Preserves from non-fish commercial objects with vegetable oils, liquors, sauces	QMAFAnM, CFU/g, not more than	$2x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
added, with and without trimming	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.7.4. Preserves from clam's meat	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.7.5. Canned non-fish commercial objects	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.7.6. Dried and dry foods from marine invertebrates	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
3.7.7. Boiled-frozen products from non-fish commercial objects: - crustaceans;	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 1.0g in the package under vacuum	not allowed	
	pathogenic, including salmonella and L.	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	monocytogenes in 25g		
	Enterococcus , CFU/g, not more than: - à la carte products; - in minced ones	 $1x10^3$ $2x10^3$	
- mollusks meat, clam's meat cources;	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g in the package under vacuum	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than: - à la carte products; - in minced ones	 $1x10^3$ $2x10^3$	
- mollusks meat cources	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g in the package under vacuum	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than: - à la carte products; - in minced ones	 $1x10^3$ $2x10^3$	
- from shrimps', crabs', krill's meat	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g in the package under vacuum	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than: - à la carte products; - in minced ones	 $1x10^3$ $2x10^3$	
3.7.8. Dried and protein non-fish sea fishery objects: - dry mussel bouillon, bouillon cubes and pastes, isolated protein;	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.01g (in the package under vacuum)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S. aureus, in 1.0g	not allowed	
- mussel hydrolyzate (MIGI-K);	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- protein-carbohydrate mussel concentrate	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (in the package under vacuum)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
3.7.9. Algae, grass-wracks and product made of them:	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
- algae and raw grass-wrack, including frozen;	pathogenic, including salmonella in 25g	not allowed	
- algae and dried grass-wrack;	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	100	
- sea girdle jams;	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
Deleted - Decision of the Customs Union Commission N 341 of 17.08.2010			

4. Grain (seeds), flour-and-cereals and baked goods - Group 11, Group 19

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
4.1. Cereal grain, including wheat, rye, triticale, oat, barley, millet, buckwheat, rice, maize, sorghum	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat 1.0-barley	
	T-2 toxin	0.1	
	zearalenone	1.0-wheat, barley, maize	
	ochratoxin A	0.005-wheat, barley, rye, oat, rice	
	nitrosamines		
	Sum of nitrosomethylamine and nitrosodiethylamine	0.015 brewer's malt	
	Benzapyrene	0.001	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02	
	hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	2.4D acid, its salts, ethers	not allowed	
	Detrimental impurities, % not more than:		
	ergot	0.05	
	Russian centaury, foxtail coral bean, Thermopsis lanceolata (in aggregate)	0.1 rye, wheat	
	coronilla	0.1 rye, wheat	
	heliotrope tomentous- foetal	0.1 rye, wheat	
	Trichodesma incanum	not allowed-rye	
	smut (maran, sineguzochnye) grain	10.0 wheat	
	Fusarium grain	1.0 rye, wheat, barley	
	Grain with pink color	3.0 rye	
	availability of grains with bright yellow-green fluorescence (YGF)	0.1 maize	
	Infectiousness by bread reserves pests (insect, mites)	not allowed	
	Infectiousness by bread reserves pests (insect, mites) - total infectiousness density, unit/kg, not more than	15	
4.2. Seeds of leguminous plants, including peas, haricot, mung bean, lentil, chick-pea	Toxic elements:		
	lead	0.5	
	arsenic	0.3	
	cadmium	0.1	
	mercury	0.02	
	mycotoxins:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	aflatoxin B_1	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.05	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	
	Detrimental impurities:		
	Pollution and infectiousness by bread reserves pests (insect, mites)	not allowed	
4.3. Groats, oat flour, cereals	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat 1.0-barley	
	T-2 toxin	0.1	
	zearalenone	0.2- wheat, barley, maize	
	ochratoxin A	0.005- wheat, barley rye, oat, rice	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	
	Detrimental impurities		
	Pollution and infectiousness by bread reserves pests (insect, mites)	not allowed	
4.3.1. Cereals not requiring to be boiled (edible heat drying concentrate)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	B. cereus, in 0.1g	not allowed	
	moulds, CFU/g, not more than	50	
4.3.2. Cereal sticks of all types (edible extrusion technology concentrate)	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	B. cereus, in 0.1g	not allowed	
	moulds, CFU/g, not more than	50	
4.4. Wheat flour, including for macaroni products, rye, triticale, maize, barley, millet, rice, buckwheat, sorghum	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		1.0-barley	
	T-2 toxin	0.1	
	zearalenone	0.2- wheat, barley, maize	
	ochratoxin A	0.005- wheat, barley rye, oat, rice	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02 from crops 0.05 from leguminous plants	
	hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	
	Detrimental impurities:		
	Pollution and infectiousness by bread reserves pests (insect, mites)	not allowed	
	Infectiousness by causative agents of bread “potatoe disease” (for wheat flour used for wheat grade bread baking; in 36 hours after trial laboratory baking)	not allowed	
4.5. Macaroni products	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.02	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat 1.0-barley	
	T-2 toxin	0.1	
	zearalenone	0.2-wheat, barley, maize	
	ochratoxin A	0.005-wheat, barley rye, oat, rice	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02 from crops 0.05 from leguminous plants	
	hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	
	Microbiological indices:		
4.5.1. Egg macaroni products	pathogenic, including salmonella in 25g	not allowed	
4.5.2. Instant macaroni products with additives on milk basis (with dried skim milk, with cow's dry whole milk, with cottage cheese)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
4.5.3. Instant macaroni products with additives on vegetable basis (with food	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
bran, with wheat germ flakes, with dried vegetable powders, with sea girdle)	yeast and moulds (sum), CFU/g, not more than	100	
4.5.4. Protein-free macaroni products	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and moulds (sum), CFU/g, not more than yeast, CFU/g, not more than	200 100	
4.6. Edible bran	Toxic elements:		
	lead	1.0	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.03	
	mycotoxins:		
	ochratoxin A	0.005 – from wheat, barley, oat, rice, rye	
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7 – from wheat 1.0 – from barley	
	zearalenone	1.0 from wheat, barley, maize	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Oligosugar, %, not more than	2.0 for soy protein dietary and children foods	
	Antitrypsin, %, not more than (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	0.5 for soy protein dietary and children foods	Laboratory control is carried out if the control method, approved in due order, is available.
	Detrimental impurities:		
	Pollution and infectiousness by bread reserves pests (insect, mites)	not allowed	
- edible bran from crops	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	100 with heat treatment	
- dietary fibers from bran;	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Moulds, CFU/g, not more than	50	
4.7. Bread, bun goods and rich goods	Toxic elements:		
	lead	0.35	
	arsenic	0.15	
	cadmium	0.07	
	mercury	0.015	
	mycotoxins:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat 1.0-barley	
	T-2 toxin	0.1	
	zearalenone	0.2-wheat, barley, maize	
	ochratoxin A	0.005-wheat, barley rye, oat, rice	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02 from crops 0.05 from leguminous plants	
	hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	
4.7.1. Fruit and vegetable-stuffed baked goods (including pies, pancakes)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0 g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
4.7.2. Baked goods with cottage cheese, cheeze: Georgian cheese-pie, pancakes (including frozen) etc.	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	Proteus, in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
4.7.3. Baked goods with creamy scalded cream	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
4.7.4. Baked goods with meat products, fish and seafoods	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	Proteus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
4.8. Ring-shaped, dried crust goods, bread sticks, straws etc.	Toxic elements:		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.02	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7-wheat 1.0-barley	
	T-2 toxin	0.1	
	zearalenone	0.2-wheat, barley, maize	
	ochratoxin A	0.005-wheat, barley rye,	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		oat, rice	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02 from crops 0.05 from leguminous plants	
	hexachlorbenzene	0.01 wheat	
	organomercurial pesticides	not allowed	
	2.4D acid, its salts, ethers	not allowed	

5. Sugar and confectionery products – Group 17, Group 18, Group 19, from Group 04 (med)

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
5.1. Sugar	Toxic elements:		
	lead	0.5	
	arsenic	1.0	
	cadmium	0.05	
	mercury	0.01	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.005	
	DDT and its metabolites	0.005	
5.2. Saccharine confectionery products, east sweets, chewing-gum	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.1	
	mercury	0.01	
	mycotoxins:		
	aflatoxin B_1	0.005 (for products containing nuts)	
	Pesticides**:		
	Permissible levels of HCCH (α, β, γ - isomers) and DDT and its metabolites are calculated in terms of main type(s) of stock both based on mass concentration and permissible levels of normed pesticides.		
5.2.1. Candies and sweets non-	Microbiological indices:		
	QMAFAnM, CFU/g	$5x10^3$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
candied: - cream, milk	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	10	
	molds, CFU/g, not more than	50	
- based on praline, confectionery fat	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.2.2. Candies and sweets candied with bodies: - cream, fruit, marchpane, roasting	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- milk, bitten up	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- from dried fruits	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	200	
	molds, CFU/g, not more than	100	
- from candied fruits, imploded	QMAFAnM, CFU/g	$1x10^4$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
grains, liqueur, jelly, based on chip coconut (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- cream, based on praline	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.2.3. Diabetic candy	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.4. Dragée (of all descriptions)	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.5. Glace caramel: - sugar candy stuffed with cream, liqueur, fruit-berry, beaten-up, jelly	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
- stuffed with nut, chocolate and nut, chocolate, cream etc.	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.6. Glace caramel with filling:	QMAFAnM, CFU/g	$1x10^4$	
- cream, fruit, liqueur, jelly	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- milk, aerated, nut	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.7. Diabetic caramel	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.8. Toffee (of all descriptions)	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	10	
	molds, CFU/g, not more than	10	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
5.2.9. Chewing-gum	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.10. Halva: - glace	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- non-glace	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.11. Pastille-fruit-jelly products: - non-glace pastille, marshmallow, fruit jelly	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- glace pastille, marshmallow, fruit jelly	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
- diabetic pastille-fruit-jelly products	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.12. East sweets: - soft-type candy, walnut halvah, oyla	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
- glace soft-type candy	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
- sherbets	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	200	
	molds, CFU/g, not more than	100	
- Turkish delight	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	molds, CFU/g, not more than	100	
5.2.13. Caramel-type east	QMAFAnM, CFU/g		

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
sweets: - fried nut		$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- nuts-and-honey bar	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- glace caramel-type	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.2.14. Sugar finishing ready-to-cook vermicelli-type products	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.3. Saccharine confectionery goods: chocolate and products from it	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.5	
	mercury	0.1	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	mycotoxins:		
	aflatoxin B_1	0.005	
	Pesticides**: Permissible levels of HCCH (α, β, γ - isomers) and DDT and its metabolites are calculated in terms of main type(s) of stock both based on mass concentration and permissible levels of normed pesticides.		
5.3.1. Chocolate: - common and dessert without additives	Microbiological indices:		
	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- common and dessert with additives	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- with filling and Assortment-type candy, confectionery bars	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.3.2. Diabetic chocolate	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.3.3. Pastes, creams: - milk, chocolate	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- nut	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.4. Cocoa beans and cocoa products	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.5	
	mercury	0.1	
	mycotoxins: aflatoxin B_1	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.15	
5.4.1. Cocoa-powder: - commodity	Microbiological indices:		
	QMAFAnM, CFU/g	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
- for industrial processing	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
5.5. Pastry:	Toxic elements:		
	lead	0.5	
	arsenic	0.3	
	cadmium	0.1	
	mercury	0.02	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	0.02	
5.5.1. Cakes and fancy cakes, bisquite, puff, short, light, scalded, crumb, with decoration, including frozen: - creamy	Microbiological indices:		
	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.01g (for products with shelf-life	not allowed	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	of 5 and more days – in 0.1g)		
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	50	
- beaten-up-white egg, soufflé-type	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- fruit, fondant, from chocolate icing	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- fat	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	molds, CFU/g, not more than	100	
- curd-creamy, creamy-vegetable	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than (for products with shelf-life of 5 and more days – in 0.1g)	50	
	molds, CFU/g, not more than (for products with shelf-life of 5 and more days – in 0.1g)	100	
- potatoe-type	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- with scalded cream	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g (for products with shelf-life of 5 and more days – in 0.1g)	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.5.2. Cakes and fancy cakes	QMAFAnM, CFU/g	$1x10^4$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
without decoration, with finishing based on margarine, vegetable cream and fats	CGB (coliforms) in 1.0g	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.5.3. Cakes and fancy cakes, diabetic rolls	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella, in 50g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.5.4. Waffle cakes with filling: - fatty	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- praline, chocolate-nut, halvah	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.5.5. Bisquite rolls with filling: - creamy, fatty	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- fruit, with candied fruits, poppyseed, nuts	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.5.6. Cup-cakes: - with powdered sugar	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- glace, with nuts, candied fruits, fruit or rum impregnation	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.5.7. Cup-cakes and rolls in hermetically sealed package	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.5.8. Waffles:	QMAFAnM, CFU/g	$5x10^3$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
- without filling, with filling: fruit, creamy, fatty	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- with nut-praline filling, chocolate glace	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.5.9. Spice cakes, gingerbreads: - without filling	QMAFAnM, CFU/g	$2.5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- with filling	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
5.5.10. Cookies: - sugar, with chocolate icing, rich, of all types, prolong, oatmeal	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- with cream layer, filling	QMAFAnM, CFU/g	$1x10^4$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
- dry biscuits, crackers	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	molds, CFU/g, not more than	100	
5.5.11. Floury east sweets: - bisquite with cinnamon, kurabie, shaker-lakoum, shaker-churek	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- zemelakh	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- rolls and puffs with nuts	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- glace	QMAFAnM, CFU/g	$1x10^4$	

Name of product	Indices	Permissible levels, mg/kg , not more than	Notes
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella, in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	100	
5.6. Honey	Toxic elements:		
	lead	1.0	
	arsenic	0.5	
	cadmium	0.05	
	Antibiotics (in the imported products according to the supplier's information):		
	tetracycline group	not allowed	<0.01
	5 - hydroxymethyl furfural	25	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.005	
	DDT and its metabolites	0.005	

6. Fruit and vegetable products – Group 07, Groups 08, 09, Group 13, Group 20

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
6.1. Fresh and fresh-frozen vegetables, potatoes, cucurbitaceous, fruits, berries, mushrooms	Toxic elements:		
	lead	0.5 0.4 (fruits, berries)	
	arsenic	0.2 0.5 (mushrooms)	
	cadmium	0.03 0.1 (mushrooms)	
	mercury	0.02 0.05 (mushrooms)	
	Nitrates:		
	potatoes	250	
	early white cabbage (till September 1)	900	
	late white cabbage	500	
	early carrots (till September 1)	400	
	late carrots	250	
	tomatoes	150 300 frame area	
	cucumbers	150 400 frame area	
	table beet	1400	
	onions	80	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	green onion	600 800 frame area	
	leaf vegetables (lettuce, spinach, dock, lettuce sort cabbage, parsley, celery, coriander, dill etc.)	2000	
	sweet bell red pepper	200 400 frame area	
	marrows	400	
	watermelons	60	
	melons	90	
	Fresh lettuce - raised in the frame area from October 1 till March 31 - raised in the field from October 1 till March 31 - raised in the frame area from April 1 till September 30 - raised in the frame area from April 1 till September 30 (added by Decision of the Customs Union Commission N 341 of 17.08.2010)	 4500 4000 3500 2500	
	Iceberg-type lettuce - raised in the frame area mg/kg - raised in the field (added by Decision of the Customs Union Commission N 341 of 17.08.2010)	 2000 2500	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1 (potatoes, green pea, sugar beet) 0.5 (vegetables, cucurbitaceous, mushrooms) 0.05 (fruits, berries, grapes)	
	DDT and its metabolites	0.1	
6.1.1. Fresh, fresh-frozen vegetables and potatoes and their derived products, fruits, stock for juices	Microbiological indices:		
- vegetables fresh whole blanched fast-frozen	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	$1x10^2$	
	molds, CFU/g, not more than	$1x10^2$	
	L. monocytogenes in 25g	not allowed	
- vegetables fresh whole non-blanched fast-frozen	QMAFAnM, CFU/g, not more than	$1x10^5$ $5x10^5$ – for cut vegetables, including mixtures	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	$5x10^2$	
- green and leaf fast-frozen vegetables	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	$5x10^2$	
	L. monocytogenes in 25g (for blanched)	not allowed	
- fast-frozen blanched mushrooms	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$1x10^2$	
	molds, CFU/g, not more than	$1x10^2$	
- ready-to-cook products from potatoes, fast-frozen (garnish potatoes, cutlets, round rissoles etc.)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$1x10^3$	
- salads and mixtures from blanched vegetables fast-frozen	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$1x10^2$	
	molds, CFU/g, not more than	$1x10^2$	
	L. monocytogenes in 25g	not allowed	
- vegetable pureed fast-	QMAFAnM, CFU/g, not more than	$5x10^4$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
frozen ready-to-cook products	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$2x10^2$	
	molds, CFU/g, not more than	$2x10^2$	
	sulfite-reducing clostridia in 1.0g	not allowed	
- vegetable fast-frozen cutlets (ready-to-cook products)	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$1x10^3$	
- potatoe and vegetable ready-to-cook products wrapped in dough fast-frozen	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$2x10^2$	
6.1.2. Fruits, berries, grapes fast-frozen and their derived products: - large fruits, fast-frozen	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$2x10^2$	
	molds, CFU/g, not more than	$1x10^3$	
- drupaceous and fuzzy fruits, fast-frozen	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	$1x10^3$	
- fresh vacuum-packed and fast-frozen berries, whole	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$2x10^2$	
	molds, CFU/g, not more than	$5x10^2$	
- berries grated or cut, fast-frozen	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	$1x10^2$	
- dessert fruit-berry fast-frozen cources	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and molds, CFU/g, not more than	$1x10^2$ (yeast and molds in sum)	
- dessert fruit-berry ready-to-cook products	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and molds, CFU/g, not more than	$1x10^3$ (yeast and molds in sum)	
- fruit-berry ready-to-cook products wrapped in dough and fast-frozen	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and molds, CFU/g, not more than	$1x10^3$ (yeast and molds in sum)	
6.2. Dried vegetables, potatoes, fruits, berries	Toxic elements, nitrates and pesticides – not more than: “in terms of initial product subject to dry substances content in stock and end		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
mushrooms	product".		
6.2.1. Dried vegetables and potatoes: - dried vegetables non-blanched before drying	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	B. cereus, CFU/g, not more than	$1x10^3$	
	molds, CFU/g, not more than	$5x10^2$	
- dry potatoe mash	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$5x10^2$	
- dried potatoes and other root crops blanched before drying	QMAFAnM, CFU/g, not more than	$2x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$5x10^2$	
- potatoe chips	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- chips and extruded products with flavor additives	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$2x10^2$	
6.2.2. Dry fruits and berries: - fruits and berries (dried fruits)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	$5x10^2$	
- fruits and berries, freeze-dried fruit-and-berry purée	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^2$	
- candied fruits	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
6.2.3. Dried mushrooms	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$5x10^2$	
6.2.4. Edible concentrates: - vegetable and fruit desserts (heat-dried)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	B. cereus in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
	molds, CFU/g, not more than	$1x10^2$	
- vegetable powders (freeze-dried)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	molds, CFU/g, not more than	$1x10^2$	
6.3. Canned vegetables, fruits, berries	Toxic elements:		
	lead	0.5 0.4 (fruits, berries) 1.0 (in prefabricated tin tare)	
	arsenic	0.2	
	cadmium	0.03 0.05 (in prefabricated tin tare)	
	mercury	0.02	
	stannum	200.0 (in prefabricated tin tare)	
	chrome	0.5 (in chromium-plated tare)	
	mycotoxins: penicidin	0.05 apple, tomatoe, sea-buckthorn	
	Nitrates, pesticides – stock control		
Canned vegetables with pH 4.2 and higher, Canned apricots, peaches, pears with pH 3.8 and higher, cooked without acid added	Microbiological indices:		
	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
Non-concentrated tomatoe	Shall meet the requirements of industrial sterility for canned food of		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
products (whole-canned) with dry substance content of less than 12%	Group B according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
Canned vegetables with pH 3.7-4.2	Shall meet the requirements of industrial sterility for canned food of Group C according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
Canned vegetables (with pH of less than 3.7), fruit and fruit-and-berry pasteurized, canned foods for public catering with sorbic acid and pH of less than 4.0; Canned apricots, peaches and pears with c pH of less than 3.8	Shall meet the requirements of industrial sterility for canned food of Group D according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
- Unsterilized tomato sauces and ketchups, including with preserving agents)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0 g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	molds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	50	
	sulfite-reducing clostridia in 0.1 g	not allowed	
6.4. Canned muchrooms (as amended by Decision of the Customs Union	Toxic elements, not more than:		
	lead	0.5 1.0 (in prefabricated tin	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
Commission N 341 of 17.08.2010)		tare)	
	arsenic	0.5	
	cadmium	0.1	
	mercury	0.05	
	stannum	200.0 (in prefabricated tin tare)	
	chrome	0.5 (in chromium-plated tare)	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.1	
	Microbiological indices:		
	Shall meet the requirements of industrial sterility for tinned food of Group A (from natural mushrooms) or tinned food of Group B (from marinated mushrooms) according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
6.5. Jams, confiture, fruit paste, marmalades, fruits and berries strained with sugar and other fruit-and-berry concentrates with sugar	Toxic elements:		
	lead	0.5 1.0 (in prefabricated tin tare)	
	arsenic	1.0	
	cadmium	0.05	
	mercury	0.02	
	stannum	200.0 (in prefabricated	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		tin tare)	
	chrome	0.5 (in chromium-plated tare)	
	mycotoxins: penicidin	0.05 (apple, sea-buckthorn)	
6.5.1. Jams, confiture, fruit paste, marmalades, fruits and berries strained with sugar and other fruit-and-berry concentrates with sugar, non-sterilized	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
6.5.2. Jams, confiture, fruit paste, marmalades, fruits and berries strained with sugar and other fruit-and-berry concentrates with sugar subject to various methods of thermal treatment.	Shall meet the requirements of industrial sterility for tinned food of Group D according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
6.6. Vegetables and fruits, mushrooms salted, marinated, soured, soaked	Toxic elements:		
	lead	0.5 0.4 (fruits, berries)	
	arsenic	0.2 0.5 (mushrooms)	
	cadmium	0.03	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		0.1 (mushrooms)	
	mercury	0.02 0.05 (mushrooms)	
	Nitrates:		
	potatoes	250	
	early white cabbage (till September 1)	900	
	late white cabbage	500	
	early carrots (till September 1)	400	
	late carrots	250	
	tomatoes	150 300 frame area	
	cucumbers	150 400 frame area	
	table beet	1400	
	onions	80	
	green onion	600 800 frame area	
	leaf vegetables (lettuce, spinach, dock, lettuce sort cabbage, parsley, celery, coriander, dill etc.)	2000	
	sweet bell red pepper	200 400 frame area	
	marrows	400	
	watermelons	60	
	melons	90	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1 (potatoes, green pea, sugar beet) 0.5 (vegetables, cucurbitaceous, mushrooms) 0.05 (fruits, berries grapes)	
	DDT and its metabolites	0.1	
- Soured and salted vegetables (cabbage, cucumbers, tomatoes etc.) for direct consumption; soaked and salted fruits, including cucurbitaceous (packed and unpacked)	Microbiological indices:		
	Pathogenic, including salmonella in 25 g	not allowed	
- Salted and marinated mushrooms in barrels, boiled in barrels	Mesophilic sulfite-reducing clostridia in 0.1g	not allowed	
	Pathogenic, including salmonella in 25g	not allowed	
6.7. Spicery and spices, herbs (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	5.0	
	arsenic	3.0	
	cadmium	0.2	
- ready-to-eat	Microbiological indices:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^3$	
- spicery and spices stock: black bell pepper, allspice tree, red pepper, coriander, cinnamon, mace etc.	QMAFAnM, CFU/g, not more than	$2x10^6$	
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^4$	
- complex food additives with spicery and spicy vegetables	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) - in 0.01g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$2x10^2$	
- flavor condiment – table mustard, horseradish, including dressing, paste-type, mustard souces, horseradish condiments	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g (cm^3)	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$2x10^2$	
- powder-like garlic (freeze-dried)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^2$	
	B. cereus, CFU/g, not more than	$1x10^2$	
6.8.Nuts	Toxic elements:		
	lead	0.5	
	arsenic	0.3	
	cadmium	0.1	
	mercury	0.05	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.15	
	mycotoxins: aflatoxin B_1	0.005	
- natural nuts (almond, walnut, peanut, pistachio, butternut, pecan, coconut) shelled raw	Microbiological indices:		
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^3$	
- roasted nuts	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$5x10^2$	
- dried granular coconut	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	molds, CFU/g, not more than	$1x10^2$	
- granular coconut	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	$1x10^2$	
6.9. Tea (black, green, brick)	Toxic elements:		
	lead	10.0	
	arsenic	1.0	
	cadmium	1.0	
	mercury	0.1	
	mycotoxins: aflatoxin B_1	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	0.2	
	Microbiological indices:		
	molds, CFU/g, not more than	$1x10^3$	
6.10. Coffe (granules, ground, instant)	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.05	
	mercury	0.02	
	mycotoxins: aflatoxin B_1	0.005	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Microbiological indices:		
	molds, CFU/g, not more than	$5x10^2$ (green coffee beans)	
6.11. Juices, including concentrated juices, fruit and (or) vegetable nectars, fruit waters, including concentrated fruit waters, fruit and (or) vegetable juice-containing drinks, fruit and (or) vegetable purée, including concentrated fruit and (or) vegetable purée, fruit-and-berry ice-cream, aromatized and edible ice (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements (by dry substance content):		For concentrated juices, fruit waters, fruit and (or) vegetable purée, calculation is performed subject to the set norms and concentration extent (by dry substance content)
	lead	0.5 (juice products from vegetables); 0.4 (juice products from fruits, fruit, fruit-and-berry ice-cream) 0.3 (aromatized ice-cream and edible ice)	
	arsenic	0.2 0.1 (aromatized ice-cream and edible ice)	
	cadmium	0.03	
	mercury	0.02	
	stannum	200.0 (juice products from fruits and (or) vegetables in prefabricated tin tare)	
	Chrome	0.5 (juice products from fruits and (or) vegetables in chromium-plated tare)	
	mycotoxins:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	penicidin (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	0.05 (juice products from apples, tomatoes, sea-buckthorn, arrowwood and concentrates)	
	5- hydroxymethyl furfural	20.0	For concentrated juices, fruit waters, fruit and (or) vegetable purée, calculation is performed subject to the set norms and concentration extent (by dry substance content)
	Nitrates:		In terms of initial product subject to dry substance content in stock and end product
	potatoes	250	
	early white cabbage gathered till September 1	900	
	late white cabbage	500	
	early carrots gathered till September 1	400	
	late carrots	250	
	Tomatoes	150	
	tomatoes raised in frame area	300	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Cucumber	150	
	Cucumbers raised in frame area	400	
	table beet	1400	
	leaf vegetablces	2000	
	sweet pepper (paprika)	200	
	sweet pepper raised in frame area	400	
	marrows	400	
	watermelons	60	
	melons	90	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5 (juice products from vegetables and gourds); 0.05 (juice products from fruits)	
	DDT and its metabolites	0.1	
6.11.1. Canned juice products from fruits and (or) vegetables (requirements for industrial sterility):	Microorganisms after can holding:		
Juice products from fruits with:			
- pH 4.2 and higher, as well as pH 3.8 and higher for juice products from apricots,	Spore-former mesophilic aerobic and facultative-anaerobic microorganisms: B.cereus and B.polymyx in 1g (cm^3)		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
peaches, pears	B.subtilis CFU/g (cm^3) not more than	11 is not allowed	
	Mesophilic clostridium: Cl. Botulinum and Cl. Perfringens in 1g (cm^3) other CFU/g (cm^3), not more than	1 is not allowed	
	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
	Spore-former thermophilic aerobic and facultative-anaerobic microorganisms in 1g (cm^3)	not allowed	For juice products from fruits kept at more than 20^0C
- pH lower than 4.2, as well as pH lower than 3.8 for juice products from apricots, peaches, pears	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
Juice products from vegetables:			
Tomatoes with dry substance content of less than 12%	Spore-former mesophilic aerobic and facultative-anaerobic microorganisms: B.cereus and B.polymyx in 1g (cm^3) B.subtilis CFU/g (cm^3), not more than	11 is not allowed;	
	Mesophilic clostridium: Cl. botulinum and Cl. perfringens in 1g (cm^3) other CFU/g (cm^3), not more than	1 is not allowed	
	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
	Spore-former thermophilic aerobic and facultative-anaerobic microorganisms in 1g (cm^3)	not allowed	For juice products from vegetables kept at more than 20^0C
Other: - pH 4.2 and more	Spore-former mesophilic aerobic and facultative-anaerobic microorganisms: B.cereus and B.polymyx in 1g (cm^3) B.subtilis CFU/g (cm^3), not more than	 11 is not allowed;	
	Mesophilic clostridium: Cl. botulinum and Cl. perfringens in 1g (cm^3) other CFU/g (cm^3), not more than	 1 is not allowed;	
	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
	Spore-former thermophilic aerobic and facultative-anaerobic microorganisms in 1g (cm^3)	not allowed	For juice products from vegetables kept at more than 20^0C
- pH 3.7 - 4.2	Mesophilic clostridium: Cl. botulinum and Cl. perfringens in 1g (cm^3) other CFU/g (cm^3), not more than	 not allowed; 1	
	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
	Spore-former thermophilic aerobic and facultative-anaerobic microorganisms in 1g	not allowed	For juice products from vegetables kept at more

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	(cm3)		than 20^0C
- pH lower than 3.7	Non-spore-former microorganisms, mold fungi, yeast in 1g (cm^3)	not allowed	
	Lactic acid microorganisms in 1g (cm^3)	not allowed	
6.11.2. Fruit juices, vegetable juicies, fruit and (or) vegetable nectares, fruit waters and fruit and (or) vegetable-containing drinks, canned and carbonated using carbonic acid with pH 3.8 and lower (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	50	
	CGB (coliforms) in 1000 cm^3(g)	not allowed	
	Yeast in 1 cm^3(g)	Not allowed	
	Molds, CFU/cm^3(g), not more than	50	
	Lactic acid microorganisms in1cm^3 (g)	Not allowed	
6.11.3. Concentrated fruit juices, concentrated fruit waters, concentrated fruit purée, canned (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Non-spore-former microorganisms in 1 cm^3 (g)	Not allowed	
	Yeast in 1cm^3 (g)	Not allowed	
	Molds in 1 cm^3 (g)	Not allowed	
6.11.4. Concentrated	Mesophilic clostridium in 1g/(cm^3)	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
vegetable juices, concentrated vegetable purée (except for tomato juices and purée), canned	Non-spore-former microorganisms in 1g/cm^3	not allowed	
	Yeast, CFU/$см^3$ (g), in 1g/(cm^3)	not allowed	
	Molds, CFU/$см^3$ (g), in 1g/(cm^3)	not allowed	
6.11.5. Concentrated fruit juices, Concentrated vegetable juices, concentrated fruit waters and concentrated fruit and (or) vegetable purée, fast-frozen	QMAFAnM, CFU/g (cm^3), not more than	$5x10^3$	
	CGB (coliforms) in 1g/(cm^3)	not allowed	
	Pathogenic, including salmonella in 25 g/(cm^3)	not allowed	
	Yeast, CFU/g (cm^3), not more than	$2x10^3$	
	Molds, CFU/g (cm^3), not more than	$5x10^2$	
6.11.6. Concentrated tomatoe juice, concentrated tomatoe purée, concentrated tomato paste with soluble dry substances in more than 12%	Mesophilic clostridium in 1g/(cm^3)	not allowed	
	Lactic acid microorganisms in 1g/(cm^3)	not allowed	
	Non-spore-forming microorganisms in 1g/(cm^3)	not allowed	
	Yeast, CFU/g (cm^3)	not allowed	
	Molds, CFU/g (cm^3)	not allowed	
6.11.7. Fruit-berry ice-cream, aromatized and edible ice based on sugar syrup (point 6.11.7 was added by Decision of the Customs Union Commission N 341 of 17.08.2010)	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	
	CGB (coliforms) in 0.01g/cm^3	Not allowed	
	Pathogenic, including salmonella in 25g/(cm^3)	not allowed	
	Yeast, CFU/cm^3(g), in 1g/cm^3	100	
	Molds, CFU/cm^3(g), not more than	100	
6.11.8. Mixtures for fruit-	QMAFAnM, CFU/cm^3(g), not more than	$1x10^5$	Dry mixtures are

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
and-berry ice-cream (point 6.11.8 was added by Decision of the Customs Union Commission N 341 of 17.08.2010)	CGB (coliforms) in 0.01g/cm^3	Not allowed	controlled after recovery
	Pathogenic, including salmonella in 25g/(cm^3)	not allowed	
	Yeast, CFU/cm^3(g), in 1g/cm^3	100	
	Molds, CFU/cm^3(g), not more than	100	

7. Oily raw materials and fat products – Group 12, Group 15

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
7.1. Vegetable oil (all types)	Toxic elements:		
	lead	0.1	
		0.2	For peanut oil
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	iron	1.5	For refined oils
		5.0	For refined oils
	cooper	0.4	For unrefined oils
		0.1	For refined oils
	mycotoxins: aflatoxin B_1	0.005	For unrefined oils
	Pesticides **:		
	HCCH (α, β, γ - isomers)	0.2	
		0.05	For refined, deodorized
	DDT and its metabolites	0.2	
		0.1	For refined, deodorized oils
	Erucic acid content	5 %	For vegetable oils fromcrucifers seeds
	Dioxins***	0.00000075	(in terms of fat)

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Oxydative spoilage indices:		
	acid value	4.0 mg potassium hydroxine/g (mg KOH/g)	For unrefined oils
		0.6 mg KOH/g	For refined oils
	peroxyde value	10.0 millimole active oxygen/kg	5.0 millimole active oxygen/kg – for purified olive oil 15.0 millimole active oxygen/kg – for purified mixed olive oil, palm oil unrefined 20.0 millimole active oxygen/kg – for natural extra virgin olive oil
7.2. Vegetable oils and animal fats derived products, including fish fat (margarine, vegetable-fat spreads, melted vegetable-fat mixtures, special purpose fats, including culinary,	Toxic elements:		
	lead	0.1 0.3	For mayonnaise
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.05	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
confectionary, bread-baking fats and milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter conditioners, POP –type cocoa butter conditioners, cocoa butter substitutes not tempered and of non-lauric type, cocoa butter substitutes not tempered and of lauric type, vegetable oils based sauces, mayonnaises, mayonnaise sauces, vegetable oil creams)	nickel	0.7	For special-purpose fats and margarines
	iron	1.5	For margarines, spreads of vegetable-fatty and melted vegetable-fatty mixtures
	cooper	0.1	For margarines, spreads of vegetable-fatty and melted vegetable-fatty mixtures
	mycotoxins: aflatoxin B_1	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.05	
	DDT and its metabolites	0.1	
	Polychlorinated biphenyls	3.0	For products containing fish fats
	Oxydative spoilage indices:		
	peroxide value	10.0 millimole active oxygen/kg	
7.2.1. Special-purpose fats, including culinary, confectionary, bread-baking	Microbiological indices:		
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast, CFU/g, not more than	$1x10^3$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
fats and milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter conditioners, POP –type cocoa butter conditioners, cocoa butter substitutes not tempered and of non-lauric type, cocoa butter substitutes not tempered and of lauric type, melted vegetable-fatty mixtures	molds, CFU/g, not more than	$1x10^2$	
7.2.2. Margarines, vegetable-fatty, fatty spreads	Microbiological indices:		
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	50	
7.2.3. Vegetable oils creams	Microbiological indices:		
	QMAFANM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
7.2.4. Mayonnaises, mayonnaise sauces, vegetable oil sauces	Microbiological indices:		
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	yeast, CFU/g, not more than	$5x10^2$	
	molds, CFU/g, not more than	50	
7.3. Vegetable-creamy spreads, melted vegetable-creamy mixtures (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	0.1	
		0.3	With chocolate component
	arsenic	0.1	
	cadmium	0.03	
		0.2	With chocolate component
	mercury	0.03	
	cooper	0.4	For those supplied to be kept
	iron	1.5	For those supplied to be kept
	nickel	0.7	For products with hydrogenated fat
	mycotoxins: aflatoxin B_1	0.005	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	< 0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	< 0.01 mg/kg
	streptomycin	not allowed	< 0.2 mg/kg

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	penicillin	not allowed	< 0.004 mg/kg
	Pesticides**:		
	HCCH (α, β, γ - isomers)	1.25	In terms of fat
	DDT and its metabolites	1.0	The same
	Oxydative spoilage indices:		
	fat phase acidity	2.5ºK	
	peroxide value	10.0 millimole active oxygen/kg	
7.3.1. Vegetable-creamy spreads with fat mass concentration of 60% and more	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	staphylococcus, S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
7.3.2. Vegetable-creamy spreads with fat mass concentration from 39% to 60%	Microbiological indices:		
	CGB (coliforms) in 0.01g	not allowed	
	staphylococcus, S.aureus in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	yeast and molds (in sum), CFU/g, not more than	200	
	QMAFAnM, CFU/g, not more than (added by Decision of the Customs Union	$1x10^5$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Commission N 341 of 17.08.2010)		
7.3.3. Melted vegetable-creamy mixtures (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	200	
7.4. Oil plant seeds (sunflower, soya, cotton, maize, flax, mustard, rape, peanut, edible poppyseeds etc.) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Toxic elements:		
	lead	1.0	
	arsenic	0.3	
	cadmium	0.1	0.5 for edible poppyseeds
	mercury	0.05	
	mycotoxins: aflatoxin B_1	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	soya, cotton
		0.4	flax, mustard, rape
		0.5	sunflower, peanut, maize
	DDT and its metabolites	0.05	soya, cotton, maize
		0.1	flax, mustard, rape
		0.15	sunflower, peanut
7.5. Crude beef, pork, lamb	Toxic elements:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
and other slaughter animals' fat (chilled, frozen). Fatback chilled, frozen, salted, smoked and its derived products (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	lead	0.1	
	arsenic	0.1	
	cadmium	0.03	
	mercury	0.03	
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	< 0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	nitrosamines sum of nitrosomethylamine and nitrosodiethylamine	0.002	
		0.004	For smoked fatback
	Benzapyrene	0.001	For smoked fatback
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	1.0	
	Dioxins***:	0.000003-beef fat	
		0.000001-pork fat	
		0.000002-poultry fat	
		0.000002-mixed fat	
7.5.1. Pork fatback chilled	QMAFAnM, CFU/g, not more than	$5x10^4$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
frozen, unsalted	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g are not allowed	not allowed	
7.5.2. Pork fatback and pork brisket meat derived products, salted, smoked, smoked-and-baked	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	staphylococcus S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella in 25g is not allowed	not allowed	
	L.monocytogenes in 25g	not allowed	
7.6. Melted animal fats (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Oxydative spoilage indices:		
	acid value	4.0 mg кон/g	
	peroxide value	10.0 mole active oxygen/kg	
	Toxic elements:		
	lead	0.1	
	arsenic	0.1	
	cadmium	0.03	
	mercury	0.03	
	cooper	0.4	For those supplied to be kept
	iron	1.5	The same

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Antibiotics:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	Dioxins***:	0.000003-beef fat	In terms of fat
		0.000001-pork fat	
		0.000002-poultry fat	
		0.000002-mixed fat	
7.7. Edible fat of fish and sea mammals and fish fat as a dietary (curative and prophylactic)food product	Oxydative spoilage indices:		
	acid value	4.0 mg кон/g	
	peroxide value	10.0 mole active oxygen/kg	
	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.3	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	DDT and its metabolites	0.2	
	Polychlorinated biphenyls	3.0	
	Dioxins***:	0.000002-fish fat	

8. Drinks - Group 22, Group 35

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
8.1. Potable, mineral natural, table, curative-table, curative waters	Toxic elements:		
	lead	0.1	
	cadmium	0.01	
	mercury	0.005	
	Microbiological indices:		
	QMAFAnM, CFU/cm^3, not more than	100	
	CGB (coliforms), volume (cm^3), in which not allowed;	100	three-stage research of 100 cm^3
	CGB (coliforms) fecal, volume (cm^3), in which not allowed;	100	
	Pseudomonas aeruginosa, volume (cm^3), in which not allowed;	100	
8.1.1. Potable artificially mineralized waters	CGB (coliforms) in 100g	not allowed	
	pathogenic microorganisms, including salmonella in 100g	not allowed	
	Pseudomonas aeruginosa in 100g	not allowed	
	yeast, CFU/cm^3, not more than	10	
	molds, CFU/cm^3, not more than	10	
8.2. Nonalcoholic beverage, including juice-containing and artificially mineralized (as amended by Decision of	Toxic elements:		
	lead	0.3	
	arsenic	0.1	
	cadmium	0.03	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
the Customs Union Commission N 456 of 18.11.2010)	mercury	0.005	
	mycotoxins:		
	penicidin	0.05 juice-containing: apple, tomatoe, sea-buckthorn	
	Caffeine	150 for caffeine-containing drinks 400 for specialized caffeine-containing drinks	
	Quinine	85 for quinine-containing drinks	
	Total mineralization, g/l, not more than:	2.0 artificially mineralized drinks	
8.2.1. Nonalcoholic beverage, non-pasteurized and without preservative, with shelf-life of less than 30 days	Microbiological indices:		
	QMAFAnM, CFU/g	30	
	CGB (coliforms) in 333g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds, CFU/g, not more than	100	
8.2.2. Nonalcoholic beverage, including juice-containing with shelf-life of 30 days and more (as amended by Decision of the Customs Union Commission N 456 of			

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
18.11.2010)			
- sugar-based	CGB (coliforms) in,100g	not allowed	
	pathogenic, including salmonella in 100g	not allowed	
	yeast and molds, CFU/100cm^3, not more than	15	
- sweetener-based	Amount of mesophilic aerobic, CFU/100cm^3, not more than	100	
	CGB (coliforms) in 100g	not allowed	
	pathogenic, including salmonella in 100g	not allowed	
- juice-containing	CGB (coliforms) in 100g	not allowed	
	pathogenic, including salmonella in 100g	not allowed	
	yeast and molds, CFU/40cm^3	not allowed	
8.2.3. Concentrates (liquid, paste-like), mixtures (powder-like, tableted, granulated etc.) for nonalcoholic beverage	QMAFAnM, CFU/cm^3 (except for sodium bicarbonate-containing concentrates)	5x10^4	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds, CFU/10cm^3, not more than	not allowed	
8.2.4. Dried vegetable stock mixtures for hot nonalcoholic beverage cooking	QMAFAnM, CFU/cm^3	5x10^5	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast CFU/g, not more than	100	
	molds CFU/g, not more than	100	
8.2.5.Non-pasteurized syrups	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds CFU/10cm^3, not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
8.2.6. Pasteurized hot-fillable syrups	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds CFU/40 cm^3, not more than	not allowed	
8.3. Fermented beverage	Toxic elements, not more than:		
	lead	0.3	
	arsenic	0.1	
	cadmium	0.03	
	mercury	0.005	
8.3.1. Non-filtered kvasses:	Microbiological indices:		
- in kegs	CGB (coliforms) in 3.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- draught	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
8.3.2. Filtered non-pasteurized kvasses:			
- in polymer bottles (polyethyleneterephthalate):	CGB (coliforms) in 10.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- in kegs	CGB (coliforms) in 3.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- draught	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- filtered pasteurized kvasses	QMAFANM, CFU/cm^3, not more than	10	
	CGB (coliforms) in 10.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds CFU/g, cm^3, not more than	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
8.3.3. Low-alcohol non-filtered fermented beverage:			
- in kegs	CGB (coliforms) in 3.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- draught	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
8.3.4. Low-alcohol filtered, non-pasteurized fermented beverage:			
- in polymer bottles (polyethyleneterephthalate etc.):	CGB (coliforms) in 10.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- in kegs	CGB (coliforms) in 3.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- draught	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
8.3.5. Low-alcohol filtered, pasteurized fermented beverage	QMAFAnM, CFU/cm^3, not more than	10	
	CGB (coliforms) in 10.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	yeast and molds CFU/g, cm^3, not more than	100	
8.4. Beer, wine, vodka, low-alcohol and other spirit	Toxic elements:		
	lead	0.3	
	arsenic	0.2	
	cadmium	0.03	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	mercury	0.005	
	Methyl alcohol: %, not more than g/dm^3, not more than	 inclusion volume fraction of methyl alcohol in terms of absolute alcohol - 0.05 (vodka, edible ethyl alcohol, including alcohol ready-to-cook products, vinegar), 1.0 (cognac, cognac spirits)	
	Quinine	300 (quinine-containing spirit beverage)	
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.003 (beer)	
8.4.1. Draught beer	Microbiological indices:		
	CGB (coliforms) in 1.0 (cm^3, g)	not allowed	
	pathogenic, including salmonella in 25 (cm^3, g)	not allowed	
8.4.2. Non-pasteurized beer:			
- in kegs	CGB (coliforms) in 3.0 (cm^3, g)	not allowed	
	pathogenic, including salmonella in 25 (cm^3, g)	not allowed	
- in bottles	CGB (coliforms) in 10.0 (cm^3, g)	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25 (cm^3, g)	not allowed	
8.4.3. Pasteurized and sterilized beer (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	QMAFAnM, CFU/100 cm^3, not more than	500	
	CGB (coliforms) in 10.0 (cm^3, g)	not allowed	
	pathogenic, including salmonella in 25 (cm^3, g)	not allowed	
	yeast and molds, (cm^3, in which are not allowed), not more than	40	
8.4.4. Draught beer	CGB (coliforms) in 1.0 (cm^3, g)	not allowed	
	pathogenic, including salmonella in 25 (cm^3, g)	not allowed	

9. Other products

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
9.1. Isolates, concentrates, hydrolyzates and vegetable protein texturats; edible oil meal and flour with various content of fat from legumes, oil-bearing and non-traditional seeds	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B1	0.005	
	deoxynivalenol	0.7 (from wheat) 1.0 (from barley)	
	zearalenone	1.0 (from wheat, barley, maize)	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.5 (from crops, maize, legumes (except for soya), sunflower and peanut) 0.4 (from flax, mustard, rape) 0.2 (from soya, cotton)	
	DDT and its metabolites	0.15 (from sunflower, peanut) 0.1 (from flax, mustard, rape)	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		0.05 (from legumes, cotton, maize) 0.02 (from crops)	
	Oligosugar:	2.0 (%, not nore than for soya protein dietary and children food products)	
	Antitrypsin: (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	0.5(%,not nore than for soya protein dietary and children food products)	Laboratory control is carried out if the control method, approved in due order, is available
	Melamine****	not allowed	< 1 mg/kg
9.1.1. Isolates, vegetable protein concentrates, soya flour	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$ $5x10^3$ (for children food products)	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	yeast and molds CFU/g, not more than	100	
9.1.2. Protein enzymatic hydrolyzate from soya stock	QMAFAnM, CFU/g, not more than	$1x10^3$	
	CGB (coliforms) in 1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and molds in 1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
9.1.3. Edible sunflower protein concentrate	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Molds CFU/g, not more than	10	
9.1.4. Soya protein concentrate, soya flour, textured	QMAFAnM, CFU/g, not more than	$2.5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 0.1g of product	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	yeast and molds CFU/g, not more than	100	
9.2. Milk serum protein concentrates, casein, caseinates, milk protein hydrolyzates	Toxic elements:		
	lead	0.3	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins:		
	aflatoxin M_1	0.0005	
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	1.25	
	DDT and its metabolites	1.0	
	Melamine****	not allowed	< 1 mg/kg
9.2.1. Edible caseinates	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	sulfite-reducing clostridia in 0.01g	not allowed	
9.2.2. Serum protein concentrate	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S.aureus in 0.1g of product	not allowed	
9.2.3. Albuminocasein concentrate	QMAFAnM, CFU/g, not more than	$2.5x10^3$	
	CGB (coliforms) in 1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S.aureus in 1g	not allowed	
9.3. Blood protein concentrates (dry concentrate of plasma, serum, edible albumin)	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.1	
	mercury	0.03	
	Antibiotics: in terms of initial product subject to dry substance content in it and in end product		
	laevomycetin (chloramphenicol)	not allowed	<0.1 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
9.4. Germs of seed of cereals, leguminous and other plants, their flakes and extraction	Toxic elements:		
	lead	1.0	
	arsenic	0.2	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
cake, bran	cadmium	0.1	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7 (from wheat)	
		1.0 (from barley)	
	zearalenone	1.0 (from wheat, barley, maize)	
	Pesticides** (in terms of fat):		
	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02	
	Oligosugars:	2.0 (%, not more than for soya protein dietary and children products)	
	Antitrypsin: (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	0.5(%,not more than for soya protein dietary and children products)	Laboratory control is carried out if the control method, approved in due order, is available
	Detrimental impurities: Pollution and infectiousness by pests of bread reserves (insect, mites)	not allowed	
9.4.1. Edible bran from crops	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	molds, CFU/g, not more than	100	
9.4.2. Food fibers from bran; oil cakes from vegetables, fruit murks	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
9.5. Protein products from seeds of cereals, leguminous and other plants: - beverage, including fermented; tofu and okara	Toxic elements (in terms of dry substance):		
	lead	0.2	
	arsenic	0.1	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7 from wheat	
		1.0 from barley	
	zearalenone	1.0 from wheat, barley, maize	
	Pesticides** (in terms of dry substance):		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.01	
	organomercurial pesticides	Not allowed	
	Oligosugars	2.0	
	Antitrypsin (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	0.5	Laboratory control is carried out if the control method,

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
			approved in due order, is available
9.6. Concentrated, thickened and dry beverage; dry tofu and okara	Toxic elements (in terms of dry substance):		
	lead	0.2	
	arsenic	0.1	
	cadmium	0.2	
	mercury	0.03	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7 from wheat	
		1.0 from barley	
	zearalenone	1.0 from wheat, barley, maize	
	Pesticides** (in terms of dry substance):		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.01	
	organomercurial pesticides	Not allowed	
9.6.1. Soy-bean-based beverage:	Microbiological indices:		
- soy beverage of aseptic filling	Shall meet the requirements of industrial sterility for tinned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- soy beverage, cocktails, chilled and frozen desserts	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g; for products with shelf-lifes of more than 72 hours – 1.0g	not allowed	
	S.aureus, in 1.0g	not allowed	
	B. cereus, 0.1g	not allowed	
	pathogenic including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	10	
- soy soured beverage	CGB (coliforms) in 0.1g; for products with shelf-lifes of more than 72 hours – 1.0 g	not allowed	
	S.aureus in 1.0g	not allowed	
	B. cereus in 0.1g	not allowed	
	pathogenic including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	10	
9.6.2. Soy protein products (tofu)	QMAFAnM, CFU/g, not more than	$5x10^4$ (with starters used – not normed)	
	CGB (coliforms) in 0.1g; for products with shelf-lifes of more than 72 hours – 1.0 g	not allowed	
	S.aureus in 1.0g	not allowed	
	B. cereus in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	50	
- okara	QMAFANM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	S.aureus in 1.0g	not allowed	
	B. cereus in 0.1g	not allowed	
	pathogenic including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	10	
9.7. Thickeners, stabilizers, gelatinizing agents (pectin, agar, carageenan, gums etc.)	Toxic elements:	mg/kg , not more than	
	lead	2.0 carageenan, gum arabic, gum: carob tree, guar, xanthan, gelan, konjak flour	
		5.0 agar, alginates	
		10.0 pectin, gums: ghatti, tara, karaya	
	arsenic	3.0 pectin, agar, carageenan, gums: ghatti, tara, karaya, gelan, konjak flour	
	cadmium	1.0 carageenan	
	mercury	1.0 carageenan	
	cooper	50 pectin	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	zinc	25 pectin	
	Pentachlorophenol	not allowed (less than 0.001 mg/kg) guar gum, carob tree, gum tragacanth, karaya gum, tara gum, ghatti gum	
9.7.1. Pectin: - for children and dietary food products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	50	
- for mass consumption food products	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	100	
9.7.2. Edible agar, agaroid, furcellarine, edible sodium alginate	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
9.7.3. Carageenan	QMAFAnM, CFU/g, not more than	$5x10^3$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
9.7.4. Thickening agents and stabilizers based on gums (guar, xanthan etc.)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, molds, CFU/g, not more than	500 in sum	
9.8. Gelatin, connective-tissue proteins concentrates	Toxic elements:		
	lead	2.0	
	arsenic	1.0	
	cadmium	0.1	
	mercury	0.05	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
9.8.1. Edible gelatin:	Microbiological indices:		
- for children and dietary food products	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- for mass consumption products	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
9.9. Starch, treacle and their	Toxic elements:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
derived products	lead	0.5	
	arsenic	0.5	
	cadmium	0.1	
	mercury	0.02	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1 potatoes	
		0.5 maize	
	DDT and its metabolites	0.05 maize	
		0.1 potatoes	
9.9.1. Dry starch (potatoe, maize, pea)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	500	
	yeast, CFU/g, not more than	500	
9.9.2. Amilopectine starch swelling, extrusion starch	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	250	
	yeast, CFU/g, not more than	250	
9.9.3. Low-conversion glucose syrup	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	50	
9.9.4. maltitol, maltodextrins	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	Pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	50	
9.9.5. Lactulose concentrate	According to Clause 2.6.7.		
9.9.6. Glucose- fructose syrup	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	50	
9.9.7. Granulated glucose with juice additives	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	50	
9.10. Edible yeast, protophyte biomass, bacterial starter cultures	Toxic elements:		
	lead	1.0	
	arsenic	0.2	
	cadmium	0.2	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	mercury	0.03	
9.10.1. Dry bakery yeast	Microbiological indices:		
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S.aureus in 0.1g	not allowed	
9.10.2. Pressed bakery yeast	CGB (coliforms) in 0.001g	not allowed	
	pathogenic including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	S.aureus in 0.1g	not allowed	
9.10.3. Freeze-dehydrated starter cultures (for production of fermented meat products)	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	molds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	10	
	sulfite-reducing clostridia in 1.0g	not allowed	
	Quantity of microorganisms of technological microflora CFU/cm^3, not less than	for cultures – 10^9 for concentrates - 10^{10}	
9.10.4. Protophyte biomass, yeast for industrial processing	QMAFANM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	50	
	S.aureus in 1.0g	not allowed	
	Availability of living cells of producer in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
9.11. Edible dry bullions	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.2	
	mercury	0.1	
	Pesticides (in terms of initial product):		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	200	
	sulfite-reducing clostridia in 0.01g	not allowed	
9.12. Xylite, sorbite, manit and other sugar alcohols	Toxic elements:		
	lead	1.0	
	arsenic	2.0	
	cadmium	0.05	
	mercury	0.01	
	nickel	2.0	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
9.13. Sodium and therapeutic salt	Toxic elements:		
	lead	2.0	
	arsenic	1.0	
	cadmium	0.1	
	mercury	0.1	
		0.01 Extra, therapeutic	
	iodine	0.04 mg/g, iodized, at determination the permissible level is 0.04±0.015	
9.14. Crystal amino acids and mixtures from them	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.1	
	mercury	0.03	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	10	
9.15. Edible concentrates	Toxic elements:	in terms of initial	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		product	
	Dioxins****	in terms of initial product (in terms of fat)	
9.15.1. Culinary powder-like sauces (heat-treated)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	sulfite-reducing clostridia in 1.0g	not allowed	
	S.aureus in1.0g	not allowed	
9.15.2. Powder-like flavor condiments with vegetable additives, spicery and spices (heat-treated)	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	sulfite-reducing clostridia in 1.0g	not allowed	
	B.cereus CFU/g, not more than	100	
9.15.3. Concentrates of dinner meals not requiring to be cooked (instant soups)	QMAFANM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	S.aureus in 0.1g	not allowed	
9.15.4. Non-instant first and	QMAFAnM, CFU/g, not more than	$5x10^4$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
second dinner courses of extrusion technology	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	S.aureus in 1.0g	not allowed	
	B.cereus CFU/g, not more than	100	
9.15.5. Dry non-instant multicomponent soup (vegetable with smoked foods, meat and poultry with macaroni products, meat and poultry – purée, vegetable – purée)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	500	
	sulfite-reducing clostridia in 0.01g	not allowed	
9.15.6. Non-instant dry mushroom soups	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	500	
	sulfite-reducing clostridia in 0.01g	not allowed	
9.15.7. Non-instant dry bullion-concentrates with spicery	QMAFANM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	200	
	sulfite-reducing clostridia in 0.01g	not allowed	
9.15.8. Instant dry kasha concentrates	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	yeast, CFU/g, not more than	100	
	B.cereus CFU/g, not more than	100	
9.15.9. Fruit-and-berry dry kissel	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	500	
	yeast, CFU/g, not more than	500	
9.15.10. Dry prophylactic food products – cereal, milk, meat mixtures (extrusion technology)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	100	
	S.aureus in 1.0g	not allowed	
	yeast, CFU/g, not more than	10	
	B.cereus CFU/g, not more than	10	
9.16. Ready culinary products, including public catering products	Microbiological indices:		
9.16.1. Salads from raw vegetables and fruits: - without seasoning	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S.aureus in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	E.coli in 1.0g	not allowed	
	L. monocytogenes in 25g	not allowed	
- with seasoning (mayonnaise, sauces etc.)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
	S.aureus in 1.0g	not allowed	
	yeast, CFU/g, not more than	500 200 with preservative	
	E. coli in 1.0g	not allowed	
	L. monocytogenes in 25g	not allowed	
9.16.2. Salads from raw vegetables with eggs, canned vegetables, fruits etc added - without seasoning and without salted vegetables added	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus in 0.1g	not allowed	
	S.aureus in 0.1g	not allowed	
	E.coli in 0.1g	not allowed	
	L.monocytogenes in 25g	not allowed	
- with seasoning (mayonnaise, souces etc.)	QMAFAnM, CFU/g, not more than	$1x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
	S.aureus in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	yeast, CFU/g, not more than	500 200 with preservative	
	E.coli in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
	L.monocytogenes in 25g	not allowed	
9.16.3. Salads from marinated, soured, salted vegetables	QMAFAnM, CFU/g, not more than		
	CGB (coliforms) in 0.1g	not allowed	
	Pathogenic, including salmonella in 25g	not allowed	
	Proteus in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
9.16.4. Salads and medleys from cooked vegetables and courses from boiled, fried, stewed vegetables - without salted vegetables added and dressing	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
- with dressings (mayonnaise, souces etc.)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	molds, CFU/g, not more than	50	
	S.aureus in 1.0g	not allowed	
	yeast, CFU/g, not more than	500 200 with preserving	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		agent	
	E.coli in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.5. Salads with meat, poultry, fish, smoked products etc. added - without dressing	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus in 0.1g	not allowed	
	S.aureus in 0.1 g	not allowed	
	E.coli in 0.1g	not allowed	
- with dressing (mayonnaise, sauces etc.)	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus in 0.1g	not allowed	
	S.aureus in 0.1g	not allowed	
	E.coli in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
	yeast, CFU/g, not more than	500 200 with preserving agent	
	molds, CFU/g, not more than	50	
9.16.6. Jellied fish (aspic)	QMAFAnM, CFU/g	$1x10^3$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	CGB in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.7. Jellied beef, pork, poultry (aspic)	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
9.16.8. Meat and liver pâté	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
9.16.9. Boiled beef, poultry, rabbit, pork etc. (without dressing and sauce)	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.10. Boiled fish, fried under marinade	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Proteus in 0.1g	not allowed	
9.16.11. Cold soups: - okroshka, vegetable, meat with kvass, kefir, beetroot soup, botvinia	E.coli in 0.1g	not allowed	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
- borsches, sorrel soup with meat, fish, egg (without sour cream)	QMAFAnM, CFU/g	$1x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
	Proteus in 0.1g	not allowed	
	E.coli in 0.1g	not allowed	
- sweet soups and soup-purée from fruits and berries marinated and dried	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
9.16.12. Hot soups and other hot dishes: - borsches, cabbage soup, rassolnik, spicy Georgian meat and vegetable soup, solyanka, vegetable soups, bullions	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
- soups with macaroni foods and potatoe, vegetables,	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
legumes, cereals; milk soups with the same filling	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- soups-purée	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	E.coli in 1.0g	not allowed	
9.16.13. Dishes from eggs: - boiled eggs	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- egg (mélange, egg solids) omelettes, natural and with vegetables, meat products etc added, fillings with eggs included	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.14. Cottage cheese dishes: - lazy vareniki, steamed pudding	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- curd fritters, spiced brandy, baked pudding, filling from cottage cheese, pies	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
9.16.15. Fish dishes: - fish boiled, parboiled, stewed, fried, baked	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
- dishes from fish cutlet mass (cutlets, zrazy, schnitzels, fishballs with tomatoe sauce); baked goods, pies	QMAFAnM, CFU/g	$2.5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.16. Meat and meat products dishes: boiled, fried, stewed meat, pilaf, meat dumplings, round fried meat pie, pancakes, minced meat products, including baked ones	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.17. Dishes from poultry, rabbit, boiled, fried, steamed, baked products from minced poultry, dumplings, pies etc.	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.18. Dressings: - boiled rice, boiled macaroni products, potatoe purée	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
(without dressing)	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
- boiled, fried potatoes (without dressing)	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in ,1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
- steamed vegetables (without dressing)	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in ,1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.19. Sauces and dressings for second cources	QMAFAnM, CFU/g	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.20. Sweet dishes and drinks: - compotes from fruits and berries raw, canned	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- compotes from dry fruits and berries	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 50g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	S.aureus in 1.0g	not allowed	
- kissels from raw, dried fruits and berries, juices, syrups, purée from fruits and berries	QMAFAnM, CFU/g	$5x10^2$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 50g	not allowed	
	S.aureus in 1.0g	not allowed	
fresh fruit and vegetable juices	enteric pathogen protozoan cysts	not allowed	
	QMAFAnM, CFU/g	$1x10^3$	
	CGB in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	E.coli in 1.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	L. monocytogenes in 25g	not allowed	
- jelly, mousses	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- creams (citrus, vanilla, chocolate etc.)	QMAFAnM, CFU/g	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	Pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
- apple charlotte	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- milk cocktails	QMAFAnM, CFU/g	$1x10^5$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
- whipped cream	QMAFAnM, CFU/g	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
9.16.21. Ready culinary products from meat, poultry, fish in consumer tare, including vacuum-packed	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
9.16.22. Frozen ready-to-cook pizza	QMAFAnM, CFU/g	$5x10^4$	
	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 0.1g	not allowed	
	E.coli in 0.1g	not allowed	
9.16.23. Ready pizza	QMAFAnM, CFU/g	$1x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	Proteus in 0.1g	not allowed	
9.16.24. Candy floss	QMAFAnM, CFU/g	$1x10^3$	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
9.16.25. Ready hamburgers, cheeseburgers, sandwich	QMAFAnM, CFU/g	$2x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25 g	not allowed	
	S.aureus in 1.0g	not allowed	
	E.coli in 1.0g	not allowed	
9.16.26. Starchy confectionery with finishes produced by public catering enterprises	Toxic elements:		
	lead	0.5	
	arsenic	0.3	
	cadmium	0.1	
	mercury	0.02	
	mycotoxins:		
	aflatoxin B_1	0.005	
	deoxynivalenol	0.7	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	0.02	
	Microbiological indices:		
	E.coli in 1.0g	not allowed	

10. Biologically active additives – Group 21

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
10.1. BAD primarily based on proteins, aminoacids and their complexes:	Safety indices are regulated according to Clauses “Dry egg products”, “Dry milk products”, “Isolates, concentrates, hydrolyzates, texturates of vegetable proteins; edible extraction cake and flour with various content of fat from legumes, oil and non-traditional cultures seeds”; “Concentrates of milk serum proteins, casein, caseinates, milk protein hydrolyzates”, “Blood protein concentrates”, “Germs of cereals, leguminous and other cultures seeds, flakes and extraction cakes from them, bran”, “Crystal aminoacids and mixtures from them” of Part II Chapter 1 of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
10.2. BAD primarily based on lipids of vegetable and animal origin:			
- vegetable oils-based BAD (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	Safety indices are regulated according to Clauses “vegetable oil, all types”, “Vegetable and animal fats derived products, including fish fat” of Part II Chapter 1 of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
	pathogenic, including salmonella in 10 g	not allowed	
- fish fat-based BAD (as amended by Decision of the Customs Union	Safety indices are regulated according to Clause “Fish fat and fat of sea mammals” of Part II Chapter 1 of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
Commission N456 of 18.11.2010)	epidemiological supervision (control)		
	pathogenic, including salmonella in 10 g	not allowed	
- animal fat-based BAD	Safety indices are regulated according to Clauses “Beef, pork, lamb and other slaughter animals' crude fat, pork fatback chilled, frozen, salted, smoked”, “Animal melted fats”, “Cow’s milk” of Part II Chapter 1 of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
- mixed base BAD	By prevailing components		
	Dioxins (in terms of fat)	According to Clause “Vegetable oil (all types)” of Clause “Oil and animal fats derived products”, including fish fat (margarines, culinary fats, confectionary fats, mayonnaises, phosphatidic concentrates)	Vegetable oils-based BAD
		According to Clause “Edible fat of sea mammals and fish fat as a dietary (curative and prophylactic) food products	Fish fat-based BAD

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
		According to Clause "Beef, pork, lamb and other slaughter animals' crude fats (chilled, frozen), pork fatback chilled, frozen, salted, smoked	Animal fat-based BAD
		Clause "Oils and animal fats derived products", including fish fat (margarines, culinary fats, confectionary fats, mayonnaises, phosphatidic concentrates)	Mixed fat-based BAD
10.3. BAD based on predominantly carbohydrates, including honey with biologically active components added, syrups etc	Safety indices are regulated according to Clauses "Sugar", "Dry vegetables, potatoes, fruits, berries, mushrooms", "Starches, treacle and their derived products", "Honey" of Part II Chapter 1 of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control). Safety indices for syrups are calculated by dry substance (Clause "Sugar")		
10.4. BAD based on predominantly dietary fibers (cellulose, gums, pectin, gum resin, microcrystal cellulose, bran, fruit oligosugars, chitosan and other	Toxic elements:		
	lead	1.0	
	arsenic	0.2	
	cadmium	0.1	
	mercury	0.03	
	mycotoxins:	regulated by stock	
	Pesticides**:		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
polysaccharides)	HCCH (α, β, γ - isomers)	0.5	
	DDT and its metabolites	0.02	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E. coli in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast and molds, CFU/g, not more than	100	
10.5. Pure substances-based BAD (vitamins, mineral substances, organic etc.) or concentrates-based (plant extractions etc.) with various fillings used, including dry concentrates for drinks	Toxic elements:		
	lead	5.0	
	arsenic	3.0	
	cadmium	1.0	
	mercury	1.0	
	Pesticides:** for compositions with vegetable components included		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$5x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in10g	not allowed	
	yeast and molds, CFU/g, not more than	100	
10.6. Natural minerals-based BAD (zeolites etc.), including mummy	Toxic elements:		
	lead	6.0	
	arsenic	3.0	
		12.0 (mummy)	
	cadmium	1.0	
	mercury	1.0	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	B. cereus, CFU/g, not more than	200	
	Yeast and molds, CFU/g, not more than	100	
10.7. Vegetable base BAD, including farina - dry (teas)	Toxic elements:		
	lead	6.0	
	arsenic	0.5	
	cadmium	1.0	
	mercury	0.1	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- liquid (elixirs, balsams, tinctures etc.)	Toxic elements:		
	lead	0.5	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.01	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
- vegetable base BAD, including farina: - tableted, encapsulated, powder-like	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	100	
	B.cereus, CFU/g, not more than	200	
- tableted, encapsulated, powder-like with microorganisms-probiotic added	probiotics, CFU/g, not less than	$1x10^5$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	molds, CFU/g, not more than	100	
- liquid, of aseptic pouring	Shall meet the requirements of industrial sterility for respective tinned food groups according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
- liquid, in the form of syrups, elixirs, tinctures, balsams etc.	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
	B.cereus, CFU/g, not more than	200	
- mixtures of dried medicinal plants (tea)	QMAFAnM, CFU/g, not more than	$5x10^5$	
	CGB (coliforms) in 0.01g	not allowed	
	E.coli in 0.1g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	100	
	molds, CFU/g, not more than	10^3	
- BAD-teas (children dried)	QMAFAnM, CFU/g, not more than	$5x10^3$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g of product	not allowed	
	S.aureus in 1.0g of product	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
	B.cereus, CFU/g, not more than	200	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
10.8. Meat-milk stock derived BAD, including subproducts, poultry; arthropoda, amphibian, bee-farming products (royal jelly, propolis etc.) – dry			
- meat stock-based BAD, including subproducts of poultry - milk stock-based BAD	Toxic elements:		
	lead	1.0	
	arsenic	1.5	
	cadmium	1.0	
	mercury	0.2	
	mycotoxins:		
	aflatoxin M_1	0.0005 (for milk stock derived BAD)	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
	Dioxins***	not allowed	
	Melamine****	not allowed	<1 mg/kg
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast and molds, CFU/g, not more than	200 (for bee-farming products)	
- meat stock-based BAD, including poultry subproducts (as amended by Decision of theCustoms Union Commission N 341 of 17.08.2010)	Antibiotics: laevomycetin (chloramphenicol) tetracycline group bacitracin	 not allowed not allowed not allowed	 <0.01 mg/kg <0.0003 as of 01.01.2012 <0.01 mg/kg <0.02 mg/kg
- milk stock-based BAD (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)	Antibiotics: laevomycetin (chloramphenicol) tetracycline group streptomycin penicillin	 not allowed not allowed not allowed not allowed	 <0.01 mg/kg <0.0003 as of 01.01.2012 <0.01 mg/kg <0.2 mg/kg <0.004 mg/kg
10.9. BAD based on fish, sea invertebrates, crustaceans, mollusks and other seafoods, vegetable marine organisms (algae etc.) - dry	Toxic elements:		
	lead	10.0	
	arsenic	12.0	
	cadmium	2.0	
	mercury	0.5	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	2.0	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
	Dioxins***	not allowed	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast and molds, CFU/g, not more than	200 (for vegetable marine organisms derived BAD)	
10.10. probiotic microorganisms-based BAD	Toxic elements:		
	lead	0.1	
	arsenic	0.05	
	cadmium	0.03	
	mercury	0.005	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.05	
	DDT and its metabolites	0.05	
	heptachlor	not allowed	<0.002
	aldrin	not allowed	<0.002
- BAD – dry based on pure microorganisms cultures	Microbiological indices:		
	probiotics, CFU/g, not less than	$1x10^9$	
	CGB (coliforms) in 2.0g	not allowed	
	S.aureus in 2.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	10	
	molds, CFU/g, not more than	10	
- BAD – dry based on pure microorganisms cultures with aminoacids, microelements, mono-, di- and oligosaccharide etc. added)	probiotic, CFU/g, not less than	$1x10^8$	
	CGB (coliforms) in 1.0g	not allowed	
	E.coli in 5.0g	not allowed	
	S.aureus in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	50	
	molds, CFU/g, not more than	50	
- BAD – liquid based on pure microorganisms cultures, concentrated	probiotic, CFU/g, not less than	$1x10^{10}$	
	CGB (coliforms) in 10g	not allowed	
	S.aureus in 10g	not allowed	
	pathogenic, including salmonella in 50g	not allowed	
	yeast and molds, CFU/g, not more than	10	
- BAD – liquid based on pure microorganisms cultures, non-concentrated	probiotic, CFU/g, not less than	$1x10^7$	
	CGB (coliforms) in 10g	not allowed	
	S.aureus in 10g	not allowed	
	pathogenic, including salmonella in 50g	not allowed	
	yeast and molds, CFU/g, not more than	10	
10.11. Unicellular algae derived BAD (spirulina, chlorella etc.), yeasts and their lysates	Toxic elements:		
	lead	2.0	
	arsenic	1.0	
	cadmium	1.0	
	mercury	0.1	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Nitrates	1000 (for algae-based BAD)	
	Pesticides**:		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	heptachlor	not allowed (<0.002)	
	aldrin	not allowed (<0.002)	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	$1x10^4$	
	CGB (coliforms) in 0.1g	not allowed	
	E.coli in 1.0g	not allowed	
	pathogenic, including salmonella in 10g	not allowed	
	yeast, CFU/g, not more than	10 (for yeasts and their lysates); 100 (for algae)	
	molds, CFU/g, not more than	50 (for yeasts and their lysates) 100 (for algae)	
	living cells of producer (for yeasts and their lysates) in 1.0g of product	not allowed	

11. FOOD PRODUCTS FOR PREGNANT AND NURSING WOMEN (Groups 04, 08, 09, 11, 19, 20)

11.1. Milk based products and those based on soy protein isolate

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Notes
		normed	marked	
Protein	g/l	30-100	+	
Fat	g/l	8-35	+	
Carbohydrates	g/l	100-140	+	
Caloric content	kcal/l	610-1300	+	
Mineral substances:				
calcium	mg/l	1200-2000	+	
phosphorus	mg/l	900-1400	+	
calcium/phosphorus	-	1.1-2.0	-	
potassium	mg/l	1400-2500	+	
sodium	mg/l	450-750	+	
potassium/sodium	-	2-3	-	
magnesium	mg/l	150-250	+	
copper	mcg/l	600-1000	+	
manganese	mcg/l	200-250	+	
iron	mg/l	30-50	+	
zinc	mg/l	10-40	+	
chlorides	mg/l	1000-1600	--	
iodine	mcg/l	100-250	+	
Ashes	g/l	9-12	+	

Vitamins:				
retinol (A)	mkg/eqv/l	500-1500	+	
Tocopherol (E)	mg/l	10-40	+	
calciferol (D)	mcg/l	10-15	+	
vitamin K	mcg/l	50-120	+	
thiamine (B_1)	mg/l	0.8-1.5	+	
riboflavin (B_2)	mg/l	0.8-1.5	+	
pantothenic acid	mg/l	8-12	+	
pyridoxine (B_6)	mg/l	1.5-3.0	+	
niacin (PP)	mg/l	10-25	+	
folic acid (B_c)	mg/l	0.8-2.0	+	
cyancobalamin (B_{12})	mcg/l	3.0-8.0	+	
ascorbic acid (C)	mg/l	100-300	+	
inositol	mg/l	80-120	+	
choline	mg/l	80-120	+	
biotin	mcg/l	80-200	+	

2) Safety indices (in ready-to-use product)

Indices	Permissible levels, mg/kg, not more than	Notes	
Oxydative spoilage indices:			
Peroxide value, millimole of active oxygen/kg of fat	4.0		
Toxic elements:			
lead	0.05		
arsenic	0.05		

cadmium	0.02		
mercury	0.005		
Antibiotics: (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)		for milk-based products	
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012	
tetracycline group	not allowed	<0.01 mg/kg	
penicillin	not allowed	<0.004 mg/kg	
streptomycin	not allowed	<0.2 mg/kg	
mycotoxins:			
aflatoxin M_1	not allowed	<0.00002, for milk-based products	
aflatoxin B_1	not allowed	<0.00015, for milk-based products	
Pesticides**:			
HCCH (α, β, γ - isomers)	0.02		
DDT and its metabolites	0.01		
Dioxins	not allowed	for milk-based products	
Melamine****	not allowed	<1.0 mg/kg (for milk-based products)	
Microbiological indices:			
Dry instant products			
QMAFAnM	2.5×10^4	CFU/g, not more than	
CGB (coliforms)	1.0	weight (g), in which is not allowed	
E.coli	10	weight (g), in which is not	

		allowed	
S.aureus	1.0	weight (g), in which is not allowed	
B.cereus	200	CFU/g, not more than	
pathogenic, including salmonella and L.monocytogenes	50	weight (g), in which is not allowed	
molds	100	CFU/g, not more than	
yeast	50	CFU/g, not more than	
Insipid sterilized liquid products			
Shall meet the requirements of industrial sterility for sterilized milk according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)			
Liquid products, cultured milk and based on soured soya			
CGB (coliforms)	3.0	volume (cm^3), in which is not allowed	
S.aureus	10.0	volume (cm^3), in which is not allowed	
B.cereus	1.0	volume (cm^3), in which is not allowed	
pathogenic, including salmonella and L.monocytogenes	50	volume (cm^3), in which is not allowed	
bifidus bacteria	1×10^6	CFU/cm^3, not less than, at production with them used	
lactic acid microorganisms	1×10^7	CFU/cm^3, not less than, at production with them used	
molds	10	CFU/cm^3, not more than	
yeast	10	CFU/cm^3, not more than	

11.2. Milk-cereal based kasha (instant)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Notes
		normed	marked	
Moisture	g	4-6	-	
Protein	g	10-14	+	
Fat	g	2-10	+	
Carbohydrates	g	70-80	+	
Caloric content	kcal	340-460	+	
Ashes	g	0.5-3.5	-	
Mineral substances:				
sodium	mg, not more than	250	+	
calcium (for enriched products)	mg	200-500	+	
iron (for enriched products)	mg	20-50	+	
Vitamins (for vitaminized products):				
retinol (A)	mkg-eqv	300-400	+	
vitamin E	mg	5-12	+	
vitamin D	mkg	5-10	+	
ascorbic acid (C)	mg	30-120	+	
thiamine (B_1)	mg	0.2-0.7	+	
riboflavin (B_2)	mg	0.3-0.8	+	
niacin (PP)	mg	5-12	+	
folic acid (B_c)	mkg	600-1200	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Notes	

Toxic elements:			
lead	0.3		
arsenic	0.2		
cadmium	0.06		
mercury	0.03		
mycotoxins:			
aflatoxin M_1	not allowed	<0.00002	
aflatoxin B_1	not allowed	<0.00015	
deoxynivalenol	not allowed	<0.05 for wheat, barley	
zearalenone	not allowed	<0.005 for maize, wheat, barley	
T-2 toxin	not allowed	<0.05	
ochratoxin A	not allowed	<0.0005 for all types	
Pesticides**:			
HCCH (α, β, γ - isomers)	0.01		
DDT and its metabolites	0.01		
hexachlorbenzene	0.01		
organomercurial pesticides	not allowed		
2.4-D acid, its salts, ethers	not allowed		
Benzapyrene	not allowed	<0.2 mkg/kg	
Antibiotics: (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)			
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012	
tetracycline group	not allowed	<0.01 mg/kg	
penicillin	not allowed	<0.004 mg/kg	

streptomycin	not allowed	<0.2 mg/kg	
Detrimental impurities:			
infectiousness and contamination by bread reserves pests (insect, mites)	not allowed		
metal impurities	3 x 10^{-4}	%, size of individual particles shall not exceed 0.3mm in the largest linear measrument	
Dioxins	not allowed	for milk-based products	
Melamine****	not allowed	<1.0 mg/kg (for milk-based products)	
Microbiological indices:			
QMAFAnM	5 x 10^{4}	CFU/g, not more than	
CGB (coliforms)	0.1	weight (g), in which is not allowed	
pathogenic, including salmonella and L.monocytogenes	25	weight (g), in which is not allowed	
molds	200	CFU/g, not more than	
yeast	100	CFU/g, not more than	

11.3. Fruit-and-vegetable based products (fruit, vegetable juices, nectars and drinks, fruit waters)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Notes
		normed	marked	
Mass concentration of instant dry substances (as amended by Decision of the Customs Union	g	4-16 4-10		For juice products from fruits and these products with added vegetables For juice products from

Commission N 456 of 18.11.2010)		4-11		vegetables and this productes with added fruits, except for pumkin and carrot For juice products from pumkin and carrot and these products with added fruits
Carbohydrates	g	4-20		
Mineral substances:				
iron (for enriched products)	mg	2-4		
Vitamins (for vitaminized products):				
ascorbic acid (C) (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	Mg, not more than	75		
beta-carotene	mg	1-2		
folic acid(B_c)	mkg	100-400		
retinol (A)	mkg-eqv	100-300		
Added sugar (added by Decision of the Customs Union Commission N 456 of 18.11.2010)		not allowed 10 12		For juices from fruits, as well as for directly squeezed vegetable juices For nectars and juice-containing beverages For fruit infusions

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Notes

Toxic elements:		
lead	0.3	
arsenic	0.1	
cadmium	0.02	
mercury	0.01	
mycotoxins:		
penicidin	not allowed	<0.02 for those with apples, tomatoes, sea-buckthorn
Pesticides**:		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.005	
Nitrates	200 50	on vegetable and fruit-and-vegetable basis on fruit basis
5- hydroxymethyl furfural	20	for juice products
Microbiological indices:	Shall meet the requirements of industrial sterility for respective canned food groups according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control).	

11.4. Instant herbal teas (vegetable-based)

Safety indices (in ready-to-use product)

Indices	Permissible levels, mg/kg, not more than	Notes
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	

Pesticides**:		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
QMAFAnM	5×10^3	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
B.cereus	100	CFU/g, not more than
pathogenic, including salmonella	25	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	50	CFU/g, not more than

12. EARLY-AGED CHILDREN FOOD PRODUCTS
12.1. Milk-based products

In accordance with Decision of the Customs Union Commission N 456 of 18.11.2010 point 12.1.1 is added by the following note: '4- Maltodextin and necluatide laboratory testing is carried out, if the control method, approved in due order, is available'.

12.1.1. Adapted milk formula (dry, liquid, insipid and lactic acid) and partially hydrolized proteins-based products) (as amended by Decision of the Customs Union Commission N 341 of 17.08.2010, N 456 of 18.11.2010))

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
For children aged from 0 to 6 months				
Protein	g/l	12[1]-17	+	
Lactoserum proteins	% of total amount of protein, not less than	50*	+	
Taurine	mg/l	80	+	
Fat[2]	g/l	30-40	+	
Linoleic acid	% of fat acids sum	14-20	+	
The same	mg/l, not less than	4000-8000	-	
Ratio of vitamin E (mg/l)/ polyunsaturated fatty acids (g/l)	-	1-2	-	
Carbohydrates[3]	g/l	65-80	+	
Lactose	% of total amount of carbohydrates, not less than	65 (except for partially hydrolyzed proteins-based mixtures)	+	
Mineral substances:				
calcium	mg/l	330-700	+	
phosphorus	the same	150-400	+	
calcium/phosphorus	-	1.2-2.0	-	
potassium	mg/l	400-850	+	
sodium	the same	150-300	+	
magnesium	the same	30-90	+	

copper	mcg/l	300-600	+	
manganese	the same	10-300	+	
iron	mg/l	3-9	+	
zinc	the same	3-10	+	
chlorides	the same	300-800	-	
iodine	mcg/l	50-150	+	
selenium	mcg/l	10-40	+	
Ashes	g/l	2.5-4	+	
Vitamins:				
retinol (A)	mkg/eqv/l	400-1000	+	
Tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mcg/l	7.5-12.5	+	
vitamin K	the same	25-100	+	
thiamine (B_1)	the same	400-2100	+	
riboflavin (B_2)	the same	500-2800	+	
pantothenic acid	the same	2700-14000	+	
pyridoxine (B_6)	the same	300-1000	+	
niacin (PP)	the same	2000-10000	+	
folic acid(Bc)	the same	60-350	+	
cyancobalamin (B_{12})	the same	1.0-3.0	+	
ascorbic acid(C)	mg/l	55-150	+	
inositol	the same	20-280	+	
choline	the same	50-350	+	
biotin	mcg/l	10-40	+	
L-carnitine	mg/l, not more than	20 (at entry)	+	
lutein	mg/l, not more than	250 (at entry)	+	
Nucleotides (sum of cytidine-, uridine-, adenosine-, guanosine-, inosine-5 monophosphates)	mg/l, not more than	35 (at entry)	+	
Acidity	º Terner, not more than	60.0	-	for liquid lactic acid
Osmolality	mOcm/kg, not more than	320	+	
For children aged from 6 to 12 months				
Protein	g/l	12-21	+	
Lactoserum proteins	% of total amount of protein, not less than	35 **	+	
Fat[2]	g/l	25-40	+	
Linoleic acid	% of fat acids sum	14-20	+	

	mg/l	4000-8000	-	
Carbohydrates[3]	g/l	70-90	+	
Lactose	% of total amount of carbohydrates, not less than	50 (except for partially hydrolyzed proteins-based mixtures)		
Caloric content	kcal/l	640-750	+	
Mineral substances:				
calcium	mg/l	400-900	+	
phosphorus	the same	200-600	+	
calcium/phosphorus	-	1.2-2.0	-	
potassium	mg/l	500-1000	+	
sodium	the same	150-300	+	
potassium/sodium	-	2-3	-	
magnesium	mg/l	50-100	+	
copper	mcg/l	400-1000	+	
manganese	the same	10-300	+	
iron	mg/l	7-14	+	
zinc	the same	4-10	+	
chlorides	the same	300-800	-	
iodine	mcg/l	50-350	+	
selenium	mcg/l	10-40	+	
Ashes	g/l	2.5-6.0	+	
Vitamins:				
retinol (A)	mkg/eqv/l	400-1000	+	
Tocopherol (E)	mg/l	4-20	+	
calciferol (D)	mcg/l	8.0-21.0	+	
vitamin K	the same	25-170	+	
thiamine (B_1)	the same	400-2100	+	
riboflavin (B_2)	the same	600-2800	+	
pantothenic acid	the same	3000-14000	+	
pyridoxine (B_6)	the same	400-1200	+	
niacin (PP)	the same	3000-10000	+	
folic acid(Bc)	the same	60-350	+	
cyancobalamin (B_{12})	the same	1.5-3.0	+	
ascorbic acid(C)	mg/l	55-150	+	
choline	mg/l	50-350	+	
biotin	mcg/l	10-40	+	
inositol	mg/l	20-280	+	
L-carnitine	mg/l, not more than	20 (at entry)	+	
lutein	mg/l, not more than	250 (at	+	

		entry)		
Nucleotides (sum of cytidine-, uridine-, adenosine-, guanosine-, inosine-5 monophosphates)	mg/l, not more than	35 (at entry)	+	
Acidity	º Terner, not more than	60.0	-	for liquid lactic acid
Osmolality	mOcm/kg, not more than	320	+	
For children aged up to 12 months				
Protein	g/l	12.0[1]- 21.0	+	
Lactoserum protein	% of total amount of protein, not less than	50.0*	+	
Taurine	mg/l, not more than	80.0	+	
Fat [2]	g/l	30.0-40.0	+	
Linoleic acid	% of sum of fat acids	14.0-20.0	-	
	mg/l	4000-8000	+	
Ratio of vitamin E (mg/l)/polyunsaturated fatty acids (g/l)		1-2	-	
Carbohydrates [3]	g/l	65.0-80.0	+	
Lactose	% of total amount of carbohydrates, not less than	65.0 (not less than 40 for partially hydrolyzed proteins-based mixtures)	+	
Caloric content	kcal/l	640.0-720.0	+	
Mineral substances:				
calcium	mg/l	400.0-900.0	+	
phosphorus	mg/l	200.0-600.0	+	
Ratio of calcium/phosphorus	-	1.2-2.0	-	

potassium	mg/l	400.0-800.0	+	
sodium	mg/l	150.0-300.0	+	
Ratio of potassium/sodium	-	2.5 – 3.0	-	
magnesium	mg/l	40.0-100.0	+	
copper	mcg/l	300.0-1000.0	+	
manganese	mcg/l	10.0-300.0	+	
iron	mg/l	6.0-10.0	+	
zinc	mg/l	3.0-10.0	+	
chlorides	mg/l	300.0-800.0	-	
iodine	mcg/l	50.0-350.0	+	
selenium	mcg/l	10.0-40.0	+	
Ashes	g/l	2.5-6.0	-	
Vitamins:				
retinol (A)	mkg/eqv/l	400.0-1000.0	+	
Tocopherol (E)	mg/l	4.0-12.0	+	
calciferol (D)	mcg/l	8.0-21.0	+	
vitamin K	mcg/l	25.0-170.0	+	
thiamine (B_1)	mcg/l	400.0-2100.0	+	
riboflavin (B_2)	mcg/l	500.0-2800.0	+	
pantothenic acid	mg/l	2.7-14.0	+	
pyridoxine (B_6)	mcg/l	300.0-1200.0	+	
niacin (PP)	mg/l	3.0-10.0	+	
folic acid(Bc)	mcg/l	60.0-350.0	+	
cyancobalamin (B_{12})	mcg/l	1.5-3.0	+	
ascorbic acid(C)	mg/l	55.0-150.0	+	
inositol	mg/l	20.0-280.0	+	
choline	mg/l	50.0-350.0	+	
biotin	mcg/l	10.0-40.0	+	
L-carnitine	mg/l, not more than	20 (at entry)	+	

lutein	mcg/l, not more than	250 (at entry)	+	
Nucleotides (sum of cytidine-, uridine-, adenosine-, guanosine-, inosine-5 monophosphates)	mg/l, not more than	35 (at entry)	+	
Osmolality	mOcm/kg	320	+	
Acidity	º Terner, not more than	60.0	-	for liquid lactic acid

*- except for adapted casein-prevailing mixtures (milk mixtures with casein content of more than 50% of total protein amount);

** - except for adapted casein-prevailing mixtures (milk mixtures with casein content of more than 65% of total protein amount);

[1] – subject to ensuring the maximum approximation of mixture protein composition to that of woman's milk proteins;

[2] – it is prohibited to use sesame and cottonseed oil;

content of trans-isomers shall not exceed 3% of total fat content;

content of myristinic and lauric acids shall not exceed in sum 20% of total fat content;

ratio of linoleic to α-linoleic acid shall not be less than 5 and more than 15;

at enrichment of mixtures with long-chain polyunsaturated fat acids (LCPSFA), their content shall not be more than 1% of total fat for omega-3 LCPSFA and 2% for omega-6 LCPSFA;

content of eicosapentaenoic acid shall not be more than docosahexaenoic acid content.

[3] – apart from lactose, the maltodextrin and partially hydrolyzed gluten-free starch may be also used; saccharose and fructose – only in initial and further mixtures based on partially hydrolyzed proteins and in further partially adapted mixtures; content of saccharose and (or) fructose or their sum shall not be nore than 20% of total carbohydrates content; glucose and glucose syrup - only in initial and further mixtures based on partially hydrolyzed proteins in the amount of not more than 14g/l; carbohydrate component may include prebiotics – galactooligosaccharides and fructooligosaccharides (in sum of not more than 0.8% of product weight) and lactulose.

[4]- Laboratory control of maltodextrin, nucleotides, galactooligosaccharides and fructooligosaccharides shall be carried out if the control method, approved in due order, is available.

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	

Antibiotics:		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Dioxins	not allowed	
Melamine****	not allowed	< 1 mg/kg
Microbiological indices:		
Instant dry milk mixtures (insipid, lactic-acid)		In all children dry milk-based products the absence of staphylococcic enterotoxins is controled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than, for mixtures recovered at 37-50°C; not normed for lactic acid ones
	$3 \cdot 10^3$	CFU/g, not more than, not more than, for mixtures recovered at 70-85°C; not normed for lactic acid ones
CGB (coliforms)	1.0	weight (g), in which is not allowed
E. coli	10	the same
S. aureus	10	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes*	100	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same
acidophilic microorganisms	$1 \cdot 10^7$	CFU/g, not less in lactic acid (at production with

		them used)
bifidus bacteria	$1 \cdot 10^6$	the same
lactic acid microorganisms	$1x10^7$ $1x10^2$	CFU/g, not less than, at addition after drying CFU/g, not less than, without addition after drying
Liquid milk mixtures, insipid sterilized		
Produced in industrial conditions with UHT-treatment and aseptic pouring	Shall meet the requirements of industrial sterility: - after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; - the following changes are allowed after thermostatic holding: a) titrable acidity of not more than by 2°Terner; b) QMAFAnM of not more than 10 CFU/cm^3(g)	
Liquid lactic acid mixtures of aseptic pouring, including with acidophilic microorganisms and bifidus bacteria used		
CGB (coliforms)	3	volume (cm^3), in which is not allowed
E. coli	10	the same
S. aureus	10	the same
pathogenic, including salmonella and L. monocytogenes	50	the same
acidophilic microorganisms	$1 \cdot 10^7$	CFU/cm^3, not less than (at production with them used)
bifidus bacteria	$1 \cdot 10^6$	the same
lactic acid microorganisms	$1 \cdot 10^7$	CFU/cm^3, not less than
molds	10	CFU/cm^3, not less than
yeast	10	the same
for further mixtures requiring heat tteatment after recovery:		In all children dry milk-based products the absence of staphylococcic enterotoxins is controled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not

		allowed
S. aureus	1.0	the same
pathogenic, including salmonella and L. monocytogenes	50	the same
molds	100	CFU/g, not more than
yeast	50	the same

* - at control over E. coli and pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed weight a product, which is not referred to E. coli and salmonella, the absence of E.sakazakii pathogenic germ in 300g of product is controlled.

12.1.2. Partially adapted milk mixtures (dry, liquid, insipid and lactic acid) for children aged over 6 months

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in ready-to-use product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Protein	g/l	15-24	+	
Lactoserum proteins	% of total protein amount	20-50	-	
Fat	g/l	25-40	+	
Linoleic acid	% of sum of fat acids, not less than	14	+	
	mg/l, not less than	4000	-	
Carbohydrates	g/l	60-90	+	
Caloric content	kcal/l	520-820	+	
Mineral substances:				
calcium	mg/l	600-900	+	
phosphorus	the same	200-600	+	
calcium/phosphorus	ratio	1.2-2.0		
potassium	mg/l	400-1000		
sodium	mg/l	150-350	+	
magnesium	mg/l	50-100	+	
copper	mcg/l	400-1000	+	
manganese	the same	10-650	+	
iron	mg/l	5-14	+	
zinc	the same	4-10	+	
chlorides	the same	300-800	+	
iodine	mcg/l	50-350	+	
Ashes	g/l	2.5-6.0	-	
Vitamins:				
retinol (A)	mkg/eqv/l	400-	+	

		1000		
Tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mcg/l	7-21	+	
thiamine (B_1)	the same	400-2100	+	
riboflavin (B_2)	the same	500-2800	+	
pantothenic acid	the same	2500-14000	+	
pyridoxine (B_6)	the same	400-1200	+	
niacin (PP)	the same	3000-10000	+	
folic acid(Bc)	the same	60-350	+	
cyancobalamin (B_{12})	the same	1.5-3.0	+	
ascorbic acid(C)	mg/l	55-150	+	
Acidity	ºTerner, not more than	60.0	-	For liquid lactic acid
Osmolality	mOcm/kg	300-320	+	

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Oxydative spoilage indices:		
peroxide value	4.0	millimole of acrive oxygen/kg of fat
Toxic elements, antibiotics, mycotoxins, pesticides, melamine, dioxins	by adapted milk mixtures	
Microbiological indices:		
Instant mixtures		In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product

QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than, for mixtures recovered at 37-50°C
	$3 \cdot 10^3$	CFU/g, not more than, for mixtures recovered at 70-85°C
CGB (coliforms)	1.0	weight (g), in which is not allowed
E. coli	10	the same
S. aureus	10	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes*	100	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same
Mixtures requiring heat treatment		In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	200	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes	50	weight (g), in which is not allowed
molds	100	CFU/g, not more than
yeast	50	the same

* - at control over E. coli and pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed weight a product, which is not referred to E. coli and salmonella, the absence of E.sakazakii pathogenic germ in 300g of product is controlled.

12.1.3. Pasteurized, sterilized, ultrapasteurized drinking milk, including enriched, sterilized drinking creams

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value in 100ml of ready-to-use product

Criteria and	Measureme	Permissible levels	Note

indices	nt unit	normed	marked	
Protein:			+	
milk	g	2.8-3.2		
cream	g, not less than	2,6		
Fat:			+	
milk	g	2.0 – 4.0		
cream	g, not more than	10.0		
Ashes	g	0.6-0.8	-	
Mineral substances:				
calcium	mg, not less than	100	+	

2) safety indices (in ready-to-use product)

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements, antibiotics, mycotoxins, pesticides, melamine, dioxins	by adapted milk mixtures	
Microbiological indices:	Sterilized, including vitaminized	Requirements for industrial sterility: after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; the following changes are allowed after thermostatic holding: a) titrable acidity of not more than by 2°Terner; b) QMAFAnM of not more than 10 CFU/cm^3(g)
	Pasteurized, including with shelf-life of more than 72 hours	- QMAFAnM, CFU/cm3(g), not more than - 1.5 x 10^4 - CGB (coliforms) in 0.1g/cm^3 is not allowed - pathogenic, including salmonella and L.monocytogenes in 50g/cm^3 is not allowed - staphylococcus S.aureus in 1.0g/cm^3 is not allowed - E.coli in 1.0g/cm^3 is not allowed

		- B. cereus CFU/cm^3, not more than 20

* - for children of one year old only after heat treatment

12.1.4. Cultured milk foods, including with fruit and (or) vegetable components

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100ml of ready-to-use product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Protein	g	2.0-3.2	+	
	g, not more than	4.0	+	prophylactic food products
Fat	g	2.0-4.0	+	
	g, not less than	2,6	+	prophylactic food products
Carbohydrates, including saccharose *	g, not more than g, not more than	12 10	+ +	
Ashes	g	0.5-0.8	-	
Mineral substances:				
calcium	mg, not less than	60	+	
Acidity	°Terner, not more than	100	-	

* - it is allowed to substitute saccharose by fructose in the amount of not more than 5 g

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements, antibiotics, mycotoxins, pesticides, melamine, dioxins	by adapted milk mixtures	
Microbiological indices:		
CGB (coliforms)	3.0	volume (cm^3), in which is not allowed
E. coli	10.0	the same, for products with shelf-life of more than 72 hours
S. aureus	10.0	volume (cm^3), in which is not allowed
pathogenic, including salmonella,	50	the same

L.monocytogenes		
yeast	10	CFU/cm^3, not more than, for products with shelf-life of more than 72 hours
	$1 \cdot 10^4$	For kefir
molds	10	CFU/cm^3, not more than, for products with shelf-life of more than 72 hours
lactic acid microorganisms	$1 \cdot 10^7$	CFU/cm^3, not less than
bifidus bacteria	$1 \cdot 10^6$	CFU/cm^3, not less than; at production with them used
acidophilic microorganisms	$1 \cdot 10^7$	the same

12.1.5. Cottage cheese and its derivatives, paste-like milk products, including with fruit and (or) vegetable components

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Protein	g	7-17	+	
Fat	the same	3.0-10.0	+	
Carbohydrates, including saccharose *	g, not more than g, not more than	12 10	+ +	
Mineral substances:				
calcium	mg, not less than	85	+	
Acidity	^{0}T, not more than	150	+	

* - it is allowed to substitute saccharose by fructose in the amount of not more than 5 g

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat, for products with fat content of more than 5g/100g and products enriched with vegetable oils

Toxic elements:		
lead	0.06	
arsenic	0.15	
cadmium	0.06	
mercury	0.015	
Antibiotics, mycotoxins, melamine, dioxins	by adapted milk mixtures	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.55	in terms of fat
DDT and its metabolites	0.33	the same
Microbiological indices:		
CGB (coliforms)	0.3	weight (g), in which is not allowed
E.coli	1.0	the same, for products with shelf-life of more than 72 hours
St. aureus	1.0	weight (g), in which is not allowed
pathogenic, including salmonella, L.monocytogenes	50	the same
yeast, CFU/g, not more than	10	the same, for products with shelf-life of more than 72 hours
molds, CFU/g, not more than	10	the same
Microscopic specimen	absence of extraneous microflora	availability of technological starter microflora

12.1.6. Dry children milk

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of ready-to-use product)

Criteria and indices	**Measurement unit**	**Permissible levels**		**Note**
		normed	**marked**	
Protein	g	2.8-3.2	+	
Fat	the same	2.0- 4.0	+	
Mineral substances:				
calcium	mg, not less than	100	-	

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements, antibiotics, mycotoxins, pesticides, melamine, dioxins	by adapted milk mixtures	

Microbiological indices:		In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
for instant milk	by partially adapted milk mixtures	
for milk requiring heat treatment after recovery:		
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	200	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes	50	the same
molds	100	CFU/g, not more than
yeast	50	the same

12.1.7. Dry and liquid milk, milk composed and milk-containing drinks for children of above 6 months year old

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of ready-to-use product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Protein	g, not less than	1.8	+	
Fat	the same	1.0-4.0	+	
Carbohydrates, including saccharose *,**	g, not more than g, not more than	12.0 6.0	+ -	
calcium	mg	90-240	+	

* - it is allowed to substitute saccharose by fructose in the amount of not more than 3 g

** - control by actual putting

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Oxydative spoilage indices, toxic elements, antibiotics, mycotoxins, pesticides, melamine, dioxins	by adapted milk mixtures	for dry drinks – in terms of recovered product
Microbiological indices:		In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
Liquid drinks		
QMAFAnM	$1.5 \cdot 10^4$	CFU/cm^3, not more than
CGB (coliforms)	0.1	volume (cm^3), in which is not allowed
E. coli	1.0	the same, for products with shelf-life of more than 72 hours
S. aureus	1.0	volume (cm^3), in which is not allowed
pathogenic, including salmonella and L. monocytogenes	50	the same
yeast	50	CFU/cm^3, not more than; for products with shelf-life of more than 72 hours
molds	50	the same
B.cereus	20	CFU/cm3(g), not more than
Dry drinks requiring heat treatment after recovery		
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (cm^3), in which is not allowed
S. aureus	1.0	the same
pathogenic, including salmonella and L. monocytogenes	50	the same
molds	100	CFU/g, not more than

yeast	50	the same
Dry instant drinks	by partially adapted milk mixtures	

12.2. Cereals-based additional food products

12.2.1. Flour and cereals requiring to be boiled

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Moisture	g, not more than	9	-	
Protein	g	7-14	+	
Fat	the same	0.5-7.0	+	
Carbohydrates	the same	70-85	+	
Caloric content	kcal	310-460	+	
Ashes	g	0.5-2.5	-	
Mineral substances:				
sodium	mg, not more than	25	-	
iron	mg	1-8	-	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.06	
mercury	0.02	
mycotoxins:		
aflatoxin B_1	not allowed	<0.00015
deoxynivalenol	not allowed	<0.05 for wheat, barley flour
zearalenone	not allowed	<0.005 for maize, barley, wheat flour
T-2 toxin	not allowed	<0.05
ochratoxin A	not allowed	<0.0005 for all types
fumonisin B_1 and B_2	0.2	for maize flour
Pesticides:		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.01	

hexachlorbenzene	0.01	
organomercurial pesticides	not allowed	
2.4-D acid, its salts, ethers	not allowed	
Benzapyrene	not allowed	<0.2 mkg/kg
Infectiousness and contamination of bread reserves by pests (insect, mites)	not allowed	
metal admixtures	$3 \cdot 10^{-4}$	%; size of separate particles shall not exceed 0.3mm in the maximum linear measuring
Microbiological indices:		
QMAFAnM	$5 \cdot 10^{4}$	CFU/g, not more than
CGB (coliforms)	0.1	weight (g), in which is not allowed
pathogenic, including salmonella	25	the same
molds	200	CFU/g, not more than
yeast	100	the same

12.2.2. Dry milk-free instant kasha (instant)

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Moisture	g	4-6	-	
Protein	g, not less than	4.0	+	
Fat	g, not more than	12.0	+	
Carbohydrates, including saccharose added*,**	g g, not more than	70.0-85.0 30.0	+ -	
Caloric content	kcal	315-480	+	
Ashes	g	0.5-3.5	-	
Mineral substances:				
sodium	mg, not more than	30	+	
calcium	mg	300-600	+	for enriched products
iron	the same	5-12	+	the same

iodine	mkg	40-80	+	the same
Vitamins:				
thiamine (B_1)	mg	0.2-0.6	+	for vitaminized products
riboflavin (B_2)	the same	0.3-0.8	+	the same
niacin (PP)	the same	3-8	+	the same
ascorbic acid(C)	the same	30-100	+	the same
retinol (A)	mkg-eqv	300-500	+	the same
Tocopherol (E)	mg	5-10	+	the same

* - it is allowed to substitute saccharose by fructose in the amount of not more than 15 g

** - control by actual putting

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements, mycotoxins, pesticides, benzapyrene, Infectiousness and contamination of bread reserves by pests (insect, mites)	by flour and cereals requiring boiling	
Microbiological indices:		
QMAFAnM	$1 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
pathogenic, including salmonella	50	the same
B. cereus	200	CFU/g, not more than
molds	100	the same
yeast	50	the same

12.2.3. Dry milk-based kasha requiring to be boiled

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	**Measurement unit**	**Permissible levels**		**Note**
		normed	**marked**	
Moisture	g, not more than	8	+	
Protein	g	12-20	+	
Fat	the same	10-18	+	
Carbohydrates, including saccharose	g g, not more than	60-70 20	+ -	

added*,**				
Mineral substances:				
sodium	mg, not more than	500	+	
calcium	mg	400-600	+	for enriched products
iron	the same	6-10	+	the same
iodine	mkg	40-80	+	the same
Vitamins:				
thiamine (B_1)	mg	0.2-0.6	+	for enriched products
riboflavin (B_2)	the same	0.4-0.8	+	the same
niacin (PP)	the same	4-8	+	the same
retinol (A)	mkg-eqv	300-500	+	the same
Tocopherol (E)	mg	5-10	+	the same
ascorbic acid (C)	the same	30-100	+	the same

* - it is allowed to substitute saccharose by fructose in the amount of not more than 10 g

** - control by actual putting

2) Safety indices in dry product

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.06	
mercury	0.03	
Melamine****	not allowed	< 1
Antibiotics (in ready-to-use product):		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
mycotoxins:		
aflatoxin B_1	not allowed	< 0.00015
aflatoxin M_1	not allowed	< 0.00002
deoxynivalenol	not allowed	< 0.05 for kasha containing the wheat, maize, barley flour or cereals
zearalenone	not allowed	< 0.005 for maize, wheat, barley kasha
T-2 toxin	not allowed	< 0.05
ochratoxin A	not allowed	<0.0005 for all types
fumonisin B_1 and B_2	0.2	for maize flour
Pesticides:		

HCCH (α, β, γ - isomers)	0.01	In terms of fat
DDT and its metabolites	0.01	In terms of fat
Benzapyrene	not allowed	< 0.2 mkg/kg
Dioxins	not allowed	
infectiousness and contamination bread reserves pests amd metal impurities	by flour and cereals requiring to be boiled	
Microbiological indices:		
QMAFAnM	$5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	0.1	weight (g), in which is not allowed
pathogenic, including salmonella and L. monocytogenes	50	the same
molds	200	CFU/g, not more than
yeast	100	the same

12.2.4. Dry milk instant kasha

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	**Measurement unit**	**Permissible levels**		**Note**
		normed	**marked**	
Protein	g	12-20	+	
	g, not less than	7	+	in kasha requiring recovery by whole or partially diluted cow's milk
Fat	g	10-18	+	
	g, not less than	5		in kasha based on whole milk, mass concentration of which is less than 25% subject to dairy butter or vegetable oil added in recovered kasha
	the same	0.5		in kasha based on fat-free milk subject to recovery by whole milk or dairy butter or vegetable oil added in recovered kasha
Carbohydrates, including saccharose added*,**	g g, not more than	60-70 20	+ -	
Mineral substances	by dry milk kasha requiring to be boiled			
Vitamins	the same			

* - it is allowed to substitute saccharose by fructose in the amount of not more than 10 g
** - control by actual putting

2) safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements, mycotoxins, melamine, antibiotics, pesticides, benzapyrene, dioxins	by dry milk kasha requiring to be boiled	
Infectiousness and contamination bread reserves pests (insect, mite) and metal impurities	by flour and cereals requiring to be boiled	
Microbiological indices:		
QMAFAnM	$1 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	$2 \cdot 10^2$	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes*	50	weight (g), in which is not allowed
molds	100	CFU/g, not more than
yeast	50	the same
Milk ready-to-use kasha sterilized, ready milk kasha cooked in the diary kitchens		
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
Melamine****	not allowed	< 1.0
Antibiotics:		
Chloramphenicol	not allowed	<0.01mg/kg
tetracycline group	not allowed	<0.01mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.5 mg/kg
Microtoxins		
aflatoxin B_1	not allowed	< 0.00015
aflatoxin M_1	not allowed	< 0.00002
deoxynivalenol	not allowed	< 0.05 for kasha containing the wheat, barley flour or cereals
zearalenone	not allowed	< 0.005 for kasha containing

		the wheat, maize, barley flour or cereals
T-2 toxin	not allowed	< 0.05
ochratoxin A	not allowed	<0.0005 for all types
fumonisins B_1 and B_2	0.2	for maize flour
Pesticides:		
HCCH (α, β, γ - isomers)	0.001	
DDT and its metabolites	0.001	
benzapyrene	not allowed	< 0.2 mkg/kg
Dioxins	not allowed	
infectiousness and contamination bread reserves pests and metal impurities	by flour and cereals requiring to be boiled	
Microbiological indices: Microbiological indices of milk ready-to-use sterilized kasha according to the industrial safety requirements: - after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; - the following changes are allowed after thermostatic holding: a) titrable acidity of not more than by 2°Terner; b) QMAFAnM of not more than 10 CFU/cm^3(g)		

* - at control of kasha meant for children aged after 4 months for pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed product mass, which is not referred to salmonella, the absence of pathogenic microorganisms E.sakazakii in 300g of product is controlled

12.2.5. Instant pastry

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement unit	Permissible levels		Note
		normed	marked	
Protein	g	5-11	+	
Fat	the same	6-12	+	
Carbohydrates	the same	65-80	+	
Caloric content	kcal	330-440	+	
Mineral substances:				
sodium	mg	300-500	+	
calcium	the same	300-600	+	for enriched products
iron	the same	10-18	+	the same
Vitamins:				
thiamine (B_1)	mg	0.3-0.6	+	for vitaminized products

riboflavin (B_2)	the same	0.3-0.8	+	the same
niacin (PP)	the same	4-9	+	the same
ascorbic acid (C)	the same	20-50	+	the same

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.06	
mercury	0.03	
Melamine****	not allowed	< 1 mg/kg
Antibiotics:		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
mycotoxins:		
aflatoxin B	not allowed	< 0.00015
aflatoxin M_1	not allowed	< 0.00002
deoxynivalenol	not allowed	< 0.05 for wheat, barley
zearalenone	not allowed	< 0.005 for maize, wheat, barley
T-2 toxin	not allowed	< 0.05
ochratoxin A	not allowed	<0.0005 for all types
fumonisins B_1 and B_2	0.2	for maize flour
Pesticides:		
HCCH (α, β, γ - isomers)	0.01	In terms of fat
DDT and its metabolites	0.01	In terms of fat
Benzapyrene	not allowed	< 0.2 mkg/kg
Dioxins	not allowed	
Infectiousness and contamination of bread reserves by pests (insect, mites) amd metal impurities	by flour and cereals requiring to be boiled	
Microbiological indices:		
QMAFAnM	$1 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
pathogenic, including salmonella	50	the same

molds	100	CFU/g, not more than
yeast	50	the same

12.3. Fruit-and-vegetable-based products, fruit-and-vegetable canned foods (fruit, vegetable and fruit-and-vegetable juices, nectars and drinks, fruit waters, purée, fruit-and-milk and fruit-and-cereals purée)

(as amended by Decisions of the Customs Union Commission N 341 of 17.08.2010, N 456 of 18.11.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Mass concentration of instant dry substances (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	%	4-16	-	for juice products from fruits, fruits with vegetables added
	%	4-10	-	for juice products from vegetables and for these products with fruits added, except for pumpkin and carrot
	%	4-11	-	for juice products from carrots and pumpkin
Mass concentration of dry substances	%	4-25	-	for fruit and (or) vegetable purée products
Mass concentration of titratable acid	%, not more than	1.2	-	For juices from citrus fruits (in terms of water-free citric acid)
	the same	0.8	-	For juice products from other fruits and (or) vegetables (in terms of malic acid), for nectars, fruit waters, drinks from citrus fruits (in terms of water-free citric acid)
Carbohydrates, including sugar added	g	3- 25 not allowed	+ -	for juices from fruits as well as for directly squeezed vegetable juices
	g, not more than	10 12	- -	for nectars and juice-

	g, not more than			containing drinks for fruit waters
Proteins	g, not less than	0.5	-	for fruit-and-milk and fruit-and-cereals purée
Mass concentration of ethyl alcohol (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	%, not more than	0.2	-	
Table salt	%, not more than %, not more than	0.4 0.6	-	for products from vegetables except for tomatoe juice for tomatoe juice
Mineral substances:				
potassium	mg	Not more than 300	+	For nectars, drinks, fruit waters
		70-300	+	For juices and other fruit-and-vegetable based products
sodium	mg, not more than	200	-	
iron	mg, not more than	3.0	+	for enriched products
Vitamins:				
ascorbic acid (C) (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	mg, not more than	75.0	+	for enriched products
β-carotene	the same	1-4	+	the same

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		
lead	0.3	
arsenic	0.1	
cadmium	0.02	
mercury	0.01	

mycotoxins:		
penicidin (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	not allowed	<0.02 for productscontaining apples, tomatoes, sea-buckthorn
deoxynivalenol	not allowed	<0.05 for fruit-and-cereals purée containing the wheat, barley flour
zearalenone	not allowed	<0.005 for fruit-and-cereals purée, containing the wheat, maize, barley flour
aflatoxin M_1	not allowed	<0.00002 for fruit-and-milk purée
aflatoxin B_1	not allowed	<0.00015 for fruit-and-cereals purée
ochratoxin A	not allowed	<0.0005 for products containing flour and grain
T-2 toxin	not allowed	<0.05 for products with grain components
Antibiotics (for products with milk components)		
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.5 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.005	
Nitrates	50	fruit-based (except for those containing bananas and strawberries)
	200	vegetable-based and fruit-and-vegetable-based, as well as for those containing bananas and strawberries
5- hydroxymethyl furfural	10.0 20.0	For juice products from citrus fruits For juice products from other fruits and berries
Microbiological indices:	Fruit-and-vegetable based products (fruit, vegetable and fruit-and-vegetable purée; fruit-and-milk and fruit-and-cereals purée) shall meet the industrial safety requirements for respective groups Canned juice products from fruits and (or) vegetables	

	(industrial safety requirements) for children (industrial safety requirements): Microorganisms after thermostatic holding	
Juice products from fruits with: - pH 4.2 and higher, as well as pH 3.8 and higher for juice products from apricots, peaches, pears	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms B.cereus and B.polymixa in 1g (cm^3)	not allowed
	B.subtilis CFU/1g (cm^3), not more than	11
	Spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1g (cm^3)	not allowed
	Mesophilic clostridium in 10 g (cm^3)	not allowed
	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Lactic acid microorganisms in 1g (cm^3)	not allowed
pH below 4.2, as well as pH below 3.8 for juice products from apricots, peaches, pears	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Lactic acid microorganisms in 1g (cm^3)	not allowed
Juice products from vegetables:		
Tomatoe with dry substances content of less than 12%	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms B.cereus and B.polymixa in 1g (cm^3)	not allowed
	B.subtilis CFU/1 g (cm^3), not more than	11
	Spore-forming thermophilic aerobic and	not allowed

	facultative anaerobic microorganisms in 1g (cm^3)	
	Mesophilic clostridium in 10 g (cm^3)	not allowed
	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Lactic acid microorganisms in 1g (cm^3)	not allowed
Other:		
pH 4.2 and more	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms B.cereus and B.polymixa in 1g (cm^3) B.subtilis CFU/1 g (cm^3), not more than	not allowed 11
	Spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1g (cm^3)	not allowed
	Mesophilic clostridium in 10 g (cm^3)	not allowed
	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Lactic acid microorganisms in 1g (cm^3)	not allowed
pH 3.7-4.2	Mesophilic clostridium in 10 g (cm^3)	not allowed
	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Spore-forming thermophilic aerobic and facultative anaerobic	not allowed

	microorganisms in 1g (cm^3)	
	Lactic acid microorganisms in 1g (cm^3)	not allowed
pH below 3.7	Non-spore-forming microorganisms, mold mushrooms, yeast in 1g (cm^3)	not allowed
	Lactic acid microorganisms in 1g (cm^3)	not allowed

12.4. Meat-based complementary food products

12.4.1. Canned meat foods (beef, pork, lamb, poultry etc.), including with subproducts added

1) Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Mass concentration of dry substances	g, not less than	20	-	
	the same	17	-	Canned poultry
Protein	g	8.5-15	+	
	g, not less than	7	+	Canned poultry
Fat	g	3-12	+	
Caloric content	kcal	80-180	+	
Table salt	g, not more than	0.4	+	
Iron	mg	1-5	+	in canned foods enriched with iron
Vitamins		by meat-vegetable canned foods		
Starch	g, not more than	3	-	as thickener
Rice and wheat flour	g, not more than	5	-	the same

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		

lead	0.2	
arsenic	0.1	
cadmium	0.03	
mercury	0.02	
stannum	100	for canned foods in prefabricated tin tare
Antibiotics*:		
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
bacitracin	not allowed	<0.02 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Nitrites	not allowed	<0.5
nitrosamines:		
sum of nitrosomethylamine and nitrosodiethylamine	not allowed	<0.001
Dioxins	not allowed	
Microbiological indices:	Shall meet the requirements of industrial sterility for canned foods of Group A	

Microorganisms detected in canned foods	
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	not more than 11 cells in 1g (cm^3) of product
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. cereus and (or) B. polymyxa	not allowed
Mesophilic clostridium	Meet the requirements of industrial sterility, if detected mesophilic clostridium is not referred to C. botulinum and (or) C. perfringens. In case of detection of mesophilic clostridium, their amount shall not be more than 1 cell in 10g (cm^3) of product.
Non-spore-forming microorganisms and (or) mold mushrooms and (or) yeast.	not allowed
Mold mushrooms, yeast, lactic acid microorganisms (at seeding on these groups)	not allowed
Spore-forming thermophilic aerobic, aerobic and facultative anaerobic microorganisms	not allowed

12.4.2. Pasteurized meat-derived sausages (with 1.5 years old and more)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	12	+	
Fat	g	16-20	+	
Table salt	g, not more than	1.5	+	
Caloric content	kcal	180-240	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements, antibiotics, pesticides, nitrites, nitrosamines	by canned meat	
Dioxins	not allowed	
Microbiological indices:		
QMAFAnM	$2 \cdot 10^2$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which isnot allowed
pathogenic, including salmonella	50	the same
sulfite-reducing clostridia	0.1	the same
B. cereus	1.0	the same

12.4.3. Meat-and-vegetable canned foods (vegetable-and-meat canned foods)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Mass concentration of dry substances	g	5-26	-	
Protein	g	1.5-8.0	+	
Fat	the same	1-6	+	
Carbohydrates	the same	5-15	+	
Caloric content	kcal	40-140	+	
Table salt	g, not more than	0.4	+	
Iron	mg	0.5-3.0	+	for enriched products

Vitamins:				
β-carotene	mg	1-3	-	for vitaminized products
thiamine (B_1)	mg	0.1-0.2	-	the same
riboflavin (B_2)	the same	0.1-0.3	-	the same
Niacin (PP)	the same	1-4	-	the same
Starch	g, not more than	3	-	entered as thickener
Rice and wheat flour	g, not more than	5	-	the same

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.03	
mercury	0.02	
stannum	100	For canned foods in prefabricated tin tare
Antibiotics*:		
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
bacitracin	not allowed	<0.02 mg/kg
mycotoxins:		
penicidin	not allowed	<0.02, for containing tomatoes
aflatoxin B_1	not allowed	<0.00015, for containing cereals and flour
deoxynivalenol	not allowed	<0.05, for canned foods containing the wheat, barley cereals and flour
zearalenone	not allowed	<0.005, for containing the wheat, barley, maize cereals and flour
T-2 toxin	not allowed	<0.05, for containing cereals and flour
ochratoxin A	not allowed	<0.0005 for containing cereals and flour
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Nitrates	150	for canned foods containing

		vegetables
Nitrites	not allowed	<0.5
nitrosamines:		
sum of nitrosomethylamine and nitrosodiethylamine	not allowed	<0.001
Dioxins	not allowed	
Microbiological indices	Shall meet the requirements of industrial sterility for canned foods of Group A	

Microorganisms detected in canned foods	
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	not more than 11 cells in 1g (cm^3) of product
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. cereus and (or) B. polymyxa	not allowed
Mesophilic clostridium	Meet the requirements of industrial sterility, if detected mesophilic clostridium is not referred to C. botulinum and (or) C. perfringens. In case of detection of mesophilic clostridium, their amount shall not be more than 1 cell in 10g (cm^3) of product.
Non-spore-forming microorganisms and (or) mold mushrooms and (or) yeast.	not allowed
Mold mushrooms, yeast, lactic acid microorganisms (at seeding on these groups)	not allowed
Spore-forming thermophilic aerobic, aerobic and facultative anaerobic microorganisms	not allowed

12.5. Fish-based complementary food products

12.5.1. Canned fish foods

1) Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Mass concentration of dry substances	g	15-25	-	
Protein	g	8-15	+	
Fat	the same	5-11	+	
Caloric content	kcal	100-155	+	
Table salt	g, not more than	0.4	+	

Mineral substances:				
iron	mg	0.4-3.0	+	for enriched products
Vitamins:				
thiamine (B_1)	mg	0.1-0.2	+	for enriched products
riboflavin (B_2)	the same	0.1-0.3	+	the same
Niacin (PP)	the same	1-4	+	the same
Starch	g, not more than	3	-	entered as thickener
Rice and wheat flour	g, not more than	5	-	the same

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.5	
arsenic	0.5	
cadmium	0.1	
mercury	0.15	
stannum	100	for canned foods in prefabricated tin tare
Antibiotics* (for fish of pond and cage culture fishery):		
tetracycline group	not allowed	<0.01 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Polychlorinated biphenyls	0.5	
Histamine	100	tunny, mackerel, salmon, herring
nitrosamines	not allowed	<0.001
Dioxins***	not allowed	
Microbiological indices:	Shall meet the requirements of industrial sterility for tinned food of Group A	

Microorganisms detected in canned foods	
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	not more than 11 cells in 1g (cm^3) of product
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. cereus and (or) B. polymyxa	not allowed
Mesophilic clostridium	Meet the requirements of industrial sterility, if detected mesophilic clostridium is not

	referred to C. botulinum and (or) C. perfringens. In case of detection of mesophilic clostridium, their amount shall not be more than 1 cell in 10g (cm^3) of product.
Non-spore-forming microorganisms and (or) mold mushrooms and (or) yeast.	not allowed
Mold mushrooms, yeast, lactic acid microorganisms (at seeding on these groups)	not allowed
Spore-forming thermophilic aerobic, aerobic and facultative anaerobic microorganisms	not allowed

12.5.2. Fish-vegetable canned foods

1) Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Mass concentration of dry substances	g, not less than	17	-	
Protein	g	1.5-6	+	
Fat	the same	1-6	+	
Caloric content	kcal	35-120	+	
Table salt	g, not more than	0.4	+	
Mineral substances:				
iron	mg	by fish canned foods	-	
Vitamins		by fish canned foods		
Starch	g, not more than	3	-	entered as thickener
Rice and wheat flour	g, not more than	5	-	the same

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		
lead	0.4	
arsenic	0.2	
cadmium	0.04	

mercury	0.05	
stannum	100	for canned foods in prefabricated tin tare
mycotoxins:	by meat-vegetable canned foods	
Antibiotics*(for fish of pond and cage culture fishery):		
tetracycline group	not allowed	<0.01 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Polychlorinated biphenyls	0.2	
Histamine	40	tunny, mackerel, salmon, herring
Nitrates	150	for canned foods containing vegetables
nitrosamines	not allowed	<0.001
Dioxins***	not allowed	
Microbiological indices:	Shall meet the requirements of industrial sterility for tinned food of Group A	

Microorganisms detected in canned food products	
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	not more than 11 cells in 1g (cm^3) of product.
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. cereus and (or) B. polymyxa	not allowed
Mesophilic clostridium	Meet the requirements of industrial sterility, if detected mesophilic clostridium is not referred to C. botulinum and (or) C. perfringens. In case of detection of mesophilic clostridium, their amount shall not be more than 1 cell in 10g (cm^3) of product.
Non-spore-forming microorganisms and (or) mold mushrooms and (or) yeast.	not allowed
Mold mushrooms, yeast, lactic acid microorganisms (at seeding on these groups)	not allowed
Spore-forming thermophilic aerobic, aerobic and facultative anaerobic microorganisms	not allowed

12.6. Children herbal instant teas

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Carbohydrates	g	85-96	+	
Caloric content	kcal	340-385	+	

2) Safety indices (in ready-to-use products)

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Microbiological indices:		
QMAFAnM	$5 \cdot 10^3$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella	25	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	50	the same

13. FOOD PRODUCTS FOR PRESCHOOL AND SCHOOL CHILDREN
13.1. Meat-based products
13.1.1. Canned meat foods (including poultry)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g	12-14	+	
Fat	the same	10-18	+	
Caloric content	kcal	130-220	+	
Table salt	g, not more than	1.2	+	
Iron	mg	1-5	+	for enriched products
Starch or rice and wheat flour	g, not more than	3	-	
	g, not more than	5	-	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.1	
cadmium	0.03	
mercury	0.02	
stannum	100	for canned foods in prefabricated tin tare
Antibiotics*		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
bacitracin	not allowed	<0.02 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Nitrites	not allowed	<0.5
nitrosamines:		
sum of nitrosomethylamine and nitrosodiethylamine	not allowed	<0.001
Dioxins***	not allowed	
Microbiological indices:	Shall meet the requirements of industrial sterility for tinned food of Group A	

Microorganisms detected in canned foods	
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. subtilis	not more than 11 cells in 1g (cm^3) of product.
Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of Group B. cereus and (or) B. polymyxa	not allowed
Mesophilic clostridium	Meet the requirements of industrial sterility, if detected mesophilic clostridium is not referred to C. botulinum and (or) C. perfringens. In case of detection of mesophilic clostridium, their amount shall not be more than 1 cell in 10g (cm^3) of product.
Non-spore-forming microorganisms and (or) mold mushrooms and (or) yeast.	not allowed
Mold mushrooms, yeast, lactic acid microorganisms (at seeding on these groups)	not allowed
Spore-forming thermophilic aerobic, aerobic and facultative anaerobic microorganisms	not allowed

13.1.2. Sausage products

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	12	+	
Fat	g, not more than	22	+	
Table salt	g, not more than	1.8	+	
Starch	g, not more than	5	-	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.1	
cadmium	0.03	
mercury	0.02	
Antibiotics*	by canned meat foods	

Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Nitrites	30	
nitrosamines:		
sum of nitrosomethylamine and nitrosodiethylamine	0.002	
Dioxins	not allowed	
Microbiological indices:		
QMAFAnM	$1 \cdot 10^3$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which isnot allowed
E. coli	1.0	the same, for products with shelf-life of more than 5 days
S. aureus	1.0	weight (g), in which isnot allowed
sulfite-reducing clostridia	0.1	the same
pathogenic, including salmonella*	25	the same; * for frankfurters and link sausages additionally L. monocytogenes
yeast	100	CFU/g, not more than, for products with shelf-life of more than 5 days
molds	100	the same

13.1.3. Meat ready-to-cook products

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	10	+	
Fat	g, not more than	20	+	
Table salt	g, not more than	0.9	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements, antibiotics, pesticides, dioxins, nitrites, nitrosamines	by canned meat foods	

Microbiological indices:		
QMAFAnM	$5 \cdot 10^5$	CFU/g, not more than, cut crude
	$1 \cdot 10^5$	CFU/g, not more than, natural crude
CGB (coliforms)	0.001	weight (g), in which is not allowed
S. aureus	0.1	the same
pathogenic, including salmonella and L. monocytogenes	25	the same
molds	250	CFU/g, not more than, for ready-to-cook products in coating

13.1.4. Pâté and culinary products

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	8	+	
Fat	g, not more than	16	+	
Table salt	g, not more than	1.2	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements, antibiotics, pesticides, nitrosamines, nitrites, dioxins	by canned meat foods	
Microbiological indices:		
QMAFAnM	$1 \cdot 10^3$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
E. coli	1.0	the same, for products with shelf-life of more than 72 hours
S. aureus	1.0	weight (g), in which is not allowed
sulfite-reducing clostridia	0.1	the same

pathogenic, including salmonella and L. monocytogenes	25	the same
yeast	100	CFU/g, not more than; for products with shelf-life of more than 72 hours
molds	100	the same

13.2. Bakery, starchy confectionary and flour-and-cereals products

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
FLOUR-AND-CEREALS PRODUCTS				
Proteins	g	10-13	+	
Fats	the same	1-3	+	
Carbohydrates	the same	60-70	+	
Caloric content	kcal	300-360	+	
Iron	mg	1.0-2.0	+	for enriched products
Vitamins:				
thiamine (B_1)	mg	0.15-0.25	+	for vitaminized products
riboflavin (B_2)	the same	0.1-0.15	+	the same
niacin (PP)	the same	1.0-3.0	+	the same
BAKERY PRODUCTS				
Proteins	g	8.0-13.0	+	
Fats	the same	1.0-8.0	+	
Carbohydrates	the same	45-55	+	
Caloric content	kcal	210-340	+	
Iron	mg	1.8-3.0	+	for enriched products
Vitamins:				
thiamine (B_1)	mg	0.15-0.40	+	for vitaminized products
riboflavin (B_2)	the same	0.1-0.5	+	the same
niacin (PP)	the same	1.5-3.0	+	the same
STARCHY CONFECTIONARY PRODUCTS				
Fats	g, not more than	25	+	
Trans-isomers	% of total fat, not more than	7		
Sugar added	g, not more than	25 38	+ +	for pastry for ready-to-cook bisquite products

2) Safety indices

Indices	Permissible levels,	Note

	mg/kg, not more than	
Toxic elements:		
lead	0.5	flour-and-cereals
	0.35	bakery and starchy confectionary
arsenic	0.2	flour-and-cereals
	0.15	bakery and starchy confectionary
cadmium	0.1	flour-and-cereals
	0.07	bakery and starchy confectionary
mercury	0.03	flour-and-cereals
	0.015	bakery and starchy confectionary
mycotoxins:		
aflatoxin B_1	not allowed	<0.00015
deoxynivalenol	not allowed	<0.05 from wheat, barley
zearalenone	not allowed	<0.005 from wheat, barley, maize
T-2 toxin	not allowed	<0.05
ochratoxin A	not allowed	<0.0005 for all types
fumonisins B_1 and B_2	0.2	for maize flour
Pesticides:**		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.01	
Benzapyrene	not allowed	<0.0002
Pollution and infectiousness by pests of bread reserves (insect, mites)	not allowed	

Microbiological indices for flour-and-cereals products:

Group of products	QMAFAnM, CFU/g, not more than	Product weight (g), in which is not allowed			Yeast and molds (sum), CFU/g, not more than	Note
		CGB (coliforms)	S. aureus	Pathogenic, including salmonella		
Egg macaroni products	-	-	-	25	-	
Instant macaroni products with milk-based additives	$5 \cdot 10^4$	0.01	0.1	25	-	
Instant macaroni products with vegetable-based	$5 \cdot 10^4$	0.1	-	25	100	

additives						

Microbiological indices for bakery products:

Group of products	QMAFAnM, CFU/g, not more than	Product weight (g), in which is not allowed				Molds, CFU/g, not more than	Note
		CGB (coliforms)	S. aureus	Proteus-type bacterium	Pathogenic, including salmonella		
Bakery products	$1 \cdot 10^3$	1.0	1.0	-	25	50	

Microbiological indices for starchy confectionary products:

Group of products	QMAFAnM, CFU/g, not more than	Product weight (g), in which is not allowed			Yeast, CFU/g, not more than	Molds, CFU/g, not more than	Note
		CGB (coliforms)	S. aureus	Pathogenic, including salmonella			
Bisquit rolls with filling:							
- creamy, fatty	$5 \cdot 10^4$	0.01	0.1	25	50	100	
- fruit, with candied fruits, poppyseeds, nuts	$1 \cdot 10^4$	1.0	1.0	25	50	100	
Cupcakes:							
- with powdered sugar	$5 \cdot 10^3$	0.1	-	25	50	50	
- glace, with nuts, candied fruits, fruit and rum impregnation	$5 \cdot 10^3$	0.1	-	25	50	100	
Hermetically-packed cupcakes and rolls	$5 \cdot 10^3$	0.1	0.1	25	50	50	
Waffles:							
- without filling, with fruit, creamy, fatty filling	$5 \cdot 10^3$	0.1	-	25	50	100	
- with nut-praline filling, glace with chocolate	$5 \cdot 10^4$	0.01	-	25	50	100	
Spice cakes, gingerbreads:							

- without filling	$2.5 \cdot 10^3$	1.0	-	25	50	50	
- with filling	$5 \cdot 10^3$	0.1	-	25	50	50	
Pastry:							
- sugar, with chocolate icing, short	$1 \cdot 10^4$	0.1	-	25	50	100	
- with cream layer, filling	$1 \cdot 10^4$	0.1	0.1	25	50	100	
- dry biscuits, crackers	$1 \cdot 10^3$	1.0	-	25	-	100	

13.3. Fish and non-fish game objects products

13.3.1. Ready-to-cook products from fish and non-fish game objects

1) Food value (in 100g of products)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	16	+	
Fat	g	1-11	+	
Caloric content	kcal	70-160	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.5	
arsenic	0.5	
cadmium	0.1	
mercury	0.15	
Phycotoxin		
Mollusk paralyzant (saxitoxine)	not allowed	mollusks
Mollusk amnestic poizon (domoic acid)	not allowed	mollusks
Mollusk amnestic poizon (domoic acid)	not allowed	crab internals
Mollusk diarrhetic poizon (okadaic acid)	not allowed	mollusks
Antibiotics (for fish of pond and cage culture fishery):		
tetracycline group	not allowed	<0.01 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	

DDT and its metabolites	0.01	
nitrosamines:		
sum of nitrosomethylamine and nitrosodiethylamine	not allowed	
histamine	100	tunny, mackerel, salmon, herring
Polychlorinated biphenyl	0.5	
Dioxins	not allowed	ready-to-cook fish products
Microbiological indices:		
QMAFAnM	$5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	0.01	weight (g), in which is not allowed
S. aureus	0.01	weight (g), in which is not allowed
sulfite-reducing clostridia	0.1	the same
pathogenic, including salmonella and L. monocytogenes	25	the same
sulfite-reducing clostridia	0.01	weight (g), in which is not allowed (for vacuum-packed products)
V.parahaemolyticus	100	CFU/g, not more than (for sea fish)

13.3.2. Culinary products from fish and non-fish game objects

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g, not less than	13	+	
Fat	g, not more than	8	+	
Caloric content	kcal	90-130	+	
Table salt	g, not more than	0.8	+	
Starch	g, not more than	5	-	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.5	
arsenic	0.5	

cadmium	0.1	
mercury	0.15	
Phycotoxin		
Mollusk paralyzant (saxitoxine)	control of stock	mollusks
Mollusk amnestic poizon (domoic acid)	control of stock	mollusks
Mollusk amnestic poizon (domoic acid)	control of stock	crab internals
Mollusk diarrhetic poizon (okadaic acid)	control of stock	mollusks
mycotoxins (control of stock):		
aflatoxin M_1	not allowed	for product with milk component
aflatoxin B_1	not allowed	for containing cereals, flour
deoxynivalenol	not allowed	for containing cereals, flour
zearalenone	not allowed	for containing cereals, flour
T-2 toxin	not allowed	for containing cereals, flour
ochratoxin A	not allowed	<0.0005 for all types containing flour and cereals
Antibiotics* (control of stock):		
laevomycetin (chloramphenicol)	not allowed (<0.01 <0.0003 as of 01.01.2012)	for product with milk component
tetracycline group	not allowed (<0.01 mg/kg)	for product with milk component
penicillin	not allowed (<0.004 mg/kg)	for product with milk component
streptomycecin	not allowed (<0.2 mg/kg)	for product with milk component
bacitracin	not allowed (<0.02 mg/kg)	for product with egg component
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
hexachlorbenzene	0.01	control of stock for cereals, flour
organomercurial pesticides	not allowed	control of stock for cereals, flour
2.4-D acid, its salts, ethers	not allowed	control of stock for cereals, flour
Benzapyrene	not allowed	<0.0002
Nitrates	150	for products containing vegetables

nitrosamines:						
sum of nitrosomethylamine and nitrosodiethylamine	not allowed					
Histamine	100					tunny, mackerel, salmon, herring
Polychlorinated biphenyl	0.5					
Dioxins* **	not allowed					ready-to-cook fish products
Microbiological indices:						
Heat-treated culinary products:						
fish and minced products, baked, boiled, including frozen	$1 \cdot 10^4$	1.0	1.0	1.0*	25**	* vacuum-packed; ** only salmonella; molds and yeast of not more than 100 CFU/g
Culinary products without heat treatment:						
salads from fish and seafoods without dressing	$1 \cdot 10^4$	1.0	1.0	-	25	*Proteus* in 0.1g is not allowed
Boiled-and-frozen products:						
Fast-frozen ready dinner fish dishes, including vacuum-packed	$2 \cdot 10^4$	0.1	0.1	0.1*	25	*Enterococcus* - $1 \cdot 10^3$, CFU/g, not more than (in servise-sized products); * vacuum-packed
- structurized products (crab sticks etc.)	$1 \cdot 10^3$	1.0	1.0	1.0	25	*Enterococcus* - $2 \cdot 10^3$ CFU/g, not more than (in minced ones)

13.4. Milk and milk products

13.4.1. Drinking milk; drinking cream; cultured milk products*; milk-based drinks (dry and liquid), including enriched

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g	2.0-5.0	+	milk, cultured milk products, milk-based drinks
	g, not less than	2.5	+	cream
	g, not less	2.5	+	sour cream

Fat	g	1.5-4.0	+	milk, cultured milk products, milk-based drinks
	g	10-20	+	cream
	g	10-20	+	sour cream
Carbohydrates	g, not less than	4.7	+	milk
		3.4	+	
	g, not less than	3.7	+	sour cream
		16.0	+	
	g, not less than			cream
	g, not more than	10	+	cultured milk products, milk-based drinks
including saccharose added**,***	g, not more than			
Calcium	mg	105-240	+	for enriched products

* - for composed cultured milk products it is allowed to regulate their food value by way of establishing the normative and (or) technical documents, according to which these products are produced;

** - it is allowed to substitute saccharose by fructose in the amount of not more than 5 g

*** - control by actual putting

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg, not more than**	**Note**
		In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat for products with fat content of more than 5.0g/100g and products enriched by vegetable oils
Toxic elements:		

lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
Melamine****	not allowed	<1 mg/kg
Antibiotics:		
laevomycetin	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Pesticides (in terms of fat):**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Dioxins***	not allowed	

Microbiological indices:

Group of products	**QMAFAnM*, CFU**/cm^3(g), or CFU**/, g, not more than**	**Product weight (g), in which is not allowed**				**Yeast (D), molds (II), CFU/cm^3 or CFU/(g), not more than**
		CGB* (coliforms)**	**pathogenic, including salmonella**	**staphylococcus S. aureus**	**Listeria L. monocytogenes**	
Pasteurized milk in consumer tare	$1 \cdot 10^5$	0.01	25	1.0	25	-
Ultrapasteurized milk without aseptic pouring in consumer tare	100	10.0	100	10.0	25	-
Pasteurized cream in consumer tare	$1 \cdot 10^5$	0.01	25	1.0	25	-
Ultrapasteurized cream without aseptic pouring in consumer tare	100	10.0	100	10.0	25	-
Milk and cream sterilized, ultrapasteurized with aseptic pouring, including enriched	Shall meet the requirements of industrial sterility: 1) after thermostatic holding at 37°C for 3-5 days the absence of visible defects and signs of spoilage (package swelling, change in appearance and others), absence of changes in taste and consistence; 2) the following changes are allowed after thermostatic holding:					

	a) titrable acidity of not more than by 2°Terner; b) QMAFAnM not more than 10 CFU/cm^3(g)					
Ryazhenka	Lactic acid microorganisms, not less than $1 \cdot 10^7$	1.0	25	1.0	-	D-50 P-50 (regulated for products with shelf-life of more than 72 hours)
Sour cream and its derived products	For sour cream - lactic acid microorganisms, not less than $1 \cdot 10^7$	0.001 (for sour cream products heat-treated after souring - 0.1)	25	1.0	-	D-50 P-50- for products with shelf-life of more than 72 hours

13.4.2. Cottage cheese and its derived products, including with fruit and (or) vegetable components

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g	6-17	+	
Fat	the same	3.5-10.0	+	
Carbohydrates including saccharose added*,**	g, not more than g, not more than	16 10	+ +	
Acidity	°Terner, not more than	150	+	

* - it is allowed to substitute saccharose by fructose in the amount of not more than 5 g

**- control by actual putting

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active

		oxygen/kg of fat, for products with fat content of more than 5g/100g and products enriched by vegetable oils
Toxic elements:		
lead	0.06	
arsenic	0.15	
cadmium	0.06	
mercury	0.015	
Melamine****	not allowed	<1 mg/kg
Antibiotics, mycotoxins, dioxins	by milk, cream, lactic acid products	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.55	in terms of fat
DDT and its metabolites	0.33	the same

Microbiological indices:

Group of products	**Product weight (g), in which is not allowed**			**Yeast, molds, CFU/cm^3 (g), not more than**	**Note**
	CGB (coliforms)	**S.aureus**	**Pathogenic, including salmonella**		
Cottage cheese and curd products with shelf-life of not more than 72 hours	0.001	0.1	25	-	
Cottage cheese and curd products with shelf-life of more than 72 hours	0.01	0.1	25	yeast -100 mold - 50	
Heat-treated curd products	0.1	1.0	25	yeast and molds in sum - 50	

13.4.3. Cheeses (hard, semi-hard, soft, processed, curd) and cheese pastes

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Mass concentration	%, not more	70	-	

of moisture	than			
Mass concentration of fat in dry substance	the same	55	+	
Mass concentration of fat in dry substance is allowed for curd cheese	the same	70	+	
Table salt	g, not more than	2		

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		
lead	0.2	
arsenic	0.15	
cadmium	0.1	
mercury	0.03	
Melamine****	not allowed	<1 mg/kg
Antibiotics*:		
laevomycetin	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
mycotoxins:		
aflatoxin M_1	not allowed	<0.00005
Pesticides **:		
HCCH (α, β, γ - isomers)	0.6	in terms of fat
DDT and its metabolites	0.2	the same
Dioxins	not allowed	

Microbiological indices:

Group of products	**QMAFAnM, CFU/g, not more than**	**Product weight (g), in which is not allowed**		**Note**
		CGB (coliforms)	**Pathogenic, including salmonella**	
Cheeses (hard, semi-hard, pickled, soft)	-	0.001	25	S. aureus not more than 500 CFU/g L. monocytogenes in 25g is not allowed

Processed cheeses				
- without filling	$5 \cdot 10^3$	0.1	25	molds not more than 50 CFU/g, yeast not more than 50 CFU/g
- with filling	$1 \cdot 10^4$	0.1	25	molds not more than 100 CFU/g, yeast not more than 100 CFU/g

13.5. Fruit and vegetable canned foods (juices, nectars, drinks, fruit waters, purée, fruit-and-milk and fruit-and-cereals purée, combined products)

(as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)

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In accordance with Decision of the Customs Union Commission N 456 of 18.11.2010 for the indice 'Added sugar' in the column 'Permissible levels, normed' the requirement 'not allowed' was added for 'juices from fruits, as well as for directly squeezed vegetable juices'.

Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Mass concentration of dry substances (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	%	4-25	-	for fruit and (or) vegetable purée products
Mass concentration of instant dry substances (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	%,	4-16	-	for juice products from fruits and with vegetables added
	%,	4-10	-	for juice products from vegetables and for these products with fruits added, except for pumpkin and carrots
	%,	4-11	-	for juice products from) pumpkin and carrots and these products with fruits added for tomatoe juice
Mass concentration of titrated acids	%, not more than	1.3	-	for juice products from citrous fruits (in terms of

				water-free citric acid) for juice products from other fruits and (or) vegetables (in terms of malic acid)
Carbohydrates, including sugar added	g g, not more than g, not more than	4-25 10 12	+ - -	 for nectars and juice-containing drinks for fruit waters
Mass concentration of ethyl alcohol (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	%, not more than	0.2	-	for fruit juices and purée
Table salt	%, not more than	0.6		for vegetable juices
Vitamins:				
ascorbic acid (C) (as amended by Decision of the Customs Union Commission N 456 of 18.11.2010)	mg, not more than	75.0	+	for enriched products
Mineral substances:				
Iron	mg, not more than	3		for enriched products

2) Safety indices

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Toxic elements:		
lead	0.3	
arsenic	0.1	
cadmium	0.02	
mercury	0.01	
mycotoxins:		
Penicidin (as amended by Decision of the Customs Union	not allowed	<0.02, for products containing apples, tomatoes, sea-buckthorn

Commission N 456 of 18.11.2010)		
Pesticides:**		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.005	
Nitrates	50	fruit-based
	200	vegetable-based and fruit-and-vegetable-based, as well as for containing bananas and strawberries
5- hydroxymethyl furfural	10.0 20.0	For juice products from citrous fruits For juice products from other fruits and berries
Microbiological indices:	Must comply with the requirements for fruit-and-vegetablebased products and fruit-and-vegetable vanned foods for early aged children set forth in point 12.3 (shall meet the industrial safety requirements for respective groups)	

14. SPECIALIZED CURATIVE CHILDREN PRODUCTS

14.1. Low-lactose and lactos-free products

(as amended by Decision of the Customs Union Commission N 341 of 17.08.2010)

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
LOW-LACTOSE AND LACTOSE-FREE PRODUCTS FOR CHILDREN OF 1 YEAR OLD				
Protein	g/l	12-21	+	
Taurine	mg/l, not more than	80.0	+	
L-carnitine	the same	20 (at entry)		
Fat	g/l	30-40	+	
Linoleic acid	% of fat acid sum	14-20	+	
	mg/l, not more than	4000-8000	+	
Carbohydrates	g/l	65-80	+	
Lactose	g/l, not more than	10	+	in low-lactose products
	the same	0.1		in lactose-free products
Mineral substances:				
calcium	mg/l	330-700	+	
phosphorus	the same	150-400	+	
potassium	the same	400-800	+	
sodium	the same	150-300	+	
magnesium	the same	30-90	+	
copper	the same	0.3-1.0	+	
manganese	mcg/l	10-300	+	
iron	mg/l	3-14	+	
zinc	the same	3-10	+	
chlorides	the same	400-800	+	
iodine	mcg/l	50-150		
Ashes	g/l	3-5	+	
Vitamins:				
retinol (A)	mkg/eqv/l	400-1000	+	
Tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mcg/l	7.5 -12.5	+	
vitamin K	the same	25-60	-	
thiamine (B_1)	the same	400-1000	+	
riboflavin (B_2)	the same	500-1500	+	
pyridoxine (B_6)	the same	300-1000	+	

pantothenic acid	the same	2700-5000	+	
folic acid(Bc)	the same	60-150	+	
cyancobalamin (B_{12})	mcg/l	1.0-3.0	+	
niacin (PP)	mg/l	2 - 10	+	
ascorbic acid(C)	mg/l	60-150	+	
biotin	mcg/l	10-40	-	
carnitine	mg/l	10-20	-	
inositol	mg/l	20-60	-	
choline	the same	50-150	-	
Osmolality	mOsm/kg, not more than	300	+	
LOW-LACTOSE MILK				
Protein	g/l	40-47	+	
Casein/serum proteins	-	80:20	-	
Fat	g/l	20-38	+	
Linoleic acid	% of fat acid sum, not less than	15	+	
	mg/l	5000-6000	-	
Carbohydrates	g/l	60-65	+	
Glucose	the same	25-28	+	
Galactose	the same	6-7		
Lactose	g/l, not more than	16	+	
Caloric content	kcal/l	600-680	+	

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg, not more than**	**Note**
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat for dry products
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Antibiotics:		
laevomycetin	not allowed	<0.01mg/kg

(chloramphenicol)		<0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
Melamine**	not allowed	<1 mg/kg
Pesticides in terms of fat:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Dioxins	not allowed	
Microbiological indices[1]:		for dry product
QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than, for mixtures restored at a temperature of 37-50ºC, are not normalized for fermented milk products
	$3 \cdot 10^3$	CFU/g, not more than, for mixtures restored at a temperature of 70-85ºC, are not normalized for fermented milk products
CGB (coliforms)	1.0	weight (g), in which is not allowed
E.coli	10	the same
S. aureus	10	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes	100	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same

[1] In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product

Note. Casein laboratory control is carried out, if the control method, approved in due order, is available.
(note added by Decision of the Customs Union Commission N 456 of 18.11.2010)

14.2. Soy protein isolate based products

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels	Note
		normed	marked

Protein	g/l	15-20	+
Methionine	the same	0.25-0.35	+
Fat	g/l	30-38	+
Linoleic acid	% of fat acid sum, not less than	14	+
	mg/l, not less than	4000	
Carbohydrates (dextrin-maltose)	g/l	65-80	+
Caloric content	kcal/l	650-720	+
Mineral substances:			
calcium	mg/l	450-750	+
phosphorus	the same	250-500	+
potassium	mg/l	500-800	+
sodium	the same	200-320	+
magnesium	the same	40-80	+
copper	the same	0.4-1.0	+
iron	mg/l	6-14	+
zinc	the same	4-10	+
Ashes	g/l	3-5	+
Vitamins:			
retinol (A)	mkg/eqv/l	500-800	+
Tocopherol (E)	mg/l	5-15	+
calciferol (D)	mcg/l	8-12	+
vitamin K	the same	25-100	-
thiamine (B_1)	the same	300-600	+
riboflavin (B_2)	the same	600-1000	+
pyridoxine (B_6)	the same	300-700	+
folic acid (Bc)	the same	60-150	+
cyancobalamin (B_{12})	mcg/l	1.5-3	+
niacin (PP)	mg/l	4-8	+
ascorbic acid(C)	mg/l	60-150	+
Taurine	mg/l	45-55	+
L-carnitine	the same	10-20	+
Osmolality	mOsm/kg, not more than	300	+

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels,**	**Note**

	mg/kg, not more than	
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
mycotoxins:		
aflatoxin B_1	not allowed	<0.00015
Melamine****	not allowed	<1 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Microbiological indices:		for dry product
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	200	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes	50	the same
molds	100	CFU/g, not more than
yeast	50	the same

14.3. Dry milk high-protein products

1) Food value (in 1000g of ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g	40-90	+	
Mineral substances:				
calcium	mg	1130	+	
potassium	the same	1450	+	
sodium	the same	900	+	
magnesium	the same	210	+	
iron	the same	11	+	
Ashes	g	4-5	+	
Vitamins:				
retinol (A)	mg-eq	0.18	+	
Tocopherol (E)	mg	3.3	+	
calciferol (D)	mcg	12	+	

thiamine (B_1)	mg	1.6	+	
riboflavin (B_2)	the same	3.6	+	
pyridoxine (B_6)	the same	1.6	+	
niacin (PP)	the same	14	+	
ascorbic acid(C)	the same	66	+	

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg , not more than**	**Note**
Oxydative spoilage:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Antibiotics:		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
Melamine****	not allowed	<1 mg/kg
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Dioxins	not allowed	
Microbiological indices[1]:		for dry product
QMAFAnM	$2.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	0.3	weight (g), in which is not allowed
S. aureus	1.0	the same
pathogenic, including salmonella and L. monocytogenes*	100	weight (g), in which is not allowed
molds	100	CFU/g, not more than
yeast	50	the same

[1] In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of

staphylococcus S.aureus in the normed weight of product

* - at control for pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed product mass, which is not referred to salmonella, the absence of E.sakazakii pathogenic microorganism in 300 g of product is controlled

14.4. Low-protein products (starches, cereals and macaroni products)

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
STARCHES				
Protein	g, not more than	1.0	+	
Carbohydrates	g	75-85	+	
Caloric content	kcal	300-350	+	
CEREALS				
Protein	g, not more than	1.0	+	
Fat	g	0.5-1.0	+	
Carbohydrates	the same	80-90	+	
Caloric content	kcal	350-400	+	
MACARONI PRODUCTS				
Protein	g, not more than	1.0	+	
Fat	the same	1.0	+	
Carbohydrates	g	80-90	+	
Caloric content	kcal	330-380	+	
Mineral substances:				
sodium	mg, not more than	50	+	

2) Safety indices

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.03	
mercury	0.03	
mycotoxins:		
ochratoxin A	not allowed	<0.0005 for all types
aflatoxin B_1	not allowed	<0.00015
zearalenone	not allowed	<0.005 for maize, barley, wheat flour
T-2 toxin	not allowed	<0.05

deoxynivalenol	not allowed	<0.05 for wheat, barley flour
Pesticides:**		
HCCH (α, β, γ - isomers)	0.01	
DDT and its metabolites	0.01	
Benzapyrene	not allowed	<0.2 mkg/kg
Infectiousness and contamination of bread reserves by pests (insect, mites)	not allowed	
metal admixtures	$3 \cdot 10^{-4}$	%, size of separate particles shall not exceed 0.3 mm in maximum linear measuring
Microbiological indices:		
QMAFAnM	$3 \cdot 10^{3}$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	0.1	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella	50	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same

14.5. Full protein hydrolyzate based products

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein (eqv.)	g/l	12-22	+	
Taurine	mg/l	40-55	+	
L-Carnitine	the same	10-25	+	
Fat	g/l	25-35	+	
Linoleic acid	% of fat acid sum, not less than	14	+	
	mg/l, not less than	4000	-	
Carbohydrates	g/l	70-95	+	
Caloric content	kcal/l	650-720	+	
Mineral substances:				
calcium	mg/l	330-980	+	
phosphorus	the same	150-600	+	
potassium	mg/l	400-1000	+	

sodium	the same	150-350	+	
magnesium	the same	50-100	+	
copper	the same	0.3-1.0	+	
iron	mg/l	6-14	+	
zinc	the same	3-10	+	
Ashes	g/l	4-5	+	
Vitamins:				
retinol (A)	mkg/eqv/l	500-800	+	
Tocopherol (E)	mg/l	6-14	+	
calciferol (D)	mcg/l	5-15	+	
thiamine (B_1)	the same	400-600	+	
riboflavin (B_2)	the same	600-1000	+	
pyridoxine (B_6)	the same	500-700	+	
folic acid (Bc)	the same	50-100	+	
cyancobalamin (B_{12})	mcg/l	1.5-3.0	+	
niacin (PP)	mg/l	3-8	+	
ascorbic acid (C)	mg/l	50-150	+	
Osmolality	mOsm/kg, not more than	320	+	

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg , not more than**	**Note**
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Microbiological indices:		for dry product
QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	100	CFU/g, not more than
pathogenic, including	100	weight (g), in which is not

salmonella		allowed
molds	50	CFU/g, not more than
yeast	10	the same

14.6. Phenylalanine-free or its low-content products for children of 1 year old[1]

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein (eqv.)	g/l	16 - 20	+	
Phenylalanine	mg/l, not more than	500	+	in aminoacids mixtures-based products - absence
Taurine	mg/l	40-55	+	
L-Carnitine	the same	10-25	+	
Fat	g/l	30-38	+	
Linoleic acid	% of fat acid sum, not less than	14	+	
	mg/l, not less than	5000	-	
Carbohydrates	g/l	65-80	+	
Energy value	kcal/l	570-720	+	
Mineral substances				
calcium	mg/l	300-700	+	
phosphorus	the same	300-500	+	
potassium	mg/l	500-800	+	
sodium	the same	150-300	+	
magnesium	the same	40-60	+	
copper	the same	0.3-1.0	+	
iron	mg/l	3-14	+	
zinc	the same	4-10	+	
Ashes	g/l	4-5	+	
iodine	mcg/l	50-120	+	
Vitamins:				
retinol (A)	mkg/eqv/l	500-800	+	
Tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mcg/l	8-12	+	
thiamine (B_1)	the same	350-700	+	
riboflavin (B_2)	the same	500-1000	+	
pyridoxine (B_6)	the same	300-700	+	
folic acid(Bc)	the same	50-100	+	
cyancobalamin (B_{12})	mcg/l	1.5-3.0	+	
niacin (PP)	mg/l	3-8	+	

ascorbic acid(C)	mg/l	20-100	+	
Osmolality	mOsm/kg, not more than	320	+	

[1] Phenylalanine-free or its low-content products meant for children one year older shall contain protein (eqv.) of not less than 20 g/l, and by safety indices shall meet the requirements for phenylalanine-free or its low-content products for children of 1 year old. Fat and carbohydrates content in such products is not regulated, and content of vitamins, mineral salts and microelements shall correspond to age physiological needs.

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg , not more than**	**Note**
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Microbiological indices:		for dry product
QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella	100	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same

15. Sublimated products

15.1. Sublimated milk-based (cottage cheese etc.) products

1) Food value (in 100g of product)

Criteria and indices	**Measurement units**	**Permissible levels**		**Note**
		normed	**marked**	
Protein	g	60-65	+	
Fat	the same	20-25	+	
Carbohydrates	the same	9-11	+	
Caloric content	kcal	330-380	+	
Vitamins:				

retinol (A)	mkg-eqv	100	+	
riboflavin (B_2)	mg	0.3	+	
Acidity of recovered product	°Terner, not more than	150	+	

2) Safety indices (in ready-to-use product)

Indices	Permissible levels, mg/kg, not more than	Note
Toxic elements:		
lead	0.15	
arsenic	0.15	
cadmium	0.06	
mercury	0.015	
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Antibiotics*	by dry milk high-protein product	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.05	
DDT and its metabolites	0.03	
Dioxins	not allowed	
Microbiological indices[1]:		for dry product
CGB (coliforms)	0.3	weight (g), in which is not allowed
S. aureus	1.0	the same
pathogenic, including salmonella	50	the same
molds	100	CFU/g, not more than
yeast	50	the same

[1] In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product

15.2. Sublimated meat-based products

1) Food value (in 100g of product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g	35-50	+	
Fat	the same	15-30	+	
Caloric content	kcal	280-500	+	
Ashes	g	3.5-4.5	+	

2) Safety indices (in ready-to-use product)

Indices	Permissible levels, mg/kg , not more than	Note
Toxic elements:		
lead	0.2	
arsenic	0.1	
cadmium	0.03	
mercury	0.02	
Antibiotics*:		
laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
bacitracin	not allowed	<0.02 mg/kg
Dioxins	not allowed	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.02	
DDT and its metabolites	0.01	
Microbiological indices:		for dry product
FOR CHILDREN OF UP TO 2 YEAR OLD		
QMAFAnM	$1 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
Sulfite-reducing clostridia	0.1	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella	50	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	50	the same
FOR CHILDREN OF ABOVE 2		
QMAFAnM	$1.5 \cdot 10^4$	CFU/g, not more than
CGB (coliforms)	1.0	weight (g), in which is not allowed
S. aureus	1.0	the same
sulfite-reducing clostridia	0.1	the same
B. cereus	200	CFU/g, not more than
pathogenic, including salmonella	50	weight (g), in which is not allowed
molds	100	CFU/g, not more than
yeast	50	the same

15.3. Sublimated vegetable-based products

Safety indices

Indices	Permissible levels, mg/kg , not more than	Note
Toxic elements:		
lead	1.0	
arsenic	0.2	
cadmium	0.1	
mercury	0.03	
Pesticides:**		
HCCH (α, β, γ - isomers)	0.1	
DDT and its metabolites	0.1	
heptachlor	not allowed	<0.002
aldrin	not allowed	<0.002
mycotoxins:		
penicidin	not allowed	<0.02, for containing apples, tomatoes, sea-buckthorn

16. Premature Infant products

1) Food value (in ready-to-use product)

Criteria and indices	Measurement units	Permissible levels		Note
		normed	marked	
Protein	g/l	18-24	+	
Lactoserum proteins	% of total protein amount, not less than	60	-	
Casein	% of total protein amount, not more than	40	-	
Taurine	mg/l	45-60	+	
Fat	g/l	34-45	+	
Linoleic acid	% of fat acid sum	14-20	+	
Carbohydrates, including	g/l	65-90	+	
Lactose	the same	35-50	+	
Caloric content	kcal/l	700-800	+	
Mineral substances:				
calcium	mg/l	600-1200	+	
phosphorus	the same	400-700	+	
potassium	the same	650-1000	+	
sodium	the same	260-350	+	
magnesium	the same	70-100	+	
copper	the same	0.4-1.4	+	
iron	the same	4.0 -11.0	+	
zinc	the same	5-12	+	
chlorides	the same	450-700	+	

manganese	mcg/l	30-300	+	
iodine	the same	70-220	+	
Vitamins:				
retinol (A)	mkg/eqv/l	600-1200	+	
Tocopherol (E)	mg/l	4 - 16	+	
calciferol (D)	mcg/l	10-30	+	
vitamin K	the same	30-100	+	
thiamine (B_1)	the same	400-2000	+	
riboflavin (B_2)	the same	600-2000	+	
pantothenic acid	mg/l	2-5	+	
pyridoxine (B_6)	mcg/l	400-2000	+	
folic acid(Bc)	the same	400-500	+	
cyancobalamin (B_{12})	the same	1.5-3	+	
niacin (PP)	mg/l	4-10		
ascorbic acid(C)	the same	50-300	+	
inositol	the same	20-280	+	
biotin	mcg/l	15 - 50	+	
choline	mg/l	50 - 150	+	
L-carnitine	mg/l	10 - 20	+	
Osmolality	mOsm/kg, not more than	310	+	

2) Safety indices (in ready-to-use product)

Indices	**Permissible levels, mg/kg , not more than**	**Note**
Oxydative spoilage indices:		
peroxide value	4.0	millimole of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
mycotoxins:		
aflatoxin M_1	not allowed	<0.00002
Antibiotics:		
laevomycetin (chloramphenicol)	not allowed	<0.01mg/kg <0.0003 as of 01.01.2012
tetracycline group	not allowed	<0.01 mg/kg
penicillin	not allowed	<0.004 mg/kg
streptomycin	not allowed	<0.2 mg/kg
Melamine****	not allowed	<1 mg/kg

Pesticides:**		
HCCH (α, β, γ - isomers)	0.005	
DDT and its metabolites	0.005	
Dioxins	not allowed	
Microbiological indices[1]:		for dry products
QMAFAnM	$2 \cdot 10^3$	CFU/g, not more than; mixtures recoverable at 37-50°C
	$3 \cdot 10^3$	CFU/g, not more than; mixtures recoverable at 70-85°C
CGB (coliforms)	1.0	weight (g), in which is not allowed
E. coli	10	the same
S. aureus	10	the same
B. cereus	100	CFU/g, not more than
pathogenic, including salmonella and L. monocytogenes*	100	weight (g), in which is not allowed
molds	50	CFU/g, not more than
yeast	10	the same

[1] In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product

* - at control for pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed product mass, which is not referred to salmonella, the absence of E.sakazakii pathogenic microorganism in 300 g of product is controlled

Note. Casein laboratory control is carried out, if the control method, approved in due order, is available.
(note added by Decision of the Customs Union Commission N 456 of 18.11.2010)

17. MICROBIOLOGICAL INDICES FOR CHILDREN MILK PRODUCTS PRODUCED AT DAIRY KITCHENS OF PUBLIC HEALTH SYSTEM

Group of products	QMAFAnM, CFU/cm^3 (g), not more than	Product weight (cm^3, g), in which is not allowed				Note
		CGB (coliforms)	E. coli	S. aureus	Pathogenic, including salmonella and L. monocytogenes	
17.1. Adapted sterilized milk formula, sterilized milk and cream of non-aseptic pouring	100	10.0	10.0	10.0	100	
17.2. Pasteurized recovered formula	500	10.0	10.0	10.0	100**	B. cereus 20 CFU/g, not more than
17.3. Cultured milk products of non-aseptic pouring:						
	bifidus bacteria $1 \cdot 10^6$ CFU/g, not less than, at production with them used; acidophilic bacteria $1 \cdot 10^7$ CFU/g, not less, at production with them used	3.0	10.0	10.0	50	
17.4. Curd products:						
- cottage cheese, curd products, acidophilic paste, low-lactose protein paste	Microflora typical for curd ferment, absence of extraneous microflora cells	0.3	-	1.0	50	
- calcined	100	1.0	-	1.0	50	

cottage cheese						
17.5. Ready milk kasha	$1 \cdot 10^3$	1.0	-	1.0	50	
17.6. Tinctures (rosehip, blackcurrant etc.)	$5 \cdot 10^3$	1.0	10.0	-	50*	* only salmonella
17.7. Ferments (liquid)	-	10.0	-	10.0	100[1]	

[1] - starter population microorganisms $1 \cdot 10^8$ CFU/g, not less;
microscopic specimen for liquid cultured milk products

** - at control for pathogenic microorganisms, including salmonella, and at detection of Enterobacteriaceae in the normed product mass, which is not referred to salmonella, the absence of E.sakazakii pathogenic microorganism in 300 g of product is controlled.

18. PRIMARY STOCK AND COMPONENTS USED AT CHILDREN FOOD PRODUCTION

Group of products	Indices	Permissible levels, mg/kg , not more than	Note
18.1. Crude, heat-treated, dry milk, cream and milk components			In all children dry milk-based products the absence of staphylococcic enterotoxins is controlled, analysis is performed in five samples of 25 g each – at detection of staphylococcus S.aureus in the normed weight of product
	Toxic elements, antibioticы, mycotoxins, pesticides, melamine, dioxins	by adapted milk formula	for dry components in recovered product
	Inhibitory substances	not allowed	Milk and cream stock

Microbiological indicators:						
Group of products	**QMAFAnM, CFU/g, not more than**	**Product weight (cm^3, g), in which is not allowed**			**Molds, yeast, CFU/g, not more than**	**Note**
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella and L. monocytogenes**		
18.1.1. Crude cow's milk:						
- high grade	$1 \cdot 10^5$	-	-	25		somatic cells - not more than $2 \cdot 10^5$ in 1 cm^3

- first grade	$5 \cdot 10^5$	-	-	25		somatic cells - not more than $1 \cdot 10^6$ in 1 cm^3
18.1.2. Dry milk with mass fat concentration of 25%, dry fat-free	$2.5 \cdot 10^4$	1.0	1.0	25	molds – 100 yeast - 10	
18.1.3. Milk serum protein concentrate obtained by method of electrodialysis, ultrafiltration and electrodialysis	$1 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 10	
18.1.4. Carbohydrate-protein concentrate	$1 \cdot 10^4$	1.0	1.0	50	molds - 50; yeast - 10	
18.1.5. Milk-protein concentrate	$1 \cdot 10^4$	1.0	1.0	50	molds - 50; yeast - 10	
18.1.6. Dry carbohydrate-protein module from cheese whey	$2.5 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 10	
18.1.7. Dry carbohydrate-protein module curd whey	$2.5 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 10	
18.1.8. Liquid paracasein concentrate	-	3.0	1.0	25	molds - 50; yeast - 50	
18.1.9. Dry paracasein concentrate	-	1.0	1.0	25	molds - 50; yeast - 50	
18.1.10. Dry kazecit	$1 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 10	
18.1.11. Dry milk fat-free component for dry children products	$1.5 \cdot 10^4$	0.3	1.0	25	molds - 50; yeast - 10	
18.1.12. Dry milk component with malt extract (for liquid childrem products);	$1.5 \cdot 10^4$	0.1	1.0	25	molds - 50; yeast - 10	
18.1.13. Dry milk component with carbohydrate-protein	$2.5 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 50	

concentrate for liquid childrem products						
18.1.14. Dry milk fat-free component without chemical treatment for dry childrem products	$2.5 \cdot 10^4$	1.0	1.0	25	molds - 50; yeast - 50	

Group of products	Indices	Permissible levels, mg/kg, not more than	Note
18.2. Cereals and cereal products (flour, cereals)	Toxic elements, mycotoxins, pesticides, detrimental impurities, benzapyrene	by flour and cereals requiring to be boiled (additional food grain-based products)	

Microbiological indicators:						
Group of products	**QMAFAnM, CFU/g, not more than**	**Product weight (cm^3, g), in which is not allowed**			**Molds, CFU/g, not more than**	**Yeast, CFU/g, not more than**
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella**		
18.2.1. Non-treated cereals, except for semolina	$2.5 \cdot 10^4$	1.0	-	25	100	100
18.2.2. Non-treated grain flour	$5 \cdot 10^4$	0.1	-	25	200	100
18.2.3. Treated grain flour	$1 \cdot 10^4$	1.0	1.0	25	50	10
18.2.4. Semolina	$1 \cdot 10^4$	1.0	1.0	25	50	50
18.2.5. Oat meal	$1 \cdot 10^4$	1.0	1.0	25	50	10

Group of products	Indices	Permissible levels, mg/kg , not more than	Note
18.3. Fresh fruits, vegetables, mash – semi-finished products	**Toxic elements:**		
	lead	0.3	in terms of initial product (mash) subject to dry substance content in it and end product (mash – semi-finished products)
	arsenic	0.2	

	cadmium	0.02	
	mercury	0.01	
	Mycotoxins:		
	penicidin	not allowed	<0.02 for mash-semi-products from apples, tomatoes, sea buckthorn
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.01	
	DDT and its metabolites	0.005	
	Nitrates:		
	beef	600	
	cabbage	400	
	vegetables, bananas, strawberries	200	
	fruits	50	
18.3.1. Fruit concentrated juices aseptic-canned or fast-frozen	**Toxic elements:**	by fruit-and-vegetable-based additional food products, canned foods	in terms of initial product (juices) subject to dry substance content in it and end product (concentrated juice)
	mycotoxins:		
	penicidin	not allowed	<0.02 for juice products from apples, tomatoes, sea-buckthorn
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.005	
	Nitrates:	100	fruits
	5 - hydroxymethyl furfural	20	in terms of initial product (juices) subject to dry substance content in it and end product (concentrated juice)
18.4. Slaughter animal meat (beef, pork, horsemeat etc.)	**Toxic elements:**		
	lead	0.1	for children of up to 3 year old
		0.2	for children of above 3 year old
	arsenic	0.1	

	cadmium	0.03	
	mercury	0.01	for children of up to 3 year old
		0.02	for children of above 3 year old
	Antibiotics*:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.01	for children of up to 3 year old
		0.015	for children of above 3 year old
	DDT and its metabolites	0.01	for children of up to 3 year old
		0.015	for children of above 3 year old
	Dioxins	not allowed	
18.4.1. Slaughter animal subproducts (liver, heart, tongue)	**Toxic elements:**		
	lead	0.5	
	arsenic	1.0	
	cadmium	0.3	
	mercury	0.1	
	Antibiotics*:		
	laevomycetin (chloramphenicol)	not allowed	< 0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.015	
	DDT and its metabolites	0.015	
	Dioxins	not allowed	

Microbiological indices:		
Group of products	**QMAF AnM,**	**Product weight (cm^3, g), in which is not allowed**

	CFU/g, not more than	CGB (coliforms)	S. aureus	Pathogenic, including salmonella and L. monocytogenes
18.4.1.1. Slaughter animal meat (in carcasses and cuts):				
- fresh	10	1.0	-	25
- chilled	$1 \cdot 10^3$	0.1	-	25
- frozen	$1 \cdot 10^4$	0.01	-	25
- frozen in blocks and pieces	$1 \cdot 10^5$	0.001	-	25
- subproducts	-	-	-	25
- edible dry blood	$2.5 \cdot 10^4$	1.0	1.0	25

Group of products	Indices	Permissible levels, mg/kg, not more than	Note
18.5. Poultry	**Toxic elements:**		
	lead	0.2	
	arsenic	0.1	
	cadmium	0.03	
	mercury	0.02	
	Antibiotics*:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.02	
	DDT and its metabolites	0.01	
	Dioxins***	not allowed	

Microbiological indices:

Group of products	QMAFAnM, CFU/g, not more than	Product weight (cm^3, g), in which is not allowed		
		CGB (coliforms)	S. aureus	Pathogenic, including salmonella and L. monocytogenes
18.5.1. Poultry carcasses and meat (samling from deep layers):				
- chilled poultry	$1 \cdot 10^5$	-	-	25
- meat of chicken, chicken-broiler chilled	$1 \cdot 10^5$	-	-	25
- bone-free piece meat; piece bone-in, including	$2 \cdot 10^5$	-	-	25

hocks and brisket meat				
18.5.2. Chilled poultry subproducts	$2 \cdot 10^5$	-	-	25

Group of products	Indices	Permissible levels, mg/kg , not more than	Note
18.6. Fish	**Toxic elements:**		
	lead	0.5	
	arsenic	0.5	
	cadmium	0.1	
	mercury	0.15	
	Pesticides*:		
	HCCH (α, β, γ - isomers)	0.02	
	DDT and its metabolites	0.01	
	nitrosamines:		
	sum of nitrosomethylamine and nitrosodiethylamine	not allowed	<0.001
	Histamine	100	tunny, mackerel, salmon, herring
	Polychlorinated biphenyls	2.0	
	Dioxins	not allowed	

Microbiological indices:				
Group of products	**QMAFAnM, CFU/g, not more than**	**Product weight (cm^3, g), in which is not allowed**		
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella and L. monocytogenes**
18.6.1. Crude fish, chilled, sub-frozen, frozen	$5 \cdot 10^4$	0.01	0.01	25

Group of products	Indices	Permissible levels, mg/kg, not more than	Note
18.7. Vegetable oil	**Toxic elements:**		
	lead	0.1	

	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.01	
	DDT and its metabolites	0.1	
	Oxydative spoilage indices:		
	peroxide value	2.0 not more than 4.0	millimole of active oxygen/kg of fat, except for olive oil for children products mole of active oxygen/kg of fat for olive oil for children products
	acid value	0.6	mg KOH/g
	Anisidine index	3.0	unit/g
	Dioxins***	not allowed	

Microbiological indices:						
Group of products	**QMAFAnM, CFU/cm^3 (g), not more than**	**Product volume or weight (cm^3, g), in which is not allowed**				**Molds, CFU/cm^3 (g), not more than**
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella**	**Yeast**	
18.7.1. Maize refined deodorized oil	100	1.0	1.0	25	1.0	20
18.7.2. Refined deodorized sunflower oil	500	1.0	1.0	25	1.0	100
18.7.3. Soy oil	100	1.0	-	25	1.0	20

Group of products	**Indices**	**Permissible levels, mg/kg, not more than**	**Note**
18.8. High grade dairy butter	**Toxic elements:**		
	lead	0.1	
	arsenic	0.1	

	cadmium	0.03	
	mercury	0.03	
	Antibiotics*:		
	laevomycetin (chloramphenicol)	not allowed	<0.01 mg/kg <0.0003 as of 01.01.2012
	tetracycline group	not allowed	<0.01 mg/kg
	penicillin	not allowed	<0.004 mg/kg
	streptomycin	not allowed	<0.2 mg/kg
	mycotoxins:		
	aflatoxin M_1	not allowed	<0.00002
	Pesticides:**		
	HCCH (α, β, γ - isomers)	0.2	
	DDT and its metabolites	0.2	
	Dioxins	not allowed	
	Fat phase acidity	2.5ºK 3.5ºK	For diary butter, oil paste of high grade For butter and paste with components

Microbiological indices:						
Group of products	**QMAFAnM, CFU/g, not more than**	**Product weight (cm^3, g), in which is not allowed**			**Molds, CFU/g, not more than**	**Note**
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella**		
18.8.1. Diary butter of high grade	$1 \cdot 10^4$	0.1	1.0	25*	100	* additionally L. monocytogenes
18.8.2. Poultry melted fat	$1 \cdot 10^2$	1.0	1.0	25		

Group of products	**Indices**	**Permissible levels,mg/kg , not more than**	**Note**
18.9. Sugar sand	**Toxic elements:**		
	lead	0.5	
	arsenic	1.0	

	cadmium	0.05	
	mercury	0.01	
	Pesticides:**		
	HCCH (α, β, γ - isomers)	not allowed	<0.005
	DDT and its metabolites	not allowed	<0.005

Microbiological indices:						
Group of products	**QMAF AnM, CFU/g, not more than**	**Product weight (cm^3, g), in which is not allowed**			**Molds, CFU/g, not more than**	**Yeast, CFU/g, not more than**
		CGB (coliforms)	**S. aureus**	**Pathogenic, including salmonella**		
18.9.1. Sugar sand	$1 \cdot 10^3$	1.0	-	25	10	10
18.9.2. Maize treacle	$5 \cdot 10^3$	1.0	1.0	100	50	10
18.9.3. Malt extract for children food	$1 \cdot 10^4$	1.0	-	25	50	50
18.9.4. Maize starch of high grade	$1 \cdot 10^4$	1.0	-	25	50	10
18.9.5. Dry maize treacle aspartame	$2.5 \cdot 10^2$	1.0	-	10	-	-
18.9.6. Dry maize treacle imported	$5 \cdot 10^3$	1.0	1.0	100	50	10
18.9.7. Low-sugar powder-like treacle	$1 \cdot 10^4$	1.0	1.0	25	100	50
18.9.8. Carbohydrate component obtained by starch enzymatic hydrolysis	$1 \cdot 10^4$	1.0	-	25	100	50
18.9.9. Potatoe starch of high grade	$1 \cdot 10^4$	1.0	-	25	50	10
18.9.10. Refined milk sugar	$1 \cdot 10^3$	1.0	-	25	10	-
18.9.11. Edible lactose	$1 \cdot 10^4$	1.0	1.0	25	100	-
18.9.12. Lactose concentrate	$1 \cdot 10^3$	1.0	-	50	100	-
18.9.13. Lactulose concentrate	$5 \cdot 10^3$	1.0	1.0	50	100	50

Microbiological indicators:				
Group of products	**QMAF AnM,**	**Product weight (cm^3, g), in which is not allowed**	**Molds,**	**Yeast, CFU/g, not**

	CFU/g, not more than	CGB (coliforms)	S. aureus	Pathogenic, including salmonella	CFU/g, not more than	more than
18.9.14. Vitamin premix	100	1.0	1.0	25	20	not allowed
18.9.12. Mineral premix	$1 \cdot 10^4$	1.0	1.0	25	50	50
18.9.13. Isolated soy protein	$5 \cdot 10^3$	0.1	1.0	25	-	-
18.9.14. Pectin	$1 \cdot 10^4$	0.1	-	25	100	100

Note:

<*> It is necessary to control the residual quantity of those antibiotics that were used during production of food stock (see Item 40).

Control of laevomycetin (chloramphenicol) content in ready-to-use conversion products of animal origin shall be performed in the presence of any control method established accordingly. Control shall be performed according to stock until the approval of the established control method.

Control of antibiotics content in tetracycline group in fish, shellfish and algae and products in them, honey shall be performed in the presence of any control method established accordingly.

<**> It is necessary to control residual quantity of those pesticides that were used at production of food stock

<***> Dioxins are determined in case of reasonable supposition of their possible availability in stock:

- maximum level is nor referred to products containing less than 1% of fat;
- here and after dioxins represent the sum of polychlorinated dibenso-p-dioxins (PCDD) and polychlorinated dibenzofurans (PCDF) and expressed as a sum of toxic equivalents (TE) by WHO scale (WHO-TEFs):

TOXIC EQUIVALENTS (by WHO scale)

Congener	TE value
Dibenso-p-dioxins (PCDD)	
2,3,7,8-dioxine	1
1,2,3,7,8-pentachlordibensodioxin	1
1,2,3,4,7,8–hexachlordibensodioxin	0.1
1,2,3,4,7,8–hexachlordibensodioxin	0.1
1,2,3,7,8,9–hexachlordibensodioxin	0.1
1,2,3,4,6,7,8- heptachlordibensodioxin	0.01
Octachlordibensodioxin	0.0001
Dibenzofurans (PCDF)	
2,3,7,8-tetrachlordibenzofuran	0.1
1,2,3,7,8-pentachlordibenzofuran	0.05
2,3,4,7,8-pentachlordibenzofuran	0.5
1,2,3,4,7,8-hexachlordibenzofuran	0.1
1,2,3,6,7,8-hexachlordibenzofuran	0.1
1,2,3,7,8,9-hexachlordibenzofuran	0.1
2,3,4,6,7,8-hexachlordibenzofuran	0.1
1,2,3,4,6,7,8-heptachlordibenzofuran	0.01
1,2,3,4,7,8,9-heptachlordibenzofuran	0.01

Octachlordibenzofuran	0.0001

<****> Control of melamine content in milk, milk and other products is exercised in case of reasonable supposition of its possible availability in food stock.

Annex 1

HYGIENIC SAFETY REQUIREMENTS FOR CANNED FOOD PRODUCTS

Depending on composition of canned food product (canned foods) the values of active oxidity (pH) and dry substances content, the canned food products are divided into 6 groups: A, B, C, D, E, F. Canned food products of Groups A, B, C, D and F are referred to full canned food products, and Group E – to semi-canned food products.

Milk drinking products (milk, cream, desserts etc.), exposed to various methods of thermalphysic treatment and aseptic pouring, represent the independent group of sterilized products.

Canned children and dietary food products are divided into groups in the above-mentioned way.

Food products sealed, exposed to heat treatment providing microbiological stability and safety of product ar storage and sale in normal (out of refrigerator) conditions are referred to full canned food products.

Food products sealed, exposed to heat treatment providing death of non-heat-resistant asporous microflora that decreases the quantity of spore-forming microorganisms and guarantees microbiological stability and safety of product within the limited shelf-life at 6°C and below are semi-canned food products.

There are the following groups of canned foods:

- Group A – canned food products with pH 4.2 and more, as well as vegetable, meat, meat-and-vegetable, fish-and-vegetable and fish canned foods with unlimited acidity, cooked without acid added; compotes, juices and purée from apricots, peaches and pears with pH 3.8 and more; condensed sterilized milk canned food products; canned foods with complex stock composition (fruit-and-berries, fruit-and-vegetable and vegetable with milk component);

- Group B – canned tomatoe food products:

a) non-concentrated tomatoe food products (whole-canned tomatoes, tomatoe drinks) with dry substance content of less than 12%;

b) concentrated tomatoe food products with dry substance content of 12% and more (tomatoe paste, tomatoe sauces, ketchup and others);

- Group C – canned subacid vegetable marinades, juices, salads, medley and other products with pH 3.7 - 4.2, including canned cucumbers, canned vegetable and other foods with regulated acidity;

- Group D – canned vegetable foods with pH below 3.7, fruit and fruit-and-berry pasteurized canned foods for public catering with sorbic acid and pH below 4.0; canned apricots, peaches and pears with pH below 3.8; vegetable juices with pH below 3.7, fruit (citrous), fruit-and-berry, including with sugar, natural with pulp, concentrated, pasteurized; canned apricot, peach and pear juices with pH 3.8 and below; vegetable-based drinks and drink concentrates with pH 3.8 and below, packed by aseptic pouring method;

- Group E – pasteurized meat, meat-and-vegetable, fish and fish-and-vegetable canned food products (fatback, salted and smoked bacon, frankfurters, ham and others);

- Group F - pasteurized carbonated fruit juices and carbonated fruit drinks with pH 3.7 and below.

Sampling of canned foods and their preparation for laboratory research for compliance with safety requirements by microbiological indicators is carried out after: examination and sanitary treatment; airtightness inspection; thermostating of canned foods; determination of canned food appearance after thermostating.

Table 1

Microbiological safety indicators (industrial sterility) for full canned foods of Groups A and B*

№/№	Microorganisms detected in canned foods	General-purpose canned foods	Children and dietary canned food products
1.	Sporogenous mesophilic aerobic facultative anaerobic microorganisms Of B. subtilis Group	Meet the requirements of industrial sterility. In case of determination of these microorganisms quantity it shall be not more than 11 cells in 1g (cm^3) of product	
2.	Sporogenous mesophilic aerobic facultative anaerobic microorganisms of B. cereus and (or) B. polymyxa Group	Do not meet the requirements of industrial sterility	
3.	Mesophilic clostridia	Meet the requirements of industrial sterility, if detected mesophilic clostridia are not referred to C. botulinum and (or) C. perfringens. In case of determination of mesophilic clostridia, their quantity shall be not more than 1 cell in 1g (cm^3) of product	Do not meet the requirements of industrial sterility at detection in 10g (cm^3) of product
4.	Non-sporogenous microorganisms, including lactic acid and (or) mold mushrooms and (or) yeast	Do not meet the requirements of industrial sterility	
5.	Sporogenous mesophilic aerobic and facultative anaerobic microorganisms	Meet the requirements of industrial sterility, but storage temperature shall not be more than 20°C	Do not meet the requirements of industrial sterility

Note: * - for condensed sterilized milk canned foods, assessment of industrial sterility is carried out according to the applicable state standard.

Table 2

Microbiological safety indicators (industrial sterility) of full canned foods of Groups C and D

№/№	Microorganisms detected in canned foods	Group C	Group D
1.	Gas-producing sporogenous mesophilic aerobic and facultative anaerobic microorganisms of B. polymyxa Group	Do not meet the requirements of industrial sterility	Not determined
2.	Nongas-producing sporogenous mesophilic aerobic and facultative anaerobic microorganisms	Meet the requirements of industrial sterility at detection of these microorganisms in the amount of not more than 90 CFU in 1g (cm^3) of product	Not determined
3.	Mesophilic clostridia	Meet the requirements of industrial sterility, if detected mesophilic clostridia are not referred to C. botulinum and (or) C. perfringens. In case of determination of mesophilic clostridia, their quantity shall be not more than 1 cell in 1g (cm^3) of product	Not determined
4.	Non-sporogenous microorganisms and (or) mold mushrooms and (or) yeast	Do not meet the requirements of industrial sterility	

Table 3

Microbiological safety indicators (industrial sterility) for Group E canned foods

№/№	Indicators	Permissible level meeting the industrial sterility requirements
1.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	Not more than 50 CFU/g (cm^3)
2.	Lactic acid microorganisms	Not allowed in 1g (cm^3) of product
3.	Colibacillus group bacteria (CGB, coliforms)	Not allowed in 1000g (cm^3) of product
4.	Yeast	Not allowed in 1g (cm^3) of product
5.	Molds	Not more than 50 CFU/g (cm^3)

Table 4

Microbiological safety indicators (industrial sterility) for Group D canned foods

№/№	Indicators	Permissible level
1.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	Not more than 2 x102 CFU/g
2.	Colibacillus group bacteria (coliforms)	Not allowed in 1g of product
3.	B. cereus	Not allowed in 1g of product
4.	Sulfite-reducing clostridia	Not allowed in 0.1g of product; for fish semi-canned foods in 1.0g of product*
5.	S. aureus and other coagulazopositive staphylococcus	Not allowed in 1g of product
6.	Pathogenic, including salmonella	Not allowed in 25g of product
Note: * - for fish semi-canned foods - not allowed in 1.0g (cm^3) of product		

Table 5

Microbiological safety indicators (industrial sterility) for drinking sterilized milk and cream and other milk-based products of aseptic pouring

№/№	Indicators	Conditions and permissible levels meeting the industrial sterility requirements
1.	Thermostatic holding at 37°C for 3-5 days	Absence of visible defects and signs of spoilage (package swelling, change in appearance and others)
2.	Acidity, °T*	Change of titrated acidity of not more than by 2°T
3.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms	Not more than 10 CFU/g (cm^3)
4.	Microscopic specimen	Absence of bacterium cells
5.	Organoleptic property	Absence of change in taste and consistence
Note: *determined at sanitary and epidemiological assessment, at control of children and dietary food products and repeated researches		

Annex 2

PARASITOLOGIC SAFETY INDICES FOR FISH, CRUSTACEANS, MOLLUSKS, AMPHIBIANS, REPTILES AND THEIR DERIVED PRODUCTS

Table 1

Fresh-water fish and its derived products

Index	Group of products	Parasitologic indices and permissible levels of content													
		Larva on the claw													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
1	the family Cyprinidae	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	-	-	-	n/a	-
2	pickerel	-	-	-	-	n/a	-	-	-	n/a	n/a	-	-	n/a	-
3	perch	-	-	-	-	-	-	-	n/a	n/a	n/a	-	-	-	-
4	Salmon fishes	-	-	-	-	n/a	-	-	n/a	-	n/a	n/a	-	-	-
5	Cisco	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
6	Grayling	-	-	-	-	n/a	-	-	-	-	n/a	-	-	-	-
7	Codfishes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	Sturgeon	-	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-
9	Snakehead	-	-	-	-	-	-	-	-	-	-	-	-	-	n/a
10	Miller's-thumb	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
11	Catfish	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
12	Minced fishes stated in №№ 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
13	Canned foods and preserves from the fish families stated in №№ 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
14	Fried, jellied, salted, marinated, smoked, dried fish of families stated in №№ 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
15	Caviar of fish families:														

Index	Group of products	Parasitologic indices and permissible levels of content													
		Larva on the claw													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
15.1	Pickerel, perch, Gadidae (burbot family), grayling	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
15.2	Salmon fishes	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-	-
15.3	Ciscoc	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
15.4	Sturgeon (Amur basins, Volga lower course, Caspian sea)	-	-	-	-	-	-	-	-	-	-	n/a	-	-	-

Note:

1) n/a – not allowed (larva on the claw);
2) parasite larva

trematode	cestode	nematode
3- Opisthorchis	12-diphyllobotrium	13- anisakiasis
4- clonorchis		14-kontracekum
5- psevdamfistom		15-dioctofim
6-metagonimusov		16-gnatostom
7-nanofietusov		
8-ehinohazmusov		
9-metorhisov		
10-rossikotremov		
11-apofalusov		

Table 2

Migratory fish and its derived products

index	Group of products	Parasitologic indices and permissible levels of content

		Larva on the claw					
		3	**4**	**5**	**6**	**7**	**8**
1	Salmons	-	n/a	n/a	-	-	-
2	Far East salmon	n/a	n/a	n/a	n/a	n/a	n/a
3	Minced fishes stated in № 1	-	n/a	n/a	-	-	-
	and № 2	n/a	n/a	n/a	n/a	n/a	n/a
4	Canned foods and preserves from fish families stated in № 1	-	n/a	n/a	-	-	-
	and № 2	n/a	n/a	n/a	n/a	n/a	n/a
5	Fried, jellied, salted, marinated, smoked, dried fish of families stated in №1	-	n/a	n/a	-	-	-
	and № 2	n/a	n/a	n/a	n/a	n/a	n/a
6	Caviar (gonads) of fishes stated in № 1 and 2	-	n/a	n/a	-	-	-

Note:

3) n/a – not allowed (larva on the claw);
4) parasite larva

trematode	**cestode**	**nematode**	**skebney**
3-nanofietusov	4-difillobotriumov	5-anizakisov	7-bolbozom
		6-kontratsekumov	8-korinzom

Table 3

index	**Group of products**	**Parasitologic indices and permissible levels of content**												
		Larva on the claw												
		3	**4**	**5**	**6**	**7**	**8**	**9**	**10**	**11**	**12**	**13**	**14**	**15**
Salt-water fish, including by game areas and families:														

index	Group of products	Parasitologic indices and permissible levels of content												
		Larva on the claw												
		3	4	5	6	7	8	9	10	11	12	13	14	15
1	*Barents Sea*													
1.1	Salmon fishes migratory	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-
1.2	Eperlans	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-
1.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-
1.4	Codfishes	-	-	n/a	-	-	n/a	-	n/a	n/a	n/a	n/a	n/a	-
1.5	Firefish	-	-	-	-	-	-	-	-	n/a	-	-	-	-
1.6	Flatfish	-	-	-	-	-	-	-	-	n/a	-	-	-	-
2	*North Atlantic*													
2.1	Eperlans	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-
2.2	Herring	-	-	n/a	-	-	-	-	-	n/a	-	n/a	-	-
2.3	Codfishes	-	-	n/a	-	-	n/a	-	-	n/a	-	-	-	-
2.4	Macrouridae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
2.5	Merlucciidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
2.6	Scombridae	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a
2.7	Scorpaenidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
2.8	Pleuronectidae	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-
3	*South Atlantic*													
3.1	Merlucciidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.2	Carangidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.3	Cerura vinula	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a
4	*Baltic sea*													
4.1	Eperlans	-	-	-	-	-	-	-	-	-	-	-	n/a	-
4.2	Herring	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-
4.3	Codfishes	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-

index	Group of products	Parasitologic indices and permissible levels of content												
		Larva on the claw												
		3	4	5	6	7	8	9	10	11	12	13	14	15
5	*Black sea, Sea of Azov, Mediterranean Sea*													
5.1	Gobiidae	-	n/a	-	n/a	n/a	-	-	-	-	-	-	-	-
5.2	Mugilidae	-	n/a	-	-	-	-	-	-	-	-	-	-	-
6	*Subantarctic, Antarctic*													
6.1	Codfishes	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.2	Merlucciidae	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.3	Ophidiidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
6.4	Nototheniidae	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a
6.5	Chaenichthyidae	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a
7	*Indian ocean*													
7.1	Carangidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
7.2	Scombridae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
7.3	Nemipteridae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	*Pacific Ocean*													
8.1	Salmon fishes	n/a	-	-	n/a	-	n/a	-	-	n/a	n/a	-	n/a	n/a
8.2	Engraulidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.4	Carangidae	-	-	-	-	-	n/a	-	-	n/a	n/a	-	-	-
8.5	Hexagrammidae	-	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-
8.6	Pleuronectidae	-	-	-	-	-	-	n/a	-	n/a	-	-	n/a	-
8.7	Scorpaenidae	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.8	Berycidae	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.9	Gempylidae	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.10	Tunny (Scombridae)	-	-	-	-	-	-	-	-	-	-	-	-	n/a

index	Group of products	Parasitologic indices and permissible levels of content												
		Larva on the claw												
		3	4	5	6	7	8	9	10	11	12	13	14	15
8.11	Gadidae	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-	-
9	Minced fish families stated in №№ 1-8	n/a	n/a	n/a	n/a	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
10	Canned foods and preserves from fish families stated in №№ 1-8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
11	Fried, jellied, salted, marinated, smoked, dried fish of families stated in №1-8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
12	Caviar of pollack, cod	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-
13	Cod liver	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-

Note:

5) n/a – not allowed (larva on the claw);
6) parasite larva

trematode	cestode	nematode	skebney
3-nanofietusov	8-difillobotriumov	11-anizakisov	14-bolbozom
4-geterofietusov	9-diplogonoporusov	12-kontratsekumov	15-korinozom
5-kriptokortilusov	10-piramikotsefalusov	13-psevdoterranov	
6-rosikotremov			
7-apofalusov			

Table 4

Crustaceans, sea mollusks, amphibians, reptiles and their derived products

index	Group of products	Parasitologic indices and permissible

		levels of content								
		Larva on the claw (types of parasites)								
		3	4	5	6	7	8	9	10	11
1	*Crustaceans and their derived products*									
1.1	Lobsters from Far East basins (Russia, Korea peninsula, CPR etc.), USA	n/a	-	-	-	-	-	-	-	-
1.2	Freshwater shrimps from Far East basins (Russia, Korea peninsula)	n/a	-	-	-	-	-	-	-	-
1.3	Freshwater crabs (from basins of Far East, Russia, countries of South-east Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, Philippines)	n/a	-	-	-	-	-	-	-	-
1.4	Freshwater crabs sauces (№ 1.3)	n/a	-	-	-	-	-	-	-	-
2	*Sea mollusks and their derived products*									
2.1	Calamaries	-	-	n/a	n/a	n/a	-	-	-	-
2.2	Octopus	-	-	n/a	-	n/a	-	-	-	-
2.3	Scallops	-	-	-	-	-	-	-	n/a	-
2.4	Maktra (Spisula)	-	-	-	-	-	-	-	n/a	-
2.5	Oysters	-	-	-	-	-	-	-	-	n/a
3	*Amphibians (frogs)*	-	n/a	-	-	-	n/a	n/a	-	-
4	*Reptiles*									
4.1	Snakes	-	n/a	-	-	-	-	-	-	-
4.2	Tortoises									
4.2.1	marine	-	-	-	-	-	-	-	n/a	-
4.2.2	freshwater	-	-	-	-	-	-	n/a	-	-

Note:

7) n/a – not allowed (larva on the claw);
8) parasite larva

trematode	cestode	nematode
3-paragonimusov	4-spirometr	5-anizakisov

		6-kontratsekumov
		7-psevdoterranov
		8-dioktofim
		9-gnatostom
		10-sulkaskarisov
		11-ehinotsefalusov

Annex 3

Permissible levels of radionuclides of cesium-137 and strontium-90
TNVED codes: Groups 02 – 20

№	Food product groups	Specific activity of cesium-137, Bq/kg(l)	Specific activity of strontium-90, Bq/kg(l)
1.	Meat, meat products and subproducts	200	-
2.	Venison, wild animal meat	300	-
3.	Fish and fish products	130	100
4.	Dried fish	260	-
5.	Milk and milk products	100	25
6.	Condensed and concentrated milk, milk canned foods	300	100
7.	Dry milk	500	200
8.	Vegetables, root crops, including potatoes	80 (600[(2)])	40 (200[(2)])
9.	Bread and bakery products	40	20
10.	Flour, cereals, flakes, food cereals, macaroni products,	60	-
11.	Wild berries and canned products of them	160 (800[(2)])	-
12.	Mushrooms fresh	500	-
13.	Mushrooms dried	2500	-
14.	Specialized ready-to-use children products [(1)]	40	25

Notes: (1) – specific activity for sublimated products is determined in recovered product; (2) – permissible level in dry product

Annex No.4

Maximum permissible levels of residues of veterinary (zootechnical) drugs in food products of animal origin controlled according to the information on their usage in food raw material manufacturing process ****.

Table 1

Maximum Permissible Levels of Residues of Antimicrobial Agents

Index	Drug Name	Type of Farm Animals	Product Name*****	Maximum Permissible Levels of Residues (mg/kg, max)	Notes
1	2	3	4	5	6
	Apramicin (aminoglycosides)	All types of livestock for slaughter and poultry	Meat, fat	1,0	
			Liver	10	
			Kidneys	20	
2	Gentamycin (aminoglycosides)	All types of livestock for slaughter	Meat, fat	0,05	
			Liver	0,2	
			Kidneys	0,75	
		Cattle	Milk	0,1	
3	Kanamycin (aminoglycosides)	All types of livestock for slaughter and poultry, except fish	Meat, fat	0,1	
			Liver	0,6	
			Kidneys	2,5	
			Milk	0,15	
4	Neomycin (aminoglycosides)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat, fat	0,5	Including framycetin
			Eggs and liquid egg products	0,5	
			Kidneys	5	
			Liver	0,5	
			Milk	1,5	
5	Paromomycin (aminoglycosides)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat	0,5	
			Liver and kidneys	1,5	

6	Spectinomycin (aminoglycosides)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery except sheep	Fat	0,5	
			Meat	0,3	
			Kidneys	5	
			Beef liver	1	
			Milk	0,2	
		Sheep	Fat	0,5	
			Meat	0,3	
			Kidneys	5	
			Liver	2	
			Milk	0,2	
7	Streptomycin/ Dihydrostreptomycin (aminoglycosides)	All types of livestock for slaughter	Meat Fat Liver Kidneys	0,5 0,5 0,5 1	
		Poultry	Eggs and egg products	0,5	
8	Ceftiofur (cephalosporins)	All types of slaughter mammals, poultry	Meat Liver Kidneys Fat Milk	1,0 2,0 6,0 2,0 0,1	Amount of all residues containing ß – lactam structure represented as desfuroil-ceftiofur
9	Cefacetrile (cephalosporins)	Cattle	Milk	0,125	In case of intra- udder use
10	Cefalexin	Cattle	Milk Meat	0,1 0,2	

	(cephalosporins)		Fat Kidneys Liver	0,2 1 0,2	
11	Cefalonium (cephalosporins)	Cattle	Milk	0,02	
12	Cefoperazone (cephalosporins)	Cattle	Milk	0,05	
13	Cefquinome (cephalosporins)	Cattle, pigs, horses	Meat Skin Fat Liver Kidneys Milk	0,05 0,05 0,05 0,1 0,2 0,02	
14	Cefapirin (cephalosporins)	Cattle	Meat Fat	0,05 0,05	Amount of cefapirin and desacetyl-cefapirin
			Kidneys	0,1	
			Milk	0,01	
15	All substances of sulfanilamide group (sulfanilamides)	All types of livestock for slaughter and poultry	Meat Fat Liver Kidneys	0,1 0,1 0,1 0,1	Amount of all residues of this group shall not exceed the Maximum Permissible Levels
		Cattle sheep goats	Milk	0,025	
16	Baquiloprium (diaminopirimidin derivatives)	Cattle	Fat Liver Kidneys Milk	0,01 0,3 0,15 0,03	
		Pigs	Skin and fat Liver Kidneys	0,04 0,05 0,05	

17	Trimethoprim (diaminopirimidin derivatives)	All types of livestock for slaughter and poultry, except horses	Meat Liver Kidneys Fat	0,05 0,05 0,05 0,05	
		Horses	Milk	0,05	
			Meat Liver Kidneys Fat	0,1 0,1 0,1 0,1	
18	Clavulanic acid (inhibitors of beta-lactamases)	Cattle, pigs	Meat Fat *(for pig - skin and fat)* Liver Kidneys	0,1 0,1 0,2 0,4	
		Cattle	Milk	0,2	
19	Lincomycin / Clindamycin (lincosamides)	All types of livestock for slaughter and poultry	Meat	0,1	
			Fat, skin	0,05	
			Liver	0,5	
			Kidneys Milk Eggs and liquid egg products	1,5 0,15 0,05	
20	Pirlimycin (lincosamides)	All types of livestock for slaughter and poultry	Meat	0,1	
			Liver	1	
			Kidneys Milk	0,4 0,1	
21	Thiamphenicol (florfenicols)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish – in adequate ratio with skin)* Liver *(except fish)* Kidneys *(except fish)* Fat *(for*	0,05 0,05 0,05 0,05	As sum of thiamphenicol and thiamphenicol conjugates calculated for thiamphenicol

			pigs and poultry - in natural ratios with skin) Milk	0,05	
22	Florfenicol (florfenicols)	Cattle and small cattle	Meat Liver Fat Kidneys	0,2 3 0,2 0,3	Amount of florfenicol and its metabolites in the form of florfenicola min
		Pigs	Meat Liver Kidneys Fat, skin	0,3 2 0,5 0,5	
		Poultry	Meat	0,1	
			Liver	2,5	
			Kidneys	0,75	
			Fat, skin	0,2	
		Fish of pond and cage culture fishery	Meat (*in natural ratios with skin)*	1	
		Other types of animals	Meat	0,1	
			Fat	0,2	
			Liver	2	
			Kidneys	0,3	
23	Flumequine (quinolones)	Cattle and small cattle, pigs	Meat Liver Kidneys Fat Milk	0,2 0,5 1,5 0,3 0,05	
		Poultry	Meat Liver Kidneys Fat, skin	0,4 0,8 1,0 0,25	
		Fish of pond and cage culture fishery	Meat (*in natural ratios with skin)*	0,6	
		Other types of animals	Meat Liver Kidneys Fat	0,2 0,5 1,0 0,25	

24	Ciprofloxacin / Enrofloxacin / pefloxacin / ofloxacin / norfloxacin (fluoroquinolones)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat Fat *(for pigs - in natural ratios with skin)*	0,1 0,1	Sum of fluoroquinolones
		Cattle and small cattle	Milk Liver Kidneys	0,1 0,3 0,2	
		Poultry	Liver Kidneys Skin	0,2 0,3 0,1	
		Pigs, rabbits	Liver Kidneys	0,2 0,3	
25	Sarafloxacin (quinolones)	Turkeys, chickens	Meat Liver Kidneys Skin and fat	0,01 0,1 0,1 0,01	
		Fish of pond and cage culture fishery (salmon)	Meat (*in natural ratios with skin)*	0,03	
26	Danofloxacin (quinolones)	Cattle and small cattle, poultry	Meat Liver Kidneys Fat *(for poultry: skin and fat)* Milk	0,2 0,4 0,4 0,1 0,03	
		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Liver Kidneys Fat *(for pigs - in natural ratios with skin)*	0,1 0,2 0,2 0,05	

27	Difloxacin (quinolones)	Cattle and small cattle	Meat Liver Kidneys Fat	0,4 1,4 0,8 0,1	
		Pigs	Meat Liver Kidneys Skin and fat	0,4 0,8 0,8 0,1	
		Poultry	Meat Liver Kidneys Skin and fat	0,3 1,9 0,6 0,4	
		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Liver Kidneys Fat	0,3 0,8 0,6 0,1	
28	Marbofloxacin (quinolones)	Cattle, pigs	Meat Fat *(for pigs - fat in natural ratios with skin)* Liver Kidneys Milk	0,15 0,05 0,15 0,15 0,075	
29	Oxolinic acid (quinolones)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Liver Kidneys Fat *(for pigs and poultry - skin and fat in natural ratios)*	0,1 0,15 0,15 0,05	

30	Erythromycin (macrolides)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)*	0,2	
			Liver	0,2	
			Kidneys	0,2	
			Fat *(for pigs - in natural ratios with skin)*	0,2	
			Milk	0,04	
			Eggs and liquid egg products	0,15	
31	Spiramycin (macrolides)	Cattle	Meat Fat Liver Kidneys Milk	0,2 0,3 0,3 0,3 0,2	Amount of spiramycin and neospiramycin
		Chickens	Meat Skin and fat Liver	0,2 0,3 0,4	
		Pigs	Meat Liver Kidneys Fat	0,25 2,0 1,0 0,3	Equivalents of spiramycin (residues with antimicrobial activity)
32	Tilmicosin (macrolides)	Poultry	Meat Skin and fat	0,075 0,075	
			Liver	1,0	
			Kidneys	0,25	

		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Liver Kidneys Fat *(for pigs - in natural ratios with skin)*	0,05 1,0 1,0 0,05	
			Milk	0,05	
33	Tylosin (macrolides)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Liver Kidneys Fat *(for pigs and poultry - in natural ratios with skin)* Eggs Milk	0,1 0,1 0,1 0,1 0,2 0,05	As tylosin A
34	Tylvalosin (macrolides)	Pigs	Meat Fat and skin Liver Kidneys	0,05 0,05 0,05 0,05	Amount of tylvalosin and 3-O-acetyltylosin
		Poultry	Meat Fat and skin Liver	0,05 0,05 0,05	

35	Tulathromycin (macrolides)	Cattle	Fat Liver Kidneys	0,1 3,0 3,0	(2R, 3S, 4R, 5R, 8R, 10R, 11R, 12S, 13S, 14R) – 2-ethyl-3,4,10,13-tetrahydroxy -3,5.8,10,12,14 – hexamethyl – 11- [[3,4.6-trideoxi-3-(dimethylamino)-β-D-xylo-hexopyranosil] oxy]-1-oxa-6-azacilopent-decan -15-one, represented as equivalents of tulathromycin
		Pigs	Skin and fat Liver Kidneys	0,1 3,0 3,0	
36	Tiamulin (pleuromutilins)	Pigs, rabbits	Meat Liver	0,1 0,5	Amount of metabolites that may be hydrolyzed in 8-α-hydroximutilin
		Chickens	Meat	0,1	
			Skin and fat	0,1	
			Liver	1,0	
			Eggs and liquid egg products	1,0	
		Turkeys	Meat	0,1	
			Skin and fat	0,1	
			Liver	0,3	
37	Valnemulin (pleuromutilins)	Pigs	Meat	0,05	
			Liver	0,5	
			Kidneys	0,1	
38	Rifaximin/	All types	Meat		Introduction

	Rifampicin (ansamycins)	livestock for slaughter, including poultry and fish of pond and cage culture fishery			Maximum Permissible Levels since 01.01.2012; rifaximin
		Cattle	Milk	0,06	
		Bees	Honey	since 01.01.2012	
39	Colistin (polymyxins)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Fat *(for pigs and poultry - skin and fat in natural ratios)* Liver Kidneys	0,15 0,15 0,15 0,2	
			Milk	0,05	
			Eggs and liquid egg products	0,3	
40	Bacitracin (polypeptides)	Cattle	Milk	0,1	Amount of bacitracins A, B, C, including, in the form of zinc-bacitracin
		Rabbits	Meat Fat Liver Kidneys	0,15 0,15 0,15 0,15	
41	Novobiocin	Cattle	Milk	0,05	
42	Avilamycin	Pigs,	Meat	0,05	Dichloroizo-evernyn acid

	(orthozomycins)	fowl, rabbits	Fat Liver Kidneys	0,1 0,3 0,2	
43	Monensin (ionophores)	Cattle	Meat Fat Liver Kidneys Milk	0,002 0,01 0,03 0,002 0,002	Monensin A
		Other types of livestock for slaughter and poultry, except broilers, turkeys	Liver Other products	0,008 0,002	
44	Lasalocid (ionophores)	Poultry	Meat Skin and fat Liver Kidneys Eggs	0,02 0,1 0,1 0,05 0,15	Lasalocid A
		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Milk Liver Kidneys Other products	0,001 0,05 0,05 0,005	Sodium - lasalocid
45	Nitrofurans (including furazolidone)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery, bees	Meat Skin and fat Liver Kidneys Eggs Milk Honey	since 01.01.2012 <0,1 <0,1 <0,1 <0,1 <0,1 <0,1 <0,1	Not allowed for products of animal origin at the level of methods identification
46	Metronidazole / dimetridazole	All types of livestock for slaughter, including	Meat	since 01.01.2012	Not allowed for products of animal origin at the level of methods identification

	ronidazole / dapsone / clotrimazole / aminitrizole	poultry and fish of pond and cage culture fishery, bees	Skin and fat Liver Kidneys Eggs Milk Honey		
47	Flavomycin (streptotricyn)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery, prawns	 Meat Liver Kidneys Fat Eggs Milk	Till 01.01.2012 0,7 0,7 0,7 0,7 0,7 0,7	flavophos-pholipol
48	Doxiciclin (tetracyclines)	Cattle	Meat Liver Kidneys	0,1 0,3 0,6	
		Pigs, fowl	Meat Skin and fat Liver Kidneys	0,1 0,3 0,3 0,6	
49	Benzylpenicillin / Penethamate (penicillin group)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Fat *(for pigs and poultry - in natural ratios with skin)* Liver Kidneys	0,05 0,05 0,05 0,05	
50	Ampicillin (penicillin group)	All types of livestock for slaughter, including	Meat *(for fish - in natural ratios*	0,05	

		poultry and fish of pond and cage culture fishery	*with skin)* Fat Liver Kidneys Milk	 0,05 0,05 0,05 0,004	
51	Amoxicillin (penicillin group)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat *(for fish - in natural ratios with skin)* Fat Liver Kidneys Milk	0,05 0,05 0,05 0,05 0,004	
52	Cloxacillin (penicillins)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat Fat Liver Kidneys Milk	0,3 0,3 0,3 0,3 0,03	
53	Dicloxacillin (penicillins)	All types of livestock for slaughter, including poultry and fish of pond and cage culture fishery	Meat Fat Liver Kidneys Milk	0,3 0,3 0,3 0,3 0,03	
54	Nafcillin (penicillins)	All types of ruminant animals	Meat Fat Liver Kidneys Milk	0,3 0,3 0,3 0,3 0,03	
55	Oxacillin (penicillins)	All types of livestock for slaughter, including poultry and fish	Meat Fat Liver Kidneys Milk	0,3 0,3 0,3 0,3 0,03	

		of pond and cage culture fishery			
56	Phenoximethyl-penicillin (penicillin group)	Pigs	Meat Liver Kidneys	0,025 0,025 0,025	
		Fowl	Meat Skin and fat Liver Kidneys	0,025 0,025 0,025 0,025	

Table 2

Maximum Permissible Levels of Residues of Antiprotozoal Agents

Index	Drug Name	Type of Farm Animals	Product Name*****	Maximum Permissible Levels of Residuess (mg/kg, max)	Notes
1	2	3	4	5	6
1	Diclazuril	Sheep Rabbits	Meat Liver Kidneys Fat	0,5 3,0 2,0 1,0	As diclazuril
		Poultry (broiler chickens, turkeys for fattening up), pigs	Meat Liver Kidneys Fat, skin	0,5 3 2 1	
		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Eggs Liver Kidneys Other products	0,002 0,04 0,04 0,005	
2	Imidocarb	Cattle	Meat Fat	0,3 0,05	As imidocarb

			Liver Kidneys Milk	2 1,5 0,05	
		Sheep	Meat Fat Liver Kidneys	0,3 0,05 2 1,5	
3	Toltrazuril	All types of productive mammals	Meat Fat Liver Kidneys	0,1 0,15 0,5 0,25	Toltrazuril sulfone
		Poultry	Meat Skin and fat Liver Kidneys	0,1 0,2 0,6 0,4	
4	Nicarbazin	Broiler chickens	Meat Liver Kidneys Fat, skin	0,2 0,2 0,2 0,2	as N, N'-bis (4-nitrofenil) urea
		Other types of livestock for slaughter, including fish of pond and cage culture fishery	Eggs Milk Liver Kidneys Other products	0,1 0,005 0,1 0,1 0,025	
5	Amprolium	Broiler chickens, turkeys	Meat Skin and fat Liver Kidneys Eggs	0,2 0,2 0,2 0,4 1	
6	Robenidine	All types of livestock for slaughter, fish and poultry, except broilers, turkeys and rabbits for fattening up	Eggs Liver Kidneys Skin and fat Other products	0,025 0,05 0,05 0,05 0,005	Robenidine hydrochloride
7	Semduramicin	All types of	All types of	0,002	

		livestock for slaughter, including fish of pond and cage culture fishery, except broiler chickens	products		
8	Narasin	All types of livestock for slaughter, including fish of pond and cage culture fishery, except broiler chickens	Eggs Milk Liver Other products	0,002 0,001 0,05 0,005	
9	Maduramicin	All types of livestock for slaughter, including fish of pond and cage culture fishery, except broiler chickens and turkeys	All types of products	0,002	
10	Salinomycin	All types of livestock for slaughter, including poultry, fish of pond and cage culture fishery, except broiler chickens and rabbits for fattening up	Liver (except rabbit's liver) Eggs Other products	0,005 0,003 0,002	Salinomycin sodium
11	Halofuginone	All types of	Meat	0,01	

		livestock for slaughter, including poultry, fish of pond and cage culture fishery, except broiler chickens, turkeys and cattle, except dairy cattle	Fat and skin Liver Kidneys Eggs Milk Other products	0,025 0,03 0,03 0,006 0,001 0,003	
12	Decoquinate	All types of livestock for slaughter, including poultry, fish of pond and cage culture fishery, except broiler chickens, cattle and small cattle, except dairy cattle	All types of products	0,02	

Table 3

Maximum Permissible Levels of Insecticide Residues

Index	Drug Name	Type of Farm Animals	Product Name*****	Maximum Permissible Levels of Residues (mg/kg, max)	Notes
1	2	3	4	5	6
1	Amitraz	Cattle	Fat Liver Kidneys	0,2 0,2 0,2	Amount of amitraz and

			Milk	0,01	all metabolites, containing 2,4-dimethoxyamphetamine (2,4-DMA) group represented as amitraz
		Sheep	Fat Liver Kidneys Milk	0,4 0,1 0,2 0,01	
		Goats	Fat Liver Kidneys Milk	0,2 0,1 0,2 0,01	
		Pigs	Skin and fat Liver Kidneys	0,4 0,2 0,2	
		Bees	Honey	0,2	

64. Note: <****> - control of all drugs included in Appendix No.4, except streptomycin / dihydrostreptomycin, agents of sulfanilamide group (sulfanilamides), antibiotics of tetracycline group, bacitracin (in meat, liver, kidneys), penicillin group – from the moment of approval of identification methods,

<*****> - Maximum permissible levels of residues of antimicrobial agents for fat, liver and kidneys do not apply to fish.

Annex No. 5

Amounts of Daily Consumption of Food and Biologically Active Substances for Adults as part of Specialized Food Products (SFP) and Biologically Active Additives (BAAs) to food (energy value 10,000 kJ or 2,300 kcal)

Food and Biological Active Food Components	**Traditional Food Products and Food Raw Material of Animal and Vegetable Origin**	**Alternative Sources of Identical Sources of Traditional Food and Biological Active Substances**	**Adequate Level of Consumption** (Units of Measurement: mcg, mg, g, CFU / day)	**Upper Permissible Consumption Level** (Units of Measurement: mcg, mg, g, CFU / day)
Amino Acids				
Amino acids	Proteins of animal and vegetable origin	Non-traditional food raw material of animal, vegetable, biotechnological origin, produced by chemical synthesis		
Essential	- « -	- « -		
Valine	- « -	- « -	2,5 g	3,9 g
Isoleucine	- « -	- « -	2,0 g	3,1 g
Leucine	- « -	- « -	4,6 g	7,3 g
Lysine	- « -	- « -	4,1 g	6,4 g
Methionine + cystine	- « -	- « -	1,8 g	2,8 g
Threonine	- « -	- « -	2,4 g	3,7 g
Tryptophan	- « -	- « -	0,8 g	1,2 g
Phenylalanine + tyrosine	- « -	- « -	4,4 g	6,9 g
Nonessential	- « -	- « -		
Alanine	- « -	- « -	6,6 g	10,6 g
Arginine	- « -	- « -	6,1 g	9,8 g
Aspartic acid	- « -	- « -	12,2 g	19,5 g
Histidine	- « -	- « -	2,1 g	3,4 g
Glycine	- « -	- « -	3,5 g	5,6 g
Glutamic acid	- « -	- « -	13,6 g	21,8 g
Glutamine	- « -	- « -	0,5 g	1,0 g (in SFP for sportsmen – 5 g)

Serine	- « -	- « -	8,3 g	13,3 g
Taurine	- « -	- « -	400 mg	1,2 g
Ornithine	- « -	- « -	200 mg	800 mg
Proline	- « -	- « -	4,5 g	7,2 g
Fatty acids				
Saturated fatty acids with an average chain length (C8-C14)	Cow's milk fats, palm oil and other natural sources		15 g (in SFP for sportsmen – 5 g)	25 g
Monounsaturated fatty acids (myristoleic, palmitic, oleic, erucic)	Fats from fish and marine mammals Vegetable oils (olive, safflower, sesame, rapeseed, pumpkin seeds oil)	Fat of badger, marmot	15 g	-
Polyunsaturated fatty acids (PUFAs), including	Vegetable fats, fats from fish and other natural sources	Pumpkin oil (Cucurbita), shark liver fat	12 g	20 g
Family of ω-3	Vegetable fats (linseed, soya, mustard, sesame, from seeds of cruciferous vegetables, etc.), and muscle fat of fish, fats from marine mammals (liver of shark, cod, etc.) and other natural sources	-	2,0 g	5,0 g
Eicosapentaenoic acid (EPA)	- « -	-	600 mg	-
Docosahexaenoic acid (DHA)	- « -	-	700 mg	-
α-linolenic	- « -	-	700 mg	-
Family of ω-6	Vegetable oils, including oils from nuts and other natural sources	Currant oil (Ribes L.), primrose oil (Oenothera biennis), borage oil (Borago offici-nalis), of biotechnological origin	10 g	-
Linoleic	- « -	- « -	1 g	-

γ-linolenic	- « -	- « -	600 mg	-

Conjugated linoleic acid	Fats of animal origin	Isolated from safflower oil and sunflower oil	800 mg	1200 mg-
Alkoxyglycerods (alkylglycerols)	Liver of fish (burbot, wels catfish, etc.), sharks, breast milk, beef and pork liver and other natural sources	-	1 g	2 g
Phytosterols				
β-sitosterol	Soybeans, carrots, figs, coriander and other food sources	Garden angelica, root, fruit (Angelica archangelica); ferula ferulovidnaya, root (Ferula ferulaeoides); shepherd's purse, a plant (aerial part) (Capsella bursa-pastoris); licorice, root, rootstock (Glycyrrhiza glabra)	100 mg	450 mg
β-sitosterol-D-glycoside	Carrots, oranges	Chinese magnolia vine, wood (Schisandra chinensis)	100 mg	600 mg
Stigmasterol	Soybean, beans, tomatoes, wild rose	Milk thistle, seeds (Silybum marianum); toroza cassia, seeds (Cassia torosa cav.)	100 mg	600 mg
Squalene	Vegetable oils (olive, rice, etc.)	Blood amaranth oil (Amaranth) (Amaranthus cruentus); liver fat from shark and whale.	0,4 g	1,5 g
Phospholipids (phosphatidylcholine (lecithin), phosphatidylethanolamine, phosphatidylserine, etc.)	Vegetable oil, eggs of poultry	-	7 g	15 g
Mono-and disaccharides				
Mono-and disaccharides	Fruits, vegetables, milk and products made from them	Products of enzymatic hydrolysis of polysaccharides produced by chemical synthesis and products of biotechnological origin	21 g (added mono-and disaccharides - 10% of daily dietary calories)	65 g
Monosaccharides				
Glucose	Fruits, vegetables, honey and products produced from them	Product of hydrolysis of polysaccharides of biotechnological origin	-	25 g
Fructose	Fruits, vegetables, honey and	Product of hydrolysis of	35 g	45 g

	products produced from them	polysaccharides (inulin), of biotechnological origin		
Galactose	Milk and dairy products	Product of hydrolysis of lactose	0,7 g	2 g
D-Ribose	Included in the RNA of plant and animal cells (liver, salmon roe, sprouted grains)	Product of biotechnological origin	0,2	1,0 (in SFP for sportsmen – 4 g)

Disaccharides*				
Saccharose	Sugar, fruits, vegetables and food produced from them	Product of hydrolysis of polysaccharides (starch)	21 g (added sugar – 10% on daily dietary calories) -	65g
Maltose	Malt extract, sprouted grains	Product of hydrolysis of polysaccharides (starch)	-	65g
Lactose	Milk and dairy products		15g	30g
Polyhydric cyclic alcohols				
Xylite	Vegetables and fruits	Product hydrolysis of xylans (birch wood, corncobs, cotton husks, etc.)	15g	40g
Sorbite	Apples, cherries, pears, plums, mountain ash, hawthorn	Product of chemical synthesis, shepherd's purse, plant (aerial part), (Capsella bursa-pastoris); Ash, bark (Fraxinus excelsior); greater plantain, leaves (Plantago major)	15g	40g
Mannitol	Pomegranate, pomegranate juice, celery	Produced by biotechnological synthesis	1,0 g	3,0 g
Erythritol	Fruits, wine, beer, soy sauces	Product of biotechnological processing of corn and wheat starch	15 g	45 g
Derivatives of monosaccharides				
Glucosamine	By-products of animal origin	Product of hydrolysis of cartilaginous tissue of birds, animals, marine organisms, chitin	0,7 g	1,5 g
Galactosamine	By-products of animal origin, laminaria	Product of hydrolysis of cartilaginous tissue of birds, animals and marine organisms	0,7 g	1,5 g
Hyaluronic acid	By-products of animal origin	Product of hydrolysis of cartilaginous tissue of birds, animals and marine organisms	50 mg	150 mg
Glucuronic acid	By-products of animal origin, laminaria, grapes, higher fungi, mushroom tea, apples and	German chamomile (Matricaria chamomilla), tamarack (Larix laricina), products of hydrolysis	0,5 g	0,75 g

	tomatoes.	of cartilaginous tissue of birds, animals and marine organisms		
Fruktooligosahara	By-products of animal origin	Product of hydrolysis of cartilaginous tissue of birds, animals and marine organisms	5,0 g	10,0 g
Glucosamineglycans	By-products of animal origin	Product of hydrolysis of cartilaginous tissue of birds, animals and marine organisms	300 mg	600 mg
Chondroitin sulfate	By-products of animal origin	Product of hydrolysis of cartilaginous tissue of birds, animals, polysaccharides of marine organisms	0,6 g	1,2 g
Polysaccharides, including:				

Galacto- and glucomannans	Is part of vegetable mucus, unfiltered wine, beer, brew for dough	Sparrowgrass, seeds (Asparagus officinalis); white willow, wood, bark (Salix alba), brewer's yeast	2,5 g	8 g
Polyfructosans (inulin, etc.)	Jerusalem artichoke, chicory	Burdock, roots (Arctium lappa), carline thistle, roots, (Carlina acaulis), milk thistle, roots, (Silybum marianum), dandelion, root (Taraxacum officinale Web.)	2,5 g	8 g
Arabinogalactan	Is part of vegetable mucus	Extract of larch wood	10 g	20 g
Chitosan	By-products of animal origin	Crustaceans shell, insect chitin	3 g	7 g
Beta-glucans	Higher fungi, seeds of cereal	Baker's yeast	200 mg	1000 mg
Dietary fibers				
Dietary fibers				
Including soluble				
Pectin, natural gums, carrageenan, agar-agar, gum arabic, alginates, arabinogalactan, etc.	Apples, grapefruit, blueberry, snowball tree, barberry, seaweed, stone fruit trees, cereals, grains, beets, etc.	Chinese bellflower, root (Platycodon grandiflorus), bitter apple, fruits (Citrullus colocynthis), common flax, seed (Linum usitatissimum L.), carboxymethyl cellulose	2 g	6 g
Including insoluble				
Cellulose, hemicellulose, lignin, etc.	Cabbages, apricots, citrus fruits, leaf vegetables, apples, carrots, etc.	Licorice, root, rootstock (Glycyrrhiza glabra), maral root, rootstock (Rhaponticum carthamoides)	20 g	40 g
Micronutrients				
Vitamins				
Vitamin C	Wild rose, sweet pepper, black currant, sea buckthorn, strawberry, citrus, kiwi, cabbage, green peas, green onions, potatoes	Produced by chemical synthesis, pine needles, common hop, flowers (Humulus lupulus), lucerne, shoots (Alfalfa) (Medicago sativa), acerola, fruits	90 mg	900 mg

		(Malpighia glabra L.)		
Vitamin B1	Lean pork, liver, kidney, grits (millet, oats, buckwheat), bread (rye, whole wheat), beans, green peas	Produced by chemical synthesis, brewer's yeast	1,5 mg	5,0 mg
Vitamin B2	Liver, kidneys, cottage cheese, wild rose, whole milk, beans, green peas, meat, cereals (buckwheat, oats), bread (from coarse flour).	Produced by chemical, biotechnological synthesis, baker’s yeast	1,8 mg	6,0 mg

Vitamin B6	Liver, kidneys, poultry, meat, fish, beans, cereals (buckwheat, millet, barley), pepper, potatoes, bread (from coarse flour), pomegranate	Produced by chemical synthesis, brewer's yeast	2,0 mg	6,0 mg
Vitamin PP	Liver, cheese, meat, sausage, cereals (buckwheat, millet, oats), beans, bread (white, from coarse flour)	Produced by chemical synthesis, baker’s yeast	20 mg	60 mg
Folic acid	Liver, atlantic cod liver, beans, bread (rye, whole wheat), fresh herbs (parsley, spinach, lettuce, onions, etc.)	Produced by chemical synthesis, brewer's yeast	400 mcg	600 mcg
Vitamin B12	Liver, kidneys, meat, fish	Produced by chemical synthesis, brewer's yeast	3 mcg	9 mcg
Pantothenic acid	Liver, kidneys, beans, meat, poultry, fish, egg yolk, tomatoes	Produced by chemical synthesis, brewer's yeast, wheat germ	5 mg	15 mg
Biotin	Liver, kidneys, beans (soybean, peas), eggs, peas	Produced by chemical synthesis, brewer's yeast	50 mcg	150 mcg
Vitamin A	Atlantic cod liver, liver, butter, dairy products, fish	Fish oil, biotechnological synthesis (purple bacteria Halobacterium halobium)	0,9 mg RE	3 mg RE
Vitamin E	Vegetable oils, cereals, bread, nuts	Produced by chemical synthesis, seed oil of wheat germs, pumpkin seeds (Cucurbita)., milk thistle (Silybum marianum), blood amaranth (Amaranthus cruentus)	15 mg TE	150 mg TE
Vitamin D	Atlantic cod liver, fish, fish oil, liver, eggs, butter	Produced by chemical synthesis, shiitake mushroom	10 mcg (400 ME)	15 mcg (600 ME)
Vitamin K	Spinach, cabbage, marrow squash, vegetable oils	Produced by chemical synthesis, stinging nettle, leaves (Urtica dioica)	120 mcg	360 mcg
Pseudo-vitamins				
Carotenoids, including			15 mg	30 mg

β-carotene	Carrots, parsley, dill, onions, apricots, pumpkin, sea buckthorn, tomatoes, mountain ash, wild rose	Produced by chemical synthesis, dunaliella salt seaweed (Dunaliella salina), biomass of the fungus Blakeslea trispora, spirulin	5 mg	10 mg
Lycopin	Pumpkin, tomatoes, red sweet pepper, watermelon, papaya, red and orange fruits and vegetables	Produced by chemical synthesis, biomass of the fungus Blakeslea trispora	5 mg	10 mg

Lutein	Cabbage, courgette, spinach, watercress, parsley, green peas, green sweet pepper, wild rose	Produced by chemical synthesis, Mexican marigold, aerial part (Tagetes erecta), oil from wheat germs, spirulin, lucerne, fruit (Medicago sativa)	5 mg	10 mg
Zeaxanthin	Corn, spinach, mandarin	Produced by chemical synthesis	1 mg	3 mg
Astaxanthin	Salmon fish, crabs, prawns	Haematococcus algae	1 mg	3 mg
Inositol (B8)	Liver, by-products, soybeans, cabbage, melon, grapefruit, raisins	Produced by biotechnological or chemical synthesis, brewer's yeast	500 mg	1500 mg
L-Carnitine	Meat, fish, poultry, milk, cheese, cottage cheese	Produced by biotechnological or chemical synthesis; from food raw material	300 mg	900 mg
Acetyl-L-carnitine (ALC)	Meat, fish, poultry, milk, cheese, cottage cheese	Produced by biotechnological or chemically synthesis; from food raw material	300 mg	900 mg
Coenzyme Q10 (ubiquinone)	Meat, milk, soybean oil, soybeans, eggs, fish, spinach, peanuts	Produced by biotechnological or chemical synthesis; from food raw material	30 mg	100 mg
Lipoic acid	Liver, kidneys	Produced by biotechnological or chemical synthesis	30 mg	100 mg
Methylmethionine - sulfonium (U)	Cabbage, asparagus, carrots, tomatoes	Produced by biotechnological or chemical synthesis	200 mg	500 mg
Orotic acid (B13)	Milk, liver	Produced by biotechnological or chemical synthesis, yeast	300 mg	900 mg
Choline	Egg yolks, liver, milk, etc.	Produced by biotechnological or chemical synthesis	0,5 g	1,0 g
P-aminobenzoic acid	Liver, kidneys, wheat bran, molasses	Produced by biotechnological or chemical synthesis, brewer's yeast	100 mg	300 mg
Minerals				
Dietary element				
Calcium	Cheese, cottage cheese, milk,	Salts of inorganic and organic	1000 mg	2500 mg-

	dairy products, eggs, beans (pod, soy beans), nuts	acids, eggshell, powder of shells of marine invertebrates, pearl, deer horn powder, dolomite, diatomaceous earth (tripoli), fins of sharks etc.		
Phosphorus	Cheese, beans, cereals, fish, bread, eggs, poultry, meat, mushrooms, nuts	Salts of inorganic and organic acids, phytin (fat-free press cakes)	800 mg	1600 mg
Magnesium	Cereals, fish, soybean, meat, eggs, bread, beans, nuts, dried apricots, broccoli, bananas	Salts of inorganic and organic acids, dolomite, wheat bran	400 mg	800 mg
Potassium	Beans, potatoes, meat, sea fish, mushrooms, bread, apples, apricots, currant, dried apricots, raisins	Salts of inorganic and organic acids, potatoes, apricots	2500 mg	3500 mg

Sodium (only for SFP for sportsmen nutrition)			1300 mg	-
Trace minerals				
Ferrum	Meat, liver, kidneys, eggs, potatoes, porcini, peaches, apricots	Salts of inorganic and organic acids, raw materials, produced by biotechnological method (yeast, spirulin, chelate amino acid complexes etc.), white, blue, green clay, zeolite, mummy	18 mg for women 10 mg for men	40 mg for women 20 mg for men
Zinc	Meat, fish, oysters, by-products, eggs, beans, pumpkin seeds, wheat bran (Triticum L.)	Salts of inorganic and organic acids, raw materials, produced by biotechnological synthesis (yeast, spirulin, chelated amino acid complexes, etc.)	12 mg	25 mg
Iodine	Marine fish, laminaria (seaweed), dairy products, buckwheat, potatoes, aronia, walnut ripeness, feijoa	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes, etc.), marine algae Ascophyllum nodosum seaweed, Fucus, bischofite (Bishofit), partitions of walnut fruit (Juglans regia)	150 mcg	300** mcg
Selenium	Grains, seafood, liver, kidneys, heart, garlic	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.), brewer's yeast, astragalus (Astragalus memranaceus), stachys tubers (Stachys)	75 mcg – for men 55 mcg – for women	150 mcg

Copper	Meat, seafood, nuts, grains, cocoa, wheat bran	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.), copper complexes of chlorophyll	1 mg	3 mg
Molybdenum (VI)	Liver, kidneys, beans, peas, green leaf vegetables, melons, apricots, whole cow's milk	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.)	70 mcg	600 mcg
Chrome (III)	Liver, cheese, beans, peas, whole grains, black pepper	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes, etc.)	50 mcg	250 mcg
Manganese	Liver, cereals, beans, peas, buckwheat, peanuts, tea, coffee, green leaves of vegetables	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.)	2,0 mg	5,0 mg

Silicon	Whole grains, beets, carrots, turnips, beans, radishes, corn, bananas, cabbage, apricots	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.), horsetail, stem (Equisetum arvense),	30,0 mg	50,0 mg
Cobalt	Liver, kidneys, fish, eggs	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.)	10 mcg	30 mcg
Fluorine	Sea fish, tea	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.)	4,0 mg	6,0 mg
Vanadium	Vegetable oils, mushrooms, soybean, wheat, sea fish, seafood	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.), seaweed	15,0 mcg	60,0 mcg
Boron	Fruist, vegetables, nuts, cereals, beans, milk, wine	Salts of inorganic and organic acids, raw materials of biotechnological origin (yeast, spirulin, chelate amino acid complexes etc.), pine needles	2,0 mg	6,0 mg
Silver	Cucumbers, pumpkin, watermelon	Organic acid salts, colloidal form of biotechnological origin (yeast, chelate amino acid complexes, etc.)	30 mcg	70 mcg
Biologically Active Substances of Natural Origin Minor Food Components				
Phenolic compounds				
Simple phenols				

Arbutin	Cranberries, pears, cowberries	Bearberry, shoots, leaves (Arctos-taphylos uvaursi), umbrellata wintergreen, a plant (aerial part) (Chimaphila umbellata), greater plantain, leaf and seeds (Plantago major), bergenia leaves (Bergenia crassifolia); blueberries, leaves (Vaccinium myrtillus L.); cranberry, leaves (Vaccinium vitis-idaea)	8 mg	25 mg

Hydroquinone	Blueberry, anise, savory, pears, cowberry	Sainfoin Meskheti, root (Onobrychis meschetica), bearberry leaves (Arctostaphylos uva-ursi), megasea, leaves (Bergenia crassifolia)	5 mg	15 mg
Resveratrol	Red grapes, red mulberry, blueberry, blackberry, peanuts, cocoa, red wine		30 mg	150 mg
Synephrine	Orange (bitter orange), bitter		5	30
Tyrosol, hydroxytyrosol	Olive fruit of European olive, olive oil	Rhodiola rosea (Rhodiola rosea), rhodiola tetramerous (Rhodiola quadrifida)	10 mg	30 mg
Phenolic acids, including:				
Hydroxycinnamic acids (chicory, caftaric)	Leaves of mate, seeds of coffee tree	Echinacea, flowers, root (Echinacea purpurea)	10 mg	20 mg
Hydroxycinnamic acids (chlorogenic, neochlorogenic, kryptochlorogenic, dikopheoilhinic, ferulic, caffeic, kofeoilyablochnic)	Leaves of mate, seeds of coffee tree, artichoke leaves, sunflower seeds, apples, mountain ash fruits, fruits of chokeberry tree	German chamomile, flowers (Matricaria recutita), dandelion, flowers, root (Taraxacum officinale), greater burdock leaves, fruit (Arctium lappa), lemon balm leaves (Melissa officinalis), peppermint leaves (Mentha piperita), herb nettle (Urtica dioica), leaves of coltsfoot (Tussilago farfara), fruit of cranberry tree (Viburnum opulus), propolis	200 mg	500 mg
Gallic, p-oxybenzoic, protocatechuic	Raspberries, strawberries, cranberries, juice of red grapes, cowberries, blueberries, tea, chocolate, wine, sorrel, rhubarb	Licorice, root (Glycyrrhiza glabra), grape seeds	100 mg	300 mg

Anthracene derivatives (anthraquinones) Aloe-emodin, aloin, emodin rapontin, rhein, fiscion, chrizophakovic acid, sennosides A and B	Rhubarb, sorrel, beans	Cassius torus, seeds (Cassia tora), aloe vera plant (aerial part) (Aloe vera), bistort, plant (aerial part) (Polygonum bistoria), sorrel horse, roots, fruits (Rumex confertus), common madder, root (Rubia tinctorum)	10 mg	30 mg
Hypericin	St. John's wort (grass, flowers - tea substitute)	St. John's wort, aerial part (Hypericum perforatum L.)	0,3 mg	1 mg

Xanthones (Mangiferin)	Mango (Mangifera indica L.), Mangosteen (Garcinia mangostana L.)	Alpine sweetvetch (Siberian) (Hedysarum alpinum L.), yellowing Hedysarum (Hedysarum flavescens Rgl. Et Schmalh.), St. John's Wort of Rochelle (Hypericum rochelii Griseb. Et Schenk), St. John's wort (H. perforatum L.), mountain joey (H. montanum L), etc.	20 mg	50 mg
Flavonones and flavonols				
Flavonoids	Herbal products	Wild and medicinal plants	250 mg	500 mg
Including flavonols and their glycosides (quercetin, kemferol, myricetin, izorhamnetin, rutin)	Apples, apricots, peaches, plums, mango, citrus, currant, strawberries, blueberries, blueberry, cherry, wild rose, cowberry, cranberry, , buckthorn, grapes, thistle, onion, white and red cabbage, white and red cabbage, cauliflower, broccoli, sweet pepper, celery, coriander, parsnips, parsley, lettuce, tomatoes, radishes, turnips, rhubarb, sorrel, carrots, beets, horseradish, green and black tea, red wine	Maidenhair tree, leaves (Ginkgo biloba), ash, leaves, buds (Fraxinus Excelsior), small-leaved hawthorn, leaves, flowers (Crataegus microphylla), quinquelobate motherwort, plant (aerial part) (Leonurus quinquelobatus), hare's-ear, root, plant (aerial part), leaves, flowers (Bupleurum rotundifolium), common knotgrass (knotweed), plant (aerial part) (Polygonum aviculare), red clover, leaf, stems, flowers (Trifolium pratense), actinidia kolomikta, leaves (Actinidia kolomikta), pistachio, leaf (Pistacia vera)	30 mg (recalculated in rutin)	100 mg (recalculated in rutin)
Including flavones (luteolin, apigenin, akatsetin, diosmetin, baycalein) or **flavonglycosides**	Lemons, oranges, grapefruits, black chokeberry, carrots, celery, turnips, parsley, beans, red pepper, carrots, peas, thymes, saffron	Propolis, German camomil, flowers (Matricaria recutita), common dandelion, root (Taraxacum officinale), Persian ferule, plant (aerial part) (Ferula	10 mg	25 mg

(vitexin, isovitexin, orientin, baicalin)		persica), carrot visnaga, fruit (Visnaga daucoides), tansy, flowers (Tanacetum vulgare), common mullein, leaves (Verbascum thapsus), garden chrysanthemum, flowers (Chrysanthemum morifolium), creeping thistle, list (Cirsium arvense), etc.		
Including flavanones (naringenin, hesperitin, eriodiktyol or **flavanon-glycosides** (naringin, hesperedin).	Lemons, oranges, mandarins, grapefruit, plums, strawberries, black chokeberries, cranberries, cherries, snowball tree, hawthorn, actinidia, honeysuckle, tomatoes, parsley, sorrels, mint	St. John's wort, plant (aerial part) (Hypericum perforatum), Scotch lovage, rootstock (Ligusticum scoticum), Kuril tea, leaves, flowers (Pentaphylloides fruticosa), small-leaved lime, flowers (Tilia cordata), common mullein bear ear plant (aerial part (Verbascum thapsus), milk thistle, fruits (Silybum marianum), cherry, wood, fruits (Padus ssiori Schneid)	200 mg (in terms of hesperedin or naringin)	400 mg (in terms of hesperedin or naringin)

Including dihydroflavonols (dihydroquercetin, dihydrokaempferol)	Peanuts	Bark of Siberian larch (Larix sibirica), Siberian spruce (Picea abovata), Siberian pine, maritime pine (Pinus sibirica, P. Maritima)	25 mg	100 mg
Including flavan-3-ols (catechins) (epigallocatechin gallate) catechin, epicatechin, gallocatechin,	Green and black tea, chocolate (cocoa), red wine. Apple, quince, strawberry, raspberry, red grape, buckthorn, dogwood, gooseberry, apricot, blackberry, blueberry, green beans, pistachio, chestnut, bay leaf, rhubarb, sorrel, almond, hawthorn	Grape seeds, milk thistle, fruits (Silybum marianum), snakeweed, plant (aerial part (Polygonum bistorta), blue gum, bark (Eucalyptus globulus), small-leaved hawthorn, leaf (Crataegus microphylla), cherry shrubs, bark (Cerasus fruticosa), bilberry, leaf (Vaccinium myrtillus), common sea-buckthorn, leaf (Hippophae rhamnoides)	100 mg	300 mg
Flavolignans (silybin, silidianin, silihristin, etc.)	Fruit of five flavor berry, sesame seeds	Milk thistle, fruits, aerial part (Silybum marianum), common flax, seeds (Linum usitatissimum L.), greater burdock, aerial part (Arctium lappa), common mullein, plant (aerial part) (Verbascum thapsus)	30 mg	80 mg
Isoflavones (genistein, daidzein, glycitein) or **isoflavonglikozids** (genistin, daydzin, glitsitin)	Soy, beans	Red clover, field, leaf (Trifolium pratense, T. Campestre), Japanese pagoda tree, fruit (Sophora japonica), Kayan Indian, bark (Cajanus cajan), kudzu, flowers (Pueraria thunbergiana), common hop cones (Humulus lupulus) , babchi, leaves and seeds (Psoralea corylifolia)	50 mg	150 mg
Anthocyanins	Apple, black currant, bilberry, blueberry, sloe, five flavor berry, honeysuckle, bird cherry, basil,	Peel of red grapes, St. John's wort, plant (aerial part) (Hypericum perforatum), primrose many-	50 mg	150 mg

	cherries, cranberries, red grapes, red cabbage, red onions, red beans, carrots, cocoa red wine	flowered, plant (aerial part), the underground part (Primula x polyantha hort.), Asian rice, leaf (Oryza sativa), black crowberry, fruit, aerial part (Empetrum nigrum)		
Polymeric phenolic compounds				
Proanthocyanidins	Chocolate (cocoa), coffee, apple, red grapes, cranberries, blueberries, blackberries, almonds, peanuts, barley, corn, avocado, kola	Combs, peel and seeds of grapes, blueberries leaf (Vaccinium myrtillus L.), bark of maritime pine (Pinus maritima)	100 mg	200 mg

Tannins	Apple, quince, persimmon, bananas, blueberries, sorbus, snowball tree, cowberries, raspberries, strawberries, artichokes, nuts, cocoa, tea, bird cherries, asparagus, sorrel, apricot, Peruvian guayava	Birch, bark, leaves (Betula humilis), swamp mahogany, bark, leaves (Eucalyptus robusta), snowball tree, bark, fruit (Viburnum opulus), walnut peel (Juglans regia), quince, seeds (Cydonia oblonga), pomegranate, fruit peel (Punica granatum)	300 mg	900 mg
Alkaloids				
Indole-3-carbinol	White cabbage, cauliflower, broccoli, Brussels turnips, watercress, turnips, radish, garden radish, horseradish, mustard	Of biotechnological origin, produced by chemical synthesis	50 mg	300 mg
Caffeine	Tea, cocoa, coffee	Mate, twigs, leaves (Ilex paraguariensis A. St-Hil.), guarana seeds (Paullinia cupana), cola-nut, seeds (Cola nitida), produced by chemical synthesis	50 mg	150 mg (in SFP for sportsmen – 200 mg)
Theobromine	Cocoa, tea	Cola pointed, seed (Cola acuminate Schott et Endl.), Mate, twigs and leaves (Ilex paraguariensis A. St-Hil.), guarana seeds (Paullinia cupana), kola-nut seeds (Cola nitida)	35 mg	80 mg
Theophylline	Tea, cocoa, chocolate	Guarana seeds (Paullinia cupana), kola-nut seeds (Cola nitida)	50 mg	150 mg
Trigonelline (N-metyl nicotinic acid)	Coffee, barley, soybeans, tomatoes, peas, fish	Fenugreek (Trigonella foenumgraecum)	40 mg	100 mg
Terpenoids				
Betulin	Common persimmon, hyssop	Black alder, gray, bark (Almus glutinosa L, incana L.); silver birch, bark (Betula pendula Roth);	40 mg	80 mg

		Japanese sophora, buds, fruits (Sophora japonica); common hazel, bark (Corylus avellana L.)		
Valerenic acid	Hyssop, field mint, bay laurel, wild strawberry, cocoa beans	Garden angelica, roots, leaves (Angelica archangelica L.), sumbul, root (Ferula sumbul), Persian ferule, root (Ferula persica), valerian (Valeriana officinalis L.)	2 mg	5 mg
Ginsenozids (Pan sazidy)	Ginseng, root	Ginseng, leaves (Panax ginseng)	5 mg	30 mg

Glycyrrhizic acid	Licorice (various species) - flavoring in production of fish products, canning of fruits and vegetables	Common licorice, root (Glycyrrhiza glabra), erianthous astragalus, aerial part (Astragalus dasianthus)	10 mg	30 mg
including iridoids Oleuropein	European olive fruits (Olea europaea), olive oil	European olive leaves (Folium Oleae europaea), olive oil (Oleum olivarum)	20 mg	100 mg
Harpagoside	Spices	Grapple plant, (Harpagophytum procumbens), root Flomoides Angren (Phlomoides lehmanniana Adyl.), leaves green figwort (Scrophularia umbrosa), leaves	20 mg	50 mg
Asperulozidic and diacetyl asperulozidic acid	Great morinda fruits (Morinda citrifolia), great morinda juice	Great morinda leaves (Morinda citrifolia)	5	20
Other compounds				
Allicin	Onions, garlic, ramson		4 mg	12 mg
Betaine	Honeysuckle, fruits; beets, sea buckthorn, fruits, rice, barley, oats, bananas, pepper, tea, beans, potatoes, watermelon, coffee, pine nuts, asparagus	Common licorice, root (Glycyrrhiza glabra); lucerne, aerial part (Medicago sativa); betony, herb, root (Betonnica officinalis L.); Chinese wolfberry, fruits; (Lycium chinence Mill.); Common sunflower, flowers and leaves (Helianthus annuus L.); Echinacea purpurea, aerial part (Echinacea Moench)	2 g	4 g
Vanillic acid	Raspberries, strawberries, cranberries, juice from red grapes, cowberries, blueberries, tea, chocolate, wine, sorrel, rhubarb	Common licorice, root (Glycyrrhiza glabra); grape seeds	100 mg	300 mg

Gamma-oryzanol	Rice bran	-	150 mg	450 mg
Hydroxycitric acid	Garcinia mangosteen (fruit)	Cambodian garcinia, stems, leaves (Garcinia camboyana)	100 mg	300 mg
Hydroximetilbutirat	Fish, dairy products	-	1,5 g	3,0 g
Humic acid	Natural soy sauce	Mummy	50 mg	150 mg
Carnosine	Meat, fish (sturgeon, sterlet)	Produced by chemical synthesis	200 mg	2000 mg

Creatine	Meat	Produced from food raw material	3 g Only in the SFP for sportsmen nutrition	20 g Only in the SFP for sportsmen nutrition
Curcumin	Turmeric	-	50 mg	150 mg
Limonene	Dill, cumin, cardamom, mint.	Pine essential oils (Pinus), garden angelica, root, fruit (Angelica archangelica), Indian adenosma, aerial part (Adenosma indiana (Lour.) Merrill), gomalonema fragrant, rootstock (Homalonema aromatica Schott.), common myrrh, resin (Commiphora molmol Engl.).	5 mg	50 mg
Menthol	Mint	Essential oils	20 mg	80 mg
Peptides: di-, tri-, tetra-, and oligopeptides	Tissues and organs of animals		According to the proved physiological effects	
Polyprenols	Liver of animals, higher fungi - white fungus, suillus, aspen mushrooms and drzerna of rice, maize, sunflower, etc.	The needles of larch, fir, pine, produced by biotechnological synthesis	10 mg	20 mg
The amount of RNA and DNA	Fish roe, milt	Produced from food raw materials	150 mg	500 mg-
Serotonin	Bananas, pineapples, walnuts, fruits, avocados, tomatoes	Eastern black walnut, seeds (Juglans nigra), Manchurian walnut, seeds (Juglans mandshurica), griffonia simple, leaf (Griffonia simplicifolia)	3 mg	15 mg
Schisandrin	Five flavor berry, fruits, seeds	Scarlet kadsura, fruit (Kadsura coccinea), five flavor berry, roots, leaves, stems (Schisandra chinensis (Turcz.) Baill)	500 mcg	1 mg

Phaseolamin	White beans		According to the proved inhibition of alpha-amylase	
Phycocyanin	Edible seaweed	Spirulina (Spirulina)	50 mg	150 mg
Fucoidan	Edible seaweed	-	50 mg	100 mg
Chlorophyll	Green parts of edible plants, laminaria	Microalgae (chlorella, odontella, spirulina)	100 mg	300 mg
Tsetilmiristoleat	Whale organs	Organs of wild animals	300 mg	600 mg

Citrulline	Cabbage, avocado, grapes	Alder, black, gray bark (Almus glutinosa L, incana L.); silver birch, bark (Betula pendula Roth)	100 mg	500 mg
Eleutherosides	Eleutherococcus senticosus, root	Eleutherococcus senticosus, fruits (Eleutherococcus senticosus)	1 mg	2 mg
Succinic acid	Gooseberries, grapes, currants, asparagus, sweet potatoes, dairy products, aged cheeses	Produced by chemical synthesis	200 mg	500 mg
Enzymes standardized according to the specific activity (of animal and vegetable origin, as well as produced by biotechnological method)			According to the proved enzyme activity	
Amylase	Honey, vegetables, fruits, edible plants, pancreas of cattle.	Product of biotechnological origin	According to the proved glycolytic activity	
Lactase	Vegetables, fruits, edible plants	- « -	- « -	
Maltase	Vegetables, fruits, edible plants	- « -	- « -	
Saccharides	Vegetables, fruits, edible plants		- « -	
β-galactosidase	Yogurt	- « -	- « -	
Pepsin	Stomach of livestock for slaughter and poultry, pollen	- « -	According to the proved proteolytic activity	
Trypsin	Pancreas of cattle, pollen	- « -	- « -	
Chymotrypsin	Pancreas of cattle	- « -	- « -	
Bromelain	Pineapple, papaya	Pineapple stems (Ananas comosus Merrill)	- « -	
Papain	Papaya Kiwi, mango	Common fig tree, leaf (Ficus carica L.); papaya (papaya), latex (Sarica papaya L.)	- « -	

Dipeptidase		- « -	- « -	
Lipase	Seeds of beans, sunflower, cruciform-colored, cereal, carrots, papaya, flower pollen	- « -	According to the proved lipolytic activity	

Lysozyme	Horseradish, eggs	Produced by biotechnological synthesis	According to the proved enzyme activity	
Microorganisms				
Bacteria of the genus Bifidobacterium, including B.infantis, B.bifidum, B.longum, B.breve, B.adolescentis etc. with proved probiotic characteristics	Dairy products	Product of biotechnological origin	$5x10^8$ CFU / day)	$5x10^{10}$ CFU / day)
Bacteria of the genus Lactobacillus, including L.acidophilus, L.fermentii, L.casei, L.plantarum, L.bulgaricus etc. with proved probiotic characteristics	Dairy products, cheeses, fermented foods on vegetable basis	- « -	$5x10^7$ CFU / day)	$5x10^9$ CFU / day)
Bacteria of the genus Lactococcus spp., Streptococcus thermophilus in monocultures and in association with probiotic microorganisms	Dairy products, cheeses, fermented foods on vegetable basis	- « -	10^7 CFU / day)	10^9 CFU / day)
Propionibacterium shermanii in combination with probiotic and lactic microorganisms	Cheeses, dairy products (in combination with lactic acid microorganisms)	- « -	10^7 CFU / day)	10^8 CFU / day)

Note:
The upper permissible level of nutrient intake in the SFP for sportsmen - regardless of food energy of the products
* - Only for specialized food products
** - from seaweed – 1,000 mcg (given the low digestibility)

Recommended Daily Intake Values for Adults of Biologically Active Substances which are not Contained in Food Raw Materials Produced during its Technological Processing

Lactitol		Produced by chemical synthesis	2 g	10 g
Lactulose	Baked and UHT milk	Produced by isomerization of lactose	2 g	10 g

Annex 6

List of Plants and their Derived Products, Products of Animal Origin, Microorganisms, Fungi and Biologically Active Substances the Usage of which is Prohibited in Production of BAAs to Food

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

No.	Name of plants in English	Name of plants in Latin	Parts of plants
*	Abyssinian tea	Ref. kat	-
1.	Rosary pea	Abrus precatorius L.	Seeds
2.	Common hedgehyssop	Gratiola officinalis L.	Aerial part
*	Black bryony	Ref. Lady's seal	-
3.	Adenanthera	Adenanthera L.	All species, all parts
*	Groundsel	Ref. Groundsel	-
4.	Climbing fumitory	Adlumia fugosa Greene	All parts
*	Adonis	Ref. Pheasant's eye	-
5.	Neem tree	Azadirachta indica A. Juss.	All parts
6.	Asiasarum heterotropoides	Asiasarum heterotropoides F. Maek.	Roots
7.	Ailanthus	Ailanthus altissima	Aerial part
8.	Acacia	Acacia L.	All species, aerial part
9.	Aconite	Aconitum L.	All species, all parts
10.	Devil tree	Alstonia venenata R.Br.	Bark
11.	Toothpickweed	Ammi visnaga (L.) Lam. (= Visnaga daucoides Gaertn.)	All parts
12.	Devil's tongue	Amorphophallus rivieri Durieu	All parts
13.	Anabasis	Anabasis L.	All species, shoots
14.	Anamirta cocculus	Anamirta cocculus (L.) Wight et Arn.	All parts
15.	Anhalonium lewinii	Anhalonium lewinii Jennings	All parts
16.	Rayless goldenrod	Aplopappus heterophyllus	All parts
*	Arabian tea	Ref. kat	-
17.	Prickly poppies	Argemone L.	All species, all parts
18.	Betel palm	Areca catechu L.	All parts
*	Areca palm	Ref. Betel palm	-
19.	Arisarum	Arisarum.L,	All species, all parts
20.	Dutchman's pipe	Aristolochia L.	All species, all parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
21.	Arnica	Arnica L.	All species, flowers
22.	Arum	Arum L.	All species, all parts
23.	Arthrocnemum glaucum	Arthrocnemum glaucum Delile	Aerial part
24.	Giant reed	Arundo donax L.	Flowers
25.	Blackheart Sassafras	Atherosperma moschatum Labill.	All parts
26.	Aphanamixis grandiflora	Aphanamixis grandiflora Blume	Seeds
27.	Labrador tea	Ledum L.	All species, aerial part, shoots
28.	Japanese star anise	Illicium anisatum	Fruits
29.	Roughbark Lignum-vitae	Guaiacum officinale L.	All parts
30.	Bocconia	Bocconia L.	All species, all parts
31.	Honeycomb-head	Balduina angustifolia	Aerial part
32.	Wild croton	Baliospermum Montana Muell. Arg	Root, rootstock
33.	Banisteriopsis	Banisteriopsis	All species, all parts
34.	Fir clubmoss	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.	Slipper orchid	Cypripedium sp.	All species, all parts
39.	Colchicum	Colchicum sp.	All species, all parts
40.	Baileya multiradiata	Baileya multiradiata Harv. et Gray	Aerial part
41.	Beilschmiedia Nees	Beilschmiedia Nees	All parts
42.	Henbanes	Hyoscyamus sp.	All species, all parts
*	Belladonna	Ref. Atropa belladonna	-
43.	Grass of Parnassus	Parnassia palustris L.	All parts
*	Marsh Grass-of-Parnassus	Ref. Grass of Parnassus	-
44.	Summer snowflake	Leucojum aestivum L.	All parts
45.	European spindle	Euonymus europaea L.	Seeds
*	Areca nut	Ref. Betel palm	-
46.	Biota	Biota orientalis L.	All parts

47.	Common privet	Ligustrum vulgare L.	Leaves, fruits
48.	Blepharis edulis	Blepharis edulis Pers.	All parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
49.	Fleabane	Pulicaria uliginosa Stev. ex DC.	All parts
50.	Golden chain	Laburnum anagyroides (= Cytisus laburnum L.)	All parts
51.	Hemlock	Conium L.	All species, all parts
*	Monkshood	Ref. Aconite	-
52.	Boronia	Boronia Sm.	Essential oils from leaves and shoots of all species
*	Spindle	Ref. European spindle	-
53.	Java brucea	Brucea javanica Merr.	All parts
54.	Dwarf elder	Sambucus edulus L.	- " -
55.	Summer ragwort	Ligularia dentata Hara	All parts
56.	Burasaia madagascariensis	Burasaia madagascariensis DS	All parts
57.	Meadow rue	Thalictrum L.	All species, aerial part
58.	Vexibia pachycarpa	Vexibia pachycarpa Jakovl	All parts
59.	Camel thorn	Alhagi pseudalhagi Fisch.	Shoots
60.	Anemone	Anemone L.	All species, all parts
61.	Cowbane	Cicuta L.	All species, all parts
62.	Virola	Virola	All species, aerial part
*	Bisnaga	Ref. Toothpickweed	-
63.	Indian ginseng	Withania somnifera (L.) Dunal	All parts
64.	Voacanga africana	Voacanga africana	All parts
65.	Columbine	Aquilegia L.	All species, roots
66.	Common bugloss	Anchusa officinalis L.	All parts
67.	Daphne	Daphne sp.	All species, all parts
68.	Baneberry	Actaea L.	All species, all parts
69.	Paris herb	Paris L.	All species, all parts
70.	Black-bindweed	Convolvulus L.	All species, all parts
71.	Crown vetch	Coronilla L.	All species, roots, seeds
72.	Indian blanket	Gaillardia pulchella Foug.	Leaves, flowers

73.	Peganum	Peganum L.	All species, aerial part
*	Guaiacum	Ref. Roughbark Lignum-vitae	-

No.	Name of plants in English	Name of plants in Latin	Parts of plants
74.	Gelsemium	Gelsemium L.	All species, all parts
75.	Hydnocarpus	Hydnocarpus Gaertn.	All species, seeds
76.	Hydrastis	Hydrastis L.	All species, all parts
*	Gypsophila	Ref. Baby's-breath	-
77.	Hemlock parsley	Conioselinum jeholense M.Pimem	All parts
78.	Glaucium	Glaucium L.	All species, aerial part
79.	Honey locust	Gleditsia triacanthos L.	All parts
*	Three-thorned acacia	Ref. Honey locust	-
80	Gomphocarpus	Gomphocarpus L.	All species, all parts
81.	Spring pheasant's eye	Adinis L.	All species, aerial part
*	Mountain grape	Ref. Mahonia	-
82.	Common vetch	Vicia Angustifolia, V. sativa	All parts
*	Narrow-leaved vetch	Ref. Common vetch	-
83.	Wild mustard	Sinapis arvensis L.	All parts of the plant in the fruiting season
84.	Sida	Cida L.	All species, all parts
*	Rupturewort	Ref. Crassula	-
*	Aleppo grass	Ref. Aleppo sorgho	-
85.	Northern firmoss	Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All parts
86.	British inula	Inula Britannica L.	Flowers, aerial part
87.	Inula oculus-christi	Inula oculus-christi L.	Aerial part
88.	Water willow	Decodon verticillatus Ell.	Aerial part
89.	Delosperma	Delosperma	All species, aerial part
90.	Delphinium	Delphinium L.	All species, all parts
91.	Desmodium racemosum	Desmodium racemosum DC	Aerial part

92.	Desmodium pulchellum	Desmodium pulchellum Benth.	Aerial part
93.	Dehaasia squarrosa	Dehaasia squarrosa Hassk.	All parts
94.	Jeffersonia dubia	Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All parts
*	Johnson grass	Ref. Aleppo sorgho	-

No.	Name of plants in English	Name of plants in Latin	Parts of plants
95.	Jute	Corchorus L.	All species, seeds
96.	Dioscorea hispida	Dioscorea hispida Dennst.	All parts
97.	Dicentra	Dicentra	All species, all parts
98.	Common melilot	Melilotus oficinalis.	All parts
99.	Doryphora sassafras	Doryphora sassafras Endl.	Essential oils from all parts
100.	Dyer’s greenweed	Genista tinctoria L.	All parts
*	Cyclamen	Ref. Cyclamen	-
*	Mistletoe	Ref. Mistletoe	-
101.	Duboisia	Duboisia	All species, aerial part
102.	Stramony	Datura L.	All species, all parts
103.	Cocklebur	Xanthium L.	All species, all parts
104.	Fumitory	Fumaria L.	All species, all parts
105.	Duboisia	Duboisia L.	All species, all parts
106.	Eubotryoides grayana	Eubotryoides grayana Hara	Leaves
*	Orangeroot	Ref. Hydrastis	-
107.	Wallflowers	Erysimum L.	All species, all parts
*	Larkspur	Ref. Delphinium	-
108.	Lonicera chamisso	Lonicera. chamissoi	All parts
109.	Lonicera xylosteum	Lonicera xylosteum	Fruits
110.	Lonicera tatarica	Lonicera. tatarica	Fruits
111.	Buckthorn	Ref. Cascara buckthorn, alder buckthorn(glossy buckthorn), purging buckthorn	
112.	Zigadenus sibiricus	Zigadenus sibiricus (L.) A.Gray	All parts
*	Jerusalem Sage	Ref. Cocklebur	-
*	Goldthread	Ref. Three-leaf goldthread	-
*	Goldenseal	Ref. Hydrastis	-
*	Golden shower	Ref. Golden chain	-
113.	Bitter candytuft	Iberis amara L.	All parts
114.	Ignatia amara	Ignatia amara L.	All parts

*	Ylang-ylang	Ref. Cananga odorata	-
115.	Illiciaceae	Illiciaceae	All species, seeds, leaves
*	Indian liquorice	Ref. Rosary pea	-
116.	Ipecacuanha	Cephaelis L.	All species, all parts
117.	Beach moonflower	Ipomea violacea	Seeds
118.	Cabi paraensis	Cabi paraensis Ducke	All parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
*	Kava-kava	Ref. Kava	-
119.	Peyote	Lophophora williamsii	Aerial part
120.	San Pedro Cactus	Echinopsis pachanoi	Aerial part
121.	Caladium	Caladium L.	All species, all parts, apart form edible Caladium (C.esculentum) (rootstock)
122.	Calea zacatechichi	Calea zacatechichi	Aerial part
123.	Caltha	Caltha sp.	All species, aerial part
124.	Cananga odorata	Cananga odorata Hook. f. et Thoms.	All parts
125.	Bulbous canarygrass	Phalaris tuberosa L.	Aerial part
126.	Hoary pepperwort	Cardaria draba (L.) Desv.	All parts
127.	Kat (cat, khat)	Catha edulis Forsk.	Aerial part
*	Madagascar Periwinkl	Ref. Periwinkle	-
128.	Baby's-breath	Gypsophila L.	All species, all parts
129.	Soapbark tree soap	Quillaja saponaria Molina	All parts
130.	Kendyr	Apocynum L.	All species, all parts
131.	Common wood sorrel	Oxalis acetosella L.	- " -
*	Clematis	Ref. Virgin's-bower	-
132.	Silver maple	Acer saccharium	Leaves
133.	Castor bean	Ricinus communis L.	All parts
134.	Narrow-leaved peppergrass	Lepidium ruderale L.	All parts
135.	Clasping pepperweed	Lepidium perfoliatum L.	All parts
136.	Atragene sibirica	Atragene sibirica L.	All parts
*	Coca	Ref. Coca bush	-
137.	Coca bush	Erythroxylum coca Lam.	All species, all parts
*	Indian cocculus	Ref. Anamirta cocculus	-
138.	Cicely	Aethusa Cynapium L.	All parts
139.	Collinsonia anisata	Collinsonia anisata Sims.	Aerial part
140.	Elephant-ear	Colocasia L.	All species, all parts

141.	Cannabis	Cannabis sp.	All species, all parts
142.	Forking larkspur	Consolida regalis S.F. Gray	Fruits, seeds
143.	Coptis	Coptis L.	All species, all parts
144.	Wild ginger	Asarum L.	All species, all parts, essential oil, oils from roots and rootstock

No.	Name of plants in English	Name of plants in Latin	Parts of plants
145.	Coriaria	Coriaria	All species, aerial part
146.	Karaka	Corynocarpus Laevigata Forst.	Core, fruit
147.	Cornulaca leucantha	Cornulaca leucantha Charif et Allen	Aerial part
148.	Coscinium fenestratum	Coscinium fenestratum Colebr.	All parts
*	Thymus kotschyanus	Ref. Crossopteryx	-
149.	Pilulare nettle	Urtica pilulifera L.	Aerial part
150.	Belladonna	Atropa belladonna L.	All parts
151.	Groundsel	Senecio L.	All species, aerial part
*	Herb of grace	Ref. Common hedgehyssop	-
152.	Crossopteryx kotschyana	Crossopteryx kotschyana Fenzl.	Bark
153.	Crotalaria	Crotalaria L.	All species, all parts
154.	Purging croton	Croton tiglium L.	All parts
155.	Marsh parsley	Cyclospermum leptophyllum Sprague	Fruits
156.	Cascara buckthorn	Rhamnus purshiana	crude fruits, fresh bark
157.	Alder buckthorn	Frangula alnus Mill	crude fruits, fresh bark
158.	Purging buckthorn	Rhamnus catharticus	crude fruits, fresh bark
159.	Yellowroot	Xanthorhiza simplicissima Marsh. (Zanthorhiza)	All parts
160.	Water-lily	Nuphar L.	All species, all parts
161.	Common corncockle	Agrostemma githago L.	All parts
*	Cocculus	Ref. Anamirta cocculus	-
162.	Solomon's seal	Polygonatum L.	All species, all parts
163.	Burr chervil	Anthriscus caucalis Bieb.	All parts

164.	Sassafras	Sassafras officinale albium	All parts
165.	Pokeweed	Phytolacca L.	All species, all parts
166.	Lily-of-the-valley	Convallaria L.	All species, all parts
167.	Vincetoxicum	Vincetoxicum sp.	All species, all parts
168.	Latua venenosa	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.	Stems, leaves

No.	Name of plants in English	Name of plants in Latin	Parts of plants
*	Gypsy-flower	Ref. Common houndsberry	-
*	Stonecrop	Ref. Crassula	-
172.	Lobelia	Lobelia L.	All species, all parts
173.	Virgin's-bower	Clematis sp.	All species, all parts
174.	Blue Egyptian water lily	Nymphaea Caerulea	Leaves, petals
175.	Lophophora	Lophophora L.	All species, all parts
176.	Silverberry	Elaeagnus	All species, aerial part
177.	Menispermum dauricum	Menispermum dauricum L.	All parts
178.	Common toadflax	Linaria vulgaris Mill.	All parts
179.	Buttercups	Ranunculus L.	All species, aerial part
180.	Magnolia	Magnolia L.	All species, all parts
181.	Mahonia	Mahonia Nutt.	All species, all parts
182.	Poppy (Armenian, Bracteatum, Long-headed, Icelandic, Opium)	Papaver L.(P. Armenacum, P. Bracteatum, P. Dubium, P. Nudicaule, P. somnife-rum)	All parts, apart from seeds
183.	Macleaya	Macleaya	All species, aerial part
184.	Macrozamia spiralis	Macrozamia spiralis Miq.	All parts
185.	Mammillaria	Mammillaria	All species, aerial part
186.	Medicinal mandrake	Mandragora officinarum L.	All parts
*	Margosa	Ref. Neem tree	-

187.	Goosefoot	Chenopodium L.	All species, all parts, essential oils from all parts, oil from seeds
188.	Cowwheat	Melampyrum sp.	All species, all parts
*	Ergot	Ref. Ergot	-
*	Horned poppy	Ref. Glaucium	-
189.	Chinaberry	Melia azedarach L.	All parts
190.	Chamaecytisus ruthenicus	Chamaecytisus ruthenicus, Ch. borysthenicus	All parts
191.	Myricaria	Myricaria L.	All species, all parts
*	Sweet gale	Ref. Leatherleaf	-
192.	Mitragyna	Mitragyna L.	All species, all parts
*	Coronilla	Ref. Crown vetch	-

No.	Name of plants in English	Name of plants in Latin	Parts of plants
*	Syrian rue	Ref. Harmel	-
193.	Savin juniper	Janiperus sabina L.	All parts
*	Precatory bean	Ref. Rosary pea	-
194.	Spurge	Euphorbia sp.	All species, all parts
195.	Globe thistle	Echinops L.	All species, fruits
196.	Hellebore	Helleborus L.	All species, all parts
197.	Mostuea stimulans	Mostuea stimulans A. Cheval	Aerial part
198.	Male fern	Dryopteris filix mas Schott.	Rootstock
199.	Nutmeg	Myristica fragrans Hjuft	Fruit (nut)
*	Bouncing Bet	Ref. Common soapwort	-
*	Soaproot	Ref. Common soapwort	-
200.	Common soapwort	Saponaria officinalis L.	All parts
201.	Lousewort	Pedicularis sp.	All species, all parts
*	Thennopsis*	Ref. Thennopsis	-
202.	Nandina	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.	Fruits
206.	Nemuaron humboldtii	Nemuaron humboldtii Bail.	Essential oil

*	Neem	Ref. Neem tree	-
207.	Figwort	Scrophularia sp.	All species, all parts
208.	Periploca	Periploca L.	All species, bark
209.	Odostemon aquifolium	Odostemon aquifolium Rydb.	Roots
210.	Comfrey	Symphytum L.	All species, roots
211.	Oleander	Nerium L.	All species, all parts
*	Ololiuqui	Ref. Turbina corymbosa	-
*	Ololiuhqui	Ref. Turbina corymbosa	-
212.	Water dropwort	Oenanthe sp.	All species, all parts
213.	Mistletoe	Viscum L.	All species, all parts
214.	Orixa japonica	Orixa japonica Thunb.	All parts
215.	Sedge	Carex L.	All species, all parts
216.	Locoweed	Oxytropis L.	All species, all parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
217.	Ocimum sanctum	Ocimum sanctum L.	All parts
218.	Crassula	Sedum L.	All species, all parts
219.	Scarlet pimpernel	Anagallis arvensis L.	All parts
*	Betel palm	Ref. Betel palm	-
220.	Bean caper	Zygophyllum L.	All species, all parts
221.	Nightshade	Solatium sp.	All species, all parts
*	Peyote	Ref. Mescal	-
222.	Pelargonium (Geranium)	Pelargonium Willd.	All species, all parts
*	Tumbleweed	Ref. Gypsophila paniculata	-
*	Northern grass-of-parnassus	Ref. Grass of parnassus	-
223.	Bryony	Bryonia L.	All species, roots
224.	Piper betel	Piper betle L.	All parts
*	Kava	Ref. Kava	-
225.	Kava	Piper methysticum (kava-kava)	All parts
226.	Prammogeton canescens	Prammogeton canescens Vatke	Fruits
227.	Petalostylis labicheoides	Petalostylis labicheoides R. Br.	Aerial part
228.	Petrosimonia monandra	Petrosimonia monandra Bunge	Aerial part

229.	Peumus boldus	Peumus boldus Molina	Essential oil from leaves
230.	Hepatica	Anemone sp.	All species, all parts
231.	Hemp nettle	Galeopsis sp.	All species, all parts
232.	Ternate pinellia	Pinellia ternata Britenbach	Stems
233.	Paeonia anomalae	Paeonia anomalae L.	All parts
234.	Piptadenia	Piptadenia	All species, all parts
235.	Piptadenia peregrina	Piptadenia peregrina Benth.	Bark
236.	Florida fishpoison tree	Piscidia erythrina L.	All parts
*	Corkwood tree	Ref. Duboisia	-
*	Fir moss	Ref. Fir clubmoss	-
237.	Poison darnel	Lolium temulentum L.	Fruits
238.	Dodder	Cuscuta L.	All species, all parts
239.	Rattlebox	Rhinanthus L.	All species, all parts
240.	May apple	Podophyllum L.	All species, rootstock with roots

No.	Name of plants in English	Name of plants in Latin	Parts of plants
241.	Voronov's snowdrop	Galanthus woronowii Lozinsk.	All parts
242.	Wormwood	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.	Aerial part
*	Mistletoe	Ref. White Mistletoe	-
246.	Physochlaina	Physochlaina L.	All species, all parts
247.	Corn smut	Ustilago maydis DC.	All parts
248.	Floating bladderwort	Utricularia physalis	Aerial part
*	Heath stitchwort	Ref. Thennopsis	-
*	Broom	Ref. Chamaecytisus	-
249.	Ramona stachyoides	Ramona stachyoides Briq.	All parts
250.	Rauvolfia heterophylla	Rauvolfia heterophylla Roem. et Schult.	All parts
*	Strychnine tree	Strychnine	-
251.	Roemeria refracta	Roemeria refracta DC.	All parts
*	Spiny cocklebur	Ref. Cocklebur	-

252.	Bur buttercup	Ceratocephala L.	All species, all parts
253.	Rhododendron	Rhododendron sp.	All species, all parts
254.	Hawaiian Baby Woodrose	Argyreia nervosa; Hawaiian Baby Woodrose	All parts
*	Rosemary	Ref. Labrador tea	-
255.	Roubieva multifida	Roubieva multifida Moq.	Essential oil from the aerial part
256.	Ruta	Ruta L.	All species, all parts
257.	Fishberry	Ref. Anamirta cocculus	-
258.	Fritillaria ussuriensis	Fritillaria ussuriensis Maxim.	All parts
259.	False sago palm	Cycas circinalis L.	Seeds
260.	Fern palm	Cycas revoluta Thunb.	Seeds
261.	Saksaul	Haloxylon L.	All species, leaves, stems
262.	Common box tree	Buxus sempervirens L.	Stem, leaves
263.	Bloodwort	Sanguinaria canadensis L.	Roots
264.	Sarcolobus	Sarcolobus R. Br.	All species, all parts
265.	Sarcocephalus	Sarcocephalus Afzel.	All species, all parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
266.	Haloxylon articulatum	Haloxylon articulatum Bunge	Leaves, stems
267.	Sassafras	Sassafras albidum (Nutt.) Nees.	All parts, essential oil from roots and wood
268.	Suaeda physophora	Suaeda physophora L.	All parts
269.	Leadwort	Plumbago europaea L.	All parts
270.	Seidlitzia rosmarinus	Seidlitzia rosmarinus Bunge	Leaves, stems
271.	Securinega	Securinega L.	All species, shoots
272.	Siegesbeckia orientalis	Siegesbeckia orientalis L.	All parts
*	Sida	Ref. Chinese bellflower (Cida L.)	-
273.	Simmondsia californica	Simmondsia californica Nutt.	Seeds
274.	Blueweed	Echium vulgaris L.	All parts
275.	Sceletium tortuosum	Sceletium tortuosum	All parts
276.	Scopolia	Scopolia L.	All species, all parts

277.	Smodingium argutum	Smodingium argutum E. Mey	All parts
*	Syrian rue	Ref. Harmel	-
*	Dog-parsley	Ref. Cicely	-
278.	Shrubby glasswort	Salicornia fruticosa L.	Leaves, stems
*	Solomon's seal	Ref. Solomon's seal	-
279.	Saltwort	Salsola L.	All species, all parts
280.	Sorgo	Sorghum L.	All species, all parts
*	Thick-fruited pagoda tree	Ref. Vexibia pachycarpa	-
281.	Ergot	Claviceps sp.	All species, all parts
282.	Stellera chamaejasme	Stellera chamaejasme L.	All parts
283.	Stephania	Stephania L.	All species, tubers and roots
284.	Strictocardia tiliaefolia	Strictocardia tiliaefolia Hall.	Seeds
285.	Strophanthus	Strophanthus DC	All species, all parts
286.	Sphaerophysa salsula	Sphaerophysa salsula (Pall.) DC.	All parts
287.	Schoenocaulon officinal	Schoenocaulon officinal A.Gray	Seeds
288.	Tobacco	Nicotiana L.	All species, all parts
289.	Tabernanthe iboga	Tabernanthe iboga Baill	All parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
290.	Black bryony	Tamus communis L.	All parts
291.	Tauschia	Tauschia Schltdl.	All species, all parts
292.	Thennopsis	Thermopsis L.	All species, all parts
293.	Guduchi	Tinospora cordifolia Miers	All parts
294.	Yew	Taxus L.	All species, all parts
295.	Orange climber	Toddalia asiatica Lam.	All parts
296.	Toxicodendron	Toxicodendron L. (= Rhus toxicodendron var. hispida Engl.)	All species, all parts
297.	Trichocereus	Trichocereus	All species, aerial part
298.	Common reed	Phragmites Australia Trin. ex Steud.	Rootstock
299.	Turbina corymbosa	Turbina corymbosa	Seeds

300.	Turbina corymbosa	Turbina corymbosa Raf.	Seeds
301.	Cockle	Viccaria sp.	All species, all parts
302.	Ungernia victoris	Ungernia victoris Vved. ex Artjushenko	All parts
303.	Ungernia Sewertzowii	Ungernia. Sewertzowii (Re-gel) B.Fedtsch.	All parts
304.	Unona odoratissima	Unona odoratissima Blanco	Flowers
305.	Ferula gummosa	Ferula gummosa Boiss	Seeds
306.	Fibraurea tinctoria	Fibraurea tinctoria Lour.	All parts
307.	Physochlaina alica	Physochlaina alica Korotk.	Roots
308.	Physochlaina orientalis	Physochlaina orientalis G. Don f.	Roots
*	American pokeweed	Ref. American Pokeweed	-
309.	Chamaedaphne calyculata	Chamaedaphne calyculata Moench	Aerial part
*	Swan Plant	Ref. Gomphocarpus	-
*	Ephedra equisetina Bunge	Ref. Ephedra	-
310.	Willow-leaf Heimia	Heimia salicifolia	Aerial part
*	Jequirity	Ref. Rosary pea	-
311.	Cinchona	Cinchona succirubra Pavon.	Bark
312.	Corydalis	Corydalis sp.	All species, all parts
*	Jojoba	Ref. Simmondsia californica	-
313.	Horseradish tree	Moringa oleifera Lam.	All parts
314.	Hunnemannia fumariaefolia	Hunnemannia fumariaefolia Sweet	All parts
315.	Haplophyllum	Haplophyllum	All species, all parts

No.	Name of plants in English	Name of plants in Latin	Parts of plants
316.	Cephalanthus occidentalis	Cephalanthus occidentalis L.	Aerial part
317.	Cyclamen	Cyclamen L.	All species, all parts
*	Cicuta	Ref. Cowbane	-
318.	Citronella grass	Cymbopogon winterianus Jowitt.	Essential oils from all parts
319.	Sandfly zieria	Zieria smithii Andr.	Aerial part, essential oils from all parts
*	Chaulmoogra	Ref. Hydnocarpus	-
*	Crown vetch	Ref. Crown vetch	-
320.	Hellebore	Veratrum sp.	All species, all parts
321.	Common houndsberry	Cynoglossum officinalis L.	All parts

322.	Poison nut	Strychnos L.	All species, seeds
323.	Vetchling	Lathyrus sp.	All species, all parts
324.	Marsh woundwort	Stachys palustris L.	All parts
325.	Rough hedge woundwort	Stachys aspera Michx.	Aerial part
326.	Celandine	Chelidonium L.	All species, aerial part
*	Buttercup ficaria	Ref. Fig-root buttercup	-
327.	Fig-root buttercup	Ficaria calthifolia Reichenb., F. verna Huds.	All parts
328.	Diviner's Sage	Salvia divinorum	Leaves
329.	Schanginia baccata	Schanginia baccata Moq.	Leaves, shoots
330.	Evodia meliefolia	Evodia meliefolia Benth.	All parts
331.	Evodia simplex	Evodia simplex Cordem.	All parts
332.	Encephalartos barkeri	Encephalartos barkeri Carruth. et Miq.	All parts
333.	Eriophyllum	Eriophyllum	All species, bark
334.	Ephedra	Ephedra sp.	All species, all parts
335.	Эхинопсис	Echinopsis L.	All species, aerial part
336.	Burnut	Tribulus L.	All species, all parts
337.	Vera Cruz Jalap	Ipomoea purga (Wend.) Hayne	All parts
338.	White Dittany	Dictamnus albus L.	Leaves, fruits
339.	Jateorhiza palmata (Columba)	Jateorhiza palmata (Lam.) Miers. (= Jatrorrhiza columba (Roxb.) Miers.)	All parts

* - synonyms of the English names of medical plants.

1.2. Plants and their Derived Products the Usage of Which is Prohibited in Production of Single-Component Biologically Active Additives to Food:

No.	Name of plants	Name of plants in Latin	Parts of plants
1	Japanese angelica tree, Manchurian aralia	Arali elata (Miq.) Seem. = Arali mandshurica Rupr. et Maxim.	All parts
2	African Plum	Pygeum africanum	Bark
3	Valerian	Valeriana L.	All species, root and rootstock
4	Maidenhair Tree	Ginkgo biloba L.	Aerial part
5	Gymnema sylvestre	Gymnema sylvestre	All parts
6	Wild yam, Dioscorea villosa	Dioscorea villosa	Rootstock
7	Ginseng	Ginseng	All species, all parts

8	Devil's-club, planch	Oplopanax elatus Nakai = Echinopanax elatus Nakai	All parts
9	St. John's wort	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	Five flavor berry	Schisandra chinensis (Turcz.) Baill.	All parts
13	Muira puama	Muira puama (Liriosma jvata)	All parts
14	Tabebuia heptaphylla, Pau d'arco	Tabebuia heptaphylla	Bark
15	Roseroot, Golden Root	Rhodiola rosea L.	All parts
16	Damiana	Turnera Diffusa	All parts
17	Spiny eleuterococcus	Eleutherococcus senticosus (Rupr. et Maxim.) Maxim = Aconthopanax senticosus (Rupr. et Maxim.) Harms	All parts
18	Adam's needle	Yucca filamentosa	Leaves

1.3. Organs and tissues of animals, and their derived products which are specified risk materials - for prion diseases (Transmissible Spongiform Encephalopathy):
Of cattle:
- skull, apart from lower jaw bone, including brain, eyes and spinal cord of an animal of more than 12 months old;
- vertebral column, excluding tail part, spinous and transverse processes of cervical, thoracic and lumbar parts of the spinal column, median sacral crest and alas of the sacrum, including dorsal root ganglions of an animal of more than 30 months old;
- tonsils, intestine from duodenum through rectum and mesentery of animals of any age,
Of sheep and goats:
- skull, including brain, eyes, tonsils and spinal cord of an animal of more than 12 months old or having permanent incisors cut through gums;
- spleen and intestine of animals of any age.
Products containing or consisting of materials from ruminant animals:
- mechanically deboned meat;
- gelatine (apart from gelatine produced from skin of ruminant animals);
- rendered fat from ruminant animals and derived products.
Objects of animal origin: Seven-spotted ladybird (Coccinella septempunctata L.), the whole body; scorpion (Scorpiones L.), the whole body; Spanish fly (Lytta sp.), all species, the whole body.
When manufacturing food products and biologically active additives to food produced with the use of raw materials of animal origin it is necessary to take into consideration the epizootological situation with regard to Transmissible spongiform encephalopathy (including Bovine spongiform encephalopathy) in the country of the company manufacturing such components.
1.4 Biologically active synthetic substances which are not essential nutritive factors - analogues to biologically active agents of medical plants.

1.5 Hormones of animal origin and organs of the endocrine system of animals (adrenal glands, pituitary gland, pancreatic gland, thyroid and parathyroid glands, thymus gland, genital glands) in the presence of hormonal activity.
1.6 Human tissues and organs.
1.7 Representatives of genera and species of bacteria containing strains which may cause human diseases and may be gene vectors of antibiotic resistance, including:
- sporogenous aerobic and anaerobic microorganisms - representatives of genera Bacillus (including B. polimyxa, B.cereus, B.megatherium, B.thuringiensis, B.coagulans (obsolete name - Lactobacillus coagulans), B.subtilis, B.licheniformis and other species) and Clostridium;
- microorganisms of genera Escherichia, Enterococcus, Corynebacterium spp.;
- microorganisms having hemolytic activity;
- sporeless microorganisms derived from animal and bird organisms which are uncharacteristic to normal protective human bacterial flora, including representatives of genera Lactobacillus.
1.8 Viable yeast and yeastlike fungi, including representatives of genera Candida; actinomycetes, streptomyces, all genera and species of microscopic mold fungi; higher fungi which are poisonous and inedible, in accordance with the national legislation.

Annex No.7

Forms of Vitamins and Mineral Salts to be Used in Production of BAAs to Food for Adults

Name	Form
Vitamin A	Retinol, retinyl acetate, retinyl palmitate, beta-carotene
Carotenoids	
ß-carotene	Beta-carotene
Lycopin	Lycopin
Lutein	Lutein and its ethers
Zeaxanthin	Zeaxanthin
Astaxanthin	Astaxanthin
Vitamin D	D_2 (ergocalciferol); D_3 (cholecalciferol)
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate; DL- alpha-tocopherol palmitate; D-alpha-tocopherol succinate; DL- alpha-tocopherol succinate; D-gamma-tocopherol; DL-gamma-tocopherol; concentrate of tocopherols mixture, tocotrienols
Vitamin B_1	Thiamine hydrochloride; thiamine bromide, thiamine mononitrate, thiamine monophosphate chloride, thiamine diphosphate (pyrophosphate) chloride (thiamine pyrophosphate chloride);
Vitamin B_2	Riboflavin; flavin mononucleotide sodium salt (sodium riboflavin 5'-phosphate);
Vitamin PP (niacin)	Nicotinamide; nicotinic acid and its salts, inositol hexanicotinate
Vitamin B_6	Pyridoxine hydrochloride; pyridoxine-5'-phosphate; pyridoxal; pyridoxal-5'-phosphate; pyridoxamine, pyridoxamine-5'-phosphate; pyridoxine dipalmitate
Pantothenic acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol; pantethine;
Vitamin B_{12}	Cyanocobalamin; hydroxocobalamin; methylcobalamin, 5'-deoxyadenosylcobalamin;
Folic acid	Folic (N-pteroyl-L-glutamic) acid; calcium L- methylfolate
Vitamin C	L-ascorbic acid; L-sodium ascorbate; L-calcium ascorbate; potassium L- ascorbate; magnesium L- ascorbate; zinc L- ascorbate; 6- palmityl-L-ascorbic acid (ascorbyl-palmitate);
Vitamin K	K_1 (phylloquinone, phytomenadione); K_2 (menaquinone)
Biotin	D-biotin
Choline	Choline chloride, choline citrate; choline bitartrate
Inosite	Inosite
Carnitine	L-carnitine; L-carnitine tartrate; L-carnitine hydrochloride; acetyl-L-carnitine;
Coenzyme Q10	Ubiquinone;
Lipoic acid	α-lipoic acid;
Methylmethionine-sulfonium	Methylmethionine-sulfonium chloride;
Orotic acid	Potassium orotate, magnesium orotate, zinc orotate, calcium orotate;
Para-aminobenzoic acid	Para-aminobenzoic acid;
Calcium	Lime carbonate (calcium carbonate); calcium salts of citric acid; calcium chloride; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid (calcium orthophosphates), calcium malate, calcium citrate-malate, calcium bisglycinate, calcium pyruvate, calcium succinate; calcium L-lysinate, calcium asparginate, calcium sulphate, calcium hydroxide,

	calcium oxide, calcium acetate, calcium L-ascorbate; calcium L-pyroglutamate (pidolate), calcium L- threonate;
Sodium	Sodium bicarbonate, sodium carbonate, sodium citrate, sodium chloride, sodium gluconate, sodium lactate, sodium hydroxide, sodium salts of orthophosphoric acid;
Magnesium	Magnesium carbonate; magnesium L-ascorbate; magnesium bisglycinate; magnesium citrate; magnesium chloride; magnesium gluconate; magnesium salts of orthophosphoric acid; magnesium L-lysinate; magnesium malate, magnesium-potassium citrate, magnesium pyruvate; magnesium succinate, magnesium sulphate; magnesium lactate, magnesium acetate, magnesium salt of taurine acid, magnesium glycerophosphate; magnesium hydroxide; magnesium oxide; magnesium asparaginate, magnesium L-pyroglutamate (pidolate), magnesium salt of acetyl-taurine acid; magnesium amino-acid complexes;
Potassium	Potassium citrate; potassium lactate, potassium bicarbonate, potassium carbonate, potassium chloride, potassium gluconate, potassium glycerophosphate, potassium malate, potassium salts of orthophosphoric acid, potassium hydroxide, potassium amino-acid complexes, potassium L-pyroglutamate (pidolate);
Phosphorus	Sodium, potassium, calcium, and magnesium salts of phosphoric acid
Iron	Iron (II) gluconate, iron (II) carbonate, iron (II) sulphate, iron (II) lactate, iron (II) fumarate, iron (II, III) citrate, iron (III) diphosphate (pyrophosphate); elemental iron (carbonyl + electrolytic + hydrogen-reduced); ammonium iron (III) citrate, iron succinate, iron bisglicinate, iron phosphate, iron (II) taurate, sodium-iron diphosphate; iron (III) saccharate, iron amino-acid complexes, iron L-pyroglutamate (pidolate);
Copper	Copper carbonate, copper citrate, copper gluconate, copper sulphate, copper L-aspartate, copper bisglicinate, copper lysine complex, copper (II) oxide, copper amino-acid complexes
Zinc	Zinc acetate, zinc sulphate, zinc chloride, zinc citrate, zinc gluconate, zinc lactate, zinc oxide, zinc carbonate, zinc L-ascorbate, zinc L-aspartate, zinc bisglycenate, zinc L-lysinate, zinc malate, zinc mono-L-methionine sulphate; zinc picolinate, zinc amino-acid complexes, zinc L- pyroglutamate;
Manganese	Manganese carbonate, manganese chloride, manganese citrate, manganese gluconate, manganese sulphate, manganese glycerophosphate, manganese L-aspartate; manganese bisglycenate, manganese amino-acid complexes, manganese L-ascorbate, manganese L-pyroglutamate (pidolate);
Iodine	Potassium iodide, potassium iodate, sodium iodide, sodium iodate, iodine casein
Selenium	Sodium selenate, sodium selenite, monosubstituted sodium selenite, selenious acid, L-selenomethionine; selenium-enriched yeast (Saccharomyces); 9-phenyl-simm-octahydroselenium xanthene;
Molybdenum	Ammonium molybdate (VI), sodium molybdate (VI); potassium molybdate (VI);
Chrome	Chrome (III) chloride, chrome (III) lactate 3-hydroxide, chrome nitrate, chrome (III) sulphate, chrome nicotinate, chrome picolinate, chrome amino-acid complexes;
Fluorine	Potassium fluoride, calcium fluoride, sodium fluoride, sodium

	monofluorophosphate;
Boron	Boric acid, sodium borate
Silicon	Silicon dioxide; orthosilicic acid stabilised by choline, silicic acid (as gel)
Cobalt	Cobalt (II) acetate, cobalt (II) asparaginate, cobalt sulphate 7-hydroxide, cobalt chelate complexes, basic liquid cobalt carbonate
Vanadium	Sodium metavanadate 2-hydroxide, BIS (L-malato) oxovanadium (IV), vanadium sulphate, vanadium aspartate, vanadium glycinate, vanadium citrate, ammonium vanadate, vanadium amino chelate, vanadium chelate complexes
Silver	Colloidal silver, silver chelate complexes

Annex No.8

Forms of Vitamins and Mineral Salts to be Used in Production of Enriched Food Products apart from Food Products for Early-Aged Children and BAAs to Food

Name	Form
Vitamins	
Vitamin A	Retinol, retinyl acetate, retinyl palmitate, beta-carotene
Vitamin D	D_2 (ergocalciferol); D_3 (cholecalciferol)
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate; DL- alpha-tocopherol palmitate; D-alpha-tocopherol succinate; DL- alpha-tocopherol succinate;
Vitamin B_1	Thiamine hydrochloride; thiamine bromide, thiamine mononitrate
Vitamin B_2	Riboflavin; flavin mononucleotide sodium salt (sodium riboflavin 5'-phosphate)
Vitamin PP (niacin)	Nicotinamide; nicotinic acid and its salts
Vitamin B_6	Pyridoxine hydrochloride; pyridoxine-5-phosphate; pyridoxal; pyridoxamine, pyridoxamine-5-phosphate; pyridoxine dipalmitate
Pantothenic acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol
Vitamin B_{12}	Cyanocobalamin; methylcobalamin, hydroxocobalamin
Folic acid	Folic (N-pteroyl-L- glutamic) acid; calcium L- methylfolate
Vitamin C	L-ascorbic acid; L-sodium ascorbate; potassium L-ascorbate; L-calcium ascorbate; 6- palmityl-L-ascorbic acid (ascorbyl-palmitate)
Vitamin K	K_1 (phylloquinone, phytomenadione); K_2 (menaquinone)
Biotin	D-biotin
Mineral salts	
Calcium	Lime carbonate (calcium carbonate); calcium chloride; calcium salts of citric acid; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid, calcium sulphate, calcium oxide, calcium hydroxide, calcium citrate-malate; calcium malate;
Magnesium	Magnesium acetate, magnesium carbonate, magnesium salts of citric acid, magnesium chloride, magnesium gluconate, magnesium salts of orthophosphoric acid, magnesium sulphate, magnesium lactate, magnesium glycerophosphate; magnesium amino-acid complexes; magnesium oxide; magnesium hydroxide; magnesium-potassium citrate;
Potassium	Potassium lactate, potassium salts of orthophosphoric acid, potassium gluconate, potassium glycerophosphate, potassium chloride, potassium citrate, potassium carbonate, potassium bicarbonate, potassium hydroxide;
Phosphorus	Sodium, potassium, calcium, and magnesium salts of phosphoric acid
Iron	Iron (II) gluconate, iron bisglycinate, iron (II) carbonate, iron (II) sulphate, iron (II) lactate, iron (II) fumarate, iron (II, III) citrate, iron (III) diphosphate (pyrophosphate); elemental iron (carbonyl + electrolytic + hydrogen-reduced); ammonium iron (III) citrate, iron (III) orthophosphate, iron succinate, iron (III) saccharate, iron amino-acid complexes, iron (III) sodium complex of ethylenediaminetetraacetic acid; sodium-iron diphosphate
Zinc	Zinc acetate, zinc bisglycinate, zinc carbonate, zinc sulphate, zinc chloride, zinc citrate, zinc lactate, zinc gluconate, zinc amino-acid complexes, zinc oxide
Iodine	Potassium iodide, sodium iodide, potassium iodate, sodium iodate,

	iodine casein
Fluorine *	potassium fluoride, sodium fluoride
Notes: * - for salt enrichment	

Annex No.9

1. Forms of Vitamins and Mineral Salts to be Used in Production of Food products for Early-Aged Children and BAAs to Food for Children Aged from 1.5 to 3 Years

Micronutrients	Form
Vitamins	
Vitamin A	retinyl acetate, retinyl palmitate, beta-carotene
Vitamin D	D_2 (ergocalciferol); D_3 (cholecalciferol)
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate
Vitamin B_1	Thiamine hydrochloride; thiamine bromide, thiamine mononitrate; thiamine chloride
Vitamin B_2	Riboflavin; riboflavin-5- phosphate, sodium
Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin B_6	Pyridoxine hydrochloride; pyridoxine-5-phosphate; pyridoxine dipalmitate
Pantothenic acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol
Vitamin B_{12}	Cyanocobalamin, hydroxocobalamin
Folic acid	Folic (N-pteroyl-L- glutamic) acid
Vitamin C	L-ascorbic acid; L-sodium ascorbate; L-calcium ascorbate; 6-palmityl-L- ascorbic acid (ascorbyl-palmitate); potassium ascorbate
Vitamin K	Phylloquinone (phytomenadione)
Biotin	D-biotin
Choline	Choline chloride, choline citrate; choline bitartrate
Inosite	Inosite preparation
Carnitine	L-carnitine; L-carnitine hydrochloride; L-carnitine-L-tartrate
Mineral salts (element)	
Calcium	Calcium carbonate; calcium citrate, calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid; calcium chloride
Sodium [1]	Sodium citrate, sodium chloride, sodium gluconate, sodium bicarbonate, sodium carbonate, sodium lactate, sodium salts of orthophosphoric acid, sodium hydroxide
Magnesium	Magnesium carbonate, magnesium chloride, magnesium gluconate, magnesium salts of orthophosphoric acid, magnesium sulphate, magnesium lactate, magnesium citrate; magnesium oxide; magnesium hydroxide
Potassium [1]	Potassium citrate, potassium lactate, disubstituted potassium phosphate, potassium carbonate, potassium bicarbonate, potassium chloride, potassium gluconate, potassium hydroxide
Iron	Iron (II) gluconate, iron (II) lactate, iron (II) fumarate, iron (II) diphosphate (pyrophosphate); elemental iron; iron citrate, iron sulphate
Copper	Copper carbonate, copper citrate, copper gluconate, copper sulphate
Zinc	Zinc acetate, zinc sulphate, zinc chloride, zinc lactate, zinc citrate, zinc gluconate, zinc oxide
Manganese	Manganese carbonate, manganese chloride, manganese citrate, manganese gluconate, manganese sulphate
Iodine [1]	Potassium iodide, sodium iodide, potassium iodate, iodine casein [2]

Selenium [1]	Sodium selenite [3], sodium selenate [3]
Notes: [1] except from BAAs to food for children aged from 1.5 to 3 years [2] for enrichment of milk intended for nutrition of children under 2 years [3] for usage in production of evaporated and liquid adapted and partially adapted milk formula and dietary (medical and preventive) food products intended for infant feeding of one-year-old babies and enrichment of powder and liquid milk, milk-containing and milk composite beverages for early-aged children	

Annex No.10

Types of Herbal Raw Materials to be Used in Production of BAAs to Food for Children Aged from 3 to 14 Years and Baby Herbal Teas (Tea Beverages) for Early-Aged Children

No.	Name of Herbal Raw Materials in English	Name of Herbal Raw Materials in Latin	Parts of Herbal Raw Materials
1	Anise	Anisum vulgare Gaerth, family Umbelliferae	Anise fruits (Anisi fructus)
2	Marshmallow	Althaea officinalis, family Malvacea	Marshmallow roots (Althaeae radix)
3	Elderberry	Sambucus nigra L., family Cambucaceae	Elderberry flowers (Sambuci flos)
4	European birch	Betula verrucosa Ehrh., family Betulaceae	Birch leaves (Betulae folium)
5	Silver birch	Betula pendula	the same
6	Hibiscus	Hibiscus sabdariffa L., family Malvaceae	Hibiscus flowers (Hibisci flos)
7	Red mallow	Hibiscus sabdariffa L., family Malvaceae	the same
8	Origanum	Origanum vulgare, family Lamiaceae	Origanum herb (Origani herba)
9	Strawberry	Fragaria, family Rosaceae	Strawberry leaves (Fragariae folium)
10	Pot marigold	Calendula officinalis L., family Composite	Pot marigold flowers (Calen-dulae flos)
11	Common nettle	Urtica dioica L., family Urticaceae	Nettle leaves (Urticae folium)
12	True lavender	Lavandula angustifolia Mill., family Lamiaceae	Lavender flowers (Lavadulae flos)
13	Small-leaved lime	Tilia cordata Mill, family Tiliaceae	Lime flowers (Tiliae flos)
14	Red raspberry	Rubus ideaus L., family Rosaceae	Raspberry leaves (Rubi idaei folium)
15	Common mallow	Malva sylvestris L. (cyn. Malva Mauritiana), family Malvaceae	Mallow flowers (Malvae flos)
16	Wild mallow	Malva sylvestris L. (cyn. Malva Mauritiana), family Malvaceae	the same
17	Melissa	Melissa officinalis, family Lamiaceae	Melissa leaves (Melissae folium)
18	Citric balm	Melissa officinalis, family Lamiaceae	the same
19	Peppermint	Mentha piperita, family Lamiaceae	Peppermint leaves (Menthae piperitae folium)
20	Sea-buckthorn	Hippophae rhamnoides L., family Elaeagnaceae	Sea-buckthorn leaves (Hyppophaës folium)
21	Greater plantain	Plantago major L., family Plantaginaceae	Plantain leaves (Plantaginis herba)
22	Hoary plantain	Plantago media L., family Plantaginaceae	the same

23	Narrowleaf plantain	Plantago lanceolate L., family Plantaginaceae	the same
24	Buckhorn plantain	Plantago psyllium L., family Plantaginaceae	Seed coat (Plantaginis tunica semen)
25	Bitter orange	Citrus aurantium, family Rutaceae	Bitter orange peel
26	German camomile	Matricaria recutita L., family Compositae (syn. Chamomilla L.)	Camomile flowers (Chamomillae flos)
27	Blackcurrant	Ribes nigrum L., family Saxifragaceae	Blackcurrant leaves (Ribi nigri folium)
28	Common thyme	Thymus vulgaris L. (Thymus marschallianus), family Lamiaceae	Thyme herb (Thymi herba)
29	Thyme	Thymus serpyllum, family Lamiaceae	the same
30	Creeping thyme	the same	the same
31	Caraway	Carum carvi, family Umbellifere	Caraway fruits (Cari carvi fructus)
32	Common fennel	Foeniculum vulgare Mill, family Umbelliferae	Fennel fruits (Foeniculi fructus)
33	Fennel	Foeniculum vulgare Mill, family Umbelliferae	the same
34	Bilberry	Vaccinium myrtillus L., family Vacciniaceae	Bilberry fruits (Myrtilli fructus)
35	Brier	Rosa, family Rosaceae	Rose hip (Rosae fructus)
36	Cowberry	Vaccinium vitis idaea L., family Vacciniaceae	Cowberry fruits (Vaccini fructus

Annex No.11

Forms of Vitamins and Mineral Salts to be Used in Production of Specialized Sport Nutrition Products and Specialized Dietary (Medical and Preventive) Food Products except from Foodstuff for the Early-Aged Children

Name	Form
Vitamins	
Vitamin A	Retinol, retinyl acetate, retinyl palmitate, beta-carotene
Carotenoids	
ß-carotene	Beta-carotene
Lycopin	Lycopin
Lutein	Lutein and its ethers
Zeaxanthin	Zeaxanthin
Astaxanthin	Astaxanthin
Vitamin D	D_2 (ergocalciferol); D_3 (cholecalciferol)
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol;D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate; DL-alpha-tocopherol palmitate; D-alpha-tocopherol succinate; DL-alpha-tocopherol succinate; D-gamma-tocopherol; DL-gamma-tocopherol
Vitamin B_1	Thiamine hydrochloride; thiamine bromide, thiamine mononitrate
Vitamin B_2	Riboflavin; flavin mononucleotide sodium salt (sodium riboflavin 5'-phosphate)
Vitamin PP (niacin)	Nicotinamide; nicotinic acid and its salts
Vitamin B_6	Pyridoxine hydrochloride; pyridoxine-5-phosphate; pyridoxal; pyridoxamine, pyridoxamine-5'-phosphate; pyridoxine dipalmitate
Pantothenic acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol
Vitamin B_{12}	Cyanocobalamin; methylcobalamin, hydroxocobalamin
Folic acid	Folic (N-pteroyl-L- glutamic) acid; calcium L- methylfolate
Vitamin C	L-ascorbic acid; L-sodium ascorbate; L-potassium ascorbate; L-calcium ascorbate; 6- palmityl-L-ascorbic acid (ascorbyl-palmitate)
Vitamin K	K_1 (phylloquinone, phytomenadione); K_2 (menaquinone)
Biotin	D-biotin
Choline	Choline chloride, choline citrate; choline bitartrate
Inosite	Inosite
Carnitine	L-carnitine; L-carnitine hydrochloride; acetyl-L-carnitine; L-carnitine tartrate; L- carnitine hydrochloride
Coenzyme Q10	Ubiquinone;
Lipoic acid	α-lipoic acid
Methylmethionine-sulfonium (vitamin U)	Methylmethionine- sulfonium chloride
Orotic acid	Potassium orotate, magnesium orotate, zinc orotate, calcium orotate
Para-aminobenzoic acid	Para-aminobenzoic acid
Mineral salts	
Calcium	Lime carbonate (calcium carbonate); calcium salts of citric acid; calcium chloride; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid (calcium orthophosphates), calcium sulphate, calcium hydroxide, calcium oxide, calcium citrate-malate; calcium malate
Sodium [1]	Sodium bicarbonate, sodium carbonate, sodium citrate, sodium chloride, sodium gluconate, sodium lactate, sodium hydroxide, sodium salts of orthophosphoric acid

Magnesium	Magnesium acetate, magnesium carbonate, magnesium salts of citric acid, magnesium chloride, magnesium gluconate, magnesium salts of orthophosphoric acid, magnesium sulphate, magnesium lactate, magnesium glycerophosphate; magnesium amino-acid complexes; magnesium oxide; magnesium hydroxide; magnesium-potassium citrate
Potassium	Potassium lactate, potassium salts of orthophosphoric acid, potassium gluconate, potassium glycerophosphate, potassium chloride, potassium citrate, potassium carbonate, potassium bicarbonate, potassium hydroxide
Phosphorus	Sodium, potassium, calcium, and magnesium salts of phosphoric acid
Iron	Iron (II) gluconate, iron bisglycinate, iron (II) carbonate, iron (II) sulphate, iron (II) lactate, iron (II) fumarate, iron (II, III) citrate, iron (III) diphosphate (pyrophosphate); elemental iron (carbonyl + electrolytic + hydrogen- reduced); ammonium iron (III) citrate, iron (III) orthophosphate, iron succinate, iron (III) saccharate, iron amino-acid complexes, iron (III) sodium complex of ethylenediaminetetraacetic acid; sodium-iron diphosphate
Copper	Copper carbonate, copper citrate, copper gluconate, copper sulphate, copper lysine complex, copper amino-acid complexes
Manganese (II)	Manganese carbonate, manganese chloride, manganese citrate, manganese gluconate, manganese sulphate, manganese glycerophosphate, manganese amino-acid complexes
Selenium [2]	Sodium selenate, sodium selenite, monosubstituted sodium selenite, selenium-enriched yeast (Saccharomyces), L- selenomethionine
Chrome	Chrome (III) chloride, chrome (III) sulphate, chrome nicotinate, chrome picolinate, chrome amino-acid complexes
Molybdenum	Ammonium molybdate (VI), sodium molybdate (VI)
Zinc	Zinc acetate, zinc bisglycinate, zinc carbonate, zinc sulphate, zinc chloride, zinc citrate, zinc lactate, zinc gluconate, zinc amino-acid complexes, zinc oxide
Iodine	Potassium iodide, sodium iodide, potassium iodate, sodium iodate, iodine casein
Notes: [1] - only for specialized sport nutrition products; [2] - for specialized sport nutrition products and specialized dietary (medicinal) nutrition products as part of dry and liquid mixtures (including for enteral nutrition)	