

On the technical regulations of the Eurasian Economic Union "On the safety of fish and fish products"

Entered into force 19 on April 2017 the year

In accordance with Article 52 of the Treaty on the Eurasian Economic Union of 29 on May 2014 the year and paragraph 29 application number 1 to the Regulation of the work of the Eurasian Economic Commission, approved by the Decision of the Supreme Eurasian Economic Council on December 23, 2014 number 98, the Council of the Eurasian Economic Commission has decided:

1. Adopt the attached technical regulations of the Eurasian Economic Union "On the safety of fish and fish products" (TR EAEU 040/2016).

2. To establish that the technical regulations of the Eurasian Economic Union "On the safety of fish and fish products" (EAEU TR 040/2016) shall enter into force from 1 September 2017, for the exception of item 15 in part control the content of residues of veterinary drugs, stimulants of growth of animals (in fact including hormonal drugs), drugs (including antimicrobials except chloramphenicol (chloramphenicol), tetracycline group and bacitracin) in food products a quaculture animal origin on the basis of information about their use provided by the manufacturer, which is effective after developing respective interstate standards containing rules and practices research (test) and measurements, in fact including rule selection of samples required for the application and performance of the specified requirements, and also techniques research (test) and measurement certified (validated) and approved in accordance with state legislation - members of the Eurasian Economic Union, and their inclusion in the list of standards defined by paragraph 4 of the Protocol on Technical Regulation within the Eurasian Economic Union (Appendix No. 9 to the Treaty on the Eurasian Economic Union of May 29 , 2014).

3. This Decision comes into force upon the expiration of 30 calendar days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:

From the Republic of Armenia

From the Republic of Belarus

From the Republic of Kazakhstan

From the Kyrgyz Republic

From the Russian Federation

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TECHNICAL REGULATIONS

Eurasian Economic Union "On the safety of fish and fish products" (TR EAEU 040/2016)

This technical regulation was developed in accordance with Article 52 of the Treaty on the Eurasian Economic Union of May 29, 2014.

This technical regulation establishes the safety requirements for fish food products released into circulation in the Union, and related requirements for the processes of production, storage, transportation, sale and disposal, and also requirements for labeling and packaging of fish food products to ensure their free movement.

If other technical regulations of the Union (technical regulations of the Customs Union) have been adopted in relation to fish food products, establishing safety requirements for fish food products and related requirements for the processes of production, storage, transportation, sale and disposal, as well as requirements for labeling and packaging of fish food products, the fish food products and related processes of production, storage, transportation, sale and disposal, as well as labeling and packaging of fish food products must meet the requirements of technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on their spreads ...

I. Field of application

1. This technical regulation is designed to protect the life and health of human, animal and plant, property, environmental protection, prevention action, introducing in misleading the consumers of food fish production in relation to its purpose and safety.

2. This technical regulation applies to fish food products put into circulation on the territory of the Union.

The objects of technical regulation of this technical regulation are:

a) Food Fish products obtained from catches of aquatic biological resources and facilities of aquaculture, plant and animal origin in processed or unprocessed form, in that including the following types:

live fish and live aquatic invertebrates;
raw fish (fresh), fresh aquatic invertebrates, fresh aquatic mammals, raw algae (fresh) and fresh aquatic plants;
boiled-frozen aquatic invertebrates, algae and other aquatic plants; chilled fish food products; slightly frozen fish food products; frozen fish food products; pasteurized fish food products; dried fish food products; dried fish food products; dried and dried fish food products; pickled fish food products; salted fish food products; hot smoked fish food products; cold smoked fish food products; smoked fish food products;

suspended fish food products;
fish food products for baby food, including food products of complementary foods on a vegetable and fish basis, food products of complementary foods on a fish-vegetable basis, food products of complementary foods on a fish basis;
fish culinary product;
fish culinary semi-finished product; minced fish food products; canned fish;
natural canned fish;

natural canned fish with added oil; semi-canned fish;
 preserves; granular caviar; roe
 caviar; caviar-grain;
 pasteurized fish
 roe; pressed caviar;
 breakdown salted
 caviar; caviar fish product;
 edible fat from fish, aquatic invertebrates and aquatic mammals; hydrolyzate from fish food products;
 simulated fish food products;
 b) processes of production, storage, transportation, sale and disposal of fish food products.

This technical regulation establishes the requirements for labeling and packaging of fish food products, binding for application and execution in the territory of the Union, complementing the requirements of the technical regulation of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011), adopted by the Decision of the Commission of the Customs Union dated December 9, 2011 No. 881 (hereinafter - the technical regulations of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011)), and the technical regulations of the Customs Union "On the safety of packaging" (TR CU 005/2011), adopted by the Decision of the Commission of the Customs Union of August 16, 2011 No. 769 (hereinafter - the technical regulations of the Customs Union "On safety of packaging" (TR CU 005 / 2011)), and not contradicting them.

3. The action of this technical regulations do not apply to:

- a) the processes of breeding and growing (growing) fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants;
- b) specialized fish food products (with the exception of fish food products for baby food);
- c) biologically active food additives and food additives, which are made on the basis of fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants;
- d) processes of production, storage, transportation and disposal of fish food products of non-industrial production, intended for release into circulation on the territory of the Union;
- e) fish food products produced by citizens at home and (or) in personal subsidiary farms, as well as the processes of production, storage, transportation and disposal of such products intended only for personal consumption and not intended for release into circulation on the territory of the Union;
- f) products from amphibians and reptiles; g) non-food fish products.

II. Basic concepts

4. For the purposes of applying this technical regulation, the concepts established by the technical regulation of the Customs Union "On safety

of food products » (TR CU 021/2011), adopted by the decision of the Commission of the Customs Union on December 9, 2011 № 880 (hereinafter - the technical regulation of the Customs Union "On the safety of food products" (TR CU 021/2011)), the technical regulations of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011), as well as concepts that mean the following:

- "Boiled-frozen aquatic invertebrates" - aquatic invertebrates, previously boiled until complete coagulation of the protein and frozen to a temperature not exceeding minus 18 ° C;
- "Boiled-frozen algae and other aquatic plants" - algae and other aquatic plants, boiled to an elastic dense consistency and frozen to a temperature not exceeding minus 18 ° C;

"Raw algae (fresh) and fresh aquatic plants" - algae and other aquatic plants removed from water and retaining their inherent color, odor, elasticity of tissues and a film of water on the surface;

"Dried fish food products" - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the drying process, with a mass fraction of moisture of at least 30 percent, having a dense consistency and properties of a ripened product;

"Hydrolyzate from fish food products" - fish food products made from tissues of fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants in the process of hydrolysis;

"Glazing" - the process of formation of a protective layer of ice on the surface of frozen fish food products during irrigation or immersion in drinking or clean water with or without food additives dissolved in it;

"Deep dehydration of fish food products" - the loss of tissue juice on the surface of products from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, manifested in the tarnishing of the surface of frozen products, the presence of white and (or) yellow spots that have penetrated into the thickness of muscle tissue and are not removed by mechanical means without disturbing the external appearance;

"Live fish" - a fish swimming in a natural habitat or one close to it, with natural movements of the body, jaws, gill covers;

"Living aquatic invertebrates" - echinoderms, molluscs, crustaceans with characteristic reactions for each species to the mechanical impacts produced, stored in conditions that ensure their vital activity;

"Fat food of fish, aquatic invertebrates, and aquatic mammals" - food fish products made from fat-containing raw fish, aquatic invertebrates, and aquatic mammals, with or without the addition of food additives and (or) flavorings;

"Caviar" - Fish food products made of fish caviar grains family Salmonidae or family sturgeon treated with sodium salt or a mixture of sodium salts with food additives, with addition or without addition of vegetable oil;

"Manufacturer" - a legal entity or natural person registered to an individual entrepreneur, in fact among foreign manufacturer, carried out on its behalf the production or the production and sale of food fish production and are responsible for its compliance with the requirements of technical regulations of the Union (the technical regulations of the Customs Union);

"Caviar fish product" - food fish products made from whole or cut to part yastiks calves or of caviar-grain fish, molluscs and echinoderms, with the addition of the components of food products (food ingredients), ready-to-eat;

"Caviar-grain" - eggs of fish, molluscs and echinoderms, separated from the connective tissue of the ovary;

"Caviar yastik" - food fish products made from whole or cut to pieces yastiks fish, molluscs and echinoderms, in refrigerated, frozen, salted, smoked or sundried kinds;

"Simulated fish food products" - fish food products that reproduce the organoleptic characteristics of a given simulated product (for example, "caviar analogs", "structured products", "crab sticks");

"Pickled fish food products" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, processed with a mixture of table salt, sugar, spices and food acid;

"Frozen fish food products" - fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, including products from them, subjected to the freezing process to a temperature in the thickness of the product not higher than minus 18 ° C;

"The presence of parasites (parasitic lesions)" - the presence of parasites, accumulations of parasites or their residues in fish food products that have an appearance, color and size that make it possible to distinguish them from the muscle tissue of fish, aquatic invertebrates, aquatic mammals and other aquatic animals by visual control and (or) using other control methods;

"Natural fish preserves» - FOOD fishery products made of fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, with addition or without addition to the main components of spices, in the hermetically -closed package, without pre- heat processing of components, subjected to sterilization;

"Natural canned fish with added oil" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants without preliminary heat treatment, with the addition of vegetable oil, or pork fat or fat liver, in which the mass proportion of sludge in the oil is not standardized, a sealingly -closed package, subjected to sterilization;

"Unprocessed fish food products" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants that have not been processed (processed);

"Unprocessed fish food products of animal origin" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals that have not been processed (processed);

"Chilled fish food products" - fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants subjected to the cooling process, without reaching the freezing point of tissue juice, as well as products from them, subjected to the cooling process to a temperature of thicker than the product not higher than 5 ° C;

"Pasteurization" - heat treatment product at a temperature from 60 ° C to 100 ° C, ensuring its safety and microbiological stability at a given temperature storage in for a limited period of validity;

"Pasteurized fish roe" - Fish food products made from ikry- grain fish treated with sodium salt or salt mixture with food additives, in the hermetically -closed package, subjected to pasteurization;

"Pasteurized food fish products" - food fish products, made with or without the addition of side dishes, sauces, fillings, in a hermetically -closed package, subjected to pasteurization;

"Payusnaya roe" - food fish products made of the salted in a heated saturated solution of common salt, grains of caviar with subsequent compression to obtain a homogeneous mass;

"Processed fish food products" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants that have been processed (processed);

"Processed fish food products of animal origin" - fish food products made from catches of aquatic biological resources of animal origin and aquaculture food products of animal origin, which have been processed (processed);

"Processing (processing)" - heat treatment (except for freezing and cooling), smoking, canning, ripening, salting, drying, pickling, concentration, extraction, extrusion or a combination of these processes;

"Food products of aquaculture of animal origin" - fish, aquatic invertebrates, aquatic mammals and other aquatic animals extracted (caught) from semi-free conditions of their keeping, breeding or artificially created habitat;

"Food products of aquaculture of plant origin" - algae and other aquatic plants extracted (caught) from semi-free conditions of their keeping, breeding or artificially created habitat;

"Food products of vegetable and fish-based complementary foods" - fish food products for baby food intended for feeding young children, made from vegetable components (fruits, vegetables, cereals, flour) and from fish of various types, containing from 8 to 18 percent muscle tissue of fish from the total mass of the product;

"Fish-based complementary food products" - fish food products for baby food intended for feeding young children, made from fish of various types, containing over 40 percent of fish muscle tissue from the total mass of the product;

"Food products are feeding on the fish-plant basis" - food fish products for baby food designed for feeding infants, made of fish of different species with the addition of herbal ingredients (fruits, vegetables, cereals, flour), containing more than 18 to 40 percent muscle tissue of fish from the total mass of the product;

"Food Fish products" - fish (in fact including live fish and raw fish (fresh)), aquatic invertebrates (including live and fresh aquatic invertebrates), aquatic mammals (including fresh water mammals) and other aquatic animals, and algae (including seaweed, raw (fresh)) and other aquatic plants (in fact including fresh water plants), in that those products from them, in unprocessed or processed (processed) form, which are intended for use by man in food ;

" Hot smoked fish food products " - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of hot smoking and having the color, smell and taste of smoked products, fully cooked;

"Fish food products for baby food" - fish food products intended for baby food (for young children from 8 months to 3 years old, preschool children from 3 to 6 years old, school children from 6 years old and older), corresponding the physiological needs of the child's body and causes damage to the health of the child the appropriate age;

" Fish food products of plant origin" - fish food products made from catches of aquatic biological resources of plant origin and aquaculture food products of plant origin;

" Cold smoked fish food products " - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of smokeless , smokeless or mixed cold smoking methods and having the color, smell and taste of smoked products;

"Smoked fish food products" - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of smoke, smokeless or

mixed methods of cold smoking and with a light smell and taste of smoked products;

"Frozen fish food products" - fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants subjected to the freezing process to a temperature of 1 ° C or 2 ° C below the freezing point of tissue sap inside them;

"Polukonservy fish" - food fish products in a hermetically-closed package, subjected to a heat treatment provides death heat sensitive, asporogenous microflora, reducing the number of spore-forming microflora and guaranteeing the microbiological stability and safety of the product at a temperature storage is not higher than 6 ° C in during the period of validity, the set manufacturer ;

"Preserves" - salted fish food products, the content of which from the net weight is at least 65 percent for fish, 55 percent for aquatic invertebrates, caviar, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, with a mass fraction of cooking salt is not more than 8 percent, with addition or without addition of food supplements, garnishes, sauces, fillings, in tightly and (or) a hermetically - closed consumer package, subject to storage in accordance with conditions specified by the manufacturer;

"Break- salted roe" - food fish products made from ikry-grain fish (for excluding fish family sturgeon and family Salmonidae fish), mollusks, echinoderms, treated with sodium chloride or a mixture of salt with food additives;

"Suspended fish food products" - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of drying-drying to a specified mass fraction of moisture, having a slightly compacted juicy consistency and properties of a ripened product;

"Distribution and purification center" - an installation with clean running or drinking water, into which live bivalve molluscs are placed for the time required for their biological purification, sorting and packaging;

"Raw fish (fresh)" - fish without signs of life, kept at a temperature not higher than the temperature of the environment or cooled;

"Fish culinary product" - food fish products, made with or without the addition of food components, and (or) food additives ready for use in the food after heat treatment or without it;

"Canned fish" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, the mass fraction of which of the net weight is at least 50 percent, with or without the addition of food additives and flavors, sauces, side dishes, fillings, in a hermetically sealed package, sterilized;

"Fish waste" - useless for the production of food fish products food (food) raw materials or formed in the process of production of food fish production unused remnants of this product;

"Fish culinary semi-finished product" - fish food products with or without the addition of food components and (or) food additives, which has passed one stage of culinary processing or more, without bringing to readiness;

"Fresh aquatic invertebrates" - crustaceans, molluscs and echinoderms removed from the water, retaining signs of life, being at a temperature close to the temperature of the habitat;

"Fresh aquatic mammals" - aquatic mammals without signs of life are at a temperature not higher than the temperature of the medium habitat or cooled;

"Owner of fish food products" - an individual or legal entity with ownership rights, acting as the owner, manager or user of fish food products;

"Salted fish products" - Fish food products treated with sodium or sea salt, with addition or without addition of spices, their extracts, sugar, food additives, ready to use;

"Sterilization of canned" - thermal treatment of products at temperatures above 100 ° C, providing industrial sterility of canned when installed by the manufacturer storage, transportation and sale for a limited period of validity;

"Dried fish food products" - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants in the process of drying to a moisture content of no more than 20 percent;

"Dried-dried fish food products" - fish food products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of drying-drying to a moisture content of more than 20 to 30 percent;

"Catches of aquatic biological resources of animal origin" - fish, aquatic invertebrates, aquatic mammals and other aquatic animals extracted (caught) from their natural habitat;

"Catches of aquatic biological resources of vegetable origin" - algae and other aquatic plants, extracted (caught) from the natural environment habitat;

"Authorized by the manufacturer of the person" - registered in the established by the legislation - right member of the Union on its territory a legal entity or natural person to an individual entrepreneur, who on the basis of the contract with the manufacturer, in fact among foreign manufacturer to act on behalf of the manufacturer for conformity assessment and release into circulation of food fish production on the territory of the Union, but also bear the responsibility for non-compliance of fish products to the requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed;

"Minced fish food products" - fish food products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of grinding to a homogeneous mass;

"Phycotoxins" - natural toxic substances produced by some types of algae and microalgae and capable of accumulating in molluscs (except cephalopods) and internal organs of crabs;

"Clean water" - sea or fresh water, including disinfected (purified) water, which does not contain microorganisms, harmful, radioactive substances and toxic plankton in quantities that can damage the safety of fish food products.

III. Identification of fish food products

5. Identification of fish food products is carried out by one or more of the following methods:

a) method by name - by comparing the name of fish food products indicated in the labeling on consumer packaging, transport packaging and (or) an accompanying document with the name indicated in the definition of the type of fish food products established by this technical regulation;

b) visual method - by comparing the appearance of fish food products with the features specified in the definition of such fish food products in this technical regulation and (or) in the document in accordance with which the products are manufactured ;

c) organoleptic method - by comparing the organoleptic characteristics of fish food products with the features specified in the definition of such fish food products in this technical regulation and (or) in the document in accordance with which the products are manufactured ;

d) analytical method - by checking the compliance of morphological, physical, chemical, biochemical and microbiological indicators of fish food products with the characteristics specified in the definition of such fish food products in this technical regulation and (or) in the document in accordance with which the products are manufactured , and establishing identity indicators authentic natural patterns, in fact those with the use of methods of species identification of fish, aquatic invertebrates and other aquatic animals, as well as algae and other aquatic plants.

6. The organoleptic method is applied in the case, if the food fishery products can not be identified by the method of naming and visual method.

7. The analytical method applied in the case of fish products can not be identified by the method of naming, visual or organoleptic methods.

IV. Rules for the circulation of fish food products in the territory of the Union

8. Food fish products put into circulation in the Union when it is under the requirements of the technical regulations and other technical regulations Union (CU technical regulations) whose action on it extends, and at the condition that it has passed assessment of compliance according to section XI of the present technical regulations.

9. When circulating on the territory of the Union, unprocessed fish food products of animal origin are accompanied by a veterinary certificate issued by an authorized body of a member state of the Union (hereinafter - a member state), and shipping documentation.

Movable between Member States processed food fish products of animal origin, controlled veterinary control (supervision), imported from third countries or produced in the territory of the Union, accompanied by a veterinary certificate issued by an authorized body of a Member State without carrying out veterinary-sanitary examination, which confirmed the epizootic well-being ...

Food Fish products of vegetable origin, located in the handle, must be accompanied of shipping documents, ensures the traceability of such products.

Each batch of fish food products of animal origin, controlled by veterinary control (supervision), is imported into the territory of the Union with a veterinary certificate issued by the competent authority of the country of departure.

10. Food Fish products, corresponding to the requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed, and passed the conformity assessment, marked by a single sign of products on the market of the Union.

11. Not allowed to circulation in the territory of the Union of fish products not complying with the requirements of these technical regulations and other technical regulations of the Union (CU technical regulations), the effect of which on it is distributed, in fact including food fish products with expired term of validity.

12. Fish food products that do not meet the requirements of this technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), the effect of which applies to it, including fish food products with an expired shelf life, as well as fish food products, the owner of which is not can confirm the origin of fish food products to ensure its traceability, is subject to withdrawal from circulation by the owner of fish food products either independently or by order of the authorized bodies of state control (supervision) of the Member State.

V. Safety requirements for fish food products

13. Fish food products must comply with the safety requirements established by this section, safety requirements in accordance with the appendices Number 1-6, as well as the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

14. Fish food products should be made from aquatic biological resources extracted (caught) from safe areas of harvest (catch) in accordance with the data of routine monitoring of the safety of aquatic biological resources, carried out by the authorized bodies of the Member States, and aquaculture objects originating from farms (enterprises) that are safe in veterinary terms. Monitoring data should be posted on the information and telecommunications network "Internet" on the official websites of the authorized bodies of the Member States.

15. Aquaculture food products must not contain natural or synthetic hormonal substances and genetically modified organisms.

Maximum allowable levels of residues of veterinary drugs, animal growth stimulants (including hormonal agents), medicinal agents (including antimicrobial agents), whose content in foodstuffs aquaculture animal is controlled based on information about their use (for excluding chloramphenicol (chloramphenicol), tetracycline group and bacitracin) provided by the manufacturer (the person authorized by the manufacturer, importer), when it is released into circulation in the territory of the Union, must not exceed the permissible levels established by Appendix No. 2 to this technical regulation.

16. The following fish food products are not allowed for circulation on the territory of the Union :

- a) produced from poisonous fish of the families Diodontidae (two-toothed, hedgehogs-fish), Molidae (moon-fish), Tetraodontidae (four-toothed) and Canthigasteridae (scaltooth);
- b) not corresponding to consumer properties in terms of organoleptic indicators;
- c) frozen, with a temperature in the thickness of the product above minus 18 °C;
- d) defrosting during storage;
- e) containing biotoxins (phycotoxins) hazardous to human health.

17. Live fish showing signs of falling asleep should be marketed as raw fish (fresh) or sent for processing. Live fish of the sturgeon family at the first signs of falling asleep should be immediately sent for gutting.

It is not allowed to sell inactive crustaceans, molluscs and echinoderms that retain only individual signs of life, injured, contaminated with silt, sand, oil products, algae, shells, crustaceans in a molting state and with soft shells, as well as incomplete molluscs and echinoderms.

Inactive crustaceans that retain certain signs of life should be immediately sent for cooling, cutting, cooking and (or) freezing.

Sea urchins, crustaceans, gastropods and bivalve molluscs should be sent for sale and processing only in live form.

Live sea cucumbers after harvest should be promptly butchered.

Live oysters should be laid concave leaf sinks down, live sea scallops - convex leaf sinks down.

In live bivalve molluscs, the valves should be tightly closed or slightly open, but should close when tapped.

Live crustaceans, echinoderms and molluscs must respond to mechanical stress.

Before being released into circulation, live bivalve molluscs must undergo the necessary overexposure in a distribution and purification center.

Live bivalve molluscs must be subjected to repeated immersion in water or spraying water after their packaging for sale.

18. Fish, containing in some of their parts objects hazardous to human health, should be cut with removal and subsequent disposal of such parts.

19. Catches of aquatic biological resources and aquaculture food products of animal origin should be examined for the presence of parasites (parasitic lesions). Parasitological indicators of the safety of fish, crustaceans, molluscs and products of their processing are established by Appendix No. 3 to this technical regulation.

In case of detection of living parasites and their larvae dangerous to human health, catches of aquatic biological resources of animal origin and food products of aquaculture of animal origin must be neutralized by appropriate methods.

In case of detection of live parasites and their larvae dangerous to human health in live fish, live aquatic invertebrates, raw fish (fresh), fresh aquatic mammals, fresh aquatic invertebrates, chilled and frozen fish food products of animal origin, such products must be released into circulation. be subjected to freezing to a temperature in all parts of the product not higher than minus 20 ° C for a period of at least 24 hours or not higher than minus 35 ° C for a period of not less than 15 hours, as well as other disinfection methods that guarantee the safety of fish food products.

20. It is not allowed to sell fish food products, the parts of which are consumed in food are affected by visible parasites.

21. In case of disagreement in the assessment of the organoleptic indicators of unprocessed fish food products of animal origin, the total nitrogen of volatile bases is determined.

Fish food products are considered unsuitable for industrial processing and consumption in food if the following limit values for total nitrogen of volatile bases are exceeded:

- 25 mg nitrogen per 100 g of meat for species of the Scorpaenidae family (scorpion fish);
- 30 mg nitrogen per 100 g of meat for species of the Pleuronectidae family (flounder), with the exception of Hippoglossus spp. (halibut);
- 35 mg of nitrogen per 100 g of meat for other fish species.

Vi. Requirements for the production processes of fish food products

22. The processes of production of food fish products must meet the requirements of the technical regulations and the relevant requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

23. Requirements for the organization of production facilities in which the process of production of fish food products is carried out are established by article 14 of the technical regulation of the Customs Union "On food safety" (TR CU 021/2011).

24. Special requirements for the organization of production processes carried out on production, receiving-transport and fishing vessels (hereinafter referred to as vessels) are established by Section VII of this technical regulation.

25. The safety of fish food products in the process of their production must be ensured:
- a) technological processes and modes of their implementation at all stages (sections) of the production of fish food products;
 - b) the optimal sequence of technological processes, eliminating contamination (pollution) produced food fish products;
 - c) control over the operation of technological equipment;
 - d) compliance with the storage conditions for food (food) raw materials for the production of fish food products, packaging and packaging materials;

e) the maintenance of production facilities, technological equipment and inventory used in the production of fish food products in a state that excludes contamination (pollution) of fish food products;

e) The choice of methods and periodicity of sanitary processing, disinfection, disinfestation and deratization of production facilities, sanitary processing and disinfection of technological equipment and inventory used in the process of production of food fish production. Sanitary treatment, disinfection, disinfestation and deratization should be carried out at a frequency sufficient to eliminate the risk of contamination (contamination) of fish food products. The frequency of sanitization, disinfection, disinfestation and deratization is established by the manufacturer of the product;

g) maintaining and storing documentation and records confirming compliance with the requirements of this technical regulation;

h) the functioning of the safety system in the production of fish food products (production control);

i) traceability of fish food products.

26. The equipment used in the production of frozen fish food products must ensure:

a) lowering the temperature of fish food products to a temperature not higher than minus 18 ° C;

b) maintaining the temperature of frozen fish food products in the thickness of muscle tissue not higher than minus 18 ° C during storage in holds, tanks or containers.

27. The area for cutting unprocessed fish food products must be provided with drinking or clean water.

28. Drinking and clean water is used for cooling and ice making. Ice must be protected from contamination (contamination).

29. In the production of raw fish (fresh), fresh aquatic mammals, raw algae (fresh), fresh aquatic plants and fresh aquatic invertebrates, the following requirements must be observed:

a) during the production process, it is necessary to exclude contamination (pollution) of fish, echinoderms, molluscs, crustaceans, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants and to ensure their protection from solar and atmospheric influences, as well as to ensure appropriate temperature storage conditions fish food products;

b) in the case of detection of live parasites and their larvae dangerous to human health, by-catch of poisonous fish, contamination (pollution) of the catch with bottom soil or oil products, measures must be taken to prevent the possibility of releasing fish food products into circulation that do not meet the requirements of this technical regulation and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed.

30. In the production of chilled and slightly frozen fish food products, the following requirements must be observed:

a) tuna, sailfish, mackerel, marlin, swordfish and cartilaginous fish after extraction (catch) must be immediately bled;

b) the fish of the family of sturgeons (except sterlet) must be bled white, butchered, in her need to be removed innards and sphincter;

c) marinka, ilisha, ottomans and khramuli must be gutted (entrails, caviar, milk and black film must be carefully removed and destroyed), the heads of a giant squid, ilisha and khramuli must be removed and destroyed;

d) catfish longer than 53 cm must be gutted (entrails, caviar, milk and black film must be carefully removed);

e) pike longer than 30 cm must be gutted (entrails, caviar, milk and black film must be carefully removed).

31. In the production of frozen fish food products, the following requirements must be observed:

giant squid and octopus must be cut, giant squid heads are not allowed for food purposes; have lobster at removing cephalothorax should be removed the anal opening;

in a cut cucumaria, the corolla and anus must be removed; freezing should be carried out before reaching the temperature in the thickness of the product not higher than minus 18 ° C.

It is allowed to freeze in natural conditions in places of extraction (catch) at an air temperature not higher than minus 10 ° C on ice well-ventilated areas or in a draft under conditions that ensure the safety of frozen fish food products. If the temperature during natural freezing is higher than minus 18 ° C, the fish should be frozen to a temperature not exceeding minus 18 ° C.

Refrigerating chambers for refrigeration processing of fish food products are equipped with thermometers and (or) means of automatic control of the air temperature in the chamber, as well as means for recording the temperature.

For single-piece separation when packing frozen fish food products, it is allowed to increase its temperature to a temperature not higher than minus 2 ° C.

Deep dehydrated frozen food fish products not be greater than 10 percent by mass or area of the surface of the product.

32. Moisture content in the muscle tissue of frozen fish products of the major types of commercial fish and aquatic invertebrates should not exceed standards permissible moisture content according to Annex № 7.

33. In the production of frozen food fish products from fish weight applied to the production of glaze not should exceed 5 percent by weight of glassy product (s account error procedure definition).

In the production of frozen fish food products from cut or peeled crustaceans and their processing products, the mass of the glaze applied to these products should not exceed 7 percent of the mass of the glazed products (taking into account the error of the determination method).

In the production of frozen food fish products out of whole crustacean weight applied to the production of glaze not should exceed 14 percent by weight of glassy product (s account error procedure definition).

In the production of frozen fish food products from other fish food products, the mass of the glaze applied to these products should not exceed 8 percent of the mass of the glazed products (taking into account the error of the determination method).

The water used for glazing of food fish products or when preparing solutions for glazing must meet the requirements for drinking water established by the legislation of a Member State, or the requirements for clean water, accordingly the same microbiological standards and hygienic requirements, as drinking water.

34. In the production of salted and marinated fish products should be used unprocessed food fish production, corresponding to the requirements of the technical regulations and the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

In the production of salted and pickled fish food products, pond fish weighing more than 1 kg must be cut before salting.

In the production of fish food products from Pacific (Far Eastern) fish of the salmon family with a mass fraction of table salt of less than 5 percent and fish food products from fish of the whitefish family with a mass fraction of table salt of less than 8 percent, only frozen fish food products should be used.

35. In the production of food fish hot and cold smoking, as well as smoked food fish products should be used unprocessed food fish products of animal origin, corresponding to the requirements of the technical regulations and the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

Food fish hot and cold smoked and smoked food fish production of white carp, carp, catfish and carp should be carried out only after their cutting.

Finished fish food products of hot and cold smoked, as well as smoked fish food products must be cooled to a temperature not exceeding 20 °C, packed and sent to the refrigerator.

36. In the production of caviar, the following requirements must be observed:

- a) caviar sea scallop and sea urchin should be made only from eggs, obtained from the living marine scallops and alive sea urchins;
- b) fish roe must be collected in clean containers and delivered to the shop in a chilled state;
- c) the time from the start laying eggs up to its pasteurization not should exceed 2 chasa;
- d) caviar of fish of the sturgeon family should be made only from caviar obtained from live fish that does not have signs of falling asleep;
- e) packaging of caviar from a container or transport package into consumer packaging must be carried out under conditions that ensure its safety;
- f) re-packing of caviar from the consumer package is not allowed.

37. In the manufacture of dried, susheno-dried, dried and provesnoy food fish products should be used unprocessed fish products, corresponding to the requirements of the technical regulations and the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

Dried, dried-dried, dried and sagging fish food products from grass carp and silver carp should be produced only after cutting them.

38. In the production of canned fish and preserves, fish food products must be used that meet the requirements of this technical regulation and the requirements of the technical regulation of the Customs Union "On food safety" (TR CU 021/2011).

Components (food ingredients) are used at the production of fish canned and preserved, shall comply with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) and other technical regulations of the Union (CU technical regulations), the action of which they distributed by. The use of components (food ingredients) with signs of deterioration or decomposition or contamination (contamination) is not allowed.

In the production of canned fish, the following requirements must be observed: the mode of heat treatment of canned fish must ensure their compliance the requirements for microbiological indicators specified in table 5 of the appendix No. 1 to this technical regulation;

the time from filling fish food products into packaging to sealing should be no more than 30 minutes, the time from filling into packaging to sterilization - no more than 60 minutes;

during closing of the package must be provided with a degree of tightness, sufficient to prevent secondary contamination (contamination) of the product of time and after the heat treatment;

after heat treatment, canned fish must be cooled to the storage temperature set by the manufacturer in the technical documentation for a specific type of canned fish;

the release of canned fish into circulation should be carried out after obtaining a positive result of the thermostat test and rejection of defective cans.

To ensure the safety of canned fish in the process of their production, it is necessary:

- availability of laboratory equipment and personnel on ships that produce natural canned fish from fish liver, allowing for production control;
- equipment equipment for sterilization gauging and automatic control and recording instruments;

storing the results of the registration of the sterilization process parameters with the indication of the name of canned food, the standard size of the package, the number of the equipment for sterilization, the brew number, the number of the shift, the sterilization date for a period exceeding the shelf life of the produced canned fish by 6 months.

39. The production of fish food products for feeding children of the first year of life is carried out at specialized production facilities, or in specialized workshops, or on specialized technological lines.

The production of fish food products for the nutrition of children from 1 to 3 years old, preschool and school age can be carried out at specialized production facilities, or in specialized workshops, or on specialized technological lines, or on technological equipment for the production of fish food products of general purpose at the beginning of the shift or in a separate shift after its cleaning and disinfection.

In the production of canned fish food products for children of all age groups, the duration of its holding at the manufacturer's warehouse to establish microbiological stability and safety must be at least 21 days.

40. In the production of fish products for baby food for children of early age are not allowed to use unprocessed food fish products of animal origin, derived from fish cage content and demersal fish species.

In the production of fish food products for baby food for children of early, preschool and school age, it is not allowed to use unprocessed fish food products that have been subjected to repeated freezing.

In the production of fish food products for baby food, it is not allowed to use phosphates, enhancers of taste (aroma), benzoic, sorbic acids and their salts, as well as complex food additives, which contain phosphates, enhancers of taste (aroma), benzoic, sorbic acids, their salts and esters; and dyes.

In the production of fish food products for baby food, it is not allowed to use food (food) raw materials:

- containing genetically modified organisms;
- grown with the use of stimulants growth of animals, in fact including hormonal drugs;
- containing residual amounts of antimicrobial agents (taking into account the error of the determination method).

41. Canned food fish products for children of early age should be packed in a sealed consumer package with a capacity not exceeding:

- a) for the food product feeding on fish based - 0.13 kg;
- b) for food products of complementary foods on a fish-vegetable and vegetable-fish basis - 0.25 kg.

42. Fish wastes produced in the process of production of food fish products must be collected in a waterproof container and labeled for as accumulation removed from production facilities.

Fish waste should be stored in containers in refrigerated chambers separately from raw materials and finished products. It is allowed to store waste without refrigeration in closed containers for no more than 2 hours.

Vii. Special requirements for manufacturing processes carried out on board ships

43. On ships, you must have:

a reception area reserved for accepting catches of aquatic biological resources on board, providing protection of products from solar and atmospheric influences, the effects of heating elements and from any source of contamination (pollution), easily amenable to washing and disinfection;

a system designed to transfer fish from the receiving area to the working areas, spacious enough to organize the production process, easily amenable to washing and disinfection and arranged in such a way as to prevent any contamination (contamination) of the product;

storage area for finished products;

storage space for packaging materials;

special equipment for the disposal of fish waste and (or) a chamber for storing fish waste;

water intake device, the location of which excludes contact with the water supply system;

equipment for washing the hands of personnel involved in the production process .
 Vessels raw fish (fresh) and fresh aquatic mammals are stored over 8 hours must be equipped with refrigerated holds, tanks or containers, which when necessary should be cooled with ice or chilled drinking or pure water to within the time established in the technical documentation for fish food products.

44. On the ships should be provided with no contact food fish products bilge, waste water, smoke, fuel oil and lubricating materials as well as an intensive flow of water.

45. Working surfaces, equipment, with which fish food products come into contact on the ship, must be made of suitable corrosion-resistant material, smooth and easily amenable to washing and disinfection. Surface coatings should be durable, non-toxic and made of materials intended for contact with food products.

46. Vessels designed to store catches of aquatic biological resources for more than 24 hours must be equipped with appropriate holds, tanks or containers.

47. Holds should be separated from engine rooms and from crew quarters by partitions preventing contamination (pollution) of stored catches of aquatic biological resources. Holds, cisterns and containers should ensure the storage of catches of aquatic biological resources in appropriate conditions to ensure their safety and, if necessary, the absence of their contact with melt water.

48. On vessels equipped for cooling catches of aquatic biological resources with cooled clean sea water, tanks should be equipped with devices that ensure the achievement and maintenance of a uniform temperature throughout the tank.

49. Catches of aquatic biological resources must be cooled with ice or chilled water no later than 1 hour after extraction (catch).

If the design of the vessel does not allow the catches of aquatic biological resources to be cooled with ice or chilled water no later than 1 hour after extraction (catch), then it is allowed to unload the catches of aquatic biological resources without ice (under appropriate temperature conditions). Such products must be unloaded no later than 12 hours from the moment of extraction (catch) while maintaining its temperature from minus 1 ° C to 4 ° C.

When cooling water aquatic biological resources need to be stored in a clean chilled water to within not more than three days on board the vessel.

50. On ships , conditions must be provided to prevent contact and contamination (contamination) of products by birds, insects and other animals.

51. Ships on which the production of frozen fish food products is carried out must have:
- a) freezing equipment of sufficient capacity to quickly drop the temperature to minus 18 ° C;
 - b) cooling equipment of sufficient capacity for storing frozen fish food products in holds at a temperature not exceeding minus 18 ° C. Holds

equipped with thermometers and (or) means of automatic control of the air temperature in the hold, as well as means for recording the temperature.

52. Inner walls and ceilings of holds before loading catches of aquatic biological resources into them must be sanitized.

VIII. Requirements for the processes of storage, transportation, sale and disposal of fish food products

53. The manufacturer is obliged to carry out the process of storage, transportation and sale of food fish production in such a way that this product corresponds to the requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed.

54. The processes of storage, transportation, realization and utilization of food fish products must meet the requirements of these technical regulations, and the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

55. The materials in contact with food fish production in the course of its storage, transportation and sale, must comply with the safety requirements of materials in contact with food products.

56. In the process of storage, transportation and sale of fish products are not allowed to defrost frozen food fish production.

57. When storing fish food products, the storage conditions established by the manufacturer must be observed, taking into account the following requirements:

a) chilled fish food products should be stored at a temperature not higher than 5 ° C, but above the freezing point of tissue juice;

b) frozen fish food products should be stored at a temperature not exceeding minus 18 ° C;

c) frozen fish food products should be stored at temperatures from minus 3 ° C to minus 5 ° C;

d) live fish and live aquatic invertebrates must be kept in conditions that ensure their vital activity, without limiting the shelf life. The containers intended for their maintenance must be made of materials that do not change the quality of the water.

58. In refrigeration chambers, fish food products are placed in stacks on racks or pallets, the height of which must be at least 8–10 cm from the floor. From the walls and cooling equipment production is located at a distance of not less than 30 cm. Between the stacks must be passages, providing unhindered access to the product.

59. Refrigerating chambers for storing fish food products are equipped with thermometers and (or) means of automatic control of the air temperature in the chamber, as well as means for recording the temperature.

60. Food fish products in the process of storing grouped by type, destination (implementation or processing (processing)) and the thermal state (chilled, Frostbitten, frozen).

61. The air temperature in cold chambers during loading or unloading food fish product be not more than to 5 ° C, fluctuation of temperature of air in the process of storage, transport and realization of food fish products does not have to exceed 2 ° C.

62. It is not allowed to store chilled, slightly frozen and frozen fish food products in uncooled rooms before loading into a vehicle and (or) container.

63. Transport vehicles and containers intended for the transportation of fish food products are equipped with means that allow observing and registering the established temperature regime.

64. Transportation of fish food products in bulk without using transport and (or) consumer packaging is not allowed.

65. Cargo compartments of vehicles and containers should be regularly washed and disinfected at intervals necessary to ensure that cargo compartments of vehicles and containers cannot be sources of product contamination (contamination).

66. The interior surfaces of the vehicle must be smooth, easy to wash and disinfect.

67. At the enterprises of retail and wholesale trade are not allowed to re-packaging under vacuum or in conditions of modified atmosphere food fish production, previously vacuum-packed or in a modified atmosphere.

IX. Requirements for packaging and labeling of fish food products

68. Packaging for fish food products must comply with the requirements of this technical regulation and the requirements of the technical regulation of the Customs Union "On the safety of packaging" (TR CU 005/2011).

69. Packaging of fish food products should be carried out in conditions that do not allow contamination (contamination) of products.

70. Packaging of fish food products must:

a) To ensure the safety of food fish production and the immutability of its organoleptic indicators in during the period of validity of such products;

b) made of materials that meet the requirements for materials in contact with food products;

c) stored in a separate room under conditions that ensure the safety of fish food products. For ships, it is allowed to store packaging in the hold under conditions that ensure its safety.

71. Packaging used for storing ice- chilled fish food products must ensure the drainage of melt water.

72. Labeling of fish food products must comply with the requirements of the technical regulations of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011).

The information contained in the labeling of fish products should be applied to the Russian language, and with the presence of the relevant requirements in the legislation of the Member States - at national (state) language of the Member State in whose territory is realized fish products, with the exception of the cases specified in clause 3 of part 4.8 of article 4 of the technical regulation of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011).

Provided by clause 73 of this technical regulation and clause 13 of part 4.4 of article 4 of the technical regulation of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011) information about fish food products, which is packaged in the presence of the consumer, are communicated to the consumer in any way, providing the possibility of informed choice of product.

73. Labeling of packaged fish food products must contain the following information:

a) the name of fish food products, which includes: the name of the type of fish food products (for example, "fish culinary semi-finished product", "canned fish");

zoological name of the type of aquatic biological resource or aquaculture object (for example, "Greenland halibut");

type of cutting of fish food products (for example, "cod fillet", "pollock back", "herring carcass");

type of processing (for example, "pasteurized", "pickled", "reconstituted").

For simulated fish food products, information on imitation is indicated in the name or through a dash from the name in a font that does not differ from the font used for the name of the product, including the size of this font;

b) for unprocessed fish food products - information on belonging to the area of extraction, extraction (catch) or to aquaculture facilities;

c) information on the composition of fish food products;

d) the name and location of the manufacturer or the surname, name, patronymic and location of the individual entrepreneur-manufacturer, the name and location of the person authorized by the manufacturer (if any), the name and location of the importer;

e) the date of production of fish food products (for products packed outside the place of production, the date of packaging is additionally indicated).

Labeling of fish products, packaged in the place of manufacture of this product (with the exception of cases of packaging of food fish products in consumer packaging organizations of retail trade), should contain information about the manufacturer and the legal face or individual entrepreneurs engaged in packaging of food fish production is not in the place of its manufacture for its subsequent implementation or by order of another legal entity or individual entrepreneur;

f) shelf life of fish food products (except for live fish and live aquatic invertebrates);

g) storage conditions for fish food products;

h) net weight (for frozen glazed fish food products - net weight of frozen fish food products without glaze);

i) information on the use of ionizing radiation (if used);

j) the composition of the modified gas environment in consumer packaging of fish food products (when used);

k) the presence of a vacuum, except for canned fish (when used);

m) recommendations for the use (in fact including for cooking) food fish production if its use without such recommendations difficult or may cause harm to the health of consumers, lead to a reduction or loss of taste properties of food fish products;

m) use of fish with spawning changes in the production of fish food products (in the production of canned fish);

o) information on freezing (cooling) of fish food products;

o) mass fraction of glaze in percent (for frozen glazed fish food products);

p) indicators of nutritional value (for processed fish food products); c) information on the presence in fish food products of components obtained from

the use of genetically modified organisms;

r) a single sign of product circulation on the Union market .

74. The name, date of manufacture, shelf life, storage conditions of fish food products, information on the presence of allergens in the composition of fish food products should be applied to the consumer packaging and (or) on the label, the removal of which from the consumer packaging is difficult. The rest of the information should be applied to the consumer package, and (or) on the label, and (or) on the package insert, placed in each packaging unit or attached to each packaging unit.

75. Marking of fish products for baby food to be applied to the packaging must contain information about the fact that the product relates to food products for infants or food products for preschool and school age.

The labeling of food products of complementary foods on a vegetable-fish, fish and fish-vegetable basis should additionally contain the recommended terms for the introduction of these products into the nutrition of young children:

food products based on vegetable and fish, fish and fish and vegetable based from cod, hake, pike perch, salmon, pollock, haddock, pilengas and other species of oceanic, marine and freshwater fish - over 8 months of life;

puree canned fish (particle size up to 1.5 mm, up to 20 percent of particles up to 3 mm in size are allowed) - over 8 months of age ;

coarsely chopped canned fish (particle size up to 3 mm, up to 20 percent of particles up to 5 mm in size are allowed) - over 9 months of age .

76. For the following groups of fish food products, the labeling must contain the following additional information:

a) live fish: fish of the sturgeon family - the words "when falling asleep , immediately gut the fish with the removal of the sphincter";

b) frozen fish food products:

grade (if available) or category (for frozen fish fillets);

net weight of fish food products without glaze (for frozen glazed fish food products);

c) fish food products made from frozen fish food products - the words "made from frozen raw materials";

d) hot and cold smoked fish food products, as well as smoked fish food products, in the production process of which smoking preparations are used - information on the use of smoking preparations;

e) fish culinary products - the words "ready-to-eat products"; f) simulated fish food products - information on imitation;

g) fish culinary semi - finished products - the words "culinary semi-finished product";

h) canned fish - by squeezing out or by indelible paint , conventional symbols are applied to the outer surface of the cans :

the date of production of products: the number - two numbers (up numbers "9" and including in front put the number "0"), a month - two digits (up to the number "9" inclusive front put the figure "0"), a year - two last digits;

assortment mark (from one to three characters - numbers or letters, except for the letter "P") and the number of the manufacturer (from one to three characters - numbers and letters) (if any);

shift number (one digit) and fishing industry index (letter "P").

When applied to the date of production of products, assortment sign number of the manufacturer, numbers change and index the fishing industry between them leave a pass in one sign or two characters.

When marking lithographed cans, details that are absent in lithography are applied to the lid (bottom) of the can, provided that the date of production is indicated in front of other details. It is allowed not to apply the index of the fishing industry;

i) caviar:

the type of fish from which the caviar was obtained;

granular caviar made from frozen caviar of fish of the salmon family - words

“Made from frozen raw materials”;

caviar obtained from hybrids of fish of the sturgeon family is the name of a hybrid or a combination of species of aquatic biological resources (for example, the words “granular caviar of the Russian-Lena sturgeon”).

77. Labeling of fish food products placed in transport packaging is carried out in accordance with the requirements of the technical regulations of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011).

X. Ensuring compliance of fish food products with safety requirements

78. Compliance with fish products this technical regulation is ensured by compliance with its requirements, the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) and other technical regulations of the Union (CU technical regulations), the effect of which apply to this products.

79. Research Methods (test) measurements and set standards in accordance with the list of standards containing rules and checks (tests) and methods of measurement, in fact including rule selection of samples required for the application and performance requirements of the technical regulations and of assessing compliance products.

XI. Conformity assessment of fish food products

80. Before being released into circulation on the territory of the Union, fish food products are subject to conformity assessment.

81. Conformity assessment of fish food products, with the exception of the products specified in paragraph 84 of this technical regulation, with the requirements of this technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), which apply to it, is carried out in the following forms:

a) confirmation of conformity of fish food products, with the exception of fish food products for baby food, fish food products of a new type, unprocessed fish food products of animal origin (including live fish and live aquatic invertebrates);

b) the state registration of food fish production of new species, and food fish products for baby food, with the exception of unprocessed food fish products of animal origin intended for baby food, in accordance with the provisions of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021 / 2011);

c) veterinary and sanitary examination of unprocessed fish food products of animal origin, live fish and live aquatic invertebrates.

82. Assessment of the conformity of the processes of production, storage, transportation, sale and disposal of fish food products to the requirements of this technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), which apply to them, is carried out in the form of state control (supervision) over compliance with the requirements, established the present technical regulations and other technical regulations Union (technical regulations Customs Union), the action of which on them is distributed, except for the production process of fish products, indicated in paragraph 83 of this technical regulations.

83. Assessment of conformity of production and processing of food products of aquaculture animal origin and catch aquatic biological resources of animal origin is

conducted in the form of state registration of production facilities in accordance with the provisions of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

84. Conformity assessment of fish food products of non-industrial production and fish food products of catering establishments (public catering) intended for sale in the provision of services, as well as the processes of selling said fish food products, is carried out in the form of state supervision (control) over compliance with the requirements of this technical regulation and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on their spread.

85. Assessment of conformity of food fish products of animal origin of non-industrial manufacturing requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed, can be carried out in the form of veterinary- sanitary examination.

86. Carrying out of veterinary-sanitary examination of unprocessed food fish products of animal origin, live fish, live aquatic invertebrates and registration of its results are carried out in accordance with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) in the part of the animal health expertise.

87. Confirmation of conformity of fish food products is carried out in the form of a declaration of conformity according to the scheme 3d, 4d or 6d.

88. When the declaration of conformity of food fish production by the applicants can be registered on the territory of a Member State in accordance with its legislation a legal entity or natural person as an individual entrepreneur, are the manufacturer, the seller or authorized by the manufacturer face.

89. Declaration of conformity of fish food products produced in series is carried out according to schemes 3d and 6d, consignments of fish food products - according to scheme 4d.

90. When declaring the conformity of fish food products, the applicant may

be:

- a) for schemes 3d and 6d - the manufacturer (the person authorized by the manufacturer);
- b) for scheme 4d - the manufacturer (manufacturer's authorized person) or the seller.

91. Choosing a scheme for declaring conformity of fish food products

carried out by the applicant.

92. Declaration of conformity of fish food products according to schemes 3d, 4d and 6d is carried out by the applicant on the basis of his own evidence and evidence obtained with the participation of an accredited testing laboratory (center) included in the unified register of conformity assessment bodies of the Union.

93. When declaring the conformity of fish food products, the applicant:

a) generates and analyzes the documents confirming compliance with the food fish production requirements of the technical regulations, in that including: copies

of documents confirming state registration as a legal entity or individual entrepreneur;

the document according to which the fish food products were manufactured (if any);

protocols of studies (tests) of fish food products, confirming compliance with the requirements of this technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), which apply to it ;

contract (supply agreement) or shipping documentation (for scheme 4e) (if any);

a document confirming the safety of unprocessed fish food products of animal origin based on the results of a veterinary and sanitary examination;

certificate for the quality and safety management system (copy of the certificate) (for scheme 6d);

other documents at the choice of the applicant, which served as the basis for confirming the compliance of fish food products with the requirements of this technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), the effect of which applies to it (if any);

b) carries out the identification of fish food products in accordance with Section III of this technical regulation;

c) ensures the conduct of production control and takes all necessary measures to ensure that the production process of fish food products ensures its compliance with the requirements of this technical regulation (for schemes 3d and 6e);

d) takes all necessary measures to ensure the stability of the functioning of the quality and safety management system (for scheme 6e);

e) accepts a declaration of conformity, which is drawn up according to a unified form and rules approved by the Decision of the Board of the Eurasian Economic Commission of December 25, 2012 No. 293;

f) applies a single sign of product circulation on the Union market .

94. After completion of the conformity confirmation procedures, the applicant forms a set of documents, which includes :

a) documents provided for by subparagraph "a" of paragraph 93 of this technical regulation;

b) protocol (protocols) of studies (tests) carried out in an accredited testing laboratory (center) included in the unified register of conformity assessment bodies of the Union;

c) a registered declaration of conformity.

95. The declaration of conformity shall be registered in the manner prescribed by the decision of the Board of the Eurasian Economic Commission of 9 on April 2013 city of number 76.

96. The validity period of the declaration of conformity when declaring the conformity of fish food products under the 3d scheme is no more than 3 years, under the 6d scheme - no more than 5 years. The validity period of the declaration of conformity for a batch of fish food products (Scheme 4e) is established by the applicant, but cannot exceed the shelf life of fish food products.

97. The certification body for management systems carries out inspection control over the stability of the functioning of the quality and safety management system (for scheme 6d).

98. The set of documents specified in paragraph 94 of this technical regulations stored in applicant in for the following terms:

a) for serially produced products - at least 5 years from the date of termination of the declaration;

b) for a batch of products - at least 5 years from the date of completion of the sale of a batch of fish food products.

XII. Labeling of fish food products with

a single mark of product circulation on the Union market

99. Food Fish products, corresponding to the requirements of security of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed, and passed the procedure of assessment of conformity in accordance with the provisions of this technical regulation, marked by a single mark of products on the market of the Union.

100. Marking with a single mark of product circulation on the Union market is carried out before the release of fish food products into circulation on the territory of the Union.

101. A single mark of product circulation on the Union market is applied to each unit of fish food products (consumer and transport packaging, or a label, or label) in any way that provides a clear and clear image throughout the shelf life of such products.

If it is impossible to apply a single sign of product circulation on the Union market on consumer and transport packaging, or a label or label, it may be applied to accompanying documents.

102. Marking of fish products a single mark of products on the Union market indicates compliance of fish products to the requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is distributed.

XIII. State control (supervision) over compliance with the requirements of this technical regulation

103. The state control (supervision) over compliance with the requirements of the technical regulations in respect of food fish production and associated with requirements to it the processes of production, storage, transportation, realization and recycling is carried out in accordance with the legislation of the Member State.

XIV. Safeguard clause

104. The competent authorities of the Member States are obliged to take all measures for the restriction and prohibition of the release into circulation on the territory of the Union of food fish production, is not the appropriate requirements of the technical regulations and other technical regulations of the Union (the technical regulations of the Customs Union), the effect of which on it is spreading, and also to remove it from circulation.

In this case, the authorized body of the member state is obliged to notify the authorized bodies of other member states of the adoption of the appropriate

a decision with an indication of the reason for its adoption and the provision of evidence explaining the need for appropriate action.

Appendix No. 1
to the technical regulations
Eurasian Economic Union
"On the safety of fish and
fish products" (TR EAEU 040/201
6)

Microbiological safety standards

Table 1

Microbiological safety standards for fish food products

Indicator	Permissible level	Note
one	2	3

The number of mesophilic aerobic and optional anaerobic microorganisms (KMAFAnM), CFU / g, no more

1 x 10³ cooked-frozen fish food products - structured products ("crab sticks" , etc.)

pasteurized granular sturgeon caviar 5 x 10³ pasteurized caviar of other fish
 dried fish food products from aquatic catches
 biological resources of marine fishery - mussel hydrolyzate
 bivalve molluscs (mussels, oysters, scallops, etc.) live
 jams from the sea cabbage

1 x 10⁴ hot smoked fish food products, including frozen

cold smoked fish food products (including frozen) uncut
 culinary products, subjected to thermal treatment, including frozen, - fish and minced products, pasta, pates, baked, fried, boiled, in fillings, etc., as well as with a flour component (pies, dumplings , etc.)
 culinary products not heat-treated after mixing - fish and seafood salads without dressing
 heat- treated culinary caviar

fish caviar, sturgeon family granular cupping, payusnaya analogues of caviar, in including protein
 boiled-frozen fish food products - dishes from shellfish meat

2 x 10⁴ boiled-frozen fish food products -

frozen ready-made lunch and snack fish dishes, pancakes with fish, fish filling,
 including packaged under vacuum

cooked and frozen fish products - shellfish, meat shellfish dishes from meat of bivalve molluscs,
 dishes from shrimp, crab, krill meat

dried and dried fish food products from marine invertebrates

3 × 10⁴ FOOD smoked fish products, including frozen, in split (in including a cutting (piece, serving))

7.5 x 10⁴ FOOD smoked fish products,
 including frozen, balyk cold smoked (in fact including a slicing)

5 x 10⁴ raw fish (fresh) and live fish

chilled, slightly frozen and frozen fish food products - minced
 meat of special condition

preserves from thermally processed fish

lightly salted preserves of spicy and special salting
 from cut fish

preserves from meat of bivalve molluscs

fish in split smoked, salted, in fact including fillet of
 sea fish, packed under vacuum

dried fish , suspended, dried

heat-treated culinary products - multicomponent products, including
 frozen ones

(hodgepodge, pilaf, snacks, stewed seafood with vegetables),
 gelled products (jelly, jellied fish , etc.)

culinary products not subjected to heat treatment after mixing -
 fish and seafood salads with dressings (mayonnaise, sauce , etc.)

milt and roe yastik chilled, frostbitten and frozen

roe of fish of the sturgeon family, slightly salted and salted roe

granular salted caviar of fish of the salmon family from frozen roe
 crustaceans and other living invertebrates

bivalve molluscs (mussels, oysters, scallops , etc.) chilled, slightly
 frozen and frozen

dried fish food products from aquatic catches

biological resources of marine fishery - dry
mussel broth, bouillon cubes and paste, isolated protein

raw algae (fresh) and fresh aquatic plants,
algae and other aquatic plants seafood frozen and dried

1 x 10⁵ chilled, slightly frozen and frozen fish food products - fish, fish fillets, fish
of special cutting,

minced fish food, molded minced products, in fact those with the
flour component

crustaceans and other invertebrates chilled, slightly
frozen and frozen

frozen fish liver and heads

preserves of spicy and special salting from uncut and cut fish

lightly salted preserves of spicy and special salting
from uncut fish

protein paste preserves

Food Fish products of cold smoking, in fact including frozen - assorted
fish, minced meat balyk, products with spice

salted, spicy, pickled fish, including frozen, - uncut, cut salted and
lightly salted, including without preservatives, as well as fillets, cut
with the addition of fillings, spices, side dishes, vegetable oil
(including from fish of the salmon family)

Escherichia rods (coliforms) (CGB) are not allowed in the mass production (g)

salted milk

caviar of fish of the salmon family, granular salted, canned, barreled

caviar of other fish - perforated, salted roe, smoked, dried

2 x 10⁵ preserves from cut fish with the addition of vegetable
oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the
family Salmonidae)

preserves from other catches of aquatic biological resources with
addition of vegetable oils, fillings, sauces, with garnishes and without garnishes

culinary products not subjected to heat treatment after mixing - salted minced fish, pates, pastes, herring,
caviar, krill oil, etc.

culinary caviar products - multicomponent dishes, not subjected to heat treatment after mixing

5 x 10⁵ fish preserves-pasta

dry soups with fish, requiring cooking

1 preserves from thermally processed fish

hot smoked fish food products, including frozen

culinary products, subjected to thermal treatment, including frozen, - fish and minced products, pasta, pates, baked, fried, boiled, in fillings, etc., as well as with a flour component (pies, dumplings , etc.)

culinary products not heat-treated after mixing - fish and seafood salads without dressing

heat- treated culinary caviar

cooked and frozen fish products - products structured ("crab sticks" and others.), dishes of shellfish

caviar of fish of the sturgeon family - granular canned, pressed, granular pasteurized, slightly salted and salted roe

granular salted caviar of fish of the salmon family - canned, barreled, from frozen roe

pasteurized caviar of other fish

bivalve molluscs (mussels, oysters, scallops, etc.) live

dried and dried fish food products from marine invertebrates

dried fish food products from aquatic catches

biological resources of marine fishery - hydrolyzate from mussels, protein-carbohydrate concentrate from mussels

algae and other aquatic plants marine dried jams from sea cabbage

0.1 cold smoked fish food products, including frozen - uncut, cut (including slicing (in pieces, serving)), cold balyk products

smoked (in fact including in cuts)

fish in split smoked, salted, in fact including fillet of sea fish, packed under vacuum

fish , salted, spicy, marinated (in fact including frozen)

uncut

dried fish, suspended,

dried preserves-pasta protein

preserves from meat of bivalve molluscs

culinary products subjected to heat treatment, -
jellied products (jelly fish filler , etc.).

culinary products not subjected to heat treatment after mixing -
fish and seafood salads with dressings (mayonnaise, sauce , etc.)

culinary caviar products - multicomponent dishes, not subjected
to heat treatment after mixing

boiled and frozen fish food products -

frozen ready-made lunch and snack fish dishes, pancakes with fish,
fish filling, including packaged under vacuum, shellfish, meat of
molluscs,

dishes from meat of bivalve molluscs, dishes from meat
of shrimps, crabs, krill

salted milk

caviar of other fish (except for fish of the sturgeon family and
salmon) - breakdown salted, slightly salted
yastik, smoked, dried

analogues of caviar, in that including protein

bivalve molluscs (mussels, oysters, scallops , etc.) chilled, slightly
frozen and frozen

dried fish food products from aquatic catches

biological resources of marine fishery - dry
mussel broth, bouillon cubes and paste, isolated protein

seaweed,

raw (fresh), fresh water plants marine algae and other aquatic plants marine frozen

0.01 raw fish (fresh) and live fish

crustaceans and other living invertebrates

chilled, slightly frozen and frozen fish food products - minced meat of special condition

preserves of spicy and special salting from cut and uncut fish

preserves from cut fish with the addition of vegetable oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the family Salmonidae)

preserves from other catches of aquatic biological resources with adding vegetable oils, fillings, sauces, with and without garnishes

fish preserves-pasta

Food Fish products of cold smoking, in fact including frozen - assorted fish, minced meat balyk, products with spice

salted, spicy, pickled fish, including frozen, - cut salted and lightly salted, including without

preservatives, as well as fillets, in cutting with the addition of fills, spices, side dishes, vegetable oils (in that number of fish salmon family)

culinary products subjected to heat treatment, - multi-product, in fact including frozen (kasha, rice, snacks, stewed seafood with vegetables)

culinary products not subjected to heat treatment after mixing - salted minced fish , pates, pastas

S. aureus, not allowed in the mass of products (g)

0.001 chilled, slightly frozen and frozen fish

chilled, frostbitten and frozen fish food products - fish fillet, fish special dressing, minced fish products, molded minced products, in fact those with the flour component

crustaceans and other aquatic invertebrates chilled, slightly frozen and frozen

dry soups with fish, requiring cooking

culinary products not subjected to thermal treatment
After mixing, - oil herring, roe, krill and others.

milt and roe yastik chilled, frostbitten and frozen

frozen fish liver and heads

1 lightly salted preserves of spicy and special salting from uncut and cut fish

preserves from cut fish with the addition of vegetable oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the family Salmonidae)

preserves from thermally processed fish

preserves from other catches of aquatic biological resources with addition of vegetable oils, fillings, sauces, with garnishes and without garnishes

Food Fish products of hot -smoked, in fact including frozen

cold smoked fish food products, including frozen ones - uncut, cut (including slicing (in pieces, serving)), cold balyk products

smoked (in fact including in cuts), assorted fish, minced meat balyk, products with spice

heat-treated culinary products - fish and minced meat products, pastas, pates, baked, fried, boiled, in fills, etc., with the flour component (pies, dumplings, etc.), including frozen, multi-product, in fact including frozen (kasha, rice, snacks, stewed seafood with vegetables) gelled products (jelly, jellied fish , etc.)

culinary caviar products subjected to heat treatment

culinary products not heat-treated after mixing - fish and seafood salads without dressing

cooked and frozen fish products - products structured ("crab sticks" and others.), the meat of shellfish, dishes of meat shellfish products from the meat of shrimp, crabs, krill

caviar of fish of the sturgeon family - granular canned, pressed, granular pasteurized, slightly salted and salted roe

granular salted caviar of fish of the salmon family - canned, barreled, from frozen roe

caviar of other fish - perforated salted, slightly salted roe, smoked, dried, pasteurized

analogues of caviar, in that including protein

dried fish food products from aquatic catches

biological resources of the marine industry - dry mussel broth, bouillon cubes and pastes, isolated protein , hydrolyzate from mussels, protein-carbohydrate concentrate from mussels

V. parahaemolyticus, CFU / g, no more

0.1 chilled, slightly frozen and frozen fish food products - minced meat of special condition

preserves from meat of bivalve molluscs

fish in split smoked, salted, in fact including fillet of sea fish, packed under vacuum

salted, spicy, pickled fish, including frozen, - cut salted and lightly salted, including without preservatives, as well as fillet, sliced adding fills, spices, side dishes, vegetable oils (in that number of fish salmon family)

culinary products not subjected to heat treatment after mixing - salads from fish and seafood with dressings (mayonnaise, sauce, etc.), salted minced fish, pates, pastes, herring oil , caviar, krill , etc.

culinary caviar products - multicomponent dishes, not subjected to heat treatment after mixing

boiled and frozen fish food products -

frozen ready-made lunch and snack fish dishes, pancakes with fish, fish filling, including packaged under vacuum, crustaceans

bivalve molluscs (mussels, oysters, scallops, etc.) live, chilled, slightly frozen and frozen

salted milk

fish preserves-paste, protein paste-preserves 0.01 raw fish (fresh) and live fish chilled, slightly frozen and frozen fish

crustaceans and other aquatic invertebrates live, chilled, slightly frozen and frozen

chilled, frostbitten and frozen fish food products - fish fillet, fish special dressing, minced fish food, molded minced products, in fact those with the flour component

milt and roe yastik chilled, frostbitten and frozen

frozen fish liver and heads

10 food fish production of smoked sea fish, including frozen - not cleaned SPLIT (in including in cuts (piece, Serving))

fish of the sea in split smoked, salted, including fillet of sea fish, including packaged under vacuum

100 raw fish (fresh) marine and live marine fish

sea fish chilled, slightly frozen and frozen chilled, slightly frozen and frozen edible fish products from sea fish - fish fillets, fish of special cutting, food fish mince, minced products, including those with a flour component, minced meat of special condition

milt and roe yastik sea fish chilled, frostbitten and frozen

frozen sea fish liver and heads

crustaceans and other aquatic invertebrates live, chilled, slightly frozen and frozen

bivalve molluscs (mussels, oysters, scallops, etc.) chilled, slightly frozen and frozen

V. parahaemolyticus, not 25 bivalve molluscs (mussels, oysters, scallops , etc.)

allowed in the mass of products (g / cm³)

Bacteria of the genus Enterococcus are not allowed in the mass of products (g / cm³)

Sulfite-reducing
clostridia, not allowed in the mass of products (g)

alive

0.1 bivalve molluscs (mussels, oysters, scallops , etc.) live

1 x 10³ boiled-frozen fish food products -

quick-frozen ready-made lunch and snack fish dishes, pancakes with fish, fish filling, including vacuum-packed (in products from portioned pieces), crustaceans (in products from portioned pieces), shellfish meat , dishes from shellfish meat (in products from portions), products from meat of shrimps, crabs, krill (in products from portions)

2 x 10³ boiled-frozen fish food products - products

structured ("crab sticks" and others.), crustaceans (in minced products), meat, shellfish, meat dishes clams (in minced products), products of meat shrimp, crabs, krill (in minced meat products)

1 preserves of thermally treated fish fish jerky

heat-treated culinary products - fish and minced meat products, pastas, pates, baked, fried, boiled, in fills, etc., with the flour component (pies, dumplings, etc.), including frozen, multi-product, in fact including frozen (kasha, rice, snacks, stewed seafood with vegetables)

vacuum packed boiled and frozen fish food products - structured products ("crab sticks" , etc.), crustaceans, shellfish meat, shellfish meat dishes , products from shrimp, crab, krill meat

caviar of fish of the sturgeon family - granular canned, pressed, granular pasteurized, slightly salted and salted roe

granular salted caviar of fish of the salmon family - canned, barreled, from frozen roe

caviar of other fish - perforated salted, slightly salted roe, smoked, dried, pasteurized

dried fish food products from aquatic catches

biological resources - protein-carbohydrate concentrate from mussels packed under vacuum

0.1 chilled, slightly frozen and frozen fish food products - minced meat of special condition

protein paste preserves

analogues of caviar, in that including protein

vacuum-packed fish products of hot -smoked, in fact including frozen

vacuum-packed fish products smoked, including frozen - not cleaned, in split (in fact including in cuts (piece, Serving))

balyk products of cold -smoked (in fact including in cuts), assorted fish, minced meat balyk, products with spice

fish in split smoked, salted, in fact including fillet of sea fish, packed under vacuum

fish , salted, spicy, marinated, in fact including frozen, packed under vacuum - not cleaned, in split salt and salted, in fact including , without preservatives, as well as fillet, sliced with the addition of fills, spices, garnishes,

vegetable oils (in fact including from fish of the

family Salmonidae) fish provesnaya, dried, packaged under vacuum

Mold, not allowed in the mass of products (g)

boiled and frozen fish food products -
frozen ready-made lunch and snack fish dishes, pancakes with fish, fish filling,
including packaged under vacuum

bivalve molluscs (mussels, oysters, scallops , etc.) live

dried and dried fish food products from marine invertebrates

0.01 vacuum packed chilled, slightly frozen and frozen fish food products - fish
fillets, specially cut fish, food fish mince , molded minced products, including those with a flour
component

preserves of spicy and special salting from uncut and cut fish

lightly salted preserves of spicy and special salting from uncut and cut fish

preserves from cut fish with the addition of vegetable
oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the
family Salmonidae)

fish preserves-pasta

preserves from other catches of aquatic biological resources with
addition of vegetable oils, fillings, sauces, with garnishes and without garnishes

dried fish food products from aquatic catches
biological resources of marine fishery - dry mussel broth, bouillon cubes and paste, isolated protein

0.1 caviar fish family sturgeon granular pasteurized

pasteurized caviar of other fish

0 preserves of spicy and special salting from uncut and cut fish

lightly salted preserves of spicy and special salting
from uncut and cut fish

preserves from cut fish with the addition of vegetable

oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the family Salmonidae)

preserves- fish pasta , preserves-pasta protein

preserves from other catches of aquatic biological resources with addition

of vegetable oils, fillings, sauces, with garnishes and without garnishes

preserves from meat of bivalve molluscs

50 dried fish

culinary products not subjected to heat treatment after mixing - fish and seafood salads with dressings (mayonnaise, sauce , etc.)

caviar of fish of the sturgeon family - granular canned, pressed, roe slightly salted and salted

granular salted caviar of fish of the salmon family - canned, barreled, from frozen roe

caviar of other fish - perforated salted, slightly salted roe, smoked, dried

analogues of caviar, in that including protein

100 algae and other aquatic plants marine

dried Yeast, not allowed in 0.1 pasteurized granular caviar of fish of the sturgeon family

mass of products (g) pasteurized caviar of other fish

Yeast, CFU / g, no more than 50 caviar of fish of the sturgeon family, granular, canned, pressed analogues of caviar, in that including protein

100 preserves of spicy and special salted from uncut and cut fish

lightly salted preserves of spicy and special salting from uncut and cut fish

preserves from cut fish with the addition of vegetable oils, fillings, sauces, with garnishes and without side dishes (in that number of fish of the family Salmonidae)

preserves from other catches of aquatic biological resources with addition

of vegetable oils, fillings, sauces, with garnishes and without garnishes

preserves from meat of bivalve molluscs

preserves-fish paste, preserves-paste protein dried fish culinary products not subjected to heat treatment after mixing - fish and seafood salads with dressings (mayonnaise, sauce , etc.)

caviar of fish of the sturgeon family, slightly salted and salted roe

200 caviar of fish of the salmon family, granular salted from frozen roe

300 caviar of fish of the salmon family, granular salted, canned, barreled

caviar of other fish - perforated salted, slightly salted roe, smoked, dried

Mold and yeast in total, CFU / g, no more

Bacteria of the genus *Proteus*, not allowed in the mass of products (g)

100 fish suspended, dried

dried and dried fish food products from marine invertebrates

dry soups with fish, requiring cooking

culinary products, subjected to thermal treatment, including frozen, - fish and minced products, pasta, pates, baked, fried, boiled, in fillings, etc. , including with a flour component (pies, dumplings , etc.)

0.1 culinary products not heat-treated after mixing - fish and seafood salads without dressing, fish and seafood salads with dressings (mayonnaise, sauce, etc.), minced salted fish, pates, pastes, herring oil, caviar, krill , etc.

culinary caviar products - multicomponent dishes, not subjected to heat treatment after mixing

1 bivalve molluscs (mussels, oysters, scallops , etc.)

alive

table 2

Microbiological safety standards for other fish food products

Indicator	Permissible level	Note
one	2	3

The number of mesophilic aerobic and optional anaerobic microorganisms (KMAFAnM), CFU / g, no more

Escherichia rods (coliforms) (CGB) are not allowed in the mass production (g)

E. coli, not allowed in the mass of products (g)

S. aureus, not allowed in the mass of products (g)

Bacteria of the genus Proteus, not allowed in the mass of products (g)

1 x 10³ jellies of fish (flood)

dishes of fish - fish boiled poached, stewed, roasted, baked

ready culinary products from fish in consumer packaging, including packaged under vacuum

2.5 x 10³ fish dishes - dishes from fish cutlet mass

(cutlets, crazy, schnitzels, meatballs with tomato sauce), baked goods, pies

1 x 10⁴ salads with the addition of fish without dressing boiled fish , fried with marinade

cold soups - borscht, green cabbage soup with fish (without sour cream dressing)

5 x 10⁴ salads with the addition of fish with dressings (mayonnaise, sauces , etc.)

1 jellies of fish (flood)

boiled fish , fried with marinade

fish dishes - boiled, stewed, stewed, fried, baked fish , dishes from fish cutlet mass

(cutlets, crazy, schnitzels, meatballs with tomato sauce), baked goods, pies

ready culinary products from fish in consumer packaging, including packaged under vacuum

0.1 salads with the addition of fish - without dressing, with dressings (mayonnaise, sauces , etc.)

0.01 cold soups - borscht, green cabbage soup with fish (without sour cream dressing)

0.1 salads with the addition of fish - without dressing, with dressings (mayonnaise, sauces , etc.)

cold soups - borscht, green cabbage soup with fish (without sour cream dressing)

1 jellies of fish (flood)

boiled fish , fried with marinade

fish dishes - boiled, stewed, stewed, fried, baked fish , dishes from fish cutlet mass

(cutlets, crazy, schnitzels, meatballs with tomato sauce), baked goods, pies

ready culinary products from fish in consumer packaging, including packaged under vacuum

0.1 cold soups - borscht, green cabbage soup with fish (without sour cream dressing)

salads with the addition of fish - without dressing, with dressings (mayonnaise, sauces , etc.)

0.1 salads with the addition of fish - without dressing, with dressings (mayonnaise, sauces , etc.)

jellies of fish (flood)

boiled fish , fried with marinade

Sulfite-reducing
clostridia, not allowed in the mass of products (g)

fish dishes - boiled, stewed, stewed, fried, baked fish , dishes from fish cutlet mass
(cutlets, zrazy, schnitzels, meatballs with tomato sauce), baked goods, pies

cold soups - borscht, green cabbage soup with fish (without sour cream dressing)

ready culinary products from fish in consumer packaging, including packaged under vacuum

0.1 ready culinary products from fish in consumer packaging, including packaged under vacuum

Yeast, CFU / g, no more than 200 salads with the addition of fish
with dressings (mayonnaise, sauces , etc.)

and preservatives

500 salads with the addition of fish with dressings (mayonnaise, sauces , etc.) Mold, CFU / g, no more
than 50 salads with the addition of fish with dressings (mayonnaise, sauces , etc.)

Table 3

**Microbiological safety standards for fish food products for baby food
(for children of preschool and school age)**

Indicator	Permissible level	Note
one	2	3

The number of mesophilic
aerobic and optional
anaerobic microorganisms (KMAFAnM), CFU / g, no more

Escherichia rods (coliforms) (CGB) are not allowed in the mass production (g)

S. aureus, not allowed in the mass of products (g)

Bacteria of the genus *Proteus*, not allowed in the mass of products (g)

Sulfite-reducing

clostridia, not allowed in the mass of products (g)

1 x 10³ cooked-frozen fish food products - structured products ("crab sticks" , etc.)

1 x 10⁴ heat-treated culinary products, including frozen ones - baked, boiled fish and minced meat products

culinary products not heat-treated after mixing - fish and seafood salads without dressing

2 x 10⁴ boiled-frozen fish food products -

frozen ready-made lunch of fish dishes, in fact those packaged under vacuum

5 x 10⁴ semi-finished products from catches of aquatic biological resources

1 cooked products, subjected to heat treatment, including frozen ones - fish and minced meat products, baked, boiled

culinary products not heat-treated after mixing - fish and seafood salads without dressing

boiled-frozen fish food products - structured products ("crab sticks" , etc.)

0.1 cooked and frozen fish food products -

frozen ready-made lunch of fish dishes, in fact those packaged under vacuum

0.01 semi-finished products from catches of aquatic biological resources

1 cooked products, subjected to heat treatment, including frozen ones - fish and minced meat products, baked, boiled

culinary products not heat-treated after mixing - fish and seafood salads without dressing

boiled-frozen fish food products - structured products ("crab sticks" , etc.)

0.1 cooked and frozen fish food products -

frozen ready-made lunch of fish dishes, in fact those packaged under vacuum

0.01 semi-finished products from catches of aquatic biological resources

0.1 culinary products not heat-treated after mixing - fish and seafood salads without dressing

1 culinary products subjected to heat treatment, including frozen - fish and minced goods baked, boiled, in including packaged under vacuum

boiled-frozen fish food products - structured products ("crab sticks" , etc.)

0.1 semi-finished products from catches of aquatic biological resources cooked-frozen fish food products -

V. parahaemolyticus, CFU / g, no more

Bacteria of the genus *Enterococcus*, CFU / g, no more

Mold and yeast in total, CFU / g, no more

frozen ready-made lunch of fish dishes, in fact those packaged under vacuum

semi-finished products from catches of aquatic biological resources 0.01 semi-finished products from catches of aquatic biological resources, packaged under vacuum

100 semi-finished products of marine fish

1 x 10³ boiled and frozen fish food products - frozen ready-made fish dishes dinner of portioned pieces, in that those packaged under vacuum

2 x 10³ boiled-frozen fish food products - structured products ("crab sticks" , etc.) minced

100 heat-treated culinary products, including frozen ones - baked fish and minced meat products ,

boiled

Table 4

Microbiological safety standards for the main types of food (food) raw materials and components used in the production of fish food products for baby food

Indicator	Permissible level	Note
one	2	3

The number of mesophilic aerobic and optional anaerobic microorganisms (KMAFAnM), CFU / g, no more

Escherichia rods (coliforms) (CGB) are not allowed in the mass production (g)

S. aureus are not allowed in

5 x 10⁴ Raw fish (fresh), chilled, slightly frozen, frozen

0.01

0.01

mass of products (g)

Table 5

Requirements of the safety of canned fish food products

Canned food group	Industrial sterility requirements		Note
	Microorganisms detected in canned food	Evaluation criterion	
one	2	3	four

Full canned food

spore-forming mesophilic aerobic and

is not allowed in 1 g of canned food from the fish,

group "A"

facultative anaerobic microorganisms of the groups *B. cereus* and *B. polymyxa*

spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the *B. subtilis* group

(cm³) products

no more than 11 cells in 1 g (cm³) of product

fish liver and aquatic catches
biological resources in
glass,
aluminum and

mesophilic clostridia *C. botulinum* and / or are not allowed in 1 g of a tin package

C. perfringens

(cm³) products

mesophilic clostridia (except for *C. botulinum*, no more than 1 cell in

Full canned food

and / or *C. perfringens*)

asporogenous microorganisms in fact including lactic fungi, and (or)
mold fungi, and (or) yeast

spore-forming thermophilic
anaerobic, aerobic and facultative anaerobic microorganisms

spore-forming mesophilic aerobic and

1 g (cm³) products

not allowed in 1 g (cm³) of product

not allowed in 1 g (cm³) of product

is not allowed in 1 g of canned food from the fish,

group "A" for baby food

facultative anaerobic microorganisms of the groups *B. cereus* and *B. polymyxa*

spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the *B. subtilis* group

(cm³) products

no more than 11 cells in 1 g (cm³) of product

fish liver and aquatic catches
biological resources in
glass,
aluminum and

mesophilic clostridia *C. botulinum* and / or are not allowed in

tin packaging

C. perfringens

10 g (cm³) products

mesophilic clostridia (except for *C. botulinum*, no more than 1 cell in

Semi-canned food

and / or *C. perfringens*)

asporogenous microorganisms in fact including lactic fungi, and (or)
mold fungi, and (or) yeast

spore-forming thermophilic
anaerobic, aerobic and facultative anaerobic microorganisms

the number of mesophilic aerobic and

10 g (cm³) products

not allowed in 1 g (cm³) of product

not allowed in 1 g (cm³) of product

no more than 2×10^2

semi-canned food

group "D"

facultative anaerobic microorganisms CFU / g (QMAFAnM)

pasteurized fish in glass

bacteria group intestinal rods (coliforms) (CGB)

not allowed in 1 g of product packaging

B. cereus not allowed in 1 g

products

sulfite-reducing clostridia are not allowed in 1 g products

S. aureus and other coagulase-positive staphylococci

not allowed in 1 g of product

Notes:

1. Group "A" - canned fish food products with a pH of 4.2 and higher, as well as canned fish food products with unlimited acidity, prepared without adding acid.
2. Group "D" - pasteurized canned fish food products.

Appendix No. 2
to the technical regulations
Eurasian Economic Union
"On the safety of fish and
fish products" (TR EAEU 040/201
6)

Maximum permissible levels of residues of veterinary drugs, animal growth stimulants (including hormonal drugs), drugs (including antimicrobial agents) in aquaculture food products of animal origin *

Name	Permissible level, mg / kg, no more	Notes (edit)
one	2	3

Amoxicillin Amoxicillin
(penicillins)

ampicillin ampicillin
(penicillins)

Bacitracin Bacitracin (polypeptides)

I. The maximum permissible levels of residues of antimicrobial agents

0.05 (muscle tissue in natural proportion to skin)

0.05 (muscle tissue in natural proportion to skin)

not allowed (< 0.02)

Benzylpenicillin (Penetamate) Benzylpenicillin / Penethamate (Penicillins)

Danofloxacin Danofloxacin (quinolones)

Dicloxacillin Dicloxacillin
(penicillins)

Difloxacin Difloxacin (quinolones)

Cloxacillin Cloxacillin
(penicillins)

Colistin Colistin (polymyxins)

Lasalocid Lasalocid (ionophores)

Levomycetin (chloramphenicol)

Laevomycetinum (macrolides)

Metronidazole / dimetridazole / ronidazole /
dapson (dapson) / clotrimazole (clotrimazole) / aminitriazol (aminitriazole)

neomycin neomycin
(aminoglycosides)

0.05 (muscle tissue in natural proportion to skin)

0.1 (muscle tissue in natural proportion to skin)

0.3 (muscle tissue)

0.3 (muscle tissue in natural proportion to skin)

0.3 (muscle tissue)

0.15 (muscle tissue in natural proportion to skin)

0.005 (muscle tissue) sodium lasalocid

not allowed (< 0.0003)

not allowed at the method definition level (muscle tissue)

0.5 (muscle tissue) including framycetin

Nitrofurans (including furazolidone) are not permitted at the level of determination

Nitrofurans (including furazolidone) techniques (muscle tissue)

oxacillin oxacillin
(penicillins)

Oxolinic acid Oxolinic acid (quinolones)

Paromomycin Paromomycin
(aminoglycosides)

Sarafloxacin Sarafloxacin (quinolones)

Spectinomycin Spectinomycin
(aminoglycosides)

Tetracycline group Tetracycline ATX
(tetracyclines)

Thiamphenicol Thiamphenicol (florfenicol)

Tilmicosin Tilmicosin (macrolides)

Tylosin Tylosin
(macrolides)

0.3 (muscle tissue)

0.1 (muscle tissue in natural proportion to skin)

0.5 (muscle tissue)

0.03 (muscle tissue of salmonids in natural proportion with skin)

0.3 (muscle tissue)

not allowed (< 0.01)

0.05 (muscle tissue in natural proportion to skin)

0.05 (muscle tissue in natural proportion to skin)

0.1 (muscle tissue in natural proportion to skin)

as the sum of thiamphenicol and conjugates
thiamphenicol based on thiamphenicol

as tylosin A

Flavomycin Flavomycin
(streptotricins)

0.7 (muscle tissue) flavophospholipol

florfenicol florfenicol
(florfenicol)

Flumequine Flumequine (quinolones)

1.0 (muscle tissue in natural proportion to skin)

0.6 (muscle tissue in natural proportion to skin)

the sum of florfenicol and its metabolites in the form of florfenicolamine

Ciprofloxacin / enrofloxacin / pefloxacin /
ofloxacin (ofloxacin) / norfloxacin (norfloxacin) (fluoroquinolones)

Erythromycin Erythromycin (macrolide)

0.1 (muscle tissue) sum of fluoroquinolones

0.2 (muscle tissue in natural proportion to skin)

Halofuginone Halofuginone
 Decoquinat Decoquinat
 Diclazuril Diclazuril
 Maduromycin Maduramicin

II. Maximum allowable levels of residual antiprotozoal agents 0.01 (muscle tissue)

0.02 (muscle tissue)

0.005 (muscle) as diclazuril 0.002 (muscle)

Narazine 0.005 (muscle tissue)

Narasin

Nicarbazin Nicarbazin

Robenidine Robenidine

salinomycin salinomycin

Semduramicin

N'-bis (4- nitrophenyl) urea

0.005 (muscle tissue) robenidine hydrochloride

0.002 (muscle tissue) salinomycin sodium 0.002 (muscle tissue)

Semduramicin

* Control of the content of residues of veterinary drugs, animal growth stimulants (including including hormonal drugs), medicinal agents (in fact including antimicrobial agents, for excluding chloramphenicol (chloramphenicol), tetracycline group and bacitracin) in food products aquaculture animal origin is performed on the basis of information about their use provided by the manufacturer (authorized by the manufacturer face importer) when you release it into circulation in the territory of the Eurasian economic Union.

Appendix No. 3
 to the technical regulations
 Eurasian Economic Union
 "On the safety of fish and
 fish products" (TR EAEU 040/201
 6)

Parasitological indicators of the safety of fish, crustaceans, molluscs and products of their processing

Table 1

Freshwater fish and products of its processing

Product group	Parasitological indicators and permissible levels of larvae parasites in living form													
	one	2	3	four	five	6	7	eight	nine	10	eleven	12	13	fourteen

1. Carp family
2. The pike family
3. The perch family
4. Salmon family
5. The whitefish family
6. The family
of grayling
7. Cod family
8. Sturgeon family
9. The family
of snakehead
s
10. The family
of sculpin
11. The family of catfish
12. Minced meat of fish
families specified
in paragraphs 1-11 of
this table

13. Canned food and preserves from fish families specified in paragraphs 1-11 of this table

14. Fried, jellied, salted, pickled, smoked, dried fish of the families specified in paragraphs 1-11 of this table

15. Caviar of fish families:

pike, perch, cod (genus burbot), grayling

salmon a ----- n / n ---

whitefish a ----- n / - ---

sturgeon (pools) ----- n ---
/ a

Amur, lower Volga, Caspian sea)

Notes:

1. The abbreviation "n / a" means "not allowed."
2. For larvae of parasites in live form, the following designations are used: trematodes: 1 - opisthorchis
2 - clonorchis
3 - pseudamphists
4 - metagonimuses
5 - nanofietus
6 - echinochasmus
7 - metorchises
8 - rossikotrems
9 - apofaluses
cestodes: 10 -
diphyllobotria nematodes: 11 -
anizakis
12 - contracecums
13 - dioctofim
14 - gnatostomy

table 2

Anadromous fish and products of its processing

Product group	sitological parameters and permissible levels of content parasite larvae in the live form					
	one	2	3	four	five	6
1. Salmon	-	n / a	n / a	-	-	-

2. Far Eastern salmon	n / a	n / a	n / a	n / a	n / a	n / a
3. Stuffing of fish specified in paragraph 1 of this table	-	n / a	n / a	-	-	-
4. Stuffing of fish, indicated in paragraph 2 of this table	n / a	n / a	n / a	n / a	n / a	n / a
5. Canned food and preserves from fish specified in paragraph 1 of this table	-	n / a	n / a	-	-	-
6. Canned food and preserves from fish specified in paragraph 2 of this table	n / a	n / a	n / a	n / a	n / a	n / a
7. Fried, jellied, salted, pickled, smoked, dried fish specified in paragraph 1 of this table	-	n / a	n / a	-	-	-
8. Fried, jellied, salted, pickled, smoked, dried fish specified in paragraph 2 of this table	n / a	n / a	n / a	n / a	n / a	n / a
9. Caviar (gonads) of fish specified in paragraphs 1 and 2 of this table	-	n / a	n / a	-	-	-

Notes:

1. The abbreviation "n / a" means "not allowed."
2. For larvae of parasites in a live form , the following designations are used: trematodes: 1 - nanofietus
cestodes: 2 -
diphyllobotria nematodes: 3 -
anisakis
4 -
contracecum scrapes: 5 -
bolbozomas
6 - corynosomas

Table 3

Marine fish and products of its processing

Product group	Parasitological indicators and permissible levels of the content of parasite larvae to live a												
	one	2	3	four	five	6	7	eight	nine	10	eleven	12	13
I. Marine fish on areas of fishing and families													
1. Barents Sea:													
flounder family	-	-	-	-	-	-	-	-	n / a	-	-	-	-
smelt family	-	-	-	-	n / a	-	-	-	n / a	-	-	-	-
salmon family (anadromous fish)	-	-	-	-	n / a	-	-	-	n / a	-	-	-	-
herring family	-	-	-	-	-	-	-	-	n / a	-	-	-	-
family scorpion	-	-	-	-	-	-	-	-	n / a	-	-	-	-
family of cod	-	n / a	-	-	n / a	-	n / a	-	n / a	n / a	n / a	n / a	-

2.
North Atlantic
:

family	-	-	n / a	-	-	-	-	-	n / a	-	-	-
flounder												
family smelt	-	-	n / a	-	-	-	-	-	n / a	-	-	-
family macrourids	-	-	-	-	-	-	-	-	n / a	-	-	-
family hake	-	-	-	-	-	-	-	-	n / a	-	-	-
family herring	-	-	n / a	-	-	-	-	-	n / a	-	n / a	-
family scorpion	-	-	-	-	-	-	-	-	n / a	-	-	-
family mackerel	-	-	-	-	-	-	-	-	n / a	-	-	n / a
family cod	-	-	n / a	-	-	n / a	-	-	n / a	-	-	-

3. South Atlantic:

family of volokhvostovyh	-	-	-	-	-	-	-	-	n / a	-	-	-	n / a
family of hake	-	-	-	-	-	-	-	-	n / a	-	-	-	-
family horse mackerel	-	-	-	-	-	-	-	-	n / a	-	-	-	-

4. Baltic Sea:

smelt family	-	-	-	-	-	-	-	-	-	-	n / a	-
herring family	-	-	-	-	-	-	-	-	-	-	n / a	-
family of cod	-	-	n / a	-	-	-	-	-	-	-	n / a	-

5. Black, Azov, Mediterranean seas:

family
of gobies

mullet fami
ly

6. Subantarctic, An
tartica:

family

7. Indian Ocean:

8. Pacific Ocean:

cod													
	II. Marine fish processing products												
9. Stuffing of fish families specified in paragraphs 1-8 of this table	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
10. Canned food and preserves from fish families specified in paragraphs 1-8 of this table	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
11. Fried, jellied, salted, pickled, smoked, dried fish of the families, specified in paragraphs 1-8 of this tables	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
12. Pollock roe , cod	-	-	-	---	-	-	n / a	-	n / a	-	-	-	-
13. Cod liver	-	-	-	---	-	-	n / a	-	n / a	-	-	-	-

Notes:

1. The abbreviation "n / a" means "not allowed."

2. For larvae of parasites in a live form , the following designations are used: trematodes: 1 - nanofietus

2 - heterophyetus

3 - cryptocortylus

4 - rosikotremy

5 - apofaluses

- cestodes: 6 - diphyllobotriums
- 7 - diplogonoporus
- 8 -
- pyramikocephalus nematodes: 9 - anizakis
- 10 - contracecums
- 11 - pseudo - terran
- scrapers : 12 - bolbozomas
- 13 - corynosomas

Table 4

Freshwater crustaceans, marine molluscs and products of their processing

Product group	Parasitological indicators and permissible levels of maintenance larval parasites in live form								
	one	2	3	four	five	6	7	eight	nine

1. Freshwater crustaceans and products of their processing:

crayfish from water bodies of the Far East (Russia, Korea Peninsula, China, etc.), USA

freshwater shrimps from the Far East (Russia, Korea Peninsula)

freshwater crabs (from the reservoirs of the Far East of Russia, Southeast Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, Philippines)

freshwater crab sauce specified in this paragraph

2. Marine molluscs and products of their processing:

n / a - - - - -

n / a - - - - -

n / a - - - - -

n / a - - - - -

scallops - - - - - n / a -

squid	- - n / a			n / a	n / a	- - -			-
maktra (spisula)	- - -			-	-		- - n / a		-
octopus	- - n / a			-	n / a	- - -			-
oysters	- - -			-	-	- - -			n / a

Notes:

1. The abbreviation "n / a" means "not allowed."
2. For larvae of parasites in live form , the following designations are used: trematodes: 1 - paragonimuses
cestodes: 2 -
nematode spirometers : 3 -
anizakis
4 - contracecums
5 - pseudo - Terrans
6 - dioctofim
7 - gnatostomy
8 - sulcascaris
9 - echinocephalus

Appendix No. 4
to the technical regulations
Eurasian Economic Union
"On the safety of fish and
fish products" (TR EAEU 040/201
6)

Hygienic safety requirements for fish food products

Indicator	Allowable level, mg / kg, no more	Note
one	2	3

Histamine	100	tuna, mackerel, salmon, herring, as well as a food fish products from them (except for eggs, milk, liver and fat food of fish), in that including dried products *
Nitrosamines (sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA))	0.003	all kinds of food fish production, in fact including dried products *
Dioxins	0.00000 4	all kinds of food fish production, in fact including dried products *

0.000002 (in terms of edible fat from fish * for fat)

Benz (a) pyrene 0.005 smoked fish food products

products (except for liver and edible fat from fish), including dried products *

5 fish liver and products from it

3 edible fat from fish

Paralytic shellfish poison (saxitoxin)

Amnestic shellfish poison (domoic acid)

Diarrheal shellfish poison (okadaic acid)

0.8 shellfish

20 clams

30 internal organs of crabs

0.16 shellfish

Acid number, mg KOH / g 4 edible fat from fish

Peroxide number, mol active 10 food fat from fish
oxygen / kg



* As calculated on the starting product (feed) with a view of the content of solids in it, and in the final products.

Appendix No. 5
to the technical regulations
Eurasian Economic Union
"On the safety of fish and
fish products" (TR EAEU 040/201
6)

Nutritional value and safety performance of fish products to supply children of early age

Table 1

Nutritional value of canned fish (per 100 g of product)

Criterion (indicator)	Unit of measure	Acceptable level		Note
		standardized	labeled	
one	2	3	four	five
Mass fraction of dry substances	r	15-25	-	
Protein	r	8-15	+	
Fat	r	5-11	+	
Energy value	kcal	100-155	+	
Table salt	r	no more than 0.4	+	
Mineral substance - iron	mg	0.4-3.0	+	for enriched products
Vitamins:				
thiamine (B1)	mg	0.1-0.2	+	for enriched products
riboflavin (B2)	mg	0.1-0.3	+	for enriched products
niacin (PP)	mg	1-4	+	for enriched products
Starch	r	no more than 3	-	introduced by as a thickener
Rice and wheat flour	r	no more than 5	-	applied as a thickener

table 2

Safety indicators for canned fish

Indicator	Permissible level, mg / kg, no more	Note
one	2	3

Polychlorinated biphenyls 0.5

Nitrosamines not allowed (<0.001) Dioxins

** not allowed

Microbiological indicators must meet the requirements of industrial sterility for canned food of group "A", provided for in table 5 of Appendix No. 1 to

* As calculated on the starting product (feed) with a view of the content of solids in it, and in the final products.

** Dioxins are determined in the case of a reasonable assumption about their possible presence in the initial product (raw material), taking into account the following:

- a) the maximum level of dioxin does not apply to products containing less than 1 % fat;
- b) dioxins are the sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TE) according to the World Health Organization (WHO) scale :

Toxic equivalents (WHO scale)

Congener	TE value
one	2
1. Dibenzo-p-dioxins (PCDD):	
2,3,7,8-tetrachlorodibenzodioxin	one
1,2,3,7,8-pentachlorodibenzodioxin	one
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001
2. Dibenzofurans (PCDF):	
2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octachlorodibenzofuran	0.0001

Table 3

Nutritional value of canned fish and vegetable food (per 100 g of product)

Criterion (indicator)	Unit of measure	Acceptable level		Note
		standardized	labeled	
one	2	3	four	five
Mass fraction of dry substances	r	not less than 17	-	
Protein	r	1.5-6	+	
Fat	r	1-6	+	
Energy value	kcal	35-120	+	
Table salt	r	no more	+	

		than 0.4		
Mineral substance - iron	mg	0.4-3.0	+	for enriched products
Vitamins:				
thiamine (B1)	mg	0.1-0.2	+	for enriched products
riboflavin (B2)	mg	0.1-0.3	+	for enriched products
niacin (PP)	mg	1-4	+	for enriched products
Starch	r	no more than 3	-	introduced by as a thickener
Rice and wheat flour	r	no more than 5	-	applied as a thickener

Table 4

Safety indicators for canned fish and vegetable products

Indicator	Permissible level, mg / kg, no more	Note
one	2	3

Polychlorinated biphenyls 0.2

Nitrates 150 for canned food,

containing vegetables

Nitrosamines not allowed (<0.001) Dioxins

** not allowed

Microbiological indicators must meet the requirements of industrial sterility for canned food of group "A", provided for in table 5 of Appendix No. 1 to technical regulations of the Eurasian Economic Union "On the safety of fish and fish products " (TR EAEU 040/2016)

* As calculated on the starting product (feed) with a view of the content of solids in it, and in the final products.

** Dioxins are determined in the case of a reasonable assumption about their possible presence in the initial product (raw material), taking into account the following:

- the maximum level of dioxin does not apply to products containing less than 1 % fat;
- dioxins are the sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TE) according to the World Health Organization (WHO) scale :

Toxic equivalents (WHO scale)

Congener	TE value
one	2

1. Dibenzo-p-dioxins (PCDD):

2,3,7,8-tetrachlorodibenzodioxin	one
1,2,3,7,8-pentachlorodibenzodioxin	one
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001

2. Dibenzofurans (PCDF):

2,3,7,8-tetrachlorodibenzofuran 0.1
 1,2,3,7,8-pentachlorodibenzofuran 0.05
 2,3,4,7,8-pentachlorodibenzofuran 0.5
 1,2,3,4,7,8-hexachlorodibenzofuran 0.1
 1,2,3,6,7,8-hexachlorodibenzofuran 0.1
 1,2,3,7,8,9-hexachlorodibenzofuran 0.1
 2,3,4,6,7,8-hexachlorodibenzofuran 0.1
 1,2,3,4,6,7,8-heptachlorodibenzofuran 0.01
 1,2,3,4,7,8,9-heptachlorodibenzofuran 0.01
 Octachlorodibenzofuran 0.0001

Appendix No. 6
 to the technical regulations
 Eurasian Economic Union
 "On the safety of fish and
 fish products" (TR EAEU 040/201
 6)

Nutritional value and safety performance of fish products to supply children of preschool and school age

Table 1

Nutritional value of semi-finished products from fish food products (in 100 g of products)

Criterion (indicator)	Unit of measure	Acceptable level	
		standardized	labeled
one	2	3	four
Protein	r	not less than 16	+
Fat	r	1-11	+
Energy value	kcal	70-160	+

Table 2

Safety indicators of semi-finished products from fish food products

Indicator	Allowable level, mg / kg, no more	Note
one	2	3

Phycotoxins:

paralytic poison shellfish (saxitoxin)	not allowed	shellfish
amnesic shellfish venom (domoic acid)	not allowed	shellfish, internal organs of crabs
diarrheal shellfish poison (okadaic acid)	not allowed	shellfish

Nitrosamines:

the sum of N-nitrosodimethylamine (NDMA) and N- nitro-zodiethylamine (NDEA)

not allowed

Histamine * 100 tuna, mackerel, salmon,

herring

Polychlorinated biphenyls 0.5

** Dioxins not allowed semi-finished products from fish

* As calculated on the starting product (feed) with a view of the content of solids in it, and in the final products.

** Dioxins are determined in the case of a reasonable assumption about their possible presence in the initial product (raw material), taking into account the following:

- a) the maximum level of dioxin does not apply to products containing less than 1 % fat;
- b) dioxins are the sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TE) according to the World Health Organization (WHO) scale :

Toxic equivalents (WHO scale)

Congener	TE value
one	2

1. Dibenzo-p-dioxins (PCDD):

2,3,7,8-tetrachlorodibenzodioxin	one
1,2,3,7,8-pentachlorodibenzodioxin	one
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001

2. Dibenzofurans (PCDF):

2,3,7,8-tetrachlorodibenzofuran 0.1
1,2,3,7,8-pentachlorodibenzofuran 0.05
2,3,4,7,8-pentachlorodibenzofuran 0.5
1,2,3,4,7,8-hexachlorodibenzofuran 0.1
1,2,3,6,7,8-hexachlorodibenzofuran 0.1
1,2,3,7,8,9-hexachlorodibenzofuran 0.1
2,3,4,6,7,8-hexachlorodibenzofuran 0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran 0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran 0.01
Octachlorodibenzofuran 0.0001

Table 3

Nutritional value of culinary products from fish food products (in 100 g of products)

Criterion (indicator)	Unit of measure	Acceptable level	
		standardized	labeled
one	2	3	four
Protein	r	not less than 13	+
Fat	r	no more than 8	+

Energy value	kcal	90-130	+
Table salt	r	no more than 0.8	+
Starch	r	no more than 5	-

Table 4

Safety indicators of culinary products from fish food products

Indicator	Permissible level, mg / kg, no more	Note
one	2	3

Phycotoxins:

- paralytic shellfish poison (saxitoxin)
- amnesic shellfish venom (domoic acid)
- diarrheal shellfish poison (okadaic acid)

Antibiotics *:

control of initial products (raw materials)

control of initial products (raw materials)

control of initial products (raw materials)

shellfish

shellfish, internal organs of crabs

shellfish

chloramphenicol (chloramphenicol)

not allowed (< 0.0003)

for products with milk component

tetracycline group

not allowed (< 0.01)

for products with milk

component

ponent

omponent

Benz (a) pyrene not allowed (<0.0002) Nitrosamines:

the sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA)

not allowed (< 0.001)

Polychlorinated biphenyls 0.5

Dioxins *** not allowed semi-finished products from fish

* It is necessary to control the residual amounts of those antibiotics that were used in the production of initial products (raw materials). Control over the content of chloramphenicol (chloramphenicol) in processed products of animal origin, ready for use, is carried out if there is a research (testing) and measurement method included in the list of standards containing rules and methods of research (testing) and measurements, including sampling rules necessary for the implementation and enforcement of the requirements of technical regulations of the Eurasian economic Union "On the safety of fish and fish products" (EAEC TR 040/2016) and of the assessment of conformity of technical regulation objects. Before the approval of this method, control is carried out on the original product (raw material). Control of the content of antibiotics tetracycline group in fish, aquatic invertebrates, aquatic mammals, other aquatic animals and products of them carried out under the presence of a method of research (test) and measurements included in the list of standards, containing rules and practices research (test) and measurement in that those rules of selection of samples required for the implementation and enforcement of the requirements of technical regulations of the Eurasian economic Union "On the safety of fish and fish products" (EAEC TR 040/2016) and of the assessment of conformity of objects of technical regulation.

** In terms of the initial product (raw material) , taking into account the content of dry substances in it and in the final product.

*** Dioxins are determined in case of a reasonable assumption about their possible presence in the initial product (raw material), taking into account the following:

- a) the maximum level of dioxin does not apply to products containing less than 1 % fat;
- b) dioxins are the sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TE) according to the World Health Organization (WHO) scale :

Toxic equivalents (WHO scale)

Congener	TE value
one	2

1. Dibenzo-p-dioxins (PCDD):

2,3,7,8-tetrachlorodibenzodioxin	one
1,2,3,7,8-pentachlorodibenzodioxin	one
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001

2. Dibenzofurans (PCDF):

2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octachlorodibenzofuran	0.0001

Norms of permissible moisture content in the muscle tissue of frozen fish food products from the main species of commercial fish and aquatic invertebrates

Name of the main species of commercial fish and aquatic invertebrates			The allowable content of moisture, %, not more	No group share moisture in %
russian	latin	commodity	four	five
I. Marine and ocean fish				
1. Salmon Atlantic (salmon)	Salmo salar	Salmon Atlantic (salmon)	70	1st group - 72 % or less
2. Coho salmon	Oncorhynchus kisutch	coho salmon	70	"
3. Seriolella	Seriolella brama	seriolella	70	"
4. Sima	Oncorhynchus masou	sim	70	"
5. Halibut Black Greenland	Reinhardtius hippoglossoides	halibut	74	2nd group - more than 72 %, but not more than 74%
6. Common tuna (blue-feather, blue, red, oriental)	Thunnus thynnus	tuna	70	"
7. Japanese mackerel (Japanese, Eastern, Kuril)	Scomber japonicus (Pneumatophorus japonicus)	Kuril mackerel	70	"
8. Oily fish	Hyperoglyphe perciformis	oily fish	70	"
9. Hyperoglyph	Hyperoglyphe antarctica	oily fish	70	"
10. Oily fish ordinary	Hyperoglyphe pringlei	oily fish	70	"
11. Chum salmon	Oncorhynchus keta	chum	76	3rd group - more than 74 %, but not more than 76%
12. Tuna yellowfin (tuna yellowtail)	Thunnus albacares	tuna	70	"
13. Big-eyed tuna	Thunnus obesus (Parathunnus obesus)	tuna	70	"
14. Longtail tuna (Austrian tuna)	Thunnus tonggol (Thunnus rara)	tuna	70	"

15. Tuna albacore (white tuna, white-tip, albacore)	Germo alalunga	tuna	7 6. 0	"
16. Atlantic mackerel (common, striped, mackerel)	Scomber scombrus	mackerel atlantic	7 6. 0	"
17. Sea bream ordinary (atlantic sea, brama)	Brama brama	sea bream	7 6. 0	"
18. Golden mullet (singil)	Mugil auratus, Mugil cephalus	ocean mullet	7 6. 0	"
19. Common Lavrak (sea wolf)	Dicentrarchus labrax	laurel	7 8. 0	4th group - more than 76 %, but not more than 78%
20. Pristipoma brown (grunt-bolo, chestnut, grunt, striped silvery grumbler)	Pomadasys bennetti, Pomadasys hasta (P. manadensis)	pristipoma	7 8 .0	"
21. Southern Terpug (Japanese Terpug)	Hexagrammos otakii	rasp	7 8 .0	"
22. Bluefish	Pomatomus saltatrix	bluefish oceanic	7 8 .0	"
23. Horse mackerel track	Trachurus trecae	ocean horse mackerel	7 8 .0	"
24. Peruvian horse mackerel (Pacific)	Trachurus symmetricus murphyi	ocean horse mackerel	7 8 .0	"
25. Common horse mackerel	Trachurus trachurus	ocean horse mackerel	7 8 .0	"
26. Gray snapper, red-tailed, pargo, red synagris,	Lutjanus griseus, Lutjanus analis, Lutjanus aua	lutyan oceanic	7 8 .0	"
27. Seriola large	Seriolla dumerili	seriola	7 8 .0	"
28. Silver Captain's Croaker	Otolithus brachygnathus	fish captain	8 0 .0	5th group - more than 78 %, but not more than 80%
29. Captain's croaker	Pseudotolithus moorii	fish captain	8 0 .	"

			0	
30. The Senegalese (largemouth) captain's croaker	<i>Pseudotolithus senegalensis</i>	fish captain	80	"
			0	
31. Californian mackerel (East Pacific)	<i>Scomber japonicus diego</i> (Pneumatophorus diego)	mackerel far eastern	80	"
			0	
32. Sunflower	<i>Zeus faber</i>	sunflower	80	"
			0	
33. Pilengas (mullet)	<i>Mugil soiuy</i>	pilengas	80	"
			0	
34. <i>Lepidopus caudate</i>	<i>Lepidopus caudatus</i>	swordfish oceanian	80	"
			0	
35. Saber-fish ordinary	<i>Trichiurus lepturus</i>	swordfish oceanian	80	"
			0	
36. Saber-fish black	<i>Aphanopus carbo</i>	swordfish oceanian	80	"
			0	
37. Carp kantarus	<i>Spondylisoma cantharus</i>	ocean crucian carp	80	"
			0	
38. Striped carp	<i>Diplodus vulgaris</i>	ocean crucian carp	80	"
			0	
39. Silver pagel (spotted, Canary)	<i>Pagellus sp.</i>	ocean crucian carp	80	"
			0	
40. Pacific beak	<i>Sebastes alutus</i>	sea bass	80	"
			0	
41. Perch sea golden	<i>Sebastes marinus</i>	sea bass	80	"
			0	
42. Spine-cheek Alaskan	<i>Sebastes alascanus</i>	sea bass	80	"
			0	
43. Bluemouth perch	<i>Helicolenus dactylopterus</i>	sea bass	80	"
			0	
44. Perch bull eye	<i>Priacanthus arenatus</i>	sea bass	80	"
			0	

45. Blue perch	<i>Sebastes mystinus</i>	sea bass	8 0 .0	"
46. Lemon Perch	<i>Holanthias fronticinctus</i>	sea bass	8 0 .0	"
47. Perch beaked	<i>Sebastes mentella</i>	sea bass	8 0 .0	"
48. Giant Perch	<i>Sebastes introniger</i>	sea bass	8 0 .0	"
49. Big -eyed tooth	<i>Dentex sp.</i>	snake	8 0 .0	"
50. Blue Moth	<i>Molva dypterygia</i>	sea pike	8 0 .0	"
51. Berix low-bodied	<i>Beryx splendens</i>	berix	8 0 .0	"
52. Ten - fingered finger	<i>Galeoides decadactylus</i>	fingertip	8 0 .0	"
(polynemus)				
53. Mero giant (brown Epinephelus marginatus mero grouper)			8 0. 0	"
54. Merou striped Epinephelus aeneus Merou			8 0. 0	"
55. The Baltic herring (Baltic herring) Clupea harengus membrassalaka (Baltic herring)			8 2. 0	6th group - more than 80 %, but not more than 82%
56. The white-blooded Pike (mackerel icefish, ice fish, ice fish)	<i>Champscephalus gunnari, Champscephalus ac eratus, Chaenodraco wilsoni</i>	ice fish	8 2. 0	"
57. Terpug toothed (snake-toothed , ophiodon)	<i>Ophiodon elongatus</i>	rasp	8 2. 0	"
58. Far Eastern Navaga (wahnya)	<i>Eleginus gracilis</i>	navaga	8 2. 0	"
59. Northern Navaga	<i>Eleginus navaga</i>	navaga	8 2. 0	"
60. Nototenia green (ocean goby)	<i>Nototenia gibberifrons</i>	ocean goby	8 2. 0	"

61. Nototenia marble	Notothenia rossi (Notothenia rossi marmorata)	notothenia marble	8 2. 0	"
62. Atlantic herring (Atlantic-Scandinavian, Norwegian, Murmansk, multivertebral, oceanic)	Clupea harengus harengus	Atlantic herring	8 2. 0	"
63. Pacific herring (eastern, low vertebral)	Clupea harengus pallasii	Pacific herring	8 2. 0	"
64. Silver hake (silver hake, North American hake)	Merluccius bilinearis	hake silver	8 2. 0	"
65. Argentinian Merlouse (Patagonian, Patagonian hake)	Merluccius hubbsi	hake silver	8 2. 0	"
66. Senegalese Merlouse (black or senegalese hake)	Merluccius senegalensis	hake silver	8 2. 0	"
67. Cape hake (South African, hake Cape)	Merluccius capensis	hake silver	8 2. 0	"
68. Pink salmon	Oncorhynchus gorbuscha	pink salmon	8 2. 0	"
69. Pike perch	Stizostedion lucioperca	zander	8 2. 0	"
70. European Belpug	Zoarces viviparus	eel-pout oceanic	8 2. 0	"
71. Halibut strelozuby	Atheresthes evermanni	halibut	8 2. 0	"
72. White halibut (common, Atlantic)	Hippoglossus hippoglossus	halibut	8 2. 0	"
73. White-barked halibut (Pacific)	Hippoglossus stenolepis	halibut	8 2. 0	"
74. Flounder Atlantic longest (plaice red)	Glyptocephalus cynoglossus	flounder	8 2. 0	"
75. Sea flounder (common)	Pleuronectes platessa	flounder	8 2. 0	"
76. Flounder smallmouth	Glyptocephalus stelleri	flounder	8 2. 0	"
77. Flounder-turbot (large rhombus, kalkan)	Scophthalmus maximus	turbot	8 2. 0	"
78. Halibut flounder	Hippoglossoides elassodon	flounder	82.0	"
79. Sea flounder (ordinary, platessa, flat)	Pleuronectes platessa (Platessa platessa)	flounder	82.0	"

80. Star-shaped flounder (Pacific river)	<i>Platichthys stellatus</i>	flounder	82.0	"
81. Yellow -bellied flounder	<i>Pleuronectes quadrituberculatus</i>	flounder	82.0	"
82. Pollock	<i>Pollachius virens</i>	pollock	82.0	"
83. Haddock	<i>Melanogrammus aeglefinus</i>	haddock	83.0	7th group - more than 82 %, but not more than 83%
84. Pacific Cod	<i>Gadus macrocephalus</i>	cod	83.0	"
85. Atlantic cod	<i>Gadus morhua morhua</i>	cod	83.0	"
86. Baltic cod	<i>Gadus morhua callarias</i>	cod	83.0	"
87. Southern Blue Whiting	<i>Micromesistius australis</i>	blue whiting	83.0	"
88. Blue whiting north (white butterfly)	<i>Micromesistius poutassou</i>	Blue whiting	83.0	"
89. Spotted catfish (variegated)	<i>Anarhichas minor</i>	spotted catfish	83.0	"
90. Pacific hake (Oregon, pacific or northern hake)	<i>Merluccius productus</i>	Pacific hake	84.0	8th group - more than 83 %, but not more than 84%
91. Flounder-ruff (European halibut flounder)	<i>Hippoglossoides platessoides limandoides</i>	Atlantic flounder	84.0	"
92. Flounder yellowfin	<i>Limanda aspera</i>	yellowfin flounder	84.0	"
93. Sea Red Burbot	<i>Urophycis chuss</i>	burbot sea	84.0	"
94. White sea burbot	<i>Urophycis tenuis</i>	burbot sea	84.0	"
95. American Macruronus	<i>Macruronus magellanicus</i>	macruronus	84.0	"
96. Pollock	<i>Theragra chalcogramma</i>	pollock	84.0	"
97. Halibut black (Greenland)	<i>Reinhardtius hippoglossoides matsuurae</i>	halibut	86.0	9th group - more than 84 %, but not more than 86%
98. Macrurus comb-scaled	<i>Macrourus carinatus</i>	grenadier	86.0	"
99. Macrurus northern	<i>Macrourus berglax</i>	grenadier	86.0	"
100. Macrurus South Atlantic	<i>Coryphaenoides holotrachys</i>	grenadier	86.0	"
101. Talisman	<i>Alepocephalus sp.</i>	smoothheads	90.0	10th group - more than 86 %, but not more than 90%

II. Fish internal reservoirs

102. Omul arctic	<i>Coregonus autumnalis</i>	omul	72.0	1st group - 72 % or less
103. White Amur Bream	<i>Parabramis pekinensis</i>	bream	72.0	"
104. Sakhalin taimen (chevitsa, goy)	<i>Hucho perryi</i>	taimen	72.0	"
105. Amur (Ussuri) whitefish	<i>Coregonus ussuriensis</i>	whitefish	74.0	2nd group - more than 72 %, but not more than 74%
106. Sevruga	<i>Acipenser stellatus</i>	stellate sturgeon	74.0	"

107. Loach	Salvelinus alpinus	char	7 4 . 0	"
108. Russian sturgeon	Acipenser gueldenstaedtii	sturgeon	7 4 . 0	"
109. Rainbow Trout	Salmo irideus	rainbow trout	7 6 . 0	3rd group - more than 74 %, but not more than 76%
110. Amur sturgeon	Acipenser schrenckii	Amur sturgeon	7 6 . 0	"
111. Black Baikal Grayling	Thymallus arcticus baicalensis	black Baikal grayling	7 6 . 0	"
112. Eastern rudd (ugai)	Leuciscus brandti	eastern rudd (ugai)	7 6 . 0	"
113. Omul Baikal	Coregonus autumnalis migratorius	omul baikal	7 6 . 0	"
114. Amur Grayling	Thymallus arcticus grubei	Amur grayling	7 8 . 0	4th group - more than 76 %, but not more than 78%
115. Asp	Aspius aspius	asp	7 8 . 0	"
116. Kamchatka Grayling	Thymallus arcticus grubei natio mertensi	Kamchatka grayling	7 8 . 0	"
117. Taimen	Hucho taimen	taimen	7 8 . 0	"
118. Catfish	Silurus glanis	catfish	7 8 . 0	"
119. Baikal whitefish (whitefish, Malo morskoy whitefish)	Coregonus lavaretus baicalensis	Baikal whitefish	7 8 . 0	"
120. Pangasius	Pangasius hypophthalmus	pangasius	7 8 . 0	"
121. Silver carp	Carassius auratus gibelio	crucian silver	7 8 . 0	"

122. Carp	Cyprinus carpio	carp	8 0 . 0	5th group - more than 78 %, but not more than 80%
123. Pyzhyan (Siberian whitefish)	Coregonus lavaretus pi dschian	pyzhyan	8 0 . 0	"
124. Volkhov whitefish (whitefish, w hitefish)	Coregonus lavaretus baeri	whitefish	8 0 . 0	"
125. Bream (lash , chebak , belek)	Abramis brama	bream	8 0 . 0	"
126. Siberian sturgeon	Acipenser baerii	Siberian sturgeon	8 0 . 0	"
127. Sterlet	Acipenser ruthenus	sterlet	8 0 . 0	"
128. Carp	Cyprinus carpio	carp	8 0 . 0	"
129. Silver carp white	Hypophthalmichthys m olitrix Val.	silver carp white	8 0 . 0	"
130. Rudd	Scardinius erythrop hthalmus	rudd	8 0 . 0	"
131. Cupid white	Ctenopharyngodon idella V al.	cupid white	8 0 . 0	"
132. Cupid black	Mylopharyngodon piceus R ich.	cupid black	8 0 . 0	"
133. Buffalo	Ictiobus bubalus Raf.	buffalo	8 0 . 0	"
134. Motley Silver Carp	Aristichthys nobilis Rich.	carp motley	8 2 . 0	6th group - more than 80 %, but not more than 82%
135. Silver Carp	Aristichthys vinogradovy	silver carp	8 2 . 0	"
136. Atlantic (Baltic) Sturgeon	Acipenser sturio	Atlantic (Baltic) sturgeon	8 2 . 0	"
137. Perch	Perca fluviatilis	perch	8 2 . .	"

138. Pike	<i>Esox lucius</i>	pike	82.0	"
139. Channel Catfish	<i>Ictalurus punctatus</i> Raf.	channel catfish	84.0	7th group - more than 82%, but no more than 84%
140. Tilapia	<i>Tilapia</i> sp.	tilapia	84.0	"
III. Marine invertebrates (squid, shrimp, scallops, mussels)				
141. Trumpeter Lyrata	<i>Neptunea lyrata</i>	trumpeter	72.0	3rd group - 76 % or less
142. Varicifera Trumpeter	<i>Neptunea variciphera</i>	trumpeter	76.0	"
143. Herbal shrimp (herbal chilim)	<i>Pandalus latirostris</i>	herbal shrimp (herbal chilim)	76.0	"
144. Pacific Squid	<i>Todarodes pacificus</i>	pacific squid	78.0	4th group - more than 76 %, but not more than 78%
145. Argentine Squid Illex	<i>Illex argentinus</i>	squid argentine illex	78.0	"
146. Bartram's Squid	<i>Ommastrephes bartrami</i>	squid Bartram	78.0	"
147. Loligo Squid	<i>Loligo vulgaris</i>	squid loligo	78.0	"
148. Trumpeter is unique	<i>Clinopegma unicum</i>	trumpeter	78.0	"
149. Northern Shrimp	<i>Pandalus borealis</i>	northern shrimp	80.0	5th group - more than 78 %, but not more than 80%
150. Shrimp Shrimp	<i>Sclerocrangon salebrosa</i>	shrimp shrimp	80.0	"
151. Sea scallop	<i>Pecten yessoensis</i>	scallop sea	80.0	"
152. Northern pink shrimp (deep sea)	<i>Pandalus borealis</i>	northern pink shrimp	80.0	"
153. Mussel	<i>Mytilus edulis</i>	mussel	80.0	"
154. Kamchatka Crab	<i>Paralithodes camtschaticus</i>	Kamchatka crab	82.0	6th group - more than 80 %, but not more than 82%
155. Blue Crab	<i>Paralithodes platypus</i>	crab blue	82.0	"
156. Snow Crab	<i>Chionoecetes opilio elongatus</i>	snow crab	83.0	7th group - more than 82 %, but not more than 83%
157. Makstra Sakhalin (white shell)	<i>Spisula (Mactra) sachalinensis</i>	makstra sakhalin	83.0	"
158. Octopus	<i>Octopus dofleini</i>	octopus	84.0	8th group - more than 83 %, but not more than 84%
159. Giant Squid	<i>Dosidicus gigas</i>	giant squid	86.0	10th group - more than 86 %

