

EURASIAN ECONOMIC COMMUNITY CUSTOMS UNION COMMISSION

DECISION

9 December 2011 city of N 883

ON THE ACCEPTANCE OF THE TECHNICAL REGULATIONS OF THE CUSTOMS UNION "TECHNICAL REGULATIONS FOR OIL FAT PRODUCTS"

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

1. Adopt the technical regulations of the Customs Union "Technical regulations for fat and oil products" (TR CU 024/2011) (attached).

2. Approve:

2.1. The list of standards, as a result of which, on a voluntary basis, compliance with the requirements of the technical regulations of the Customs Union "Technical regulations for fat and oil products" (TR CU 024/2011) (attached) is ensured;

2.2. The list of standards containing the rules and methods of research (testing) and measurements, including the sampling rules required for the application and fulfillment of the requirements of the technical regulations of the Customs Union "Technical regulations for fat and oil products" (TR CU 024/2011) and the implementation of conformity assessment of objects technical regulation (attached).

3. Install:

3.1. The Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products" (hereinafter - the Technical Regulations) come into force on July 1, 2013, with:

- the requirement of Annex 1 of the Technical Regulations on indicator security "benzo (a) pyrene" shall enter into force from January 1, 2014 year

- the requirement for the safety index of trans fatty acids comes into force in accordance with the terms established by Appendix 1 of the Technical Regulations;

3.2. Documents on the assessment (confirmation) of compliance with the mandatory requirements established by the regulatory legal acts of the Customs Union or the legislation of the state - a member of the Customs Union, issued or adopted in relation to products that are subject to technical regulation of the Technical Regulations (hereinafter - products), prior to the date of entry into force of the Technical Regulations are valid until their expiration date, but no later than February 15, 2015. These documents issued or adopted before the date of official publication of this Decision, are valid until the end of the term of their action.

From the date of entry into force of the Technical Regulations, the issuance or acceptance of documents on the assessment (confirmation) of the conformity of products to the mandatory requirements previously established by the regulatory legal acts of the Customs Union or the legislation of a member state of the Customs Union is not allowed;

3.3. Until 15 February 2015 the year allowed the production and release into the circulation of products in accordance with the mandatory requirements previously established by normative legal acts of the Customs Union and the legislation of the states - members of the Customs Union, at the presence of documents on assessment (confirmation) of conformity of products specified mandatory requirements issued or accepted until the date of entry into force of the Technical Regulations.

The specified products are marked with the national conformity mark (mark of circulation on the market) in accordance with the legislation of the state - a member of the Customs Union.

The marking of such products with a single mark of product circulation on the market of the Member States of the Customs Union is not allowed;

3.4. Handling products released into circulation in the action of the documents the period of assessment (confirmation) of compliance, referred to in sub-paragraph 3.2 of this Decision, may be in for a period of validity of products, established in accordance with the legislation of the states - members of the Customs Union.

4. The Secretariat of the Commission, together with the Parties, shall prepare a draft Action Plan necessary for the implementation of the Technical Regulations, and within three months from the date of entry into force of this Decision, ensure its submission for approval by the Commission in the prescribed manner.

5. The Russian Party, with the participation of the Parties, on the basis of monitoring the results of the application of standards, to ensure the preparation of proposals for updating the lists of standards specified in paragraph 2 of this Decision, and their submission at least once a year from the date of entry into force of the Technical Regulations to the Secretariat of the Commission for approval by the Commission in the prescribed manner.

6. To the parties:

6.1. Prior to the date of entry into force of the Technical Regulations, determine the state control (supervision) bodies responsible for exercising state control (supervision) over compliance with the requirements of the Technical Regulations, and inform the Commission about this ;

6.2. From the date of entry into force of the Technical Regulations, ensure the state control (supervision) over compliance with the requirements of the Technical Regulations, taking into account subparagraphs 3.2 - 3.4 of this Decision.

7. This Decision comes into force from the date of its official publication.

Members of the Customs Union Commission :

From the Republic

Belarus
(Signature)
S.RUMAS

From
the Republic
Kazakhstan
(Signature)
U. SHUKEEV

From
the Russian
Federation
(Signature)
I. SHUVALOV

Approved by the Decision of the Customs Union Commission
from 9 December 2011 city of N 883

**TECHNICAL REGULATIONS OF THE CUSTOMS UNION TR CU 024/2011
TECHNICAL REGULATIONS FOR OIL FAT PRODUCTS**

1. This technical regulation of the Customs Union was developed in accordance with the Agreement on common principles and rules of technical regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation dated November 18, 2010 No.

2. This technical regulation of the Customs Union has been developed with the aim of establishing in the unified customs territory of the Customs Union uniform requirements for fat and oil products that are binding and enforceable, to ensure free movement of fat and oil products released into circulation in the unified customs territory of the Customs Union.

3. If in respect of oil and fat products will be accepted by other technical

regulations of the Customs Union, establishing requirements for fat and oil products, then fat and oil products must comply with the requirements of these technical regulations of the Customs Union, which apply to it .

Chapter 1. Scope of application

1. The present technical regulations of the Customs Union "Technical regulations on oil and fat products" (hereinafter - the technical regulation) applies to oil and fat products manufactured in circulation in the territory of the states - members of the Customs Union, sets out the requirements for it, including the requirements for its packaging and labeling, and also to the associated with them the processes of production, storage, transportation, realization.

Action of the present technical regulations do not apply to:

- for fat and oil products obtained in the process of non-industrial production, with the exception of vegetable oil ;
- inedible fat and oil products, with the exception of natural raw glycerin and household soap .

2. This technical regulation establishes requirements for fat and oil products in order to protect the life and health of citizens and prevent actions that mislead buyers (consumers).

3. When applying this technical regulation, the requirements of other technical regulations of the Customs Union, which apply to fat and oil products, must be taken into account .

Article 1. Fat and oil products that are the object of technical regulation The object of technical regulation of this technical regulation is the following fat and oil products:

1) edible fat and oil products:

- a) vegetable oils ;
- b) fractions of vegetable oils ;
- c) oils (fats) transesterified refined deodorized; d) oils (fats) hydrogenated refined deodorized;
- e) margarines;
- f) vegetable-creamy and vegetable-fatty spreads ;
- g) melted vegetable-cream and vegetable-fat mixtures ;
- h) fat special -purpose, in that those fats culinary, pastry, bakery,
- i) milk fat substitutes; j) cocoa butter equivalents ;
- k) SOS-type cocoa butter improvers; l) POP-type cocoa butter substitutes ;

- m) non-tempered non-lauric type cocoa butter substitutes; o) non-tempered lauric type cocoa butter substitutes ; o) sauces based on vegetable oils;
- p) mayonnaise;
- c) mayonnaise sauces ;
- r) creams with vegetable oils; y) distilled glycerin ;
- 2) inedible fat and oil products: a) natural raw glycerin ;

b) laundry soap. Chapter 2. Definitions

Article 2. Definitions of fat and oil products

1. Fat and oil products - vegetable oils and products made on the basis of vegetable or vegetable and animal oils and fats (including fats of fish and marine mammals), with or without the addition of water, food additives and other ingredients.
2. The edible fat and oil production - oil and fat products intended for use in food or application in various sectors of the food industry.
3. Definitions of edible fat and oil products:
 - 1) oil is a vegetable (see para. Annex 4) - a mixture of glycerides of fatty acids and related them to substances extracted from the oilseed materials and containing not less than 99 percent fat;
 - 2) oil-bearing raw materials - seeds, fruits of oil-bearing plants, oil-containing parts of plant crops;
 - 3) vegetable oil fraction - a mixture of fatty acid glycerides isolated in the process of fractionation from vegetable oil or vegetable oil fraction , having a melting point different from the melting point of the original vegetable oil or its fraction;
 - 4) vegetable oil Unrefined - vegetable oil, and purified by shallow large slurry not elapsed purification by complete or partial cycle stages of refining;
 - 5) frozen vegetable oil - vegetable oil , purified from suspension and subjected to the process of low-temperature removal of wax substances;
 - 6) hydrated vegetable oil - vegetable oil purified from phosphorus-containing substances;
 - 7) Oil vegetable refined - oil vegetable elapsed purification by complete or partial loop refining steps;
 - 8) Oil vegetable refined deodorized - oil vegetable refined, elapsed process deodorization;
 - 9) vegetable oil - mixture - a mixture of vegetable oils in various ratios;
 - 10) flavored vegetable oil - vegetable oil with the addition of flavoring additives;
 - 11) vegetable oil with herbal additives - vegetable oil with the addition of natural plant extracts;
 - 12) the oil (fat), hydrogenated refined deodorized - food edible raw material, obtained in the process of hydrogenation of vegetable oils with addition or without addition of animal fat, fat fish and marine mammals, past processes of refining and deodorization;
 - 13) the oil (fat) interesterified refined deodorized - food edible raw material obtained in the transesterification of vegetable oils with addition or without addition of animal fat, fat fish and marine mammals, past processes of refining and deodorization;
 - 14) margarine - emulsion fat product with a mass fraction of fat is not less than 20 percent, consisting of unmodified and (or) modified vegetable oils with (or without) animal fats, with (or without) fat fish and marine mammals, water with addition or without adding milk and (or) its processing products , food additives and other food ingredients;
 - 15) hard margarine - margarine that has a plastic dense consistency and retains its shape at a temperature of 20 +/- 2 degrees Celsius;

- 16) soft margarine - margarine with a plastic soft consistency at a temperature of 10 +/- 2 degrees Celsius;
- 17) liquid margarine - a margarine that has a liquid consistency and retains the properties of a homogeneous emulsion at temperatures specified for liquid margarine for a specific purpose;
- 18) spread - an emulsion fat product with a total fat mass fraction of at least 39 percent, having a plastic consistency, with a melting point of the fat phase not higher than 36 degrees Celsius, made from milk fat and (or) cream, and (or) butter, and unmodified and (or) modified vegetable oils or only from unmodified and (or) modified vegetable oils with or without the addition of food additives and other food ingredients;
- 19) vegetable-creamy spread - a spread with a mass fraction of milk fat in the fat phase from 15 to 50 percent;
- 20) spread vegetable fat - spread, the fat phase of which consist of unmodified and (or) modified vegetable oils with or without the addition of milk fat (less than 15 percent);
- 21) mixture of melted - products with a mass fraction of fat is not less than 99 percent produced by mixing heated to the temperature of complete melting of the milk fat, and (or) cream, and (or) butter and unmodified and (or) modified vegetable oils or only from unmodified and (or) modified vegetable oils or by using other technological methods;
- 22) melted vegetable-cream mixtures - melted mixtures with a mass fraction of milk fat in the composition of the fat phase from 15 to 50 percent;
- 23) mixture of melted vegetable fat, - the mixture melted, the fat phase of which consists of unmodified and (or) modified vegetable oils with addition or without addition of milk fat (less than 15 percent);
- 24) fats special destination, in fact including fats cooking, confectionery, baking - fat products with a mass fraction of fat is not less than 98 percent, manufactured for various industries from unmodified and (or) modified vegetable oils with or without addition of animal fats and their mixtures with addition or without addition of food additives and other food ingredients;
- 25) milk fat substitute - a product with a fat mass fraction of at least 99.0 percent, intended to replace milk fat in food products, made from unmodified and (or) modified vegetable oils with or without the addition of food additives, with a melting point of not more than 36 ° C, containing not more than 5 percent of the mass fraction of solid triglycerides at 35 ° C, no more than 65 percent of the mass fraction of saturated acids on the amount of fatty acids in fact including not more than 38 percent of the mass fraction of palmitic acid on the amount of fatty acids;
- 26) cocoa butter equivalents - products with fat mass fraction of at least 99 percent, having compatibility with oil cocoa in any proportions need to tempering, having similar to butter cocoa physico-chemical properties and composition of fatty acids containing not more than 1 percent of the mass fraction of lauric acid, not less 50 percent of the mass fraction of 2-oleodinated triglycerides made from unmodified vegetable oils (ellipe, borneo, palm, fat, shea, kokum, from mango kernels) and their fractions with or without the addition of food additives and other food ingredients;
- 27) improvers oil cocoa SOS-type (SOS points on the presence in the product 2- oleodistearina) - products with a mass fraction of fat is not less than 99 percent, having high compatibility with oil cocoa in any proportions need to tempering, the main component of which is 2- oleodystearin (up to 70 percent), containing not more than 1 percent of the mass fraction of lauric acid, made from unmodified vegetable oils (ellipe, borneo, palm, fat, shea, kokum, from mango kernels) and their fractions with or without the addition of food additives and other food ingredients;
- 28) substitutes for butter cocoa POP-type (POP points on the presence in the product 2- oleodipalmitina) - products with fat content of at least 99 percent having partial compatibility with oil Cocoa (not less than 25 percent), requiring a

tempering, the main component of which is 2-oleodipalmitin (more than 50 percent), containing not more than 1 percent of the mass fraction of lauric acid, made from unmodified vegetable oils and fractions of vegetable oils and (or) modified vegetable oils with or without the addition of food additives and other food ingredients;

29) substitutes for cocoa butter Non-temper non-lauric-type - products with mass fractions of fat of at least 99 percent, do not require tempering, produced on the basis of modified vegetable oils containing not more than 1 percent of the mass fraction of lauric acid, with addition or without addition of food additives and other food ingredients;

30) substitutes for cocoa butter Non-temper lauric type - products with a mass fraction of fat of at least 99 percent, do not require tempering, produced on the basis of modified vegetable oils containing at least 40 percent of the mass fraction of lauric acid, with addition or without addition of food additives and other food ingredients;

31) sauce based on vegetable oils - a product with a fat content of at least 5 percent, made from one or more edible vegetable oils and (or) modified, with or without the addition of water, with the addition of food additives and other ingredients, including natural spices, and (or) spices, and (or) herbs, and (or) vegetables, and (or) fruits, and (or) mushrooms, and (or) nuts in the form of pieces and (or) powder, imparting a characteristic orientation to the taste, and used as a seasoning for various dishes;

32) mayonnaise - fine homogeneous emulsion product having a fat content of not less than 50 percent, made from refined deodorized vegetable oil, water, egg products in an amount of not less than 1 percent in terms of on egg yolk (dry), with or without the addition of milk processing products, food additives and other food ingredients;

33) sauce Mayonnaise - fine emulsion product having a fat content not less than 15 percent, made from refined deodorized vegetable oils, water, with addition or without addition of product processing of milk, nutritional supplements or other food ingredients;

34) cream on vegetable oils - a product with a fat content of at least 10 percent, made on the basis of vegetable oils and (or) modified vegetable oils with or without the addition of milk and (or) vegetable proteins, sugar, as well as with or without added natural fruits, juices, food additives and other food ingredients;

35) distilled glycerin - a trihydric alcohol obtained by hydrolysis or saponification of vegetable oils and / or animal fats and subjected to a distillation process.

4. Inedible fat and oil products - fat and oil products intended for technical and household purposes.

5. Definitions of inedible fat and oil products:

1) natural crude glycerin - a trihydric alcohol obtained by hydrolysis or saponification of vegetable oils and (or) animal fats without the use of synthesis methods;

2) household soap - a product consisting of sodium or potassium salts of natural fatty acids with (or without) salts of synthetic, resinous, naphthenic fatty acids and other components that improve its consumer properties.

Article 3. Definitions of technological processes for the production of fat and oil products

1) refining - the process of purifying vegetable oils from their attendant impurities in a full or partial cycle:

a) a full cycle of refining - process cleaning of

oils from nonfat impurities and concomitant substances including from free fatty acids, phosphorus, wax,

coloring substances, and substances causing taste and smell;

- b) refining by partial cycle comprises in itself set of several stages of refining the full cycle;
- 2) deodorization - a high-temperature process of removing odorizing and other volatile substances by distillation under vacuum with superheated steam;
- 3) distillation neutralization - a high-temperature process for the removal of free fatty acids, odorizing and other volatile substances by distillation under vacuum with superheated steam;
- 4) distillation - a purification process by evaporation and condensation of the resulting vapors;
- 5) modification of vegetable oils and (or) fats (with the exception of genetically engineered modification) - chemical or biochemical, or physical transformation of vegetable oils and (or) fats by hydrogenation, transesterification, fractionation or their combinations;
- 6) hydrogenation - the process of partial or complete saturation with hydrogen of unsaturated bonds of unsaturated fatty acids of glycerides that are part of vegetable oils and (or) fats;
- 7) transesterification - the process of redistribution of acyl groups in fat glycerides without changing the fatty acid composition of triacylglycerides;
- 8) fractionation - separation of vegetable oils into fractions by a thermomechanical method .

Article 4. Other definitions used in this technical regulation

- 1) shipping documents:
 - documents ensuring the possibility of the interested person to documentarily establish the previous and subsequent owners of fat and oil products, except for consumers;
 - declaration of conformity of fat and oil products and (or) its copy;
- 2) identification of products (processes) - the procedure for classifying food products (processes) as objects of technical regulation of technical regulations;
- 3) contamination (pollution) of fat and oil products - the ingress of objects, particles, substances and organisms (contaminants, pollutants) into fat and oil products and their presence in quantities that are unusual for the given fat and oil products or exceed the established levels, as a result of which it acquires properties hazardous to humans ;
- 4) production premises - premises used directly for the production of fat and oil products;
- 5) sanitization of industrial premises, technological equipment and inventory directly related to the manufacture of fat and oil products - washing or other surface treatment of industrial premises, technological equipment and inventory, as a result of which these premises, equipment and inventory cannot be sources of contamination of edible fat and oil products and raw materials;
- 6) circulation of fat and oil products - the movement of products from the manufacturer to the consumer, covering all the processes that go through the products after the completion of their production, starting from the moment the products are transferred by the manufacturer or importer to another person (carrier, seller, consumer).

Article 5. Identification of fat and oil products (processes) for the purpose of their attribution to objects of technical regulation of technical regulations

- 1. For the purposes of classifying fat and oil products (processes) as objects of technical regulation, in relation to which this technical regulation is applied , the interested parties carry out the identification of products.
- 2. Identification of fat and oil products is carried out by its name and (or) its

signs set forth in the definition of such products in this technical regulation by visual and (or) organoleptic, and (or) analytical methods.

3. Identification of fat and oil products is carried out by one and (or) several of the following methods:

1) by name - by comparing the name and purpose of fat and oil products indicated in the labeling on the consumer package and / or in the shipping document with the name indicated in the definition of the type of fat and oil products;

2) by a visual method - by comparing the appearance of fat and oil products with the characteristics specified in the definitions provided for in Articles 2 and 3 of this technical regulation and Appendices 3 and 4 to it;

3) by the organoleptic method - by comparing the organoleptic characteristics of fat and oil products with the characteristics set forth in the definition of such fat and oil products in this technical regulation. Organoleptic method is used if the oil and fat products can not be identified by the method of naming and visual method. When the presence in the product features of microbial spoilage evaluation of the organoleptic characteristics of the excluded;

4) by the analytical method - by checking the compliance of the physical and chemical indicators of fat and oil products with the characteristics specified in the definitions provided for in Articles 2 and 3 of this technical regulation and Appendix 3 to it. The analytical method is used, if the oil and fat products can not be identified by the method of naming, visual or organoleptic methods.

4. When identifying the processes of production, storage, transportation and sale of products in order to classify these processes as objects of technical regulation of this technical regulation, it is necessary to make sure that these processes are carried out for the purpose of production, storage, transportation and sale of fat and oil products and are related to ensuring the safety requirements of such products. The identification of the processes of production, storage, transportation and sale of products is carried out through a visual assessment of these processes.

Chapter 3. Rules of circulation on the market

1. Fat and oil products (except for vegetable oils obtained in the process of non-industrial production) are released into circulation on the market if they comply with this technical regulation of the Customs Union, as well as other technical regulations of the Customs Union that apply to it .

2. Oil and fat products (except for oils of vegetable, obtained in the process of non-industrial production), corresponding to the requirements of the technical regulations, the technical regulations of the Customs Union and passed evaluation procedures (confirmation) of compliance, labeled single sign of products on the market states - members of the Customs Union.

3. Vegetable oils obtained in the process of non-industrial production must comply with the safety indicators specified in Appendix 1, and be sold in places permitted in the prescribed manner.

Chapter 4. Safety requirements

Fat and oil products released into circulation on the territory of the countries - members of the Customs Union, when used for their intended purpose during the shelf life of edible fat and oil products and the shelf life of inedible fat and oil products, should not harm human life and health.

Requirements for fat and oil products include:

1) requirements for acceptable levels of safety and in terms of microbiological standards of safety of food oil and fat products and to acceptable levels

safety indicators of inedible fat and oil products;

- 2) requirements for packaging of fat and oil products;
- 3) requirements for labeling of fat and oil products.

Article 6. Requirements to acceptable levels of performance security and for the microbiological standards of safety of food oil and fat products and to acceptable levels of performance security inedible oil and fat production

1. edible fat and oil products shall meet the requirements for acceptable levels of performance security and for the microbiological standards of security, provided the Appendices 1, 2 and 3 of the technical regulations, as well as the requirements for acceptable levels of performance security and for the microbiological standards of security of other technical regulations of the Customs Union action which on it is distributed.

2. Inedible fat and oil products must meet the requirements for permissible levels of safety indicators provided for in Appendix 5 of this technical regulation.

Article 7. Requirements for packaging of fat and oil products

1. Packaging of fat and oil products must ensure their safety and the invariability of their identification characteristics when handling fat and oil products during the shelf life of edible fat and oil products and the shelf life of inedible fat and oil products.

2. Packaging materials in contact with edible fat and oil products must comply with the safety requirements established by the relevant technical regulations of the Customs Union.

3. In case of damage to consumer packaging, edible fat and oil products must be withdrawn from circulation by a participant in economic activity (owner of fat and oil products) independently, or by order of authorized state control (supervision) bodies .

Article 8. Requirements for labeling of edible fat and oil products

The information contained in the labeling of edible fat and oil products is presented in Russian. This information can also be presented in other languages, with this its contents must be identical to the content of information on the Russian language.

In the labeling, it is allowed to change the order of words in the names of products formed on the basis of the definitions provided for in Articles 2 and 3 of this technical regulation and Appendices 3 and 4 to it. For example: "sunflower oil", "sunflower oil", "refined deodorized soybean oil ", "refined deodorized soybean oil", "cooking fat", "cooking oil", "mayonnaise sauce", "mayonnaise sauce" and others.

In the names of margarines and spreads, the use of the word "butter", words of the same root with it , as well as phrases containing the word "butter" are not allowed .

Marking consumer packaging fat products should be clear, easy to read, accurate and do not enter into the misleading of consumers, at this writing, signs, symbols should be contrasting background that is hosting the marking. The font size in mm for the date of manufacture and expiry date should be:

- 1) with a product weight of up to 100 grams - not less than 2.8 mm;

2) with a product weight over 100 grams - not less than 3.2 mm.

The labeling of edible fat and oil products must contain the following information:

1. The name of edible fat and oil products in accordance with the definitions

provided for in Articles 2 and 3 of this technical regulation:

1) for vegetable oil, the name is indicated in accordance with the name of the raw oil from which it is made, in accordance with Appendix 4 (the name of the olive oil is indicated in accordance with Appendix 3), and indicating the degree of purification to which it has been subjected, for example, "oil unrefined sunflower oil "or" refined soybean oil "or" refined deodorized rapeseed oil " , etc .;

2) for vegetable oil with herbal additives in the name, it is allowed to indicate the name of the herbal additive that was added to the product;

3) for flavored vegetable oil, the name "oil (type of oil in accordance with the name of the raw material from which it is made) with aroma ... (hereinafter the name of the aroma of the corresponding flavoring additive is indicated)" is indicated; for vegetable oil with the addition of plant extracts, the name "oil (type of oil in accordance with the name of the raw material from which it is made) with extract ... (hereinafter the name of the plant from which the extract is obtained)" is allowed ; for oil plant with added vitamins, in an amount regulated in the legislation states - members of the Customs Union, indicate the name of "oil (a kind of oil in accordance with the name of the raw material from which it is made) fortified";

4) for vegetable oil - a mixture is allowed in the name to indicate the name of vegetable oils in the order of decreasing their mass fractions, without specifying the name of the object of technical regulation - " vegetable oil - mixture", for example, " Sunflower-soybean oil", " Sunflower oil with the addition of olive and rapeseed oil ".

5) for the fractions of vegetable oils in the name is the name of a fraction indicating the oil subjected to fractionation, for example, "olein palm", "palmitin cotton" and others, with the indication of the name of the object technical regulation - "fraction oils of vegetable";

6) for the fat special purpose permitted to specify the name in accordance with the purpose of used oil, e.g., "fat confectionery", "fat culinary " Frying " " fat baking " and so forth , without specifying the name of an object Technical Regulation - " fat special purpose ".

2. Composition of edible fat and oil products.

An indication of the composition of edible fat and oil products is not required for food products consisting of one ingredient, if the name of the food product coincides with the name of the ingredient.

3. Nutritional value (energy value, content of proteins, fats, carbohydrates, vitamins, macro- and microelements in 100 grams of the product).

Information about the content of protein, fat, carbohydrates and calories / energy values are given in cases where the value of 100 g food product is at least 2 percent, and for mineral substances and vitamins not less than 5 percent of the recommended daily intake.

4. Date of manufacture.

5. Expiry date.

6. Name and address of the manufacturer, the name and address of the organization, created on the territory of the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of purchasers of claims for oil and fat products, or the surname, first name and place location of an individual entrepreneur, registered in the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products and the name and residence of person performing the functions of a foreign manufacturer (if available).

7. For information about the document, in accordance with which is produced and can be identified oil and fat products.

8. Single sign -treatment products on the market states - members of the Customs Union.

9. The consumer packaging of edible fat and oil products must contain the following information:

1) Net weight and (or) volume.

2) Composition of edible fat and oil products in order of decreasing mass fractions of ingredients (with the obligatory indication of food additives, functional food ingredients, vitamins and other micronutrients, flavorings).

For edible fat and oil products obtained with the use of GMOs, including those that do not contain deoxyribonucleic acid (DNA) and protein, the following information should be provided : "genetically modified products" or "products obtained from genetically modified organisms", or "products contain components genetically modified organisms ".

In case if the manufacturer at production of food oil and fat products are not used genetically modified organisms, the content in the food product of 0.9 percent or less random or GMO is technically unavoidable impurity, and such a food fat and oil products are not applicable to food products containing GMO. When labeling such edible fat and oil products, information on the presence of GMOs is not indicated.

An indication of the composition of edible fat and oil products is not required for food products consisting of one ingredient, if the name of the food product coincides with the name of the ingredient.

3) The consumer packaging of vegetable oils must additionally contain the following information:

a) an indication of the company name (if any);

b) for vegetable oils - mixtures , a list of all vegetable oils is indicated in the order of decreasing their mass fraction , indicating the degree of purification to which it has been subjected, for each type of oil, for example, " refined deodorized rapeseed oil, unrefined sunflower oil " or other types of vegetable oils . If the composition of vegetable oil - the mixture includes vegetable oils that have passed the same stages of refining, then it is allowed to indicate the stage of refining after the name, for example, " Sunflower oil, soybean oil . Refined deodorized";

c) date of bottling;

d) recommendations for storage after opening the consumer packaging.

4) At the consumer packaging of margarine, spreads Vegetable- cream and vegetable-fat, mixtures melted vegetable-cream and vegetable-fat, fat special destination, in fact including fat culinary, confectionery, bakery, dairy fat substitutes, cocoa butter equivalents, butter improvers cocoa SOS-type substitute oil cocoa POP-type substitute oil cocoa Non-temper non-lauric -type substitute oil cocoa Non-temper lauric type additionally must contain the following information:

a) storage temperature ;

b) mass fraction of total fat;

c) mass fraction of milk fat - for vegetable-cream spreads and melted vegetable-cream mixtures ;

d) the maximum content of saturated fatty acids and trans fatty acids in the fat phase of the product , as a percentage of the fat content in the product.

5) The consumer packaging of sauces based on vegetable oils, mayonnaise, mayonnaise sauces and creams on vegetable oils must additionally contain the following information:

a) storage temperature ;

b) recommendations for storage after opening the consumer packaging.

10. The transport packaging of edible fat and oil products must contain the following information:

1) the net mass of a unit of edible fat and oil products packed in

consumer packaging;

- 2) the total net weight of the transport package and the number of units of edible fat and oil products in the consumer package;
- 3) net weight for bulk edible fat and oil products;
- 4) the composition of edible fat and oil products in order of decreasing mass fractions of ingredients (with the obligatory indication of food additives, functional food ingredients, vitamins and other micronutrients, flavors) - for bulk edible fat and oil products.

For bulk edible fat and oil products obtained with the use of GMOs, including those that do not contain deoxyribonucleic acid (DNA) and protein, the following information should be provided : "genetically modified products" or "products obtained from genetically modified organisms" or "products contain components of genetically modified organisms ".

In case if the manufacturer at production of food oil and fat products are not used genetically modified organisms, the content in the food product of 0.9 percent or less random or GMO is technically unavoidable impurity, and such a food fat and oil products are not applicable to food products containing GMO. When labeling such edible fat and oil products, information on the presence of GMOs is not indicated.

For packaged edible fat and oil products, information on the content of GMOs is indicated in accordance with the terms of the supply agreement ;

5) for margarines, spreads of vegetable-butter and vegetable-fat, mixtures of melted vegetable-butter and vegetable-fat, special-purpose fats, including culinary, confectionery, bakery fats, milk fat substitutes, cocoa butter equivalents, SOS cocoa butter improvers -type, cocoa butter substitutes POP- type cacao butter substitutes non-lauric-type Non-temper, cocoa butter substitutes Non-temper lauric type - maximum content in the fat phase of the product of saturated fatty acids and trans fatty acids as a percentage of the fat content in the product for unpackaged food fat products ;

6) storage conditions ;

7) batch number ;

8) for vegetable oils , the date of filling is additionally indicated ;

9) grade - for distilled glycerin .

11. For bulk fat and oil products transported in containers, the shipping documents must contain the following information:

1) brand - for distilled glycerin ;

2) net weight ;

3) date of filling.

12. The transport packaging of fat and oil products shall be marked with signs and inscriptions necessary to ensure the safety of the product during its transportation.

13. On the consumer and (or) transport package of oil and fat products can additionally be applied to the name of the organization - formulators and (or) technology manufacturing, trade mark and other additional information.

Article 9. Requirements for labeling of inedible fat and oil products

1. The information contained in the labeling of inedible fat and oil products is presented in Russian. The specified information can also be presented in other languages, while its content should be identical to the content of information in Russian .

2. The labeling of inedible fat and oil products must contain the following information:

1) date of manufacture;

2) storage period ;

3) information about the document in accordance with which the fat and oil products were produced and can be identified ;

4) single sign -treatment products on the market states - members of the Customs Union.

3. In the labeling of inedible fat and oil products, it is allowed to change the word order in the names of products formed on the basis of the concepts specified in Article 3. For example: " natural raw glycerin ", "natural raw glycerin ", " household soap ", "laundry soap".

4. The consumer packaging of laundry soap should contain the following information:

1) the name of the laundry soap ;

2) the name and address of the manufacturer, the name and address of the organization, created on the territory of the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products, or the surname, first name and place location of an individual entrepreneur, registered in the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products and the name and residence of person performing the functions of a foreign manufacturer (if available);

3) nominal (conditional) mass of one piece;

4) the composition of the product in order of decreasing mass fractions of the ingredients;

5) batch number .

5. On each piece of soap economic without the packaging must be applied a clear stamp with an indication:

1) the name of the manufacturer or trade mark of the manufacturer;

2) the name of the laundry soap ;

3) the nominal (conditional) mass of the piece.

6. On each unit of the transport packaging of non-food oilseed production should be the following information contained in:

1) the name of inedible fat and oil products;

2) the name and address of the manufacturer, the name and address of the organization, created on the territory of the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products, or the surname, first name and place location of an individual entrepreneur, registered in the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products and the name and residence of person performing the functions of a foreign manufacturer (if available);

3) the composition of the product in order of decreasing mass fractions of ingredients - for household soap ;

4) grade - for natural raw glycerin ;

5) group - for household soap ;

6) batch number ;

7) the number of pieces in a box with an indication of the total nominal (conditional) mass of pieces - for laundry soap .

7. For natural raw glycerin transported in containers, the shipping documents must contain the following information:

1) name;

2) grade;

3) the name and address of the manufacturer, the name and address of the organization, created on the territory of the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products, or the surname, name, patronymic

and location of the individual entrepreneur, registered in the states - members of the Customs Union and authorized by the manufacturer, in fact among foreign, on the adoption and satisfaction of claims of purchasers in respect of oil and fat products and the name and residence of person performing the functions of a foreign manufacturer (if available);

- 4) net weight ;
- 5) batch number .

Chapter 5. Requirements for ensuring the safety of fat and oil products in the processes of their production, storage, transportation and sale

Article 10. Requirements for the production process of edible fat and oil products

1. The production of edible fat and oil products is carried out in accordance with the requirements of Article 11 of this technical regulation.
2. Materials and products in contact with edible fat and oil products must comply with the requirements of the technical regulations of the Customs Union.
3. Requirements for water in different aggregate states used in the production of edible fat and oil products must comply with the requirements established by the relevant technical regulations of the Customs Union.
4. The air in contact with the product during the production process should not be a source of contamination of edible fat and oil products.
5. Used raw materials, food additives and other food ingredients must comply with the requirements of the technical regulations of the Customs Union.
6. The production of edible fat and oil products must be carried out in buildings and production facilities that meet the requirements of the technical regulations of the Customs Union.
7. Used technological equipment and inventory must comply with the requirements of the technical regulations of the Customs Union.
8. Storage and disposal of wastes from the production of edible fat and oil products must comply with the requirements of Article 12 of this technical regulation.
9. For the production of edible fat and oil products, personnel are allowed to meet the requirements of the technical regulations of the Customs Union.
10. Production control is organized in accordance with the requirements of Article 13 of this technical regulation.

Article 11. Ensuring the safety of edible fat and oil products in the process of their production

The safety of edible fat and oil products in the process of their production must be ensured:

- 1) the choice of technological processes and modes of their implementation at all stages (sections) of the production of edible fat and oil products;
- 2) the choice of the optimal sequence of technological processes, excluding contamination of the produced edible fat and oil products;
- 3) control over the operation of technological equipment;
- 4) safety of raw materials and food additives required for the production of fat and oil products;
- 5) the maintenance of production facilities, technological equipment and inventory used in the production of edible fat and oil products in a condition that excludes contamination of edible fat and oil products;
- 6) The choice of methods and frequency of health treatment, disinfection, disinfestation and deratization of production facilities, sanitary processing and disinfection of technological equipment and inventory used in the course of the production of food

fat and oil products. Sanitary treatment, disinfection, disinsection and deratization should be carried out at a frequency sufficient to eliminate the risk of contamination of edible fat and oil products. The frequency of sanitization, disinfection, disinsection and deratization is established by the manufacturer;

7) maintenance and storage of documentation confirming the fulfillment of the requirements of this technical regulation.

Article 12. Requirements for the conditions of storage, disposal and destruction of production waste

1. Waste generated during the production of edible fat and oil products should be regularly removed from production facilities after the completion of technological operations.

2. Terms and conditions of storage, disposal and destruction of waste products must exclude the possibility of contamination of fat and oil products, the occurrence of threat of life or health of a person.

Article 13. Requirements for production control

1. For the purpose of compliance of fat and oil products with the requirements of this technical regulation, the manufacturer of fat and oil products must develop a program of production control over compliance with the requirements of this technical regulation and organize the specified control.

2. The program of production control over compliance with the requirements of this technical regulation must contain:

1) the list and values of the monitored parameters related to compliance with the requirements for fat and oil products established by this technical regulation;

2) data on the activities of the production control and on their periodicity;

3) the list and values of the monitored safety parameters of raw materials and food additives, packaging materials, finished products.

3. The program of production control over compliance with the requirements of the technical regulations shall be approved by the head of the organization, which produces oil and fat products, or authorized in the prescribed manner a person.

Article 14. Requirements for the storage process of edible fat and oil products

1. Terms and conditions of storage of food oil and fat products must ensure its safety and security in during the period of validity in accordance with the requirements of the present technical regulations.

2. The terms of validity and conditions of storage of food fat and oil products are set by the manufacturer to the light of the fact that in the process of storing dietary fat products meet the requirements of these technical regulations in during the period of validity.

3. It is not allowed to store edible fat and oil products together with other products if this can lead to contamination of edible fat and oil products.

4. The design of buildings and premises for storing edible fat and oil products must ensure the storage conditions for fat and oil products established by the manufacturers.

5. Premises for storing edible fat and oil products with regulated storage conditions and the equipment installed in them must be equipped with measuring instruments to control storage conditions .
6. Edible fat and oil products in storage must be accompanied by shipping documents and documents confirming their safety.
7. In the premises for the storage of food oil and fat products, in that number

refrigeration chambers, sanitization , disinfection, disinfestation and deratization should be carried out regularly .

Article 15. Requirements for the process of transportation of edible fat and oil products

1. Transportation of edible fat and oil products shall ensure its safety and security in during the period of validity in accordance with the requirements of the present technical regulations.
2. Transportation of edible fat and oil products is carried out by means of transport suitable for this purpose . The conditions of carriage are determined by the consignor. They must comply with the conditions established by the manufacturer for the carriage of edible fat and oil products.
3. It is not allowed to transport edible fat and oil products together with other products if this can lead to contamination of edible fat and oil products.
4. The design of the cargo compartments of vehicles must ensure the protection of edible fat and oil products from contamination.
5. The inner surface of the cargo compartments of vehicles must be made of washable and non-toxic materials. The frequency of sanitization and disinfection of the internal surfaces of the cargo compartments of vehicles is established by a participant in economic activity in the field of transportation of edible fat and oil products. The water used for washing the cargo compartments of vehicles must comply with the drinking water requirements established by the relevant technical regulations.
6. The transported edible fat and oil products must be accompanied by shipping documents.

Article 16. Requirements for the processes of storage and transportation of inedible fat and oil products

1. Storage and transportation of non-food oilseed production should ensure its security in during the period of storage in accordance with the requirements of the present technical regulations.
2. Storage conditions and storage periods for inedible fat and oil products shall be established by the manufacturer.

Article 17. Requirements for the processes of selling fat and oil products

During the sale of fat and oil products, their safety must be ensured during the shelf life - for edible fat and oil products, shelf life - for inedible fat and oil products, in accordance with the requirements of this technical regulation.

Chapter 6. Confirmation of conformity

Article 18. Forms of assessing the compliance of objects of technical regulation with the requirements of this technical regulation

1. Conformity assessment of fat and oil products to the requirements of this technical regulation (hereinafter - conformity assessment) is carried out in the following forms:

- 1) confirmation (declaration) of conformity of fat and oil products;
- 2) state control (supervision);
- 3) state registration of a new type of fat and oil products .

2. Assessment of compliance of fat and oil products of nonindustrial manufacturing, intended for release into the circulation, and also processes the implementation of this

products made in the form of state monitoring (supervision) for compliance with the requirements for oil and fat products provided by this technical regulations and other technical regulations Customs Union action which on its spreading.

3. Conformity assessment of the processes of production, storage, transportation and sale of fat and oil products with the requirements of this technical regulation is carried out in the form of state control (supervision) over compliance with the requirements for fat and oil products established by this technical regulation and other technical regulations of the Customs Union, which apply to it .

4. Conformity assessment of a new type of fat and oil products is carried out in the form of state registration established by the technical regulations of the Customs Union "On food safety".

Article 19. Applicant when assessing the conformity of fat and oil products

1. Applicant when assessing the compliance of fat and oil products can be registered on the territory of the State - Customs member of the Union in accordance with its law legal entity or a natural person as an individual entrepreneur, who are the manufacturer or vendor or authorized by the manufacturer face.

2. The applicant is obliged to ensure the compliance of fat and oil products with the requirements established by this technical regulation and other technical regulations of the Customs Union, which apply to it .

3. Abolished . - Decision of the Council of the Eurasian Economic Commission of 04/23/2015 N

39.

Article 20. Declaration of Conformity

1. to declaration of conformity shall be manufactured in circulation in the customs territory of the Customs Union of oil and fat products.

2. Declaration of conformity of fat and oil products with the requirements of this technical regulation is carried out by accepting, at the option of the applicant, a declaration of conformity based on their own evidence and (or) on the basis of evidence obtained with the participation of a certification body and (or) an accredited laboratory (center) (hereinafter - the third side), included in the Unified Register of bodies on certification and test laboratories (centers) of the Customs Union.

3. Declaration of conformity of fat and oil products is carried out according to one of the declaration schemes 1D, 2D, 3D, 4D, 6D, established by the legislation of the Customs Union, at the choice of the applicant in accordance with the Regulations on the procedure for the application of standard schemes for assessing (confirming) compliance with the requirements of technical regulations of the Customs Union, approved by the Decision Commission of the Customs Union dated April 7 , 2011 N 621.

4. If in the production of edible fat and oil products, raw materials of animal origin were used, for which there are documents confirming its safety (including veterinary certificates), then when shipping and selling such products, it is not required to issue veterinary certificates for them.
5. The term of the declaration established by the applicant in accordance with the provisions of the technical regulations of the Customs Union "On the safety of food products" and does not have to exceed five years.
6. When changing the mandatory requirements for fat and oil products, the evidentiary materials must be changed in terms of confirmation of compliance with such requirements. In this case, the adoption of a new declaration of conformity is not required.
7. States - members of the Customs Union are keeping the received declarations of conformity.

Chapter 7. Marking with a single mark of product circulation on the market of the Member States of the Customs Union

1. Fat and oil products that meet the requirements of this technical regulation of the Customs Union and that have passed the conformity assessment (confirmation) procedure in accordance with Chapter 6 of this technical regulation of the Customs Union must be marked with a single mark of product circulation on the market of the Member States of the Customs Union.
2. Marking a single sign -treatment products on the market states - members of the Customs Union is carried out before the release of fat and oil products in circulation in the market.
3. A single mark of product circulation on the market of the Customs Union member states is applied to the packaging and accompanying documentation attached to the product .
A single sign of product circulation on the market of the Customs Union member states is applied in any way that provides a clear and clear image during the entire shelf life of fat and oil products.
4. Labeling of fat and oil products with a single mark of product circulation on the market of the Member States of the Customs Union testifies to its compliance with the requirements of all technical regulations of the Customs Union that apply to it.

Article 21. State control (supervision)

State control (supervision) over the compliance of fat and oil products, the processes of their production, storage, transportation and sale with the requirements of this technical regulation is carried out in accordance with the legislation of the Member States of the Customs Union.

Appendix 1 to
the technical
regulation "Technical regulat
ion
for fat and oil products "

Product group	Indicators	allowable levels, no more	Notes (edit)
Vegetable oils - all types, vegetable oil fractions	Benz (a) pyrene	0.002 mg / kg	
	Erucic acid content	3 percent	For rapeseed oil
		5 percent	For vegetable oils from other cruciferous seeds
	isocyanic acid content	Absence (quality test)	For oils of fruit seed
	spoilage indicators :		
	Acid number	6.0 mg potassium hydroxide / g (mg KOH / g)	To rapeseed oil crude, used in an food eating raw
4.0 mg potassium hydroxide / g (mg KOH / g)		For unrefined oils and their fractions, mixtures unrefined oils, mixtures of refined and unrefined oils	

		0.6 mg potassium hydroxide / g (mg KOH / g)	For refined oils and their fractions, mixtures refined oils
		Peroxide number	10.0 meq / kg

<p>Products of processing of vegetable oils and animal fats, including fish fats :</p> <p>1. Oils (fats) interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special-purpose fats , including culinary and confectionery fats , bakery; milk fat substitutes ; cocoa butter equivalents, improvers, cocoa butter SOS-type substitute oil cocoa POP-type substitute cocoa butter Non-temper non-lauric type, cocoa butter substitutes Non-temper lauric type</p>	<p>fatty acid isomers</p>	<p>2.0 percent of fat content in the product</p>	<p>For cocoa butter equivalents, improvers, cocoa butter SOS- type substitute oil POP cocoa</p>
		<p>20.0 percent of content fat in the product (from 01.01.2015) 2.0 percentage of content fat in the product (from 01.01.2018)</p>	<p>For hard margarines</p>
		<p>8.0 percent of the content of fat in the product 2.0 percent of content fat in the product (from 01.01.2018)</p>	<p>For milk fat substitutes , soft and liquid margarines</p>
		<p>20.0 percent of content fat in the product (from 01.01.2015) 2.0 percentage of content fat in the product (from 01.01.2018)</p>	<p>For fat special -purpose</p>

	<p>spoilage indicators :</p>		
	<p>Acid number</p>	<p>0.6 mg potassium hydroxide / g (mg KOH / g)</p>	<p>Except margarines</p>

	Peroxide number	10.0 meq / kg		
2. Vegetable-spreads , cream, spreads Vegetable-fat, mixtures rendered Vegetable- cream, mixture melted vegetable fat	Antibiotics <*>:		For vegetable and cream products	
	Levomycesin (chloramphenicol)	Not allowed	less than 0.0003 mg / kg	
	Tetracycline group	Not allowed	less than 0.01 mg / kg	
	Streptomycin	Not allowed	less than 0.2 mg / kg	
	Penicillin	Not allowed	less than 0.004 mg / kg	
	fatty acid isomers	8.0 percent of the content of fat in the product 2.0 percent of content of fat in the product (from 01.01.2018)		
	spoilage indicators :			
	Acidity of the fat phase	2.5 Kettstofer degrees		For vegetable and cream products
	Peroxide number	10.0 meq / kg		
3. Sauces based on vegetable oils,	spoilage indicators :			

mayonnaise, sauces, mayonnaise, cream on vegetable oils	Peroxide number	10.0 meq / kg	
4. Glycerin	Toxic elements:		

distilled	Iron	2.0 mg / kg	
	Lead	5.0 mg / kg	
	Arsenic	0.3 mg / kg	

<*> Is necessary to control the residual amount and the antibiotics that were used during production of the food material.

Appendix 2 to
the technical
regulations "Technical regula
tions
for fat and oil products "

**REQUIREMENTS
FOR MICROBIOLOGICAL SAFETY REGULATIONS FOR FOOD OIL AND
FAT PRODUCTS**

Product group	QMAFanM <*>, CFU <***> / g, no more	weight (g), which is not allowed		Yeast, CFU / g, no more	Mold, CFU / g, no more
		BGKP <***> (coliforms)	Staphylococci S. aureus		
Mayonnaise, mayonnaise sauces, sauces based on vegetable oils	-	0.1	-	$5 \cdot 10^2$	fifty

Special-purpose fats, including culinary, confectionery, bakery fats ; milk fat substitutes; cocoa butter equivalents, SOS- type cocoa butter improvers , POP-type cocoa butter substitutes, butter substitutes	-	0.001	-	$1 \cdot 10^3$	$1 \cdot 10^2$
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non- tempered cocoa non-lauric type, cocoa butter substitutes non-tempered lauric type, melted vegetable-fat mixtures					
Margarines, vegetable- fat spreads	-	0.01	-	$5 \cdot 10^2$	fifty
Creams on vegetable oils	$1 \cdot 10^4$	0.01	-	fifty	fifty
Vegetable butter spreads with fat mass fraction of 60 percent or more	$1 \cdot 10^5$	0.01	0.1	100	100
Vegetable-cream spreads with fat mass fraction from 39 % to 60 %	$1 \cdot 10^5$	0.01	0.01	200 in total	
Melted vegetable-cream mixtures	$1 \cdot 10^3$	1.0	-	200	-

<*> KMAFAnM - the number of mesophilic aerobic and facultative anaerobic microorganisms.

<*&*> CFU - the number of colony-forming units.

<*&*&*> BGKP - bacteria of the Escherichia coli group .

NAME, CHARACTERISTIC AND INDICATORS

SAFETY OF OLIVE OILS

Name of olive oil	Characteristics and safety indicators
Olive oil unrefined premium quality (Extra virgin olive oil)	oil of the first pressing (extraction) with an acid number of not more than 1.6 milligrams of potassium hydroxide per gram or an acidity of not more than 0.8 grams per 100 grams in terms of oleic acid, a peroxide number of not more than 20 meq / kg.
Olive oil unrefined (Virgin olive oil)	oil first pressing (pressing) with acid number of not more than 4.0 milligram of potassium hydroxide per gram or acidity of not more than 2.0 grams to 100 grams in terms on oleic acid, the peroxide number of not more than 20 meq / kg.
Olive oil refined (Refined olive oil)	olive oil obtained from oils of the first pressing (extraction), elapsed refining process but not subjected to the processes that lead to changes in the initial triglyceride structure with an acid number of not more than 0.6 milligram hydroxide potassium to gram or acidity component of not more than 0.3 grams per 100 grams in terms of oleic acid, the peroxide number no more than 5 meq / kg
Olive oil refined with the addition of olive oils unrefined (Olive oil)	oil, which is a mixture of refined olive oil and olive oils of the first pressing (pressing), with an acid number of the mixture not exceeding 2.0 milligrams of potassium hydroxide per gram or acidity not exceeding 1.0 gram per 100 grams in terms of oleic acid, peroxide number of the mixture not more than 15 meq / kg

Olive oil from the pomace refined (Refined olive-pomace oil)	oil obtained from the crude olive oil from pomace, elapsed process refining, but not subjected to the processes that lead to changes in the initial triglyceride structure, with an acid number of not more than 0.6 milligram hydroxide potassium to gram or acidity component is not more than 0.3 gram to 100 grams in terms on oleic acid, the peroxide number of not more than 5 meq / kg
Refined olive oil from pomace with the addition of olive oil	oil, which is a mixture of refined olive oil from pomace and olive oils of the first pressing (extraction), with the acid number of the mixture not more than 2.0 milligrams of potassium hydroxide per gram or acidity,

unrefined (Olive-pomace oil)	component of not more than 1.0 gram to 100 grams in terms on oleic acid, the peroxide number of the mixture is not more than 15 meq / kg
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Appendix 4 to
the technical
regulations "Technical regula
tions
for fat and oil products "

NAME
VEGETABLE OIL In DEPENDING ON FORM Olives RAW

N p / p one	Botanical name	Raw material name	Oil name
	Aleurites fordii Hemsley Vemicia montana, Loureiro syn. Aleurites montana (Loureiro) Wilson	Tung, nuts	Tung oil

2	Aleurites moluccana (Linnaeus), Willdenow syn. Aleurites triloba, Juglans regia Linnaeus	Walnut Walnut (seeds)	Oil walnut nut
3	Arachis hypogaea Linnaeus	Peanut	Peanut butter
four	Attalea speciosa Martius, syn. Orbignya speciosa (Martius) Barbosa Rodrigues	Orbinia, Babassu (seeds)	oil babassu
five	a (Linnaeus) Czernajew et Cosson	Brown mustard (seeds) Indian mustard (seeds)	Mustard oil, brown mustard oil, Indian
6	Brassica napus Linnaeus	Rape (seeds)	Rapeseed oil

7	Brassica nigra (Linnaeus) WDJ Koch	Black mustard (seeds)	Mustard oil, black
eight	Brassica rapa Linnaeus	Rapeseed (seeds)	Rapeseed oil
nine	Camelina sativa (Linnaeus), Crantz	Ryzhik (seeds)	Camelina oil
10	Cannabis sativa Linnaeus	Hemp (seeds)	Hemp oil
eleven	Carthamus tinctorius Linnaeus	Safflower (seeds)	Safflower oil
12	us lanatus (Thumb.), Matsum et Nakai, Citrullus spp	Watermelon (seeds)	Watermelon oil
13	Cocos nucifera Linnaeus	Copra	Coconut oil
fourteen	Corylus avellana Linnaeus	Hazel (seeds), forest nuts	Hazelnut oil
fifteen	Coriandrum sativum Linnaeus	Coriander (seed)	Fatty coriander oil
sixteen	nica, Hochstetter ex RE Fries	Krambe (seeds)	Crambe oil
17	Cucurbita maxima, A.N. Duchesne, Cucurbita pepo Linnaeus	Pumpkin (seeds)	Pumpkin seed oil

eighteen	<i>Elaeis guineensis</i> N. J. Jacquin	fruit pericarp)	Palm oil
nineteen		ma oleifera (seed drupes)	Palm kernel oil
twenty	<i>Elaeis oleifera</i> (Kunth) Cortes syn. <i>Elaeis melanococca</i> auctores non Gaerther, syn. <i>Alfonsia oleifera</i> Kunth, syn. <i>Corozo oleifera</i> (Kunth) L. Bailey	can palm kernel	South American palm kernel oil
21	<i>Fagus sylvatica</i> Linnaeus	Beech (walnut)	Beech oil
22	<i>Garcinia indica</i>	Garcinia (seeds)	Kokum oil

23	<i>Glycine max</i> (Linnaeus) Merrill	Soybeans (seeds)	Soybean oil
24	<i>Gossypium</i> spp.	Cotton plant (seeds)	Cottonseed oil
25	<i>Helianthus annuus</i> Linnaeus	Sunflower (seeds)	Sunflower oil
26	<i>Licania rigida</i> Bentham	Oitisika (seeds)	Oitistic oil
27	<i>Linum usitatissimum</i> Linnaeus	Flax (seeds)	Linseed oil
28	<i>Lycopersicon lycopersicum</i> (Linnaeus), Karsten ex Farwell syn. <i>Lycopersicon esculentum</i> P. Miller	Tomato (seeds)	Tomato oil
29	<i>Lallemantia iberica</i> Labiatae	Lallemantia (seeds)	Lallemantia oil
thirty	<i>Thuca longifolia</i> (Linnaeus) Macbride, syn. <i>Bassia longifolia</i> Linnaeus	Maduka (seeds)	Ellipe Indian oil
31	<i>Mangifera indica</i>	mangifera (mango) (pericarp)	Mango oil

32		mangifera (mango) (drupe seed)	Mango kernel oil
33	Olea europaea Linnaeus	Olive, Olive (pericarp)	Olive oil
34		Olive (kernel)	Olive oil
35	Ongokea gorea (Hua) Engler	Boleko (nuts)	Boleko oil
36	Orbignya oleifera Burret Orbignya huebneri Burret Orbignya martiana Barbosa Rodrigues syn. Orbignya speciosa (Martius) Barbosa Rodrigues	Babassu	oil babassu
37	Oryza sativa Linnaeus	Rice	Rice oil

38	Papaver somniferum Linnaeus	Poppy (seeds)	Poppy seed oil
39	Perilla frutescens (Linnaeus) Britton	Perilla (seeds)	Perilla oil
40	Persea americana P. Miller	American avocado	Avocado oil
41	Prunus armeniaca Linnaeus syn. Armeniaca vulgaris Lamarck	Apricot (drupe seed)	Apricot oil
42	Prunus domestica Linnaeus	Plum (drupe seed)	Plum oil
43	Prunus dulcis (Miller) DA Webb var. amara (De Candolle) Buchheim syn. Prunus amygdalus Batsch var. amara (De Candolle) Focke	Almond bitter (nuts)	Almond oil
44	Prunus persica (Linnaeus) Batsch	Peach (drupe seed)	Peach oil
45	Prunus cerasus Linnaeus Rosaceae	Cherry (drupe seed)	Cherry oil
46	Pinus cembra L.	Cedar (nuts)	Cedar oil

47	<i>Ricinus communis</i> Linnaeus	Castor oil plant (seeds)	Castor oil
48	<i>Sesamum indicum</i> Linnaeus	Sesame (seeds)	Sesame oil
49	<i>Shorea macrophylla</i> (De Vries) Ashton <i>Shorea stenoptera</i> Burc	Shorea (pericarp)	Borneo oil / Ellipe oil
fifty	<i>Shorea robusta</i> , Gaertner, CF	Shorea (pericarp)	Sal oil
51	<i>Simmondsia chinensis</i> Link	Jjoba (seeds)	Jjoba oil
52	<i>Sinapis alba</i> Linnaeus	White mustard (seeds)	White mustard oil
53	<i>Sinapis arvensis</i> Linnaeus	Field mustard (seeds)	Field mustard oil
54	<i>Triticum aestivum</i> , Linnaeus emend. Fiori et Paoletti <i>Triticum sativa</i> Lam	Soft wheat (grains)	Wheat oil

55	<i>Triticum durum</i> Desfontaines	Wheat solid (caryopsis)	Wheat oil
56	<i>Vitellaria paradoxa</i> , Gaerth. f	Butyrospermum	oil shea
57	<i>Vitis vinifera</i> Linnaeus	Grapes (seeds)	Grape oil
58	<i>Zea mays</i> Linnaeus	Corn (seeds)	Corn oil

Appendix 5 to
the technical
regulations "Technical regula
tions
for fat and oil products "

REQUIREMENTS
TO ACCEPTABLE SAFETY INDICATORS FOR NON- EDIBLE OIL AND FAT PRODUCTS

Product group	Indicators	Allowable levels, no more	Note
Natural raw glycerin	Protein substances (qualitative reaction)	Absence Not standardized	For glycerin grade 3, grade 2
	Sulfuric acid compounds (sulfates) (qualitative reaction)	Lack of Traces	For glycerin grade 3, grade 2
soap Business	Mass fraction of free caustic alkali	0.2 percent	
	Mass fraction of free carbonic soda	1.0 percent	

Members of the Customs Union Commission :

From Republics
Belarus

S.RUMAS

From the Republic
Kazakhstan

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From
the Russian
Federation
I. SHUVALOV

Approved by the Decision of the Customs Union Commission
from 9 December 2011 city of N 883

SCROLL
Standards containing rules and methods
Studies (TEST) AND MEASUREMENTS, In VOLUME AMONG THE RULES FOR
SELECTION
SAMPLES NECESSARY FOR THE APPLICATION AND
PERFORMANCE OF THE
TECHNICAL REGULATIONS OF THE CUSTOMS UNION "TECHNICAL REG
ULATIONS FOR FAT PRODUCTS" (TR CU 024/2011) AND
IMPLEMENTATION OF THE ASSESSMENT OF COMPLIANCE
OBJECTS OF TECHNICAL REGULATION

N p/ p	Elements of technical regulations Customs Union	Standard designation	Name of the standard	Notes
one	2	3	four	five
one	article 2	GOST R 50456-92 (ISO 662-80)	Fats and oils , animal and vegetable. Definition moisture and volatile content substances	
2		STB ISO 661-2008	Fats and oils , animal and	

			vegetable. Preparation test sample	
3		STB ISO 5509- 2007	Fats and oils , animal and vegetable. Preparation methods fatty acid methyl esters	
four		STB ISO 5555-2009	Fats and oils , animal and vegetable. selection of samples	
five		STB ISO 23275-1-	Fats and oils , animal and	

		2009	vegetable. equivalents of cocoa butter in cocoa butter and chocolate. Part 1. Determination of availability cocoa butter equivalents	
6		STB ISO 23275-2-2009	Fats and oils , animal and vegetable. equivalents of cocoa butter in cocoa butter and chocolate. Part 2. Quantitative definition of cocoa equivalents oils	
7		ST RK ISO 661-2009	Fats and oils , animal and vegetable. Preparation test sample	
eight		ST RK ISO 662-2008	Fats and oils , animal and vegetable. Definition moisture and volatile content substances	
nine		ST RK ISO 15303-2012	Fats and oils , animal and vegetable. Definition and identification of volatiles organic pollutants impurities by gas	

			chromatography	
10		GOST 976-81	Margarine, fats for cooking, confectionery and bakery industries. Acceptance rules and test methods	
eleven		GOST 5479-64	Vegetable oils and natural fatty acids. Method determining unsaponifiable substances	

12	GOST 5481-2014	Vegetable oils. Methods for the determination of non-fatty impurities and sludge	
13	GOST 11812-66	Vegetable oils . Methods for the determination of moisture and volatile substances	
fourteen	GOST 18848-73	Vegetable oils. Quality indicators . Terms and definitions	
fifteen	GOST 28928-91	Cocoa butter substitutes. Method for determining the composition of triglycerides	
sixteen	GOST 28930-91	Cocoa butter substitutes . Method of determining the compatibility with oil Cocoa	
17	GOST 30418-96	Vegetable oils. Method for determination of fatty acid composition	
eighteen	GOST 30623-98	Vegetable oils and margarine products. Method of detecting falsification	
nineteen	GOST 31663-2012	Vegetable oils and fats	

		animals. Determination by gas chromatography of the mass fraction of fatty acid methyl esters	
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twenty	GOST 31664-2012	Vegetable oils and fats animals. Method for determining the composition of fatty acids at position 2 in triglyceride molecules	
21	GOST 31665-2012	Vegetable oils and fats animals. Obtaining methyl esters of fatty acids	
22	GOST 31753-2012	Vegetable oils. Methods for the determination of phosphorus-containing substances	
23	GOST 31757-2012	Vegetable oils, animal fats and products of their processing. Definition the content of solid fat by pulsed nuclear magnetic resonance	
24	GOST 31762-2012	Mayonnaise and mayonnaise sauces. Acceptance rules and test methods	
25	GOST 32189-2013	Margarines, fats for cooking, confectionery, bakery and dairy industries. Acceptance rules and control methods	
26	GOST 32190-2013	Vegetable oils . rules	

		Acceptance and methods of selection of samples	
27	sections 6 and 7 GOST R 52100-2003	Melted spreads and mixtures . General specifications	

28		STB 1889-2008 (GOST R 52179-2003)	Margarines, fats for cooking, confectionery, bakery and dairy industries, spreads. Acceptance rules and control methods	
29		STB 1939-2009 (GOST R 52062-2009)	Vegetable oils. Rules of acceptance and methods of selection of samples	
thirty		sections 6 and 7 STB 2016-2009	Food fat and oil products . Margarines and spreads. General specifications	
31	article 5	STB ISO 661-2008	Fats and oils , animal and vegetable. Preparation of the test sample	
32		STB ISO 5509-2007	Animal and vegetable fats and oils . Methods of obtaining methyl esters of fatty acids	
33		STB ISO 5555-2009	Fats and oils , animal and vegetable. selection of samples	
34		ST RK ISO 661-2009	Fats and oils , animal and vegetable. Preparation of the test sample	
35		ST RK ISO 685-2007	Soap analysis. Determination of total alkali content and total content of fatty substances	
36		ST RK ISO 2096-2008	Technical glycerin . Methods of selection of samples	

37	ST RK ISO 8292-1-2012	Animal and vegetable fats and oils . Determination of solid fat content by pulsed nuclear magnetic resonance. Part 1. Direct method	
38	ST RK ISO 8292-2-2012	Animal and vegetable fats and oils . Determination of solid fat content by pulsed nuclear magnetic resonance. Part 2. Indirect method	
39	GOST 790-89	Solid laundry soap and toilet soap. Acceptance rules and methods of performance measurement	
40	GOST 976-81	Margarine, fats for cooking, confectionery and bakery industries. Acceptance rules and test methods	
41	GOST 5487-50	Vegetable oils . Qualitative reaction to cottonseed oil	
42	GOST 5488-50	Vegetable oils . Qualitative reaction to sesame oil	
43	GOST 7482-96	Glycerol. Acceptance rules and test methods	
44	GOST 28928-91	Cocoa butter substitutes. Method for determining the composition of triglycerides	
45	GOST 28930-91	Cocoa butter substitutes . Method	

		determining the compatibility with oil Cocoa	
46	GOST 30418-96	Vegetable oils. Method for determination of fatty acid composition	
47	GOST 30623-98	Vegetable oils and margarine products. Method of detecting falsification	
48	GOST 31663-2012	Vegetable oils and fats animals. Determination by gas chromatography of the mass fraction of fatty acid methyl esters	
49	GOST 31664-2012	Vegetable oils and fats animals. Method for determining the composition of fatty acids at position 2 in triglyceride molecules	
fifty	GOST 31665-2012	Vegetable oils and fats animals. Obtaining methyl esters of fatty acids	
51	GOST 31762-2012	Mayonnaise and mayonnaise sauces. Acceptance rules and test methods	
52	GOST 32189-2013	Margarines, fats for cooking, confectionery, bakery and dairy industries. Acceptance rules and control methods	

53		GOST 32190-2013	Vegetable oils. Rules of acceptance and methods of selection of samples	
54		sections 6 and 7 GOST R 52100-2003	Melted spreads and mixtures . General specifications	
55		STB 1889-2008 (GOST R 52179-2003)	Margarines, fats for cooking, confectionery, bakery and dairy industries, spreads. Acceptance rules and control methods	
56		STB 1939-2009 (GOST R 52062-2003)	Vegetable oils. Rules of acceptance and methods of selection of samples	
57		sections 6 and 7 STB 2016-2009	Food fat and oil products . Margarines and spreads. General specifications	
58	Article 8	GOST ISO 21569-2009	Food products. Analysis methods for the detection of genetically modified organisms and derived products. Qualitative detection methods based on nucleic acid analysis	
59		GOST ISO 21572-2009	Food products. Analysis methods for the detection of genetically modified organisms and derived products. Techniques based on protein	
60		GOST 30984-2002 (ISO 6463: 1982)	Animal and vegetable fats and oils . Definition	

		butyloxyanisole (BOA) and butyloxytoluene (BOT) by gas-liquid chromatography	
61	STB ISO 661-2008	Fats and oils , animal and vegetable. Preparation of the test sample	
62	STB ISO 5509-2007	Animal and vegetable fats and oils . Methods of obtaining methyl esters of fatty acids	
63	STB ISO 5555-2009	Fats and oils , animal and vegetable. selection of samples	
64	STB ISO 15304-2007	Animal and vegetable fats and oils . Determination of the content of trans fatty acids in vegetable fats and oils by gas chromatography	
65	ST RK ISO 661-2009	Fats and oils , animal and vegetable. Preparation of the test sample	
66	ST RK ISO 24276-2010	Food products . Detection methods genetically modified organisms and products derived from them. General requirements and definitions	
67	GOST 976-81	Margarine, fats for cooking, confectionery and bakery industries. Acceptance rules and test methods	

68	GOST 18848-73	Vegetable oils. Quality indicators . Terms and definitions	
69	GOST 30417-96	Vegetable oils. Methods for determining the mass fractions of vitamins A and E	
70	GOST 30418-96	Vegetable oils. Method for determination of fatty acid composition	
71	GOST 31663-2012	Vegetable oils and fats animals. Determination by gas chromatography of the mass fraction of fatty acid methyl esters	
72	GOST 31664-2012	Vegetable oils and fats animals. Method for determining the composition of fatty acids at position 2 in triglyceride molecules	
73	GOST 31665-2012	Vegetable oils and fats animals. Obtaining methyl esters of fatty acids	
74	GOST 31754-2012	Vegetable oils, animal fats and their products processing. Methods for determining the mass fraction of trans-isomers fatty acids	
75	GOST 32189-2013	Margarines, fats for cooking, confectionery, bakery and dairy industries. Acceptance rules and methods	

		control	
76	GOST 32190-2013	Vegetable oils. Rules of acceptance and methods of selection of samples	
77	sections 6 and 7 of GOST R 52100-2003	Melted spreads and mixtures . General specifications	
78	GOST R 52173-2003	Raw materials and food products . Genetic identification method modified sources (GMI) of plant origin	
79	GOST R 52174-2003	Biological safety. Raw materials and food products . Method identification of genetically modified sources (GMI) of plant origin using a biological microchip	
80	GOST R 53214-2008	Food products. Analysis methods for the detection of genetically modified organisms and products derived from them . General requirements and definitions	
81	GOST R 54657-2011	Cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes. Determination of the mass fraction of solid triglycerides	
82	STB 1889-2008 (GOST R 52179-	Margarines, fats for cooking, confectionery, bakery and	

	2003)	dairy industry, spreads. Acceptance rules and control methods	
83	STB 1939-2009 (GOST R 52062-2003)	Vegetable oils. Rules of acceptance and methods of selection of samples	
84	sections 6 and 7 STB 2016-2009	Food fat and oil products . Margarine and spreads. General specifications	
85	STB GOST R 52173- 2005	Raw materials and food products . Genetic identification method modified sources (GMI) of plant origin	
86	STB GOST R 52174- 2005	Biological safety. Raw materials and food products . Method identification of genetically modified sources (GMI) of plant origin using a biological microchip	
87	ST RK 1345-2005	Biological safety. Raw materials and food products . Method identification of genetically modified sources (GMI) of plant origin using a biological microchip	
88	ST RK 1346-2005	Biological safety. Raw materials and food products . Method identification genetically	

			modified sources (GMI) of plant origin	
89	Article 9	ST RK ISO 685-2007	Soap analysis. Determination of total alkali content and total content of fatty substances	
90		ST RK ISO 2096-2008	Technical glycerin . Methods of selection of samples	
91		GOST 790-89	Solid laundry soap and toilet soap. Acceptance rules and methods of performance measurement	
92		GOST 7482-96	Glycerol. Acceptance rules and test methods	
93	Appendix 1	GOST ISO 3960-2013	Animal and vegetable fats and oils . Determination of the peroxide value. Iodometric (visual) determination of the final point	
94		GOST R 50457-92 (ISO 660-83)	Animal and vegetable fats and oils . Determination of acid number and acidity	
95		STB ISO 661-2008	Fats and oils , animal and vegetable. Preparation of the test sample	
96		STB ISO 5555-2009	Fats and oils , animal and vegetable. selection of samples	

97	STB ISO 15304-2007	Animal and vegetable fats and oils . Determination of the content of trans isomers of fatty	
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			acids in vegetable fats and oils by gas chromatography	
98	ST RK ISO 660-2011	Animal and vegetable fats and oils . Determination of acid number and acidity		
99	ST RK ISO 661-2009	Fats and oils , animal and vegetable. Preparation of the test sample		
100	paragraphs 4.17 and 4.18 GOST 7482-96	Glycerol. Acceptance rules and test methods		
101	GOST 26593-85	Vegetable oils. Peroxide value measurement method		
102	GOST 30089-93	Vegetable oils. Method for determination of erucic acid		
103	clause 6.21 GOST 30306-95	Oil from fruit seeds and almonds. Technical conditions		
104	GOST 31754-2012	Vegetable oils, animal fats and their products processing. Methods for determining the mass fraction of trans-isomers fatty acids		

105		GOST 31762-2012	Mayonnaise and mayonnaise sauces. Acceptance rules and test methods	
106		GOST 31933-2012	Vegetable oils. Methods for determining acid number	

107		GOST 32123-2013	Animal and vegetable fats and oils . Determination of benzo (a) pyrene content . Method with the use of high-resolution liquid chromatography using a reverse phase	
108		GOST 32190-2013	Vegetable oils. Rules of acceptance and methods of selection of samples	
109		GOST R 51487-99	Vegetable oils and fats animals. Peroxide value determination method	
110		GOST R 51650-2000	Food products . Methods determination of the mass fraction of benzo (a) pyrene	
111		GOST R 54657-2011	Cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes. Determination of the mass fraction of solid triglycerides	
112		STB 1036-97	Food products and food raw materials. Sampling methods for determining safety performance	

113	STB 1939-2009 (GOST R 52062-2003)	Vegetable oils. Rules of acceptance and methods of selection of samples	
114	STB GOST 51487-2001	Vegetable oils and fats animals. Peroxide value determination method	

115	Appendix 2	GOST ISO 7218-2011	Microbiology of food and animal feed. General requirements and recommendations for microbiological research	applies until 01.01.2018
116		GOST ISO 7218-2015	Microbiology of food and animal feed. General requirements and recommendations for microbiological research	
117		GOST ISO 21527-1-2013	Microbiology of food products and feed for animals. Yeast and mold counting method . Part 1. Method of counting colonies in the products, the water activity in which more than 0.95	
118		STB ISO 7218-2010	Microbiology of food and animal feed. General requirements for the performance of microbiological studies	applies until 01.01.2018
119		GOST 30726-2001	Food products . Methods for the detection and determination of the number of bacteria of the species Escherichia coli	

120		GOST 31746-2012	Food products . Method for detecting and quantifying coagulase-positive staphylococci and Staphylococcus aureus	
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121		GOST 31747-2012	Food products . Methods for detecting and determining the number of bacteria in a group Escherichia coli (coliform bacteria)	
122	Appendix 3	STB ISO 5509-2007	Animal and vegetable fats and oils . Methods of obtaining methyl esters of fatty acids	
123		ST RK ISO 660-2011	Animal and vegetable fats and oils . Determination of acid number and acidity	
124		GOST 30418-96	Vegetable oils. Method for determination of fatty acid composition	
125		GOST 30623-98	Vegetable oils and margarine products. Method of detecting falsification	
126		GOST 31663-2012	Vegetable oils and fats animals. Determination by gas chromatography of the mass fraction of fatty acid methyl esters	

127		GOST 31664-2012	Vegetable oils and fats animals. Method for determining the composition of fatty acids at position 2 in triglyceride molecules	
128		GOST 31665-2012	Vegetable oils and fats animals. Obtaining methyl esters of fatty acids	

129	Appendix 4	STB ISO 5509-2007	Animal and vegetable fats and oils . Methods of obtaining methyl esters of fatty acids	
130		GOST 5487-50	Vegetable oils . Qualitative reaction to cottonseed oil	
131		GOST 5488-50	Vegetable oils . Qualitative reaction to sesame oil	
132		GOST 30418-96	Vegetable oils. Method for determination of fatty acid composition	
133		GOST 30623-98	Vegetable oils and margarine products. Method of detecting falsification	
134		GOST 31663-2012	Vegetable oils and fats animals. Determination by gas chromatography of the mass fraction of fatty acid methyl esters	

135		GOST 31664-2012	Vegetable oils and fats animals. Method for determining the composition of fatty acids at position 2 in triglyceride molecules	
136		GOST 31665-2012	Vegetable oils and fats animals. Obtaining methyl esters of fatty acids	
137	Appendix 5	ST RK ISO 685-2007	Soap analysis. Determination of total alkali content and total content of fatty substances	

138		ST RK ISO 2096-2008	Technical glycerin . Methods of selection of samples	
139		GOST 790-89	Solid laundry soap and toilet soap. Acceptance rules and methods of performance measurement	
140		GOST 7482-96	Glycerol. Acceptance rules and test methods	

Approved
by the Decision of
the Customs Union Commission
from 9 December 2011 city of N 883

SCROLL

**STANDARDS, AS A RESULT OF THE APPLICATION OF WHICH ON A
VOLUNTARY BASIS ENSURES COMPLIANCE WITH THE
TECHNICAL REGULATIONS OF THE CUSTOMS UNION "TECHNICAL REGULATI
ONS
FOR OIL-FAT PRODUCTS " (TR CU 024/2011)**

N p/ p	Elements of technical regulations Customs Union	Standard designation	Name of the standard	ote of
one	2	3	four	five
one	Articles 2, 3 and 5	GOST 6823-2000	Natural raw glycerin . General technical conditions	
2		GOST 6824-96	Distilled glycerin. General technical conditions	
3		GOST 19708-74	Processing of vegetable oils, fats and fatty acids - hydrogenation production. Terms and definitions	
four		GOST 21314-75	Vegetable oils . Production. Terms and definitions	

five		GOST 28414-89	Fats for cooking, confectionery and bakery industries. General specifications	
6		GOST 30266-95	Soap economic firm. General specifications	
7		GOST 31755-2012	Sauces based on vegetable oils. General technical conditions	

eight		GOST 31761-2012	Mayonnaise and mayonnaise sauces. General specifications	
nine		GOST 32188-2013	Margarines. General technical conditions	
10		GOST R 52100-2003	Melted spreads and mixtures . General specifications	
eleven		STB 2016-2009	Food fat and oil products . Margarines and spreads. General specifications	
12		STB 2285-2012	Sauces based on vegetable oils. General technical conditions	
13	Articles 8 and 9	GOST 6823-2000	Natural raw glycerin . General technical conditions	
fourteen		GOST 6824-96	Distilled glycerin. General technical conditions	
fifteen		GOST 19708-74	Processing of vegetable oils, fats and fatty acids - hydrogenation production. Terms and definitions	
sixteen		GOST 21314-75	Vegetable oils . Production.	

			Terms and definitions	
17		GOST 28414-89	Fats for cooking, confectionery and bakery industries. General specifications	
eighteen		GOST 30266-95	Soap economic firm. General specifications	

nineteen		GOST 31755-2012	Sauces based on vegetable oils. General technical conditions	
twenty		GOST 31761-2012	Mayonnaise and mayonnaise sauces. General specifications	
21		STB 2285-2012	Sauces based on vegetable oils. General technical conditions	