

ADVICE EURASIAN ECONOMIC COMMISSIONS

SOLUTION

dated October 9, 2013 G. N 67

O TECHNICAL REGULATIONS OF THE CUSTOMS UNION "ON THE SAFETY OF MILK And DAIRY PRODUCTS"

AT compliance co articles 3 Agreements about Eurasian economic commissions from eighteen november 2011 Council of the Eurasian the Economic Commission decided:

1. To accept attached technical regulations Customs union "O security milk and dairy products" (TR CU 033/2013).
2. Establish that the technical regulations of the Customs Union "On the safety of milk and dairy products" (TR TS 033/2013) enters into force With The 1 of May 2014.
3. Government Russian Federations jointly With Eurasian economic commission before days entry in force technical regulations Customs union "O safety of milk and dairy products" (TR TS 033/2013) to prepare for adoption in established okay changes in specified technical regulations in compliance With the decision to establish provisions for classifying reconstituted milk as dairy product, packaged in consumer container, and relevant his marking.
4. This Decision shall enter into force upon expiration of 30 calendar days from the date of its official publications.

Members Council Eurasian economic commissions:

From Republic
Belarus
S. RUMAS

From Republic
Kazakhstan
B. SAGINTAYEV

From Russian
Federations
I. SHUVALOV

Accept
edDecision
Council
Eurasian economic commissions
of October 9, 2013 N 67

TECHNICAL CUSTOMS REGULATIONS UNION

TR TS 033/2013

O SECURITY MILK And DAIRY PRODUCTS

This technical regulation has been developed in accordance with the Agreement on Uniform principles and rules technical regulation in Republic Belarus, Republic Kazakhstan and Russian Federation from 18 November 2010 of the year.

Real technical regulations establishes obligatory for applications and fulfillment of safety requirements for milk in the customs territory of the Customs Union and dairy products put into circulation in the customs territory of the Customs Union, to the processes of their production, storage, transportation, sale and disposal, as well as requirements to labeling and packaging milk and dairy products for ensure them free movement.

In the event that other technical regulations have been adopted for milk and dairy products regulations Customs union, establishing requirements security to milk and dairy products, to processes them production, storage, transportation, implementation and disposal, as well as requirements for their labeling and packaging, then milk and dairy products, requirements for the processes of their production, storage, transportation, sale and disposal, and also requirements to them labeling and packaging must correspond requirements all technical regulations Customs union, action which on the them spreads.

I. Region applications

1. Real technical regulations developed in purposes protection life and health human, environmental environment, life and health animals, warnings action, introductory in delusion consumers milk and dairy products relatively them destination and security, and distributed by on the milk and dairy products, produced in appeal on the customs territory Customs union, processes them production, storage, transportation, implementation and recycling.

2. Real technical regulations distributed by on the milk and dairy products, produced in appeal on the customs territory Customs union and used in food purposes, including:

a) raw milk - raw material, fat-free milk (raw and thermally processed) -raw material, cream (raw and thermally processed) - raw materials;

b) dairy products, in volume including:

dairy products;

dairy composite products;milk-containing products;

side effects products processing milk;

milk-based baby food products for young children (from 0 to 3 years), preschool age (from 3 before 6 years), school age (from 6 years and older), adapted or partially adapted initial or subsequent dairy mixtures (including dry), dry fermented milk mixtures, milk drinks (including dry) for infant nutrition, ready-to-eat milk porridges and milk porridges dry (restored to readiness at home with drinking water) for food children early age;

in) processes production, storage, transportation, implementation and recycling milk and dairy products;

d) functional components necessary for the production of processed products milk.

3. Action present technical regulations not distributed by on the nextproducts:

a) products made on the basis of milk and dairy products intended for for use in specialized nutrition (per exception milk and dairy products for baby food);

b) culinary and confectionery products, food and biologically active supplements, medicinal funds, stern for animals, non-food products, made With using or on the basis milk and dairy products;

c) milk and dairy products obtained by citizens at home and (or) in personal ancillary farms, a also processes production, storage, transportation and recycling milk and dairy products, destined only for personal consumption and not destined for release in appeal on the customs territory Customs union.

4. Real technical regulations establishes obligatory for applications and performance on the customs territory Customs union requirements to labeling and packaging of milk and dairy products, supplementing the requirements of the technical regulation Customs union "Food products in parts her markings" (TR TS 022/2011),

approved by the Decision of the Commission of the Customs Union of December 9, 2011 N 881 (hereinafter - technical regulation of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011)), and the technical regulation of the Customs Union "On the safety of packaging" (TR TS 005/2011), approved by the Decision of the Commission of the Customs Union dated August 16, 2011 N 769 (hereinafter - the technical regulation of the Customs Union "On the safety of packaging" (TR CU 005/2011)), and not contradictory them.

II. Main concepts

5. For the purposes of applying this technical regulation, the concepts are used, established technical regulations Customs union "O security food products" (TR TS 021/2011), approved by the Decision of the Commission of the Customs Union dated 9 December 2011 N 880 (hereinafter referred to as the technical regulation of the Customs Union "On security food products" (TR TS 021/2011)), technical regulations Customs union "Food products in terms of its markings" (TR TS 022/2011), as well as the following concepts and them definitions:

"Ayran" is a fermented milk product produced by mixed (lactic acid and alcohol) fermentation With using starter microorganisms (thermophilic lactic streptococci, lactobacillus bulgaria) and yeast with the addition water, table salt or without them additions;

"albumen" - product processing milk, produced from dairy serum and representing yourself concentrate serum milk proteins;

"acidophilus" - fermented milk product, produced With using in equal ratios starter microorganisms (acidophilic lactic acid sticks, lactococci and sourdough, cooked on the kefir fungi);

"varenets" - a fermented milk product produced by fermenting milk and (or) dairy products previously sterilized or subjected to other thermal processing at temperature $97\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ With using starter microorganisms

(thermophilic lactic acid streptococci) before achievements characteristic organoleptic properties;

"restored milk" - lactic product, prepacked in consumer container, or raw material for production products processing milk, Besides drinking milk, made from concentrated or condensed or dry milk products and water; "secondary dairy raw materials" - side product processing milk, lactic

product, dairy compound product, milk-containing product with partially

lost identification signs or consumer properties (in volume including products, recalled

within their expiration dates, corresponding to

the requirements for food raw material requirements security), destined for use

after processing;

"starter cultures for the production of milk processing products" - specially selected and used for the production of milk processing products non-pathogenic, non-toxigenic microorganisms and (or) associations microorganisms (mainly lactic acid);

"corn curd" - a dairy product or a dairy compound product produced from curd grain with or without the addition of cream, table salt and other non-dairy components, introduced not in purposes substitutions constituent parts milk;

"yogurt" - fermented milk product With elevated content dry fat free substances milk, produced With using starter microorganisms (thermophilic lactic streptococci and Bulgarian lactic acid sticks);

"casein" - product processing milk, produced from low fat milk and representing yourself main fraction squirrel milk;

"caseinate" - a milk processing product made from casein by processing solutions hydroxides alkaline metals or them salts and drying;

"kefir" - a fermented milk product produced by mixed (lactic acid and alcohol) fermentation With using sourdough, cooked on the kefir fungi, without

additions pure cultures lactic acid microorganisms and yeast;

"sour-milk ice cream" - ice cream (dairy product or milk compound product), in which mass share dairy fat is not more 7.5 percent, produced With using starter microorganisms or fermented milk products;

"sour milk product" - lactic product or lactic composite product, which the produced way, leading to decrease indicator active acidity (pH), increasing the acidity and coagulation of milk protein, milk fermentation, and (or) dairy products, and (or) them mixtures With non-dairy components which are not introduced to replace the constituents of milk (before or after fermentation), or without additions specified components With using starter microorganisms and contain alive starter microorganisms in quantity, established in application N oneto present technical regulations;

"sour cream butter paste" - butter paste made from pasteurized cream using lactic acid microorganisms;

"sour cream butter" - butter made from pasteurized cream with using lactic acid microorganisms;

"concentrate serum proteins" - whey proteins, received from dairy serum through concentration or ultrafiltration;

"concentrated or condensed fat-free milk" - concentrated or condensed milk product in which the mass fraction of milk solids is not less than 20 percent, mass fraction of milk protein in dry fat-free milk - not less 34 percent and bulk proportion of milk fat - not more 1.5 percent;

"concentrated or condensed whole milk" - concentrated or condensed milk product in which the mass fraction of milk solids is not less than 25 percent, mass fraction of milk protein in dry fat-free milk - not less 34 percent and mass fraction of milk fat - not less 7.5 percent;

"concentrated or condensed partially fat-free milk" - concentrated or condensed lactic product, in which mass share dry milk substances is at least 20 percent, the mass fraction of milk protein in dry skimmed milk substances - not less than 34 percent and mass fraction of milk fat more 1.5 but less 7.5 percent;

"koumiss" - a fermented milk product produced by mixed (lactic acid and alcohol) fermentation mare's milk With using starter microorganisms (Bulgarian and acidophilic lactic acid sticks) and yeast;

"koumiss product" - a fermented milk product made from cow's milk in compliance With production technology koumiss;

"lactulose" - product processing lactose, produced from lactose-containing dairy raw materials through lactose isomerization;

"butter from cow's milk" - a dairy product or a dairy compound product on emulsion fat base, the predominant component of which is milk fat, which the produced from bovine milk, dairy products and (or) side effects products processing milk through branches from them fatty phases and uniform distribution in her milk plasma;

"butter paste" - a dairy product or a dairy compound product on an emulsion fat basis, in which the mass fraction of fat is from 39 to 49 percent inclusive and which is produced from cow's milk, dairy products and/or by-products milk processing through the use of stabilizers with or without the addition of non-dairy components are not in purposes replacement of constituent parts of milk;

Mechnikov yogurt is a fermented milk product produced using starter microorganisms (thermophilic lactic acid streptococci and Bulgarian lactic acid sticks);

"milk" - product normal physiological secretions dairy glands agricultural animals, received from one or several animals in period

lactation at one and more milking, without any additions to this product or extracts any substances out of him;

"milk-containing product" - a food product made from milk and (or) its constituent parts, and (or) dairy products, and (or) side effects products processing milk and non-dairy components, on technology, providing possibility substitution dairy fat in quantity not more fifty percent from fatty phases exclusively substitute dairy fat and allowing usage squirrel non-dairy origin not in purposes substitutions dairy squirrel, With mass shares dry milk substances in dry substances finished product not less 20 per cent;

"dairy plasma" - colloidal system proteins milk, dairy Sahara (lactose), mineral substances enzymes and vitamins in water phase;

"dairy products" - products of milk processing, including milk product, lactic composite product, milky product, side product milk processing, milk-based baby food products, adapted or partially adapted initial or subsequent milk formulas (including dry ones), powdered sour-milk mixtures, milk drinks (including dry ones) for the nutrition of early childhood age, dairy porridge, ready to use, and dairy porridge dry (reconstituted to readiness at home with drinking water) for feeding children early age;

"dairy serum cheese, cottage cheese or casein - side product processing milk, received at production cheese (cheese serum), cottage cheese (curd serum) or casein (casein whey);

"dairy ice cream" - ice cream (lactic product or lactic composite product), in which mass fraction of milk fat is not more 7.5 percent;

"milk porridge ready for consumption, and dry milk porridge (recoverable until ready at home with drinking water) for feeding young children" - food products for baby food made from various types of cereals and (or) flour, milk and (or) dairy products, and (or) milk-containing products With with or without the addition of non-dairy components, with a mass fraction of solids milk in dry substances finished to use product not less fifteen percent;

"dairy beverages for food children early age" - dairy products for nutrition for young children, ready-to-eat, made from raw milk and (or) dairy products With adding or without additions non-dairy components With subsequent thermal processing, how minimum pasteurization, and responsible physiological needs early childhood age;

"milk canned food", "milk compound canned food", "milk-containing canned food" - dry or concentrated (condensed), packed in container dairy, dairy composite, milk-containing products;

"lactic fat" - lactic product, in which mass share dairy fat is at least 99.8 percent, which has a neutral taste and smell and is made from milk and/or dairy products through removal dairy plasma;

"milk drink" means a milk or dairy compound product made from milk and (or) constituent parts milk, and (or) dairy products, in volume including from concentrated and (or) condensed and (or) dry dairy products and water, With with or without the addition of other dairy products or non-dairy components in order to replace the constituent parts of milk, with a mass fraction of milk protein of at least 2.6 percent and with a mass fraction of non-fat milk solids of at least 7.4 percent (for dairy product);

"lactic product" - food product, which the produced from milk and (or) his components, and (or) dairy products, with or without the addition of by-products products processing milk (per exception side effects products processing milk, obtained in the production of milk-containing products) without the use of non-dairy fat and non-dairy squirrel and in composition whom may contain functionally necessary for milk processing Components;

"milk sugar" - a milk processing product made from whey or whey ultrafiltrate by concentration, crystallization and drying lactose;

"dairy compound product" - a food product made from milk and (or) its components, and (or) dairy products with or without the addition of by-products products processing milk (per exception side effects products processing milk, obtained in the production of milk-containing products) and non-dairy components (for excluding non-dairy fats origin introduced as part of independent ingredient (does not apply to dairy products for nutrition of young children, at production which are used fats non-dairy origin) which added not in purposes substitutions constituent parts milk. At this in ready product components of milk should be more than 50 percent, in ice cream and sweet foods processing milk - more 40 percent;

"ice cream hardened" ice cream, subjected freezing before temperature not above minus 18°C after processing in the freezer and maintaining the specified temperature during its storage, transportation and implementation;

"ice cream soft" - ice cream, which It has temperature from minus 5°C before minus 7°C and implemented consumers directly after processing in freezer;

"ice cream with milk fat substitute" - ice cream (milk-containing product) with mass proportion of fat not more 12 percent;

"ice cream" - whipped, frozen and consumed in frozen form sweet dairy products, dairy composite products containing milk products;

"National lactic product" - lactic product, having Name, historically established on the territory of the state - a member of the Customs Union and the Common economic space, defined features technology his production, raw materials composition used at his production leaven and (or) name geographical object (places dissemination corresponding dairy product);

"non-dairy Components" - food products, which added to products milk processing, or nutritional supplements, or vitamins, or micro and macro elements, or proteins, or fats or carbohydrates non-dairy origin;

"normalized milk" - raw materials for the production of milk processing products, in which massive shares dairy fat and dairy squirrel and (or) dry fat free milk substances or their ratios are brought into line with the indicators of the standard or technical document manufacturer, in compliance With which produced product processing milk;

"fat-free milk" - raw material for production products processing milk With mass shares dairy fat less 0.5 percent, received in result branches dairy fat from milk;

"fortified milk" - raw or drinking milk, in which, in order to increase nutritional values product on comparison With natural (original) content introduced additionally, separately or in complex lactic protein, vitamins, micro- and macronutrients, food fiber, polyunsaturated fatty acid, phospholipids, prebiotics;

"Pasteurized, Sterilized, UHT, UHT- processed milk" - milk, subjected thermal processing in purposes compliance established requirements present technical regulations to microbiological indicators security;

"buttermilk" - a by-product of milk processing, obtained during the production of butter from bovine milk;

"drinking milk" - milk whole, fat free, normalized enriched - lactic product With mass shares dairy fat less ten percent, subjected heat treatment, at least pasteurization, without the addition of dry dairy products and water, packaged in consumer container;

"drinking cream" - cream, subjected to thermal processing, how minimum

pasteurization, and packaged in consumer container;

"fused cheese" - lactic product or lactic composite product, produced from cheese and (or) cottage cheese using dairy products and (or) by-products processing of milk, emulsifying salts or structurants by grinding, mixing, melting and emulsification mixtures for melting With adding or without additions non-dairy components, introduced not in purposes substitutions constituent parts milk;

"fused cheesy product" - milky product, produced in compliance With technology production processed cheese;

"plombir" - ice cream (dairy product or dairy compound product), in which mass share of dairy fat is not less 12 percent;

"side product processing milk" - concomitant product, received in process production processed products milk;

cheese oily paste" - oily paste, produced from cream, received separation cheese whey;

"lactose-free milk processing product" - a milk processing product in which lactose content is not more than 0.1 g per 1 liter of ready-to-eat product, in which lactose hydrolyzed or removed;

"whipped milk product" - a milk processing product produced through whipping;

"reconstituted milk processing product" - a milk processing product (except drinking milk), produced from a concentrated (condensed) or dry product processing milk and water With adding or without additions other dairy products;

"product processing milk concentrated With sugar" - product processing milk concentrated, produced With adding sucrose and (or) others speciessugars;

"product processing milk concentrated, condensed, evaporated or frozen" - a product of milk processing, produced by partial removal from him water before reaching mass fraction of dry substances not less twenty percent;

"low-lactose milk processing product" - a milk processing product in which lactose partially hydrolyzed or removed;

"product processing milk normalized" - product processing milk, in which indicators massive shares dairy fat and dairy squirrel and (or) dry fat-free milk substances or their ratios are brought into line with the indicators, established documents for corresponding product;

"product processing milk skimmed" - product processing milk, produced from low fat milk, and (or) buttermilk, and (or) serum, and (or) produced on the them basis products;

"enriched milk processing product" - a milk processing product with the addition substances such as milk protein, vitamins, micro and macro elements, dietary fiber, polyunsaturated fatty acid, phospholipids, probiotic microorganisms, prebiotics separately or in complex;

"product processing milk recombined" - product processing milk, made from milk processing products and (or) their individual components and water;

"product processing milk sublimated" - product processing milk, produced through removal water from frozen product processing milk before achievements mass fraction dry substances not less 95 percent;

"dry milk processing product" - a milk processing product produced by partial removal of water from it until the mass fraction of solids is not less than 90 percent;

"product processing milk thermized, pasteurized, sterilized, ultra-pasteurized or ultra-high-temperature processed" - a product of processing milk, subjected thermal processing and corresponding requirements present technical regulations, established to admissible level content microorganisms

in such product

"products based on partial protein hydrolysates" - dairy products for children food, produced from proteins milk agricultural animals, subjected to partial hydrolysis;

"milk processing products based on complete or partial protein hydrolysates" - dairy products made from cow's milk protein subjected to complete or partial hydrolysis;

"milk-based baby food products" - food products for children nutrition (except for powdered and liquid milk mixtures, milk drinks and milk porridge), produced from milk agricultural animals With adding or without additions products processing milk and (or) constituent parts milk, a also With with or without the addition of non-dairy components in an amount of not more than 50 percent from the total weight of the finished product;

"curdled milk" fermented milk product produced using starter cultures microorganisms (lactococci and (or) thermophilic lactic acid streptococci);

"ryazhenka" - fermented milk product, produced through ripening ghee milk with or without the addition of dairy products using starter microorganisms (thermophilic lactic acid streptococci) With adding or without additions Bulgarian lactic acid sticks;

"condensed With sugar fat-free milk" - concentrated or condensed a dairy product with sugar, in which the mass fraction of milk solids is not less than 26 percent, mass fraction of milk protein in dry fat-free milk - not less 34 percent and mass fraction of milk fat - not more 1 percent;

"sweetened whole milk" - concentrated or condensed milk product with sugar, in which the mass fraction of milk solids is not less than 28.5 percent, mass fraction of milk protein in dry fat-free milk - not less than 34 percent and mass fraction of milk fat - not less 8.5 percent;

"condensed With sugar partially fat-free milk" - concentrated or condensed lactic product With sugar in which mass share dry substances milk is not less 26 percent, mass share dairy squirrel in dry fat free milk substances - not less than 34 percent and the mass fraction of milk fat - more than 1, but less 8.5 percent;

"sweetened cream" is a concentrated or condensed milk product with sugar, in which the mass fraction of milk solids is at least 37 percent, mass share dairy squirrel in dry fat free substances milk - not less 34 percent and mass fraction of milk fat - not less 19 percent;

"fermented product" means a dairy product or a dairy compound product, thermally processed after ripening, or milky product, produced in compliance with technology fermented milk production product, with preservation kind and composition of the starter microflora, which determines the type of the corresponding fermented milk product and having similar With him organoleptic and physical and chemical properties;

"sweet cream oily paste" oily paste, produced from pasteurized cream;

"sweet cream butter" - butter made from pasteurized cream; "dry cream" dry milk product, in which mass proportion of dry substances milk

is not less 95 percent, mass share dairy squirrel in dry fat free milk substances - not less than 34 percent and mass fraction of milk fat - not less than 42 percent;

"cream" - a dairy product (raw material), which is made from milk and (or) dairy products, is an emulsion of milk fat and milk plasma and in which mass share of dairy fat is not less ten percent;

"butter" - butter from cow's milk, in which the mass fraction of fat is not less 50 percent;

"creamy ice cream" - ice cream (lactic product or lactic composite

product), in which the mass fraction of milk fat is from 8 percent to 11.5 percent; "creamy cheese oil"

- creamy oil, produced from cream, received separation cheese serum;

"creamy vegetable melted mixture" - milky product, in which mass share general fat is not less 99 percent and which the produced from creamy vegetable spread through rendering fatty phases or With using others technological receptions;

"creamy-vegetable spread" - a milk-containing product on an emulsion fat basis, in which mass share general fat is from 39 before 95 percent and mass share milk fat in fatty phase - from 50 to 95 percent;

"cream product" - a dairy product or dairy compound product with a mass shares fat more ten percent, made predominantly from cream;

"mixture for ice cream liquid" - liquid lactic product, lactic composite product or milky product, containing all Components, necessary for production ice cream;

"dry mix for ice cream" - dry milk product, dry milk compound product or dry milk-containing product produced by drying liquid mixtures for ice cream or mixing the necessary dry ingredients and intended for production ice cream after recovery water, milk cream and (or) juice;

"sour cream" - fermented milk product, produced through ripening cream With adding or without additions dairy products With using starter microorganisms (lactococci or mixtures lactococci and thermophilic lactic acid streptococci), in which mass share dairy fat is not less ten percent;

"components of milk" - solids (milk fat, milk protein, milk sugar (lactose), enzymes, vitamins, minerals substances), water;

"dry sour-milk mixtures for nutrition of young children" - dairy products for the nutrition of young children, produced in accordance with the production technology fermented milk products, leading to a decrease in active acidity (pH) and coagulation of milk proteins using starter microorganisms (without using organic acids), followed by the addition or without adding to the dry mixture of live starter microorganisms in the amount specified in Appendix No. 2 to this technical regulations;

"dry milk drinks for nutrition of young children" - dairy products for food children early age, produced from bovine milk and (or) dairy products with or without the addition of non-dairy components with a mass fraction of dry milk substances in the dry matter of the finished product is at least 15 percent and meets physiological needs early childhood age;

"skimmed milk powder" - a dry milk product in which the mass fraction of dry milk substances is at least 95 percent, the mass fraction of milk protein in dry skimmed milk substances - not less than 34 percent and the mass fraction of milk fat - not more 1.5 percent;

"dry whole milk" - dry lactic product, in which mass share dry milk substances is at least 95 percent, the mass fraction of milk protein in dry skimmed milk substances - not less than 34 percent and the mass fraction of milk fat - not less 26 and not more 42 percent;

"dry lactic remainder" - composite parts milk, per exception water;

"dry skimmed lactic remainder" - composite parts milk, per exception dairy fat and water;

"dry milk whey" - a dry milk product produced by partial removal water from dairy serum, received at manufacturing cheese way coagulation of proteins under the influence of milk-clotting enzyme preparations, as well as in the manufacture of cheese, casein and cottage cheese by the method of protein coagulation as a result of the formation dairy acids or thermoacid way, before achievements mass shares dry substances not less 95 percent;

"whey protein" - protein milk, remaining in dairy serum after deposition casein;

"cheese, fused cheese, cheesy product, fused cheesy product smoked" - cheese, fused cheese, cheesy product, fused cheesy product, subjected to smoking and having specific organoleptic properties characteristic of smoked foodstuffs properties. Not allowed usage flavorings of smoking;

"cheese, cheesy product soft, semi-solid, hard, superhard" - cheese, cheesy product, which have relevant specific organoleptic and physical chemical properties, regulated applications to present technical regulations;

"cheese, cheesy product brine" - cheese, cheesy product, maturing and (or) stored in solution salts;

"cheese, cheesy product With mold" - cheese, cheesy product, produced With the use of mold fungi located inside and (or) on the surface of finished cheese, cheese product;

"cheese, cheesy product slime" - cheese, cheesy product, produced With using slug microorganisms that develop on the surface of the finished cheese, cheese product;

"cheese" - a dairy product or a dairy compound product made from milk, dairy products and (or) by-products of milk processing using or without the use of special starter cultures, technologies that ensure the coagulation of milk squirrel With help milk-clotting enzymes or acidic or thermoacid way With subsequent department cheesy masses from serum, her molding, by pressing, with or without salting, maturation or without maturation with the addition or without additions non-dairy components, introduced not in purposes substitutions constituent parts milk;

"cheesy product" - milky product, produced in compliance With technology production cheese;

"raw milk" - milk that has not been subjected to thermal processing at a temperature more 40°C or processing, in result which change it composite parts;

"raw skimmed milk" means skimmed milk that has not been subjected to thermal processed at temperatures above 45°C, resulting from the separation of milk fat from milk;

"cheese" - cottage cheese product, which the molded, covered glaze from food products or not covered this glaze, mass not more 150 G;

"raw cream" cream not subjected to heat treatment at a temperature more 45°C;

"cottage cheese" - fermented milk product, produced With using starter microorganisms (lactococci or mixtures lactococci and thermophilic lactic acid streptococci) and methods of acid or acid-rennet coagulation of milk protein with subsequent removing serum through self-pressing, and (or) pressing, and (or) separation (centrifugation), and (or) ultrafiltration With adding or without additions constituent parts milk (before or after fermentation) in purposes normalization dairy products;

"curd mass" - a dairy product or a dairy compound product produced from cottage cheese with or without the addition of butter, cream, condensed milk with sugar, sugars and (or) salt, with or without the addition of non-dairy components, introduced not in purposes replacement of constituent parts milk;

"curd product" - lactic product, or lactic composite product, or milky product, produced from cottage cheese and (or) products processing milk in compliance With technology production cottage cheese With adding or without additions dairy products, with or without the addition of non-dairy components, including non-dairy fat and (or) non-dairy proteins (for milk-containing product), With subsequent with or without heat treatment her;

"curd cheese" - lactic product or lactic composite product, produced from cottage cheese masses, which molded, covered glaze from food products or not covered by this glaze, weighing not more 150 g;

"ghee" - butter from cow's milk, in which the mass fraction of fat is at least 99 percent, which is made from butter by rendering fatphases and has specific organoleptic properties;

"baked milk" - raw or drinking milk subjected to heat treatment during temperature from 85°C to 99°C with an exposure of at least 3 hours until specific organoleptic properties;

"enzymatic drugs for production products processing milk" - protein substances necessary for implementation biochemical processes, ongoing at production milk processing products;

"functionally necessary Components at production products processing milk" - leaven for production products processing milk, kefir fungi, probiotic microorganisms (probiotics), prebiotics, enzyme preparations that introduced at production products processing milk and without which impossible production corresponding product milk processing;

"whole milk" - a raw material for the production of milk processing products, in which composite parts not were subjected impact through them regulation;

"partially skimmed milk powder" - a dry milk product in which the mass the proportion of milk solids is at least 95 percent, the mass fraction of milk protein in dry skimmed milk - not less than 34 percent and mass fraction of milk fat - more 1.5 percent but less 26 percent.

III. Identification milk and dairy products

6. Identification milk and dairy products carried out on next rules:

a) for goals attribution milk and dairy products to objects technical regulation, in relation which applied real technical regulations, identification milk and dairy products carried out the applicant authorities state control (supervision), bodies, implementing customs control, authorities on evaluation (confirmation) compliance, a also others interested persons without holding research (tests) on name through establishing compliance of the names of milk and dairy products indicated in the labeling or shipping documentation, with the names of milk and dairy products, established in section II present technical regulations, a also in others technical regulations of the Customs Union, which apply to milk and dairy products;

b) in case if milk and dairy products impossible to identify on name, milk and dairy products are identified visually by comparisons external kind milk and dairy products With signs, outlined in definition such products in present technical regulations, a also in others technical regulations of the Customs Union, which apply to milk and dairy products;

in) in purposes establishing compliance milk and dairy products his name identification of milk and dairy products is carried out by comparing appearance and organoleptic characteristics with the features set in the application N 3 to this technical regulation or certain standards, as a result applications which on the voluntary basis ensured compliance requirements of this technical regulation, established lists of standards applied for the purposes of assessing (confirming) compliance with this technical regulation, or with signs, certain technical documentation in compliance With which made milk and milk products;

G) in case if milk and dairy products impossible to identify on name, visual method or organoleptic method, identification carried out by the analytical method by checking the compliance of the physico-chemical and (or) microbiological indicators of milk and dairy products to the criteria established in present technical regulations, certain technical documentation, in compliance With which made milk and dairy products, a also in others technical regulations of the Customs Union, which apply to milk and dairy products.

IV. Rules appeals milk and dairy products on the market of the member states of the Customs Union and the Commoneconomic space

7. Milk and dairy products are put into circulation on the market of the Member States Customs Union and Common Economic Space (hereinafter - Member States) them compliance requirements present technical regulations, a also requirements others technical regulations Customs union, action which on the them distributed by.

8. Milk and dairy products, relevant requirements present technical regulations, as well as the requirements of other technical regulations of the Customs union, action which on the them distributed by, past procedure estimates (confirmations) compliance, must have marking unified sign appeals products on the market states - members of the Customs union.

9. Member States provide appeal on the market Member States milk and dairy products that meet the requirements of this technical regulation, and also the requirements of other technical regulations of the Customs Union, the effect of which on them is distributed, on the territory of a Member State without presentation of additional relation to contained in present technical regulations requirements and without holding additional procedures estimates (confirmations) compliance.

10. At implementation physical persons on the markets, including agricultural markets, milk and dairy products of non-industrial production, it is mandatory to bring to consumers of information in any convenient way about their safety in veterinary sanitary respect, about them names, place production (about address), date production.

At implementation raw milk on the agricultural markets from containers specialized transport funds or another containers, completed from materials, destined for contact With food products, in container consumer sellers (legal face, physical face, registered in quality individual entrepreneurs and individuals) are required to provide consumers with the relevant the documents about carrying out veterinary and sanitary expertise in compliance With legislation Member State, a also bring before consumers information about need compulsory boiling of raw milk.

11. At supplies raw milk, raw low fat milk, raw cream on the milk receiving points or on the milk processing enterprises sellers (legal face, physical face, registered in quality individual entrepreneurs, and individuals) are required to present accompanying veterinary the documents, issued authorized body Member State, confirming safety raw milk, raw skimmed milk, raw cream.

12. Shipping on the customs territory Customs union raw milk, raw low fat milk, raw cream accompanied veterinary accompanying document issued authorized body of a Member State containing information about carrying out veterinary and sanitary expertise, confirming them safety.

Term actions veterinary accompanying document installed in dependencies from results holding veterinary preventive activities in

relation productive agricultural animals on place production raw milk, raw skimmed milk, raw cream, but not more than 1 month from the date of issue such document.

13. Dairy products moved between Member States controlled by veterinary control (supervision), imported from third countries or produced on the customs territory Customs union, accompanied veterinary certificate, issued authorized authorities Member States without holding veterinary- sanitary expertise, which confirms epizootic well-being.

Each batch of milk and dairy products subject to veterinary control (supervision), imported on the customs territory Customs union at availability veterinary certificate, issued competent body countries departures.

V. Safety requirements for raw milk, rawfat-free milk, raw cream

14. For production products processing milk not allowed usage raw milk obtained during the first 7 days after the day of calving, within 5 days before the day of their launch (before calving), from sick and quarantined animals animals.

15. Bulk share dry fat free substances in cow cheese milk must make up not less 8.2 percent.

16. Levels content potentially dangerous substances in cheese milk, cheese low fat milk, raw cream not must exceed admissible levels, installed in applications No. 1 - 4 to the technical regulation of the Customs Union "On security food products" (TR TS 021/2011) and in application N four to present technical regulations.

17. Levels of microorganisms and somatic cells in raw milk, cheese low fat milk, raw cream not must exceed admissible levels, established in Annex N 5 k present technical regulations.

18. Indicators of identification of raw cow's milk, raw milk of other types agricultural animals and raw cream from bovine milk installed inapplications N 6 and 7 to present technical regulations.

VI. Safety requirements during production, storage, transportation, implementation and recycling raw milk, raw low fat milk, raw cream

19. processes, applied at production raw milk, raw low fat milk, raw cream, including the conditions of keeping, feeding, milking agricultural animals, terms collection, cooling and storage raw milk, raw low fat milk, raw cream, must provide them conformity requirements present technical regulations, as well as the requirements of other technical regulations of the Customs union, action which on the them distributed by.

20. Raw milk after milking farm animals must be cleaned and chilled up to $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ in flow not more 2 hours

21. Before the start of industrial processing, it is allowed to store raw milk, raw low fat milk (including period storage raw milk, used for separation) at temperature $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ raw cream - at temperature not above 8°C not more 36 h. (including time transportation).

Before start industrial processing allowed storage raw milk, raw low fat milk (including period storage raw milk, used for separation), raw cream, destined for manufacturing products children's food for children early age, at temperature $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$ not more 24 h. (including time transportation).

22. Allowed preliminary thermal treatment raw milk, raw low fat milk, raw cream, in volume including pasteurization, manufacturer in cases:

- a) acidity raw milk, raw low fat milk from 19°T before 21°T acidity raw cream from 17°T to 19°T;
- b) storage of raw milk, raw skimmed milk, raw cream for more than 6 hours without cooling;
- in) transportation raw milk, raw low fat milk, raw cream, the duration of which exceeds the permissible storage period, but not more than 25 percent;
- d) the presence of a relevant order of the authorized bodies of the Member States in sphere veterinary control (supervision).

23. At application preliminary thermal processing raw milk, raw low fat milk, raw cream, in volume including pasteurization, modes thermal processing (temperature, period holding) indicate in shipping documentation to raw milk, raw fat-free milk raw cream.

24. Agricultural producers in the production of raw milk, raw low fat milk, raw cream must use equipment and materials, meeting the requirements for the safety of materials in contact with food products.

25. In time transportation chilled raw milk, raw low fat milk, raw cream to the place of processing, at the time of the start of processing, their temperature should not exceed 10°C.

Acceptance raw milk, raw low fat milk, raw cream, not relevant established hereby item requirements to them temperature, allowed under the condition of their immediate processing by the manufacturer of processed products milk.

26. Shipping raw milk, raw low fat milk, raw cream carried out in sealed containers With tightly closing lids, made from materials that meet safety requirements materials, contacting With food products. Transport funds must provide maintaining temperature, established paragraphs twenty and 21 presenttechnical regulations.

27. Storage raw milk, raw low fat milk, raw cream, a also subjected to preliminary thermal processing, in volume including pasteurization, manufacturer products processing milk before start processing carried out in individual labeled containers at temperature $4^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

28. Sales processes for raw milk, raw skimmed milk, raw cream, and also subjected to preliminary thermal processing, in volume including pasteurization, must comply with the requirements established in paragraph 10 of this technical regulations, and requirements technical regulations Customs union "O security food products" (TR CU 021/2011).

29. Processes for the disposal of raw milk, raw skimmed milk, raw cream, and also subjected to preliminary thermal processing, in volume including pasteurization, must correspond requirements technical regulations Customs union "O security food products" (TR TS 021/2011).

VII. Requirements security to dairy products

30. Dairy products, located in circulation on the customs territory Customs union in flow established term validity, at use onappointment must to be safe.

Dairy products must correspond requirements present technical regulations and other technical regulations of the Customs Union, the effect of which on it distributed by.

31. Production of dairy products must be carried out from raw milk, and (or) raw low fat milk, and (or) raw cream, relevant requirements security, established hereby technical regulation, and subjected to heat treatment, which ensures the receipt of dairy products, corresponding requirements present technical regulation.

Other food raw material, used for production dairy products, must comply with the requirements of the technical regulations of the Customs Union, the action which on the him distributed by.

32. Levels content in dairy products, intended for release in appeal on the customs territory Customs union, toxic elements, potentially dangerous substances mycotoxins, antibiotics, pesticides, radionuclides, microorganisms and the values of indicators of oxidative spoilage should not exceed the levels installed in applications N 1 - 4 to the technical regulation of the Customs Union "On security food products" (TR TS 021/2011) and in application N four to present technical regulations.

33. Microorganism levels in dairy products should not exceed allowable levels, established in application N eight to present technical regulations.

34. Manufacture of diet food and fermented milk products (except dairy compound products) should be carried out without the use of food additives and flavors, per exception functionally necessary components.

Production cottage cheese masses and grained cottage cheese must carried out without thermal processing finished product and additions stabilizers consistency and preservatives.

35. Organoleptic indicators identification products processing milk installed in Annex N 3 to present technical regulations.

36. Physico-chemical and microbiological indicators identification dairy products installed in Annex N one to present technical regulations.

VIII. Safety requirements for functional components, necessary for production products processing milk

37. Microorganisms, including probiotics, used in monocultures or in composition starter cultures for production products processing milk, must to be identified non-pathogenic, non-toxigenic and must have properties, necessary for production specified products, relevant requirements present technical regulations.

38. Enzymatic drugs for production products processing milk must have the activity and specificity required for a particular technological process, and correspond requirements, established technical regulations Customs union, action which distributed by on the enzymatic drugs for production milk processing products.

39. Levels microbiological security starter cultures for production products milk processing, enzyme preparations for the production of milk processing products, nutrient media for the cultivation of starter and probiotic microorganisms are not must exceed admissible levels, established in application N eight to present technical regulations.

40. Other safety indicators of starter cultures for the production of processed products milk, probiotic microorganisms, prebiotics, enzymatic drugs for production of milk processing products and nutrient media for the preparation of starter cultures for production products processing milk must correspond requirements of this technical regulation, as well as the requirements established in Appendix N 3 to Technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011).

41. Manufacturer starter cultures for production products processing milk, enzymatic

drugs for production products processing milk and others functionally necessary components in the production of milk processing products provides them conformity requirements present technical regulation.

The manufacturer of dairy products must ensure the safety of the production leaven and processes her production, a also her conformity requirements document (standard or technical document of the manufacturer, in accordance with which product milk processing).

starter cultures for production products processing milk must used directly after autopsy intact packaging. Storage opened and usage damaged packages starter cultures for production products processing milk not allowed.

42. In the production of milk-based food products for baby food, no it is allowed to use milk-clotting enzyme preparations for the production milk processing products and starter cultures for the production of milk processing products, received from using genetically modified organisms.

IX. Requirements for ensuring the safety of milk and milkproducts in process her production, storage, transportation, implementation and recycling

43. Technological processes, applied at production milk and dairy products, must provide release products, relevant requirements of this technical regulation, as well as the requirements of other technical regulations Customs union, action which on the them distributed by.

44. materials, contacting With milk and dairy products in process production, must correspond requirements, presented to security materials, contacting With food products.

On the all stages process production milk and dairy products must provided them traceability.

45. Production objects, on the which carried out processes production raw milk, raw low fat milk, raw cream and (or) them processing (processing) in the production of dairy products are subject to state registration in in accordance with the provisions of the technical regulation of the Customs Union "On safety food products" (TR TS 021/2011).

46. Organization production premises, in which carried out process production milk and dairy products, technological equipment and inventory, used in the production of milk and dairy products, storage conditions and waste disposal of milk and dairy products, as well as water used in the process of production of milk and dairy products, must comply with the requirements technical regulation of the Customs Union "On food safety" (TR CU 021/2011).

47. Manufacture of food products for milk-based baby food for children early age, adapted or partially adapted primary or subsequent milk formulas (including dry ones), powdered fermented milk formulas, milk drinks (including including dry) for nutrition of young children, milk porridges, ready-to-eat, and dry milk porridges (restored to readiness at home with drinking water) for the nutrition of young children is carried out at specialized production objects, or in specialized workshops, or on the specialized technological lines.

Manufacturers, sellers and face, performing functions foreign manufacturers milk and dairy products, obliged realize processes them storage, transportation and implementation in such a way that milk and dairy products meet the requirements of this technical regulation, as well as the requirements of other technical regulations Customs union, action which on the them distributed by.

Processes of storage, transportation, sale and disposal of milk and dairy products must correspond requirements technical regulations Customs union "O security food products" (TR TS 021/2011).

X. Safety requirements for children's products food on the dairy basis, adapted or partially adapted initial or follow-up milk formulas(including dry), dry fermented milk mixtures, milk drinks (including including dry) for food children early age, dairy porridge, ready to use, and dry milk porridges (recoverableuntil ready at home drinking water) for food children early age

48. Products children's food on the dairy basis, adapted or partially adapted initial or subsequent dairy mixtures (in volume including dry), dry fermented milk mixes, dairy beverages (in volume including dry) for food children early age, dairy porridge, ready to use, and dairy porridge dry (reconstituted to readiness at home with drinking water) for feeding children early age must correspond requirements, established hereby technical regulation, a also requirements, established in article eight technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011), and must be safe for the health of children.

49. Permissible levels oxidative damage and content potentially dangerous substances in milk-based baby food, adapted or partially adapted initial or subsequent milk formulas (including dry ones), dry fermented milk mixtures, milk drinks (including dry ones) for feeding young children age, dairy porridge, ready to use, and dairy porridge dry (reconstituted to readiness at home with drinking water) for feeding children early age set in application N 9 to present technical regulations.

50. Permissible levels of microorganisms in baby food products for milk-based, adapted or partially adapted initial or subsequent milk mixtures (including dry ones), powdered sour-milk mixtures, milk drinks (including including dry) for nutrition of young children, milk porridges, ready-to-eat, and dairy porridge dry (restorable before readiness in domestic conditions drinking water) for food children early age, in volume including products, produced on the dairy kitchens, installed in application N 2 to present technical regulations.

Quantity microorganisms functionally necessary components at production of milk processing products added to the dry mix during production dry sour-milk mixtures for nutrition of young children, installed in the application N 2 to present technical regulations.

Indicators microbiological security in products children's food on the milk-based, adapted or partially adapted initial or subsequent milk mixtures (including dry ones), powdered sour-milk mixtures, milk drinks (including including dry) for nutrition of young children, milk porridges, ready-to-eat, and dairy porridge dry (restorable before readiness in domestic conditions drinking water) for food children early age must correspond requirements, established in application N 2 k present technical regulations.

51. Permissible levels oxidative damage and content potentially dangerous substances in dairy products, dairy constituent products for food children preschool and school age installed in application N ten to present technical regulations.

52. Permissible levels of microorganisms in dairy products, dairy constituent products for food children preschool and school age installed in

application N eleven to present technical regulations.

53. Physico-chemical indicators identification products children's food on the milk-based, adapted or partially adapted initial or subsequent milk formulas (including dry ones), powdered fermented milk formulas, milk drinks (including including dry) for nutrition of young children, milk porridges, ready-to-eat, and dry milk porridges (restored to readiness at home with drinking water) for food children early age installed in application N 12 to present technical regulations.

54. Physico-chemical indicators identification products children's food on the dairy basis for food children preschool and school age installed in application N 13 k present technical regulations.

55. Indicators food values products children's food on the dairy basis, adapted or partially adapted initial or follow-up milk formulas (including dry), dry fermented milk mixtures, milk drinks (including dry) for infant nutrition, ready-to-eat milk porridges and milk porridges dry (restored to readiness at home with drinking water) for nutrition children early age must correspond admissible levels established in applications N 12 and fourteen to present technical regulations, and functional condition organism child With taking into account his age.

56. At production adapted or partially adapted primary or subsequent dairy mixtures (substitutes female milk) and subsequent dairy mixtures in purposes maximum approximation composition relevant mixtures to composition female milk allowed inclusion in them compound only L-amino acids, taurine, nucleotides probiotic microorganisms and prebiotics, fish fat and others concentrates polyunsaturated fatty acids.

57. Forms vitamins and mineral substances used at production products children's food on the dairy basis for food children early age, adapted or partially adapted initial or follow-up milk formulas (including dry), dry fermented milk mixtures, milk drinks (including dry) for infant nutrition, ready-to-eat milk porridges and milk porridges dry (restored to readiness at home with drinking water) for nutrition children early age, installed in technical regulations Customs union "O security food products" (TR TS 021/2011).

Levels content micronutrients in liquid dairy mixtures, dry dairy mixtures for food children early age must correspond admissible levels established in application N fourteen to present technical regulations.

58. In the production of milk-based products for baby food, for nutrition children early age, adapted or partially adapted primary or subsequent milk mixtures (including dry ones), dry fermented milk mixtures, milk drinks (including dry ones) for feeding young children, milk porridges ready for consumption, and dry milk porridges (restored to readiness at home drinking water) for food children early age allowed usage food additives, scroll which installed in application N fifteen to present technical regulations.

59. Non-dairy ingredients used in food production for children's food on the dairy basis, adapted or partially adapted initial or subsequent milk formulas (including dry ones), dry fermented milk formulas, milk drinks (including dry ones) for nutrition of young children, milk porridges, ready to use, and dairy porridge dry (restorable before readiness in domestic conditions drinking water) for food children early age, must comply with the requirements of the technical regulations of the Customs Union, the effect of which on the them distributed by.

XI. Requirements to packaging dairy products

60. Dairy products intended for sale must be packaged in packaging, relevant requirements technical regulations Customs union "O security packaging" (TR TS 005/2011) and providing safety and preservation consumer properties of milk and dairy products to the requirements of this technical regulations in flow term them validity.

61. Products children's food on the dairy basis for children early age, adapted or partially adapted initial or subsequent dairy mixtures (including dry), dry fermented milk mixtures, milk drinks (including dry) for infants, ready-to-eat milk porridges and dry milk porridges (reconstituted to readiness at home with drinking water) for feeding children of early age must be issued for circulation in the customs territory of the Customs union only packaged and packed in sealed small-piece packaging, not exceeding next volume (or weight):

a) 1 kg - dry products (adapted or partially adapted initial or follow-up milk formulas, powdered fermented milk formulas, complementary food products for dairy basis, products instant cooking, dairy porridge dry (restorable before readiness in domestic conditions drinking water);

b) 0.2 l - liquid (adapted or partially adapted initial or subsequent mixtures);

in) 0.25 l (kg) - milk drinking, cream drinking, fermented milk products; G) 0.1 kg

- pasty products children's food on the milk base.

62. Milk-based baby food products for preschool and school children age must be produced in appeal on the customs territory Customs union only packaged and packaged in sealed packaging. Liquid products children's milk-based nutrition for children of preschool and school age should be issued in packaging of not more than 2 liters, spreadable baby food - volume not more 0.2 kg (for direct portioned use in food).

63. At implementation bulk and unpackaged perishable products processing of milk, it is not allowed to use the packaging of the consumer (buyer) except cases specified in paragraph 10 present technical regulation.

64. Portion (sliced) dairy products packed manufacturer or seller in conditions, providing conformity security such products requirements present technical regulation.

65. Each package dairy products must have marking, containing information for consumers in compliance With section XII present technical regulations.

XII. Requirements to labeling milk and dairy products

66. Milk and dairy products must be accompanied information for consumers relevant requirements technical regulations Customs union "Food products in terms of their labeling" (TR TS 022/2011) and additional requirements present technical regulations.

67. For each unit of group, reusable or transport packaging of milk or dairy products are labeled with the following information for consumers:

a) commodity sign (trading brand) (at availability);

b) net weight (gross weight - at the discretion of the manufacturer); in) room batches of milk or dairy products;

G) precautionary inscriptions or manipulative signs (for example: "cherish from sunlight", "temperature limitation", "keep away from moisture", "perishable goods") - are applied selectively in accordance with the modes of storage and transportation of milk or dairy products;

e) compound product - for milk or dairy products, packaged directly in transport container;

e) designation standard or technical document manufacturer, in compliance With by which a milk processing product is produced - for milk or dairy products, packaged directly into transport containers (for milk or dairy products, imported third countries, not allowed indicate).

68. At wrapping group or transport packaging milk or dairy products with transparent protective polymeric materials may not be applied to them marking. AT given case information for consumers is marking consumer containers.

69. Names milk and dairy products must correspond concepts established in section II present technical regulations. Names milk and dairy products may be supplemented assortment signs or branded manufacturer's name. Word order in the names of milk and processed products milk, formed on the basis of the concepts established in section II of this technical regulations, in marking text not regulated, for example: "whole milk", "milk whole", "oil creamy", "creamy oil".

At formation denominations restored milk required indication directly to the name of the main raw material used in the manufacture of the product, font the same size, for example: "restored milk from dry milk", "restored milk from concentrated milk", "restored milk from dryand condensed milk".

Allowed not indicate in name oils creamy classification signs, characterizing peculiarities his technology (sweet, unsalted) in if in its production no starter microorganisms and cookingsalt.

70. An indication of the type of farm animals (with the exception of cows, from which received milk), should be indicated on the labels of packages before the concept of "milk" or after this concept.

71. concepts, related to way thermal processing milk or products processing milk, indicate on the labels packages after concepts "milk" or names of milk processing products, for example: "pasteurized milk", "cream sterilized".

72. After the names of milk and milk processing products along with an indication method of their heat treatment may be placed other related to such products concepts that characterize the method of production, features of the composition of raw materials, use starter microorganisms, for example: "curd product thermized flavored (with flavor)", "fermented milk drink", "recombined cream". concept "normalized (normalized)" in name milk and products processing milk can not indicate on the labels packages.

73. Names dairy constituent products must consist from concepts established for dairy products, and be supplemented information about availability added they contain non-dairy components, for example: "cottage cheese with pieces of fruit", "fruit kefir", "cheese fused with ham."

74. At formation items fermented milk products, enriched probiotic microorganisms and (or) prebiotics, allowed usage prefixes "bio" With name products processing milk, for example: "biokefir", "biorizka".

75. concept "product" in denominations dairy products, dairy constituent products, milk-containing products maybe be replaced or be supplemented term characterizing consistency or product shape (jelly, kissel, cocktail, cream, mousse, drink, paste, roll, sauce, souffle, cake and etc.), for example: "milk juice cocktail", "sour cream sauce", "lactic kissel", "curd souffle With nuts", "cheesy roll With spices."

76. The use of concepts related to fermented milk products is not allowed. (airan, acidophilus, Varenets, yogurt, kefir, koumiss, koumiss product, curdled milk, mechnikovskaya curdled milk, ryazhenka, sour cream, cottage cheese), in labeling milk-containing product or fermented product, produced in compliance With technology production of the corresponding fermented milk product. In the labeling of milk-containing product or fermented product, the words "milk-containing" or "fermented" must be replaced by words characterizing the technology of production of such products, for example: "kefir", "kefir thermalized", "yogurt", "yogurt thermalized".

AT fermented milk product, produced on technology production kefir With using sourdough, cooked on the pure cultures lactic acid microorganisms and one or several species yeast, incoming in compound microorganisms (microflora) kefir fungi, in name used concept "kefir product", which applied in font the same size.

77. A term that characterizes the type and type of cheese (hard, semi-hard, soft, fresh (without ripening), chunky, pasty), may not be used in combination with the name cheese.

78. The concepts "enriched", "enriched" are used in combination with the names relevant products and accompanied information in labeling about availability and quantity added in these products are substances.

79. AT case if products not correspond identification indicators, established hereby technical regulation, not must used in denominations assortment signs and others additional denominations milk and products of milk processing, the concepts established in Section II of this Technical regulations.

80. At drawing markings on the consumer packaging dairy and dairy constituent products allowed partial application them denominations on the comfortable for reading to the side of such packaging in the event that the full names of such products on the the same package.

When marking on a consumer milk product packaging partial application of the name of a milk-containing product on a convenient for reading side such packaging in avoid introductions consumer in delusion.

81. Information about use substitute dairy fat at production milk-containing products in compliance With technology, which envisaged replacement of milk fat with its substitute (with the exception of creamy-vegetable spreads), turns on in Name kind milk-containing product on the facial side consumer packaging (after the name of the milk-containing product, the words follow: "with milk fat substitute"), for example: "sour cream product with milk substitute fat", "cheese with a substitute milk fat".

82. For milk-containing products (Besides fermented products) not allowed usage concepts established hereby technical regulations for milk, dairy products and dairy constituent products, in volume including words or parts words, included in these concepts, their various combinations, in the names of trademarks (trademarks) when labeling milk-containing products, on their labels, in advertising or other purposes, which may enter consumer in delusion.

For side effects products processing milk, received in process production milk-containing products, are used denominations "whey product" and "buttermilk product".

83. Not allowed usage concepts "oil", in volume including in denominations trademarks (trademarks), when marking on the labels of oil paste and spread creamy vegetable, in advertising or other purposes, which may enter consumer in delusion.

It is not allowed to use the concept of "clarified butter", including in the names commodity signs (trading marks), at drawing markings on the labels creamy vegetable ghee mixtures in advertising or other purposes, which may enter consumer

in delusion.

84. AT labeling dairy ice cream, creamy ice cream, ice cream, sour-milk ice cream, ice cream with milk fat substitute must contain names of the specified products corresponding to the concepts established in section II of this technical regulation. When marking ice cream on the front the side of the consumer packaging indicates the full name of this product, which applied font the same size.

It is not allowed to use the concepts "milk", "creamy", "plombir" in the name in ice cream labeling in compound whom includes substitute milk fat.

85. Raw milk, raw skimmed milk, raw cream sold by physical persons registered as individual entrepreneurs, legal persons for processing, must be accompanied shipping documentation containing the following information:

a) Name (raw milk, raw fat-free milk, raw cream);

b) indicators identification, established in applications N 6 and 7 to present technical regulations, if possible definitions;

c) name and location of the manufacturer of raw milk, raw skimmed milk, raw cream (legal address, including country, address of the place of production of raw milk, raw low fat milk, raw cream (at mismatch With legal address));

G) volume raw milk, raw low fat milk, raw cream (in l) or weight (in kg);

e) the date and time (watch, minutes) shipments raw milk, raw low fat milk, raw cream;

e) shipping temperature (°C) of raw milk, raw skimmed milk, raw cream;

and) room parties raw milk, raw low fat milk, raw cream.

86. On the consumer packaging products processing milk must be applied marking, containing the following information:

a) Name product processing milk (in compliance With concepts established by section II, and the provisions of section X of this technical regulation, with compliance requirements to them application, established hereby section);

b) mass share fat (in percent) (Besides fat free products, cheese, cheese products, fused cheese, fused cheese products);

mass share fat in dry matter (in percent) for cheese, cheese products, processed cheese, processed cheese products.

For products, produced from whole milk, allowed indicate mass share fat in range "from... before..." in percent With additional distinctly visible labeling for each batch of a specific value of the mass fraction of fat in any convenient way.

For dry dairy adapted or partially adapted primary or subsequent milk formulas, powdered sour-milk formulas, powdered milk drinks for infant nutrition, ready-to-eat milk porridges and milk porridges dry (restored to readiness at home with drinking water) for nutrition children early age allowed indicate mass share fat in grams in marking text in section "The nutritional value";

c) mass fraction of milk fat (as a percentage of the fat phase) (for milk-containing products);

G) Name and location manufacturer products processing milk (legal address, including country, address of the place of production of milk processing products (in case of discrepancy with the legal address)) and an organization authorized by the manufacturer to Adoption claims from consumers on the territory Customs union, registeredon the territory of the Customs Union;

e) commodity sign (trading brand) (at availability);

f) net weight or volume of the milk processing product (in an accessible place for reading on the consumer packaging);

g) the composition of the milk processing product, indicating its constituent components. AT case if component represents yourself food product, consisting from two and more components, this food product is indicated in the "Composition" section of the labeling text under their name.

Lactic product, incoming in compound dairy composite product and (or) milk-containing product, indicated in section "Compound" marking text under their name. AT composition such products indicate denominations food products, food additives (group Name and Name or index "E", functional components used in the production process, but not included in the composition finished product, it is allowed not to specify), flavors (in accordance with the requirements technical regulations Customs union "Requirements security food additives, flavors and technological auxiliary funds" (TR TS 029/2012), accepted By decision of the Council of the Eurasian economic commission from July 20, 2012 No. 58 (Further - technical regulations Customs union "Requirements security food additives, flavors and technological aids" (TR TS 029/2012)). Components, included in the glaze, are indicated in the "Composition" section of the marking text, taking into account requirements for the composite component.

Order statements information about component dairy products, being multicomponent food product, produced in compliance With requirements technical regulations of the Customs Union "Food products in terms of their labeling" (TR TS 022/2011) and "Requirements security food additives, flavors and technological auxiliary funds" (TR CU 029/2012);

h) nutritional value of milk processing products made from whole milk (allowed indicate nutritional value in range "from to...");

and) content in ready fermented milk product or fermented product (not subjected to heat treatment after fermentation) microorganisms (lactic acid, bifidobacteria and other probiotic microorganisms, as well as yeast (in the presence of yeast in composition sourdough) - colony-forming units in 1 g product);

j) the content in the finished enriched product of micro- and macroelements, vitamins, other substances used to enrich the product, indicating the ratio of the amount added in product substances to daily dose them consumption (at availability regulated in the prescribed manner indicator of the dose of consumption) and features use product (if necessary);

l) document, in compliance With which produced and maybe identify products (for products imported into the territory of the Customs Union from third countries, allowed not indicate).

87. AT labeling concentrated or condensed dairy products and dry dairy products must contain next additional information:

a) the date of production (manufacturing) and the expiration date of the product (applied on the lid or at the bottom of a jar or pack). When specifying the expiration date with the words "best before" or "use to" next to such words is an indication of the place where such information was printed, for example: "look at the lid or at the bottom of the jar in the first or second row" or "look at lid or on the bottom packs". At instructions term validity words "fit in flow" or "Use by" next to such words are the expiration date (month) and the inscription: "date production is indicated on the lid or on the bottom of the jar in the first or second row" or "date production specified on the lid or on the bottom packs";

b) type of sugars (sucrose, fructose, glucose, lactose) for milk processing products, concentrated (condensed) With sugar (indicated in section "Compound product processing milk" marking text).

88. At drawing markings allowed apply information on the cheese shell, cheese product or them coating With application indelible harmless paints or self-adhesive labels, or otherwise way, providing safety produced

products.

89. AT labeling cheese, cheese products must contain next additional information:

- a) view basic starter microflora (marking text formulated manufacturer);
- b) nature origin milk-clotting enzymatic drugs.

90. AT labeling products children's food, relevant requirements, established in section X present technical regulations, destined for food children early age, must contain next additional information:

- a) recommendations on use corresponding product;
- b) conditions of preparation, storage and use of the respective product after autopsy consumer packaging;

in) age child (indicated figures without cuts words), for whom intended related product:

from birth - adapted or partially adapted initial milk formulas (in volume including dry and on the basis partially hydrolyzed proteins), dry fermented milk mixtures;

older than (from, from) 6 months - adapted or partially adapted subsequent dairy mixtures (in volume including dry), dry fermented milk mixtures;

older (from, With) 6 months - dairy beverages (in including dry) for children early age, cottage cheese and products on basis cottage cheese;

older than (from, from) 8 months - drinking milk (allowed to be used for cooking Complementary foods for infants older than (from, from) 4 months, indicated on the label age restrictions for target appointment product);

older (from, from) 8 months - drinking cream (allowed to be used for cooking complementary foods for infants older than (from, from) 6 months, indicated on the label age restrictions for target appointment product);

older (from, With) eight months - kefir, yogurt and other fermented milk products;

d) composition of the product (indicating the names of used vegetable oils and carbohydrates);

e) the nutritional value of the product, including the content of vitamins, minerals and energy value (at enrichment product - interest from daily needs).

91. On the packages adapted or partially adapted primary or subsequent dairy mixtures (including dry ones) a warning must be applied the inscription: "For the nutrition of young children, breastfeeding is preferable." AT labeling on the substitutes female milk not must contain images children.

92. Information about others dairy products, dairy constituent products and milk-containing products children's food, destined for food children preschool or children school age, must correspond requirements, established in paragraph 86 present technical regulations.

93. limits admissible deviations indicators food values dairy products, specified in labeling on the her packaging or label, from valid indicators of the nutritional value of such products should not exceed the permissible limits, established in application N 16 to present technical regulations. Indicators food values dairy products must be established on the basis weighted average values, received calculated method on the basis famous values, or weighted average values, received at research (test) dairy products manufacturer, or calculated method on the basis tabular values, taken from official sources, or calculated method at analysis indicators nutritional value of the ingredients used.

94. The amount of substances introduced into fortified dairy products is indicated with taking into account them content in specified products in end term her validity. AT connections With natural decrease in the amount of vitamins in milk products during the period of her validity at production such products allowed increase content in her vitamins, but not more how on the fifty percent for fat soluble vitamins and not more how

on the 100 percent for water soluble vitamins on relation to declared indicators.

95. The name of the product is indicated on the front side of the consumer packaging with using a font of the same size, not less than 9.5 pt, on consumer packaging with a volume of or mass less 100 ml (G) - With using font one size not less 8.5 pin.

96. If it is impossible to place the entire amount of necessary information in the marking on the consumer packaging product part information must be placed on the leaflet- insert (per exception denominations product, values mass shares fat, masses net or volume product, dates his manufacturing and term validity, denominations manufacturer), and the consumer packaging of such a product must bear the inscription: "Additional information - see leaflet."

XIII. Security compliance requirements security

97. Compliance of milk and dairy products with this technical regulation ensured implementation his requirements a also requirements others technical regulations Customs union, action which on the them distributed by.

98. Methods research (tests) and measurements established in standards according to list standards containing regulations and methods research (tests) and measurements, including sampling rules necessary for application and execution requirements present technical regulations, a also implementation estimates (confirmations) product conformity.

XIV. Evaluation (confirmation) of conformity of milk and dairy products

99. Evaluation (confirmation) compliance milk and dairy products requirements present technical regulations carried out in next forms:

a) declaration compliance;

b) state registration products children's food - in compliance With requirements technical regulations Customs union "O security food products" (TR TS 021/2011);

in) state registration dairy products new kind - in compliance With provisions technical regulations Customs union "O security food products" (TR CU 021/2011);

d) veterinary and sanitary examination of raw milk, raw skimmed milk and raw cream, supplied to company for further processing.

100. For products specified in subparagraphs "b" - "d" of paragraph 99 of this technical regulations and past evaluation (the confirmation) compliance requirements present technical regulations, Adoption declarations about compliance not required.

101. Grade (the confirmation) compliance milk and dairy products non-industrial manufacturing carried out in compliance With legislation member state.

102. Grade (the confirmation) compliance process production on reception raw milk, raw cream and raw low fat milk and (or) them recycling at production (manufacturing) of dairy products is carried out before the implementation of such processes (before release products in appeal) in form state registration production objects in compliance With requirements technical regulations Customs union "O security food products" (TR TS 021/2011).

103. Grade (the confirmation) compliance processes production, storage, transportation and sale of milk and dairy products to the requirements of this technical regulation carried out in form state control (supervision).

104. Assessment (confirmation) of conformity of raw milk, raw skimmed milk and raw cream carried out in form veterinary and sanitary expertise in compliance With

requirements of this technical regulation and the technical regulation of the Customs union "O security food products" (TR TS 021/2011).

Veterinary and sanitary expertise not are subject to:

raw milk, raw fat-free milk and raw cream at them transportation (moving) within one production facility and between production venues one managing subject;

united party, a also parts parties raw milk, raw low fat milk and raw cream, formed from previously subjected to veterinary and sanitary expertise batches of raw milk, raw skimmed milk and raw cream.

105. Declaration compliance dairy products requirements present technical regulation is carried out by accepting, at the choice of the applicant, a declaration on compliance on the basis of own evidence and (or) evidence obtained from participation third party.

106. Declaration compliance dairy products carried out on one from next schemes declarations:

a) scheme declarations 1d (for serially produced products) includes in myself the following procedures:

formation and analysis of technical documentation and evidentiary materials; implementation production control;

testing of product samples; Adoption and registration declarations about compliance;

drawing unified sign appeals products on the market states - members Customs union.

The applicant takes all necessary measures to ensure that the dairy production process products was stable and provided her conformity requirements present technical regulations, as well as the requirements of the technical regulations of the Customs Union, which apply to it. The applicant generates technical documentation, evidence materials and conducts them analysis.

Applicant provides conducting production control.

Applicant holds tests samples dairy products. Tests samples dairy products are carried out in the applicant's testing laboratory (at the choice of the applicant tests samples dairy products may be carried out in accredited test laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs union).

Applicant draws up declaration about compliance dairy products requirements of this technical regulation, which is drawn up in a single form and according to the rules, approved Decision Boards Eurasian economic commissions from 25 December 2012G. N 293.

Applicant inflicts single sign appeals products on the market states - members Customs union.

The validity period of the declaration of conformity of dairy products produced in series, is not more 3 years;

b) scheme declarations 2d (for parties dairy products) includes in myself the following procedures:

formation and analysis of technical documentation and evidentiary materials; conducting tests parties products;

Adoption and registration declarations about compliance;

application unified sign appeals products on the market states - members Customs union.

Applicant shapes technical documentation evidence materials and holds them analysis.

Applicant holds tests samples dairy products for ensure confirmation her compliance requirements present technical regulations, a also requirements others technical regulations Customs union, action which on the her

distributed by. Tests samples dairy products are held in test laboratory of the applicant (at the choice of the applicant, testing of samples of dairy products may be carried out in accredited test laboratories, included in Single registrybodies on certification and testing laboratories (centers) Customs union).

Applicant draws up declaration about compliance dairy products requirements of this technical regulation, which is drawn up in a single form and according to the rules, approved Decision Boards Eurasian economic commissions from 25 December 2012G. N 293.

Applicant inflicts single sign appeals products on the market states - members Customs union.

Term actions declarations about compliance dairy products corresponds deadline validity this dairy product;

c) declaration scheme 3d (for mass-produced dairy products) includes myself the following procedures:

formation and analysis of technical documentation and evidentiary materials;implementation production control;

testing of samples of food products;Adoption and registration declarations about compliance;

application unified sign appeals products on the market states - members Customs union.

The applicant takes all necessary measures to ensure that the dairy production process products was stable and provided her conformity requirements present technical regulations, as well as the requirements of other technical regulations of the Customs union, action which on the her distributed by. Applicant shapes technical documentation evidence materials and holds them analysis.

Applicant provides conducting production control.

FROM goal control compliance dairy products requirements present technical regulations, as well as the requirements of other technical regulations of the Customs Union, the effect of which applies to it, the applicant conducts tests of samples dairy products. Tests of samples of dairy products are carried out in an accredited test laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs union.

Applicant draws up declaration about compliance dairy products requirements of this technical regulation, which is drawn up in a single form and according to the rules, approved Decision Boards Eurasian economic commissions from 25 December 2012G. N 293.

Applicant inflicts single sign appeals products on the market states - members Customs union.

The validity period of the declaration of conformity of dairy products produced in series, is not more 3 years;

d) declaration scheme 4d (for a batch of dairy products) includes the followingprocedures:

formation and analysis of technical documentation and evidentiary materials; conducting tests parties products;

Adoption and registration declarations about compliance;

drawing unified sign appeals products on the market states - members Customs union.

Applicant shapes technical documentation evidence materials and holds them analysis.

Applicant holds tests samples dairy products for ensure confirmation her compliance requirements present technical regulations, a also requirements of other technical regulations of the Customs Union, the effect of which on it distributed by. Tests of samples of dairy products are carried out in an accredited test laboratories, included in Single registry bodies on certification and

test laboratories (centers) Customs union.

Applicant draws up declaration about compliance dairy products requirements of this technical regulation, which is drawn up in a single form and according to the rules, approved Decision Boards Eurasian economic commissions from 25 December 2012G. N 293.

Applicant inflicts single sign appeals products on the market states - members Customs union.

Term actions declarations about compliance dairy products corresponds term validity this dairy product;

e) declaration scheme 6e (for mass-produced dairy products, if available at manufacturer certified systems quality and security, based on the principles of HACCP (in English transcription HACCP - Hazard Analysis and Critical Control Points - a risk analysis system and the definition of critical control points)) includes in myself the following procedures:

formation and analysis of technical documentation and evidentiary materials, in compound which turns on certificate systems quality and security, based on the principles HACCP;

implementation of production control; testing samples of

dairy products; Adoption and registration declarations

about compliance;

application unified sign appeals products on the market states - members Customs union.

Applicant undertakes all necessary measures, to process production (manufacturing) dairy products was stable and provided her conformity requirements of this technical regulation, as well as the requirements of other technical regulations Customs union, action which on the her distributed by. Applicant shapes technical documentation evidence materials and holds their analysis.

Applicant provides conducting production control.

FROM goal control compliance food products requirements present technical regulations, as well as the requirements of other technical regulations of the Customs Union, the effect of which applies to it, the applicant conducts tests of samples dairy products. Tests of samples of dairy products are carried out in an accredited test laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs union.

Applicant draws up declaration about compliance dairy products requirements of this technical regulation, which is drawn up in a single form and according to the rules, approved Decision Boards Eurasian economic commissions from 25 December 2012G. N 293.

Applicant inflicts single sign appeals products on the market states - members Customs union.

The validity period of the declaration of conformity of dairy products produced in series, is not more 5 years.

107. As evidence, which is the basis for the adoption declarations about compliance, are used:

a) protocols research (tests), confirming performance requirements present technical regulations, a also requirements others technical regulations Customs union, action which distributed by on the dairy products;

b) copies documents, confirming state registration in quality legal entity or natural person registered as an individual entrepreneur;

in) certificates systems management quality and security (at availability (per exception schemes 6d));

d) other documents at the choice of the applicant, which served as the basis for confirmation compliance dairy products requirements present technical regulations, a also

requirements of other technical regulations of the Customs Union, the effect of which on it distributed by;

e) Contract (agreement supplies) or shipping documentation (at them stock) - upon confirmation parties dairy products according to schemes 2d and 4d.

108. When declaring conformity according to schemes 1d, 3d and 6d, the applicant may be registered under the laws of a Member State in its territory legal face or physical face in quality individual entrepreneur, being a manufacturer or performing the functions of a foreign manufacturer of dairy products on the basis agreements With him in parts ensure compliance supplied products requirements present technical regulation.

At declaring compliance on schemes 2d and 4d the applicant may to be registered under the laws of a Member State in its territory legal face or physical face in quality individual entrepreneur, being manufacturer or seller or performing functions foreign manufacturer dairy products on the basis agreements With him in parts ensure compliance supplied products requirements present technical regulations.

109. Kits documents, served basis for acceptance declarations about accordance, must stored:

when confirming the conformity of mass-produced products - for at least 10 years from the date of termination actions declarations of compliance;

when confirming the conformity of a batch of products - for at least 5 years from the date of implementation last products from parties.

110. State control (supervision) over the conformity of milk and dairy products, processes them production, storage, transportation and implementation requirements present technical regulations held in compliance With legislation member state.

XV. Marking with a single sign of product circulation on the market states - members Customs Union

111. Milk and dairy products, relevant requirements present technical regulations and past assessment (the confirmation) compliance requirements, established in section XIV of this technical regulation, must be marked unified sign appeals products on the market states - members Customs union.

112. Marking with a single sign of product circulation on the state market - members Customs union carried out before release milk and dairy products in appeal on the the market of the member states.

113. Unified sign of product circulation on the market of the member states of the Customs Union is applied to the packaging in any way that ensures its clear and distinct image in flow Total term validity milk and dairy products. For milk in transport packaging, including in tanks, it is allowed to apply a single mark of product circulation on the market states - members Customs Union in accompanying documents.

114. Marking with a single mark of product circulation on the state market - members Customs union unpackaged raw milk, raw low fat milk, raw cream sold by legal entities and individuals registered in quality individual entrepreneurs, for processing, applied on the shipping documentation.

XVI. defensive reservation

115. Authorized bodies Member States obliged undertake all measures for restrictions and prohibition of release into circulation in the customs territory of the Customs Union milk and dairy products that do not meet the requirements of this technical regulations and requirements others technical regulations Customs union, action which on the them spreads and also for them withdrawals from circulation.

AT this case authorized organ Member State must notify authorized bodies of other Member States on the adoption of an appropriate decision with indicating the reasons his acceptance and providing evidence clarifying need taking appropriate action.

Appendix No. 1
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

PHYSICO-CHEMICAL AND MICROBIOLOGICAL INDICATORS
IDENTIFICATIONS PRODUCTS PROCESSING MILK

Drinking milk, cream, dairy compound products liquid and structured, fermented milk products, condensed dairy products, dry dairy products

Name product processing milk	Range mass share, %			Lactic acid microorganisms, probiotic microorganisms, yeast
	fat	protein, not less (for dairy constituent products - in dairy basis)	SOMO <*>, notless (for dairy constituent products - in dairy basis)	
one	2	3	four	5
drinking milk	0.1 - 9.9	2.8 (for milk With mass fraction fat more four percent - 2.6)	eight	-
Lactic drink	0.1 - 6	2.6	7.4	-
Lactic cocktail, drink, jelly, pudding, mousse, paste, souffle	0.1 - 9.5	-	-	-
Cream drinking, in including sterilized	ten - 34	1.8 - 2.6	5.2- eight	-
Cream drinking, high-fat	35- 58	1.2	3.6	-
Sour-milk	0.1 - 9.9	2.8	not less 7.8	lactic acid

products <*>, except ayran, yogurt, sour cream, cottage cheese, including including products with bifidobacteria and others probiotic microorganisms

(for product With mass fractionfat more four percent - 2.6

microorganisms - not less than 1×10^7 CFU <***>/cm³ (g). For products, enriched bifidobacteria and others probiotic microorganisms in including yogurt, bifidobacteria and (or others probiotic microorganisms - not

less one x 10^6 cfu/cm³ (G) <*>

Yogurt

0.1 - ten

3.2 <*****>

not less 9.5 <*****>

Yeast at the end expiration date, not less: for ayran, kefir - one x 10^4 cfu/cm³ (G), for koumiss - 1×10^5 cfu/cm³ (G)

Sour cream, products on the her basis

ten - 58

1.2

3.6

lactic acid microorganisms for sour cream - not less 1×10^7 cfu/cm³ (G)

Cottage cheese (Besidescurd, produced With

0.1 - 35

12 For curd with mass shares

13.5 For cottage cheese With mass

lactic acid microorganisms for cottage cheese - not less one x

using ultrafiltration, separation, and grained cottage cheese)		fat more eighteen% - eight	proportion of fat more eighteen% - ten	10^6 cfu/cm ³ (G)
Cottage cheese, produced from using ultrafiltration, separation	0.1 - 25	7	ten	microflora, characteristic of curd starter, lack of cells outside microflora
Cottage cheese grained	not more 25	eight	-	microflora, characteristic of curd starter, lack of cells outside microflora
Curd weight	at least 0.1	6	-	microflora, characteristic of curd starter, lack of cells outside microflora
Curd products <*****>	0.1 - 35	-	-	microflora, characteristic of curd starter, lack of cells outside microflora (for exception thermized)
Milk sterilized	0.2 - 16	6	11.5	-

condensed
(concentratede)

Milk condensed With sugar	0.2 - 16	5	12	-
Cream condensed With sugar	19.0 - 20.0	6	ei gh tee n	-
Milk dry	0.1 - 41.9	eighteen	53.1	-
Cream dry	42- 74	7- eighteen	21- 55	-
Cream high-fat	75- 80	5	fif tee n	-
Serum dairy dry	not more 2	not less ten	not less 92	-

<*> SOMO - dry skimmed lactic remainder.

<***> For fermented milk products for food children early age, a also for food children preschool and school age -in accordance with Annexes No. 2 and 11 to the Technical Regulations of the Customs Union "On the Safety of Milk and Dairy Products" (TR TS 033/2013).

<****> CFU - colony-forming units.

<*****> For dairy compound products mass share squirrel, % - not less 2.8.

<*****> For dairy components products mass share SOMO, % - not less 8.5.

<*****> Indicators identification cottage cheese products regulated in normative or technical documents or organization standards.

Table 2

Oil and oil paste from bovine milk

Name oils	Bulk share, %	Titrateable acidity
-----------	---------------	---------------------

				dairy plasma product, °T	
	fat	moist ure	salt	sweetly creamy th	sour cream wow
one	2	3	four	5	6
Oil ghee	not less 99	not more one	-	-	-
Oil creamy, in volume including:					
sweet cream and sour cream	-	-	-	not more thirty	40- 65
unsalted	50 or more	fourteen - 46	-	-	-
salty	50 or more	13 - 45	one	-	-
With components	fifty - 69	16 - 45	-	-	-
Paste oily sweet cream and sour cream:	-	-	-	not more 33	40-65
unsalted	39- 49	56- 47	-	-	-
salty	39- 49	55- 46	one	-	-
With components	39- 49	40- 55	-	-	-
Fat lactic	at least 99.8	not more 0.2	-	-	-

Table 3

Creamy-vegetable spread, mixture
melted creamy vegetable

Nameproduct	Bulkshare	Bulkshare	Bulk share linoleic	Mass fraction transisomers	Temperature melting
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	general fat, %	milk fat in fatty phase %	acids in fat, selected from product, %	oleic acids in fat selected from product, in terms of methylelaidate, %	fat, °C, not more
one	2	3	four	5	6
Spread creamy vegetable	39- 95	not less fifty	ten - 35	eight	36
Melted mixture creamy vegetable	not less 99	not less fifty	ten - 35	eight	36

Table four

Cheese, cheesy product

Nameproduct	Bulk share, %			
	moisture	moisture in low fatmatter	fat in dry substance	salt
one	2	3	four	5
Cheese, cheesy product dry	2- ten	less fifteen	one - 40 inclusive	2- 6
Cheese, cheesy product superhard	thirty - 35	less 51	one - 60 and over	one - 3 inclusive
Cheese, cheesy product solid	40- 42	49- 56 inclusive	one - 60 and over	0.5 - 2.5 inclusive

Cheese, cheesy product semi-solid	36- 55 inclusive but	54- 69 inclusive	one - 60 and over	0.2 - four inclusive
Cheese, cheesy product soft	more 55 - 80	67 and over	one - 60 and over	0 - 5 For brinecheese - 2 - 7 inclusive

Table 5

Fused cheese, fused cheesy product

Nameproduct	Bulk share, %			
	dry fatmatter	moist ure	table salt(except sweet cheese)	sucrose (for sweet cheese)
one	2	3	four	5
Cheese (cheesy product) fused chunky	up to 65 inclusive	35 -70 inclusive	0.2 - four inclusive	up to 30 inclusive
Cheese (cheesy product) fused pasty	twenty - 70 inclusive	35- 70 inclusive	0.2 - four inclusive	
Cheese (cheesy product) fused dry	up to 51 inclusive	3- 7 inclusive	2- 5 inclusive	

Table 6

Ice cream

Kinds	Bulk share, %		Mass fraction, %, not less		Aciditybe <*>, °T, not more	overrun, %
	fat dairy	SOMO <*>	sucrose or general sugar (for minus lactose)	dry substances		
one	2	3	four	5	6	7
Cream	not less 12	7- ten	four teen	36	21	thirty - 130
Creamy	eight - 11.5	7- eleven	four teen	32	22	thirty - 110
Dairy	not more 7.5	7- 11.5	14.5	28	23	thirty - 90
sour milk	not more 7.5	7- 11.5	17	28	90	thirty - 90
With substitute dairy fat	not more 12 <***>	7- eleven	four teen	29	22	thirty - 110

<*> SOMO - dry skimmed lactic remainder.

<*> The acidity of ice cream with food flavoring components is established by national standards, technical documents or organizational standards.

<***> Mixes dairy and vegetable fat.

Notes: 1. Indicators for the identification of dairy compound products, milk-containing products are established national standards, technical documents or standards organizations.

2. Index "Mass share SOMO, %" not is necessarily normalized and controlled indicator and installed on discretion manufacturer.

ALLOWABLE LEVELS
CONTENTS MICROORGANISMS AT PRODUCTS CHILDREN'S FOOD ON THE
DAIRY BASIS, ADAPTED OR PARTIALLY
ADAPTED INITIAL OR SUBSEQUENT MILK FORMULA (INCLUDING DRY), DRY
FERROUS MILK MIXTURES, MILK DRINKS (INCLUDING DRY) FOR EARLY
CHILDREN'S NUTRITION AGE, DAIRY KASHAH, READY TO CONSUMPTION,
AND DRY MILK PORRIDGE (RESTORED TO READINESS AT HOME WITH
DRINKING WATER) FOR CHILDREN'S NUTRITION EARLY AGE, B VOLUME
NUMBER PRODUCTS,
PRODUCED ON THE DAIRY KITCHENS

Product, Group products	KMAFAnM <*>, CFU <*>/cm ³ (g),	Volume (weight) product, cm ³ (G), in which not allowed				bacteria b. cereus, CFU <*>/cm ³ (G), not more	Yeast (D) mold (P), cfu/cm ³ (g), not more	Note
		BGKP (if forms) <***>	ischerichia E. coli <****>	pathogenic, in including salmonella and Listeria L. monocytogenes <****>	staphylococci S. aureus			
one	2	3	four	5	6	7	eight	9

I. Adapted dairy mixtures

1. Dry dairy mixtures	2×10^3 (for mixtures,	1	10	100	10	100	D - ten II - 50
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instantcooking
fresh, fermented
milk

recoverable at
temperature 37 -50°C)

3x10³ _ - (for
mixtures, recoverable
at temperature 70 -
85°C).

In fermented milk
mixtures: acidophilic
microorganisms are
not less than 1 x 10⁷
(at production from
their use),

bifidobacteria - not
less than 1 x 10⁶ (at
production from their
use), lactic acid
microorganisms are

not less than 1 x 10⁷
(at adding after
drying), lactic acid
microorganisms are

not less than one x 10²
(without additions
after drying)

2. Liquid dairy
mixes,
produced

requirements
industrial
sterility:

с
 ультрапастеризац
 ией с
 асептическим
 розливом

а) после
 термостатной
 выдержки при
 температуре 37 °С
 в течение 3 - 5
 суток - отсутствие
 видимых дефектов
 и признаков порчи
 (вздутие упаковки,
 изменение
 внешнего вида и
 другие), отсутстви
 изменений вкуса и
 консистенции, в
 микроскопическом
 препарате -
 отсутствие клеток
 бактерий

б) после
 термостатной
 выдержки
 допускаются
 изменения:

титруемой
 кислотности - н
 более чем на 2
 °Т

КМАФАнМ - н
 более 10
 КОЕ/см3 (г)

3. Жидкие
 кисломолочные
 смеси, с

молочнокислые
 микроорганизмы - не

3

10

50

10

—

Д - 10
 П - 10

aseptic bottling, including including with using acidophilic microorganisms or bifidobacteria

less than 1×10^7 , acidophilic microorganisms are not less than 1×10^7 (at production from their use), bifidobacteria - not less than 1×10^6 (at production from their use)

II. Partially adapted dairy mixtures

4. Blends instant cooking	2×10^3 (for mixtures, recoverable at a temperature of 37-50°C) 3×10^3 (for mixtures, recoverable at a temperature of 70-85°C)	one	ten	100	ten	100	D - ten P - fifty
5. Mixes, requiring thermal processing	2.5×10^4	one		fifty	one	200	D - fifty, P - 100
6. Blends dairy adapted sterilized, produced on the dairy kitchens	1×10^2	ten	ten	100	ten	-	-

III. Молоко и сливки стерилизованные

7. Молоко и сливки стерилизованные, ультрапастеризованные с асептическим розливом, в том числе молоко обогащенное

требования промышленной стерильности:

а) после термостатной выдержки при температуре 37 °С в течение 3 - 5 суток отсутствие видимых дефектов и признаков порчи (вздутие упаковки, изменение внешнего вида и другие), отсутствие изменений вкуса и консистенции

б) после термостатной выдержки допускаются:

изменение титруемой кислотности - не более чем на 2 °Т;

КМАФАнМ - не более 10 КОЕ/см³ (г)

в)

8. Молоко, сливки стерилизованные, изготовленные на молочных кухнях, неасептического розлива	1×10^2	10	10	100	10	-	-
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IV. Кисломолочные продукты

9. Жидкие кисломолочные продукты, в том числе с использованием ацидофильных микроорганизмов или бифидобактерий	молочнокислые микроорганизмы - не менее 1×10^7 , ацидофильные микроорганизмы - не менее 1×10^7 (при изготовлении с их использованием), бифидобактерии - не менее 1×10^6 (при изготовлении с их использованием)	3	10	50	10	-	Д - 10 П - 10 для кефира Д - 1×10^4
10. Кисломолочные продукты, изготовленные на молочных кухнях,	ацидофильные микроорганизмы - не менее 1×10^7 (при изготовлении с их использованием), бифидобактерии - не	3	10	50	10	-	-

non-aseptic
bottling

less than 1×10^6
(at manufacturing
from their use)

v. Cottage cheese, cottage cheese products

11. Curd, cottage cheese products	microflora, characteristic of curd starter,lack of cells outsider microflora	0.3	one	fifty	one	-	D - ten P - ten
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12. Curd, cottage cheese products, acidophilic paste, low lactose protein paste, made on dairy kitchens	microflora, characteristic of curd starter,lack of cells outsider microflora	0.3	-	fifty	one	-	-
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13. Curd calcified th, madeon dairy kitchens	100	one	-	fifty	one	-	-
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VI. Milk dry for children's food

fourteen. Milk dry for children food	2.5×10^4	one	-	25	one	-	D - fifty P - 100
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fifteen. Milk dry for children's	2×10^3 (for mixtures,	one	te n	100	ten	100	D - ten P - fifty
-------------------------------------	--------------------------------------	-----	---------	-----	-----	-----	----------------------

food
instantcooking

recoverable
at 37 - 50°C)
 3×10^3
(for mixtures,
recoverable at 70 -
85°C)

16. Milk dry for
children food,
requiring thermal
processing

2.5×10^4

one

-

fifty

one

200

D - fifty
P - 100

VII. Milk pasteurized

17. Milk
pasteurized
including with
expiration date
more 72 hours

1.5×10^4

0.1

one

fifty

one

25

-

VIII. Dry and liquid dairy beverages for children from 6 months before 3 years

18. Liquid dairy
drinks for
children from 6
months before 3
years

1.5×10^4

0.1

one

fifty

one

-

D - fifty
P - fifty

IX. Subsequent mixtures

19. Subsequent
mixes, instant
s (instant

2×10^3 - - (for
mixtures, recoverable
at 37 - 50°C), $3 \times$
 10^3 (for mixtures,

one

ten

100

ten

100

D - ten
P - fifty

приготовления)	восстанавливаемых при 70 - 85 °С)							
20. Последующие смеси, требующие термической обработки после восстановления	$2,5 \times 10^4$	1	-	50	1	-	Д - 50 П - 100	

X. Каши сухие молочные

21. Каши сухие молочные быстро-растворимые (моментального приготовления)	1×10^4	1	-	50	1	2×10^2	Д - 50 П - 100	
22. Каши сухие молочные, требующие варки	5×10^4	0,1	-	50	-	-	Д - 100 П - 200	

XI. Каши молочные, готовые к употреблению

23. Каши молочные, готовые к употреблению, стерилизованные

требования промышленной стерильности:

а) после термостатной выдержки при температуре 37 °С в течение 3 - 5 суток отсутствие видимых дефектов и признаков порчи (вздутие упаковки)

изменение
внешнего вида и
другие), отсутстви
изменений вкуса и
консистенции

б) после
термостатной
выдержки
допускаются
изменения:

титруемой
кислотности - н
более чем на 2
°Т

КМАФАнМ - н
более 10
КОЕ/см3 (г)

24. Каши
молочные,
готовые к
употребле-
нию,
изготов-
ленные
на молочных
кухнях

1×10^3

1

-

50

1

-

-

ХIII. Низколактозные и безлактозные продукты

25.
Низколактозные
продукты
<*****>

2×10^3

1

-

100

10

100

Д - 50
П - 100

26. Безлактозные
продукты

2×10^3

1

10

100

10

100

Д - 50
П - 10

<*****>

XIV. Dry dairy high protein products

27. Dry dairy high protein products	2.5×10^4	0.3	-	fifty	one	-	D - fifty P - 100
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XV. Dry products on dairy basis

28. Dry products on dairy basis	-	0.3	-	fifty	one	-	D - fifty P - 100
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<*> KMAFAnM - amount mesophilic aerobic and facultative anaerobic microorganisms.

<***> CFU - colony-forming units.

<****> BGKP - bacteria groups intestinal sticks.

<*****> For dry adapted milk formulas - for mixtures intended for nutrition of children from the first days to 6 months and from 0 to 12 months - when controlled for E. coli and pathogenic microorganisms, including salmonella, and detection in the normalized mass product of Enterobacteriaceae bacteria other than E. coli and Salmonella is controlled absence pathogen E.sakazakii 300 g product.

For porridge dry dairy instant cooking - at control porridge, intended for nutrition of children under 6 months for pathogenic microorganisms, including salmonella, and the detection of Enterobacteriaceae bacteria in the normalized mass of the product, not related to salmonella, controlled absence pathogenic microorganism E.sakazakii in 300 g product.

For dry high-protein dairy products - if found in the normalized mass product, destined for children before 6 months salmonella and bacteria Enterobacteriaceae, non-Salmonella, the absence of pathogenic microorganism E.sakazakii 300 g product.

For milk-based formulas, reconstituted, pasteurized, children's dairy kitchens intended for children under 6 months - under control for E. coli and pathogenic microorganisms, including salmonella, and detection in the normalized mass product of Enterobacteriaceae bacteria other than E. coli and Salmonella is controlled absence pathogen E.sakazakii 300 G product.

In the production of milk-based dry baby products (mixtures, drinks, milk dry) at discovery staphylococci in normalized mass product controlled absence staphylococcal enterotoxins (not allowed in 5 samples weight 25 G each).

<*****> To be specified according to the indicators of the technical regulation "On the safety of certain species specialized food products, in volume including dietary medical and dietary preventive nutrition" (TR TS 027/2012), accepted Decision Council Eurasian economic commission from fifteen June 2012 N 34.

ORGANOLEPTIC INDICATORS IDENTIFICATIONS
PRODUCTS PROCESSING MILK

Dairy products	Organoleptic indicators identification products processing milk			
	external view	consistency	taste and smell	color
one	2	3	four	5
Milk drinking	opaque liquid	liquid homogeneous non-viscous	characteristic for milk With easy smack boiling. Allowed sweetish smack	white, allowed from bluish shade for low fat milk, co light creamy shade - for sterilized milk, for enriched milk - in dependencies from colors used components for enrichment
Cream drinking	homogeneous opaque liquid	homogeneous in measure viscous	characteristic for cream With easy smack boiling. Allowed sweetish	white With creamy shade, uniform on all mass, light cream for sterilized

		brackish smack	cream
Ryazhenka, Varenets	homogeneous With violated or undisturbed clot without gas formation liquid	clean fermented milkpronounced smack pasteurization	light cream uniform, for varentsya - from white before light cream
acidophilus	homogeneous stringy liquid	clean fermented milk slightly spicy taste	milky white uniform
Kefir, fermented milk products liquid	homogeneous with broken or undisturbed clot liquid. For products made with application yeast, allowed gas formation. At adding food flavoring components - With them presence	clean sour milk, slightly spicy tasteor taste and smell, conditioned added components. For products, made with application yeast, allowed yeast smack	milky white uniform or conditioned added components
Yogurt	homogeneous, moderately viscous liquid. At adding a stabilizer - jelly-likeor creamy. When adding food flavoring components - with their presence	fermented milk. At adding sugar or sweetenersin measure sweet taste. When adding food flavoring components - conditioned added components	milky white uniform or conditioned added components

Cottage cheese, curd mass, cottage cheese products

soft smeared or crumbly With the presence of tangible particles of milk protein or not. When adding food flavoring components - with their presence

clean sour milk, smack allowed dry milk. At adding sugar or sweeteners - in moderately sweet. At adding food flavoring components - conditioned added components

white or With creamy shade, uniform or conditioned added components

Sour cream

homogeneous mass with a glossy surface

clean sour milk. Allowed smack ghee oils

white With creamy shade, uniform

Ice cream

portions single layer or multilayer ice cream various shapes, completely or partially covered glaze (chocolate) or without glaze (chocolate)

dense, homogeneous without tangible fat lumps, stabilizer and emulsifier, protein particles and lactose, crystals ice. At adding food flavoring components - with their presence. AT glazed ice cream glaze structure (chocolate) homogeneous, without

clean, characteristic for this type ice cream taste

characteristic of of this type ice cream, uniform on the whole mass single layer or the whole mass of each multilayer layer ice cream. For glazed ice cream color coatings, characteristic of given kind glaze

tangible particles
sugar, cocoa products,
dry dairy products,
with particles nuts,
waffle crumbs and
others components -
when they use

Ghee oil	granular or dense, homogeneous, in molten form - transparent, without draft	taste and smell drowned out milk fat without strangers flavors and smells	from light yellow before yellow, uniform
Lactic fat	homogeneous, dense in molten form - transparent, without draft	clean, neutral, characteristic of milk fat	from white to yellow, homogeneous on all mass
Oil creamy, paste oily	dense, homogeneous, plastic, the cut surface is shiny, dry. Allowed surface weakly brilliant or slightly matte with single tiny droplets of moisture, consistency insufficiently dense and plastic, weakly crumbling. At adding food flavoring components - With them presence	for sweet cream oils and sweet cream pasta oily - expressed creamy taste and smack pasteurization without strangers flavors and odors. For sour cream oils and sour cream pasta oil -	from light yellow before yellow, homogeneous, uniform. At adding food flavoring components - conditioned added color components

expressed
 creamy flavor with
 fermented milk
 aftertaste without
 strangers flavors and
 odors.

For cheese oils and
 pastes oily allowed
 whey smack. For all
 types of oils and
 pastes oily allowed
 low fodder flavor
 and/or not enough
 pronounced flavors:

creamy,
 pasteurization,
 repasteurization
 melted oils, sour milk.

At adding food
 flavoring components
 - conditioned added
 components

Cheese, cheesy
 product dry, in
 volume including

the form packaging

powdered
 or hard, brittle or
 another. At

cheesy, With smell
 and
 flavors
 characteristic for

from white
 before
 yellow. At
 adding

fused		adding food flavoring components - with their presence	specific denominations cheese. When adding food flavoring components - conditioned added components	food flavoring components - conditioned added components
Cheese, cheese product superhard	the form various	brittle, grainy or another. Without drawing or with eyes of various forms and location. At adding food flavoring components - with their presence	cheesy, sweet spicy with different degree expression, characteristic of specific denominations cheese	from light yellow before yellow. At adding food flavoring components - conditioned added components
Cheese, cheese product solid	bar shape, cylinder or another arbitrary the form	homogeneous, dense slightly brittle or another. Eyes large, medium, small or missing. At adding food flavoring components - with their presence	cheesy, sweet spicy with different degree expression, characteristic for concrete denominations cheese. When adding food flavoring components - conditioned added components	from light yellow before yellow, uniform. At adding food flavoring components - conditioned added components
Cheese, cheesy product semi-solid	the form bar, high or low cylinder,	uniform, elastic, plastic. Eyes	for cheeses With high temperature second heating -	from white before light yellow, uniform,

ball, ellipse or
another arbitrarythe
form

large, medium
or small ones various
shapes andlocation or
missing. At adding
food flavoring
components - with
their presence

cheesy,
sweet, spicyWith
various degree
expression,
characteristic of
concrete names of
cheese for cheeses
intermediate and low
temperaturesecond
heating - cheesy, sour,
slightly spicy, sharp,
with different degree
expression,
characteristic of
concrete
denominations cheese.
Using mold or slime -
conditioned kind of
mold orslimy
microflora. At adding
food flavoring
components -
conditioned added
components

marble or
another. For cheeses
with moldy - streaks
introducedmold. For
cheeses with
superficial mold - her
Availability. At
adding food flavoring
components -
conditioned added
components

Cheese, cheese
product soft

the form low
cylinder or another
arbitrary the form

from soft
plastic, denselightly
elastic before

fermented milk or
cheesy,
characteristic for

from white before
yellow. For cheeses
withmold -

		gentle smeared, oily. Allowed slightly brittle, crumbling. Picture missing. Allowed Availability small quantity peephole and voids wrong forms. At adding food flavoring components - With them presence	concrete denominations cheese. At use mold or slime - conditioned view moldy or slimy microflora. At adding food flavoring components - conditioned added components	veins introduced mold, at cheeses with superficial moldy - her Availability. At adding food flavoring components - conditioned added components
Cheese, cheesy product fused chunky	the form packaging	from dense slightly elastic before plastic, homogeneous on all mass, preserving form after cutting. At adding food flavoring components - With them presence	clean, characteristic for specific denominations cheese. At smoked - With smack smoking. At adding food flavoring components - conditioned added components	from white before intense yellow, uniform. At smoked - from light yellow before yellow; at sweet cheeses - from white before brown. At adding food flavoring components - conditioned added components
Cheese, cheesy product fused pasty	the form packaging	from soft plastic before gentle smeared, creamy, homogeneous on all mass. At	clean, characteristic for specific denominations cheese. At adding food flavoring components -	from white to intense yellow, uniform. At sweet cheeses - from white before brown. At

		adding food flavoring components - with their presence	conditioned added components	adding food flavoring components - conditioned added components
Milk dry	homogeneous powder	small dry powder	clean, characteristic fresh pasteurized milk	white with light creamy shade
Cream dry	homogeneous powder	small dry powder	clean, characteristic fresh pasteurized cream	white with light creamy shade
Milk, cream concentrated	homogeneous liquid	homogeneous, in moderation viscous liquid	sweetish salty taste, characteristic melted milk	light cream
Milk, cream, condensed With sugar	viscous homogeneous weight	uniform, viscous on all mass, without availability felt crystals dairy Sahara. Allowed	clean, sweet, With pronounced taste pasteurized milk. At milk, condensed With sugar	white With creamy shade, uniform. At thermal processing and manufacturing With coffee and cocoa - brown
		mealy consistency and minor lactose sediment on the bottom containers at storage	subjected to additional thermal processing, - caramel smack.	
			Allowed Availability	

			lung fodder smack	
Serum	transparent or translucent liquid	liquid, homogeneous	characteristic of serum, for cottage cheese serum - sourish taste, for cheese serum - sweet or brackish taste	from pale green before light yellow
Serum dairy dry	small powder or powder, consisting from single and agglomerated particles dry serum	allowed minor amount lumps, crumbling at lung mechanical impact	characteristic whey, sweetish, brackish, sourish taste	from white to yellow, homogeneous on all mass
Buttermilk	opaque liquid without draft and cereal	liquid, homogeneous	characteristic for buttermilk, for buttermilk sweet cream oils - lactic, for buttermilk sour cream oils - fermented milk taste. Allowed smack pasteurization or low fodder smack	from white before light yellow
Casein	homogeneous	powder or dry	without smell, taste	from white before light

	powder or crystalline substance	dense or porous grainy forms	neutral	creamy
Lactulose	crystalline substance	small crystals heterogeneous forms	odorless, sweet taste	white
Concentrate lactulose	homogeneous viscous liquid	uniform, viscous	sweetish taste to sweet and sour. Allowed smack and smell caramelization	from light yellow before dark yellow
Spread creamy vegetable	surface matte or faint, dry on the view	plastic homogeneous, dense or soft	creamy taste, sweet creamy or sour cream	white to light yellow, homogeneous
Melted mixture creamy vegetable	granular or homogeneous (dense or soft)		taste and smell baked milkfat	from light yellow before yellow, homogeneous
Dairy composite products, milk-containing products	in compliance With description, submitted manufacturer, co taste, color and (or) odor due to added food flavoring components, using glaze or others food products			

ALLOWABLE LEVELS
CONTENTS POTENTIALLY DANGEROUS SUBSTANCES AT MILKAnd
DAIRY PRODUCTS

Product, Group products	Potentially dangerous substances	Permissible levels, mg/kg (l), not more
one	2	3

Raw milk, raw fat-free milk, rawcream and all dairy products

antibiotics:

chloramphenicol (chloramphenicol)

not allowed (less0.01)

not allowed (less 0.0003) <*>

tetracycline Group

not allowed (less0.01)

streptomycin

not allowed (less0.2)

penicillin

not allowed (less0.004)

<*> Index content chloramphenicol (chloramphenicol) enters into force With 07/01/2015.

ALLOWABLE LEVELS
CONTENTS MICROORGANISMS And SOMATIC CELLS AT CHEESE MILK, CHEESE
LITTLE MILK AND RAW CREAM

Product	KMAFAnM <*>, CFU <***>/cm ³ (g), not more <***>	Volume (weight) product, cm ³ (g), in which not allowed		Content somatic cells, in one cm ³ (G), not more <***>
		BGKP (coliforms) <***>	Pathogenic , in including salmonellas	
one	2	3	four	5
raw milk	5×10^5	-	25	7.5×10^5
raw fat-free milk	5×10^5	-	25	-
Raw cream	5×10^5	-	25	-
Raw milk for production:				
a) children's food	3×10^5	-	25	5×10^5
b) cheeses and sterilized milk	5×10^5	-	25	5×10^5

<*> KMAFAnM - amount mesophilic aerobic and facultative anaerobic microorganisms.

<**> CFU - colony-forming units.

<***> Certain indicators content KMAFAnM and somatic cells introduced in action With 07/01/2017 (before 07/01/2017 operate norms, established united sanitary and epidemiological and hygienic requirements to goods, subject sanitary and epidemiological supervision (control)).

<****> BGKP - bacteria groups intestinal sticks.

Appendix No. 6
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

INDICATORS
IDENTIFICATION OF RAW MILK COW AND RAW MILK OTHER SPECIES
AGRICULTURAL ANIMALS

Table one

Indicators identification raw milk bovine

Name indicator	Options
one	2
Bulk share fat, %	not less 2.8
Bulk share squirrel, %	not less 2.8
Bulk share dry fat free substances milk, %	not less 8.2

Consistency	homogeneous liquid without draft and flakes. Freezing not allowed
Taste and smell	taste and smell are clean, without foreign flavors and odors, not inherent fresh milk
Color	from white before light cream
Acidity, °T	16 - 21
Density (kg/m ³), not less <*>	1027 (at a temperature twenty °C)
Temperature freezing, °C (used in case of suspicion of falsification), not above	-0.505

<*> Calculation major physical indicators milk produced on next formula: $SOMO = 0.25 \times BUT + 0.225 \times F + 0.5$

where:

BUT - density lactodensimeter;

AND - mass share crude fat milk, %.

Table 2

Identification indicators for other types of raw milk agricultural animals

View animal	Content constituent parts milk, % <*>			Density at temperature twenty °C not less	Acidity, °T, not more
	fat, not less	protein, not less	dry substances in average		

one	2	3	four	5	6
Goat	2.8	2.8	13.4	1027- 1030	fourteen - twenty
Sheep	6.2	5.1	18.5	1034	25
Mare	1.8	2.1	10.7	1032	6.5
Camel	3	3.8	fifteen	1032	17.5
buffalo	7.5	4.2	17.5	1029	17
donkey	1.2	1.7	9.9	1011	6

 <*> Values indicators identification milk, received at individual milking, may vary in more widelimits.

Appendix No. 7
 to the technical regulation
 Customs union
 "On the safety of milkand
 dairy products(TR CU
 033/2013)

INDICATORS IDENTIFICATIONS RAW CREAM FROM COW MILK

Name indicator	Options
one	2

Bulk share fat, %, not less
 ten

Acidity, °T	fourteen - 19
Consistency	homogeneous homogeneous. Allowed single lumps fat
Taste and smell	taste and smell pronounced creamy, clean, sweetish
Color	white With creamy shade, homogeneous

Appendix No. 8
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

ALLOWABLE LEVELS
CONTENT OF MICROORGANISMS IN MILK PROCESSING PRODUCTS AT RELEASE
THEM INTO CIRCULATION

Product	KMAFAnM <*>, CFU <*>/cm ³ (G), not more	Volume (mass) of the product, cm ³ (g), in which no allowed				Yeast (D) mold(P), cfu/cm ³ (G), not more	Note
		<***> BGKP (coliphor we)	pathogenic e, including including salmonella ly	staphyloco kki S. aureus	listeria L.mono- cytogenes		
one	2	3	four	5	6	7	eight

I. drinking milk, drinking cream, lactic drink, dairy serum, buttermilk, products on the their basis, thermally processed

one. Milk drinking, lactic drink, in consumer container, in including fortified with vitamins, macro- and trace elements, lactulose, prebiotics:

a) pasteurized	1×10^5	0.01	25	one	25	-	
b) sterilized	-	-	-	-	-	-	industrial _ sterility:
in) UHT (UWT) (With aseptic bottling)	-	-	-	-	-	-	<p>a) after thermostatic excerpts at temperature 37 °C within 3 - 5 days no visible defects and signs of spoilage (bloating packaging, change appearance, etc.) no change in taste and consistency</p> <p>b) after thermostatic excerpts allowed changes:</p> <p>titratable acidity -not more how on the 2°T</p> <p>QMAFAnM - no more than 10CFU/ cm³ (g)</p>
G) UHT (without aseptic bottling)	100	ten	100	ten	25	-	
e) melted	2.5×10^3	0.1	25	-	25	-	

2. Milk drinking, lactic drink, in flasks and cisterns 2×10^5 0.01 25 0.1 25 -

3. Whey and buttermilk, in consumer packaging, pasteurized 1×10^5 0.01 25 one 25 -

four. Cream and products on the their basis, including in consumer packaging, volume including:

a) pasteurized 1×10^5 0.01 25 one 25 -

b) sterilized

industrial _ sterility:

a) after thermostatic excerpts at temperature 37 °C within 3 - 5 days no visible defects and signs of spoilage (bloating packaging, change appearance, etc.) no change in taste and consistency

b) after thermostatic excerpts allowed changes:

titratable acidity -not more how on the 2°T

KMAFAnM - not more ten CFU/ cm³ (g)

in) enriched 1×10^5 0.01 25 one 25 -

G) whipped	1×10^5	0.1	25	0.1	25	-
5. Cream and products on the their basis, involume including in flasks, tanks	2×10^5	0.01	25	0.1	25	-
6. Drinks, cocktails, kissels, jelly, sauces, creams, puddings, mousses, pasta,soufflés made from milk, cream, buttermilk, whey, pasteurized	1×10^5	0.1	25	one	25	-
7. Fermented milk products, products on the them basis, co term validity not more 72 hours:						
a) without components	lactic acid lykh microorganis misms - not less one $\times 10^7$	0.01	25	one	-	-
b) With components	lactic acid lykh microorganis misms - not less one $\times 10^7$	0.01	25	one	-	-
8. Fermented milk products, products on the them basis, co term validity more 72 hours:						
a) without components	lactic acid lykh microorgani sm	0.1	25	one	-	D - fifty <****> P - fifty

	isms - not less one $\times 10^7$					
b) With components	lactic acid lykh microorganism isms -not less one $\times 10^7$	0.01	25	one	-	D - fifty <*****> P - fifty
in) enriched bifidobacteria and others probiotic microorganisms	bifidobacteriy and (or) others probiotic sky microorganism isms - not less one x 10^6 in sum	0.1	25	one	-	D - fifty <*****> P - fifty
9. Sour cream, products on the her basis, involume including With components	lactic acid lykh microorganisms - not less one $\times 10^7$	0.001 (for thermaland processed after fermented and I sour cream X products - 0.1 g/cm3)	25	one	-	For products with a deadline validity more 72 h. - D - fifty P - fifty

ten. Thermally processed fermented dairy and dairy composite products:

a) without components	-	one	25	one	25	D - fifty P - fifty
b) With components	-	one	25	one	25	D - fifty P - fifty

II. Cottage cheese, cottage cheese weight, cottage cheese products, products on the them basis

eleven. Cottage cheese without components (Besides produced using ultrafiltration, separation, grained cottage cheese):

a) co term validity not more 72h.	lactic acid lykh microorganism isms - not less one $\times 10^6$	0.001	25	0.1	-	-
b) co term validity more 72 h.	one $\times 10^6$	0.01	25	0.1	-	D - 100 P - fifty
in) frozen	microflora , characteristic for cottage cheese sourdough, absence cells extraneous th	0.01	25	0.1	-	D - 100 P - fifty

	microflora s					
12. Curd produced with using ultrafiltration, separation:						
h. a) co term validity not more 72	microflora	0.01	25	0.1	-	-
	, characteristic for cottage cheese sourdough, absence cells extraneous th microflora s					
b) co term validity more 72 h.	microflora	0.01	25	0.1	-	D - fifty P - fifty
	, characteristic for cottage cheese sourdough, absence cells extraneous th microflora s					
13. Cottage cheese grained	microflora	0.01	25	0.1	-	D - 100 P - fifty
	, characteristic for					

cottage
cheese
sourdough,
absence
cells
extraneous
th
microfloras

14. Cottage cheese with ingredients,
cottage cheese weight, curds cottage
cheese:

a) co term validity not more 72
h.

microflora
,
characteristic
for
cottage
cheese
sourdough,
absence
cells
extraneous
th
microflora
s

0.001

25

0.1

-

-

b) co term validity more 72 h.

microflora
,
characteristic
for
cottage
cheese
sourdough,
absence
cells
extraneous
th
microflora
s

0.01

25

0.1

-

D - 100
P - fifty

in) frozen	microflora , characteristi cfor cottage cheese sourdough, absence cells extraneous th microflora s	0.01	25	0.1	-	D - 100 P - fifty
fifteen. Curd products:	microflora , characteristi cfor cottage cheese sourdough, absence cells extraneous th microflora s					
a) co term validity not more 72h.	microflora , characteristic for cottage cheese sourdough, absence cells extraneous	0.01	25	0.1	-	-

	microflora s					
b) co term validity more 72 h.	microflora , characteristi cfor cottage cheese sourdough, absence cells extraneous th microflora s	0.01	25	0.1	-	D - 100 P - fifty
in) frozen	-	0.01	25	0.1	-	D - 100 P - fifty
16. Heat treated cottage cheese products, in volume including With components	-	0.1	25	one	-	fifty in sum
17. Albumen lactic, products on theits basis, except for those produced through ripening	2×10^5	0.1	25	0.1	-	D - 100 P - fifty

III. Milk, cream, buttermilk, whey, dairy products, dairy compound products based on them, concentrated and condensedsterilized, canned food
dairy, dairy composite

18. Condensed milk, concentrated
sterilized,sterilized condensed cream,
dairy products and dairy condensed
compound products sterilized

industrial _ sterility:

a) after thermostatic excerpts at
temperature 37
°C in flow 6 days
no visible defectsand signs
damage (bloating

packaging, change
appearance, etc.) absence
changes taste and consistency

b) after thermostatic
excerpts:

changes are not allowed
titratable acidity

in the microscopic the
drug should not show up
cellsmicroorganisms

in) additional product
requirement baby food - no
when sowing mushroom
samples, yeast, lactic acid
microorganisms

19. Condensed milk and concentrated in transportcontainers, including in flasks and cisterns	2×10^5	0.01	25	0.1	25	-
--	-----------------	------	----	-----	----	---

twenty. Milk, cream, condensed
Withsugar in consumer container:

a) without components	2×10^4	one	25	-	-	-
-----------------------	-----------------	-----	----	---	---	---

b) With components	2×10^4	one	25	-	-	-
--------------------	-----------------	-----	----	---	---	---

21. Milk, cream condensed With sugar in shipping container	four x 10^4	one	25	-	-	-
---	------------------	-----	----	---	---	---

22. Buttermilk, serum condensed without Sahara and with sugar	5×10^4	one	25	-	-	-
23. Products dairy composite condensed With sugar	3.5×10^4	one	25	-	-	-

IV. Dairy products, dairy composite, dry, sublimated (milk, cream, fermented milk products, beverages, mixtures for ice cream, whey, buttermilk, fat free milk)

24. Milk cow dry						
a) for direct use	5×10^4	0.1	25	one	-	-
b) for industrial processing	1×10^5	0.1	25	one	-	-
25. Beverages dry dairy	1×10^5	0.01	25	one	-	P - fifty
26. Cream dry and cream dry With sugar	7×10^4	0.1	25	one	-	-
27. Serum dairy dry	1×10^5	0.1	25	one	25	D - fifty P - 100
28. Mixes dry for ice cream	5×10^4	0.1	25	one	25 (for soft ice cream o)	
29. Products fermented milk dry	1×10^5	0.1	25	one	-	D - fifty P - 100
thirty. Buttermilk, substitute wholemilk (dry)	5×10^4	0.1	25	one	-	D - fifty P - 100

v. concentrates dairy proteins, casein, lactic sugar, caseinates, hydrolysates dairy proteins, dry

31. Caseinates food	5×10^4 (sulfitered exaggerating clostridia in 0.01 g no allowed I)	0.1	25	-	-	-
32. Concentrate whey proteinaceous	5×10^4	one	25	one	-	-
33. Concentrate casein food	2.5×10^3	one	25	one	-	-
34. Milk protein, caseinsfood	$one \times 10^4$ (sulfitered exaggerating clostridia in 0.01 g not allowed I)	one	fifty	one	-	D - ten P - fifty
35. Sugar milk refined	$one \times 10^3$	one	25	one	-	D - fifty P - 100
36. Sugar lactic food (lactose food)	$one \times 10^4$	one	25	one	-	D - fifty P - 100
37. Concentrate lactulose	5×10^3	one	fifty	one	-	D - fifty P - 100

VI. Cheese, cheese products: superhard, hard, semi-solid, soft, fused, serum albumin, dry, cheese pasta, sauces

38. Cheeses, cheese products (superhard,
hard, semi-solid,
soft, serum albumin)

a) without components	-	0.001	25	0.001	25 <*****>	-
b) With components	-	0.001	25	0.001	25 <*****>	-
in) smoked	-	0.001	25	0.001	25 <*****>	-
39. Cheese and cheese products fused:						
a) without components	5×10^3	0.1	25	-	-	D - fifty P - fifty
b) With components	one x 10^4	0.1	25	-	-	D - 100 P - 100
in) smoked	one x 10^4	0.1	25	-	-	D - 100 P - 100
40. Cheesy sauces, pasta	one x 10^4	0.1	25	-	-	-
41. Cheese, cheese products dry	5×10^4	one	25	-	-	-
VII. Oil, paste oily from bovine milk, milk fat						
42. Cow Milk Butter: creamy (sweet, sour cream, salty, unsalted):						
	in sour creamy oil is not normalizedI					
a) without components	1×10^5	0.01	25	0.1	25	100 in sum
b) With components	1×10^5	0.01	25	0.1	25	D - 100 P - 100

in) sterilized

industrial _
sterility:

a) after thermostatic shutter speeds temperature 37 °C in flow 3 - 5 days no visible defects and signs damage (bloating packaging, change external kind and other), no change in taste and consistency

b) after thermostatic excerpts are allowed changes:

acidity fatty phases not more how on the 0.5°K

titratable acidity dairy plasma not more how on the 2°T

KMAFAnM - not more 100 cfu/g

43. Oil ghee	one x 10 ³	1.0	25	-	-	P - 200
44. Oil dry	1 x 10 ⁵	0.01	25	0.1	25	100 in sum
45. Lactic fat	one x 10 ³	1.0	25	-	-	P - 200
46. Paste oil:						
a) without components	2 x 10 ⁵	0.01	25	0.1	25	D - 100

						P - 100
b) With components	2×10^5	0.001	25	0.1	25	D - 100 P - 100
VIII. Creamy vegetable spread, creamy vegetable melted mixture						
47. Creamy vegetable spread	1×10^5	0.01	25	0.1	25	D - 100 P - 100
48. Creamy vegetable melted mixture	$one \times 10^3$	one	25	-	-	P - 200
IX. Ice cream dairy, fermented milk creamy, cream, With substitute dairy fat, cakes, cakes, desserts from ice cream, mixes, glaze for ice cream						
49. Ice cream dairy, creamy, ice cream, with milk replacer fat, hardened, including with components, cakes, pastries desserts from ice cream	1×10^5	0.01	25	one	25	-
fifty. Ice cream dairy, creamy, ice cream, with milk replacer fat, soft, including with components	1×10^5	0.1	25	one	25	-
51. Liquid mixtures for soft ice cream	3×10^4	0.01	25	one	25	-
52. Ice cream fermented milk	lactic acid lykh microorganisms - not less one $\times 10^6$	0.1	25	one	25	-

x. starter cultures (starter and probiotic microorganisms for manufacturing fermented milk products, sour cream oils and cheese)

53. starter cultures for kefir on the kefir fungi	one x 10^8	3	100	ten	-	D - not less one x 10^4 P - 5
54. starter cultures for kefir product symbiotic (liquid)	one x 10^8	3	100	ten	-	D - not less one x 10^4 P - 5
55. starter cultures from pure crops:						
a) liquid, in volume including frozen	one x 10^8 for starter cultures concentrator ovannyh - not less one x 10^{10}	ten	100	ten	-	5 in sum
b) dry	one x 10^9 for starter cultures concentrator ovated - not less one x 10^{10}	one	ten	one	-	5 in sum

XI. Enzymatic drugs milk-clotting

56. Enzymatic drugs milk-clotting:

a) animal origin	one x 10^4	one E.coli in	25	-	-	-
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		25 g/cm ³	sulfite ductingie clostridium and in 0.01 g	-	-	-	
b) vegetable origin	5×10^4	one	25	-	-	-	
in) microbial and mushroomorigin	5×10^4	one	25	-	-	-	should not have antibiotic activity. Enzyme preparations mushroom origin notshould containmycotoxins
	should not contain viablebnye forms producerin enzymes						

XII. Nutrients environments for cultivation starter and probiotic microflora, dry on the dairy basis

57. Nutrient media for culture of starter and probiotic microflora, dryon the dairy basis	5×10^4	0.01	25 sulfite ductingie clostridium and in 0.01 g	-	-	-	
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XIII. Milk-containing products

58. Milk-containing products							requirements established With content and _ ratios in product dairy and non- dairy components in normative and technical documents
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<*> KMAFAnM - amount mesophilic aerobic and facultative anaerobic microorganisms.

<***> CFU - colony-forming units.

<****> BGKP - bacteria groups intestinal sticks.

<*****> Presence of yeast at the end of the expiration date of at least 1×10^4 for ayran and kefir, not less than 1×10^5 for koumiss, the presence of yeast in products made with their using in sourdough.

<*****> Weight product (G), in which not allowed 125 G (for cheeses soft and brine - in 5 samples weighing according to 25 g each).

Notes: one. Hygienic standards on microbiological indicators food safety and nutritional value include the following groups microorganisms:

sanitary-indicative, to which relate amount mesophilic aerobic and facultative anaerobic microorganisms (KMAFAnM), bacteria groups intestinal sticks - BGKP (coliforms), family bacteria Enterobacteriaceae, enterococci;

opportunistic pathogens, which include E. coli, Staphylococcus aureus, bacteria kind Proteus, b. cereus and sulfite-reducing clostridia, Vibrio parahaemolyticus;

pathogens, including Salmonella and Listeria monocytogenes, bacteria kind Yersinia;

spoilage microorganisms, which include yeast, mold fungi, lactic acid microorganisms;

microorganisms starter microflora and probiotic microorganisms (lactic microorganisms, propionic acid microorganisms, yeast, bifidobacteria, acidophilus bacteria and others) - in products with a normalized level biotechnological microflora and in probiotic products.

2. Rationing microbiological indicators security food products carried out for majority groups microorganisms on alternative principle - the mass of the product is normalized, in which bacteria of the Escherichia coli group are not allowed, most opportunistic microorganisms, as well as pathogenic microorganisms, in volume including salmonella and Listeria monocytogenes. AT others cases standard reflects amount colony-forming units in 1 cm³ (G) product (CFU/cm³ (g)).

ALLOWABLE LEVELS
OF OXIDATIVE DAMAGE AND CONTENTS OF POTENTIALLY HAZARDOUS
SUBSTANCES IN MILK-BASED BABY FOOD PRODUCTS, ADAPTED OR
PARTIALLY ADAPTED INITIAL OR SUBSEQUENT DAIRY MIXTURES (AT
VOLUME NUMBER DRY), DRY
FERROUS MILK MIXTURES, MILK DRINKS (INCLUDING DRY) FOR FOOD
CHILDREN EARLY AGE, DAIRY KASHAH, READY FOR USE, AND DRY MILK
PORRIDGES (RESTORABLE BEFORE READINESS IN HOME CONDITIONS
DRINKING WATER)
FOR FOOD CHILDREN EARLY AGE

Product, Group products	Potentially dangerous substances and indicators oxidative damage	Permissible levels, mg/kg (l), not more (for dry products - in terms of restored product)
one	2	3

All dairy products

antibiotics:

chloramphenicol (chloramphenicol) not allowed (less 0.0003)

tetracycline Group not allowed (less 0.01)

penicillin not allowed (less 0.004)

streptomycin not allowed (less 0.2)

mycotoxins:

	aflatoxin M1	not allowed (less 0.00002)
	radionuclides (in recalculation on the ready to use product):	
	cesium-137	40 Bq/l
	strontium-90	25 Bq/l
	dioxins <*>	not allowed (in within errors measurements)
	melamine <***>	not allowed (less one mg/kg)
Adapted initial or subsequent milk formulas (dry, liquid, fresh and dairy products), products basis partially hydrolyzed proteins, pasteurized milk, UHT, sterilized, including enriched, cream sterilized, liquid dairy products, including including fruit and (or) vegetable components, milk dry for baby food, dry and liquid milk drinks, low lactose and lactose-free products	peroxide number	4 mmol active oxygen/kg fat (for dry products)
	toxic elements:	
	lead	0.02
	arsenic	0.05
	cadmium	0.02
	mercury	0.005
	pesticides (in recalculation on the fat):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.02
	DDT <***> and his metabolites	0.01
Adapted dairy mixtures	osmolality	320 mOsm/kg
	acidity	60 °T (for liquid fermented milk products)

Subsequent adapted mixtures (formulas)	osmolality	320 mOsm/kg
	acidity	60 °T (for liquid fermented milk products)
Subsequent partially adapted mixtures (formulas)	osmolality	330 mOsm/kg
	acidity	60 °T (for liquid fermented milk products)
Kashi dry dairy, requiring cooking, and dry milk porridge instant (instant cooking)	toxic elements (in dry product):	
	lead	0.3
	arsenic	0.2
	cadmium	0.06
	mercury	0.03
	mycotoxins (in dry product):	
	ochratoxin A	not allowed (less 0.0005)
	aflatoxin B1	not allowed (less 0.00015)
	deoxynivalenol	not allowed (less 0.05)(for cereals containing wheat, corn, barley flour or cereals)
	zearalenone	not allowed (less 0.005)(for cereals containing wheat, corn, barley flour or cereal)
fumonisin B1 and B2	0.2 mg/kg (for cereals,	

		containing corn flour or cereals)
	T-2 toxin	not allowed (less 0.05)
	pesticides (in recalculation on the fat in dryproduct):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.001
	DDT and his metabolites	0.01
	benzo(a)pyrene	less 0.2 mcg/kg
	contamination and pollutionpests bread cereals	not allowed
	metal impurities (in dryproduct)	3×10^{-4} , %, the size individual particles not must exceed 0.3 mm in largest linear measurement
Milk porridge, ready for use, sterilized,milk porridge, ready for use, produced ondairy kitchens	toxic elements (in readyproduct):	
	lead	0.02
	arsenic	0.05
	cadmium	0.02
	mercury	0.005
	mycotoxins:	
	ochratoxin A	not allowed (less 0.0005)

aflatoxin B1	not allowed (less 0.00015)
deoxynivalenol	not allowed (less 0.05)(for cereals containing wheat, corn, barley flour or cereals)
zearalenone	not allowed (less 0.005)(for cereals containing wheat, corn, barley flour or cereal)
fumonisin B1 and B2	0.2 mg/kg (for cereals, containing cornmeal or cereal)
T-2 toxin	not allowed (less 0.05)
pesticides (in recalculation on the fat):	
hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.01
DDT and his metabolites	0.01
benzo(a)pyrene	less 0.2 mcg/kg
contamination and pollution pests bread cereals	not allowed
metal impurities	3×10^{-4} %, the size individual particles not must exceed 0.3 mm in largest linear measurement
Cottage cheese and products on the basis, in	peroxide number 4.0 mmol active

volume including With fruity and (or)
vegetable components

oxygen/kg fat (for
products With contentfat
over 5 g/100 g and
products enriched
vegetable oils)

acidity	150°T
toxic elements:	
lead	0.06
arsenic	0.15
cadmium	0.06
mercury	0.015
pesticides (in recalculation on the fat):	
hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.55
DDT and his metabolites	0.33

<*> Content indicator is controlled in case of official establishment by state or executive authorities deterioration of the environmental situation associated with natural and man-made emergencies, leading to hit dioxins in environment.

<*> The content indicator comes into force on 01.01.2015. Monitoring the content of melamine in milk, dairy and other products carried out in case educated guess about a possible his available in food raw materials.

<***> DDT - dichlorodiphenyltrichloroethane, insecticide.

ALLOWABLE LEVELS
 OF OXIDATIVE DAMAGE AND CONTENTS OF POTENTIALLY HAZARDOUS
 SUBSTANCES IN DAIRY PRODUCTS, DAIRY COMPONENT PRODUCTS FOR FOOD
 CHILDREN PRESCHOOL AND SCHOOL AGE

Product, Group products	Potentially dangerous substances and indicators oxidative damage	Permissible levels, mg/kg (l), not more (for dry products - in terms of restored product)
one	2	3

one. Dairy products

antibiotics:

chloramphenicol (chloramphenicol) not allowed (less 0.0003)

tetracycline Group not allowed (less 0.01)

penicillin not allowed (less 0.004)

streptomycin not allowed (less 0.2)

mycotoxins:

aflatoxin M1 not allowed (less 0.00002),

for cheeses - not allowed (less 0.00005)

radionuclides:

	cesium-137	40 Bq/l (kg)
	strontium-90	25 Bq/l (kg)
	dioxins <*>	not allowed (in within errors measurements)
	melamine <***>	not allowed (less one mg/kg)
2. Milk sterilized, UHT, in volume including fortified, milk pasteurized, cream sterilized, liquid dairy products, including including enriched, sour cream, milk dry for children's nutrition, dry and liquid milk drinks, low lactose and lactose-free products, milk and cream, condensed with sugar, milk and cream concentrated	peroxide number	4 mmol active oxygen/kg fat (for products With content fat over 5 g/100 g and products enriched vegetable oils)
	toxic elements:	
	lead	0.02
	arsenic	0.05
	cadmium	0.02
	mercury	0.005
	pesticides (in recalculation on the fat):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.02
	DDT <***> and his metabolites	0.01
	3. Cottage cheese and products on it basis, including fruit and (or) vegetable components and (or) heat treated after ripening	peroxide number

	acidity	150°T
	toxic elements:	
	lead	0.06
	arsenic	0.15
	cadmium	0.06
	mercury	0.015
	pesticides (in recalculation on the fat):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.55
	DDT and his metabolites	0.33
4. Butter, pasteoily higher varieties	acidity fatty phases	2.5 °K (for oil and paste with components - 3.5 °C)
	toxic elements:	
	lead	0.1
	arsenic	0.1
	cadmium	0.03
	mercury	0.03
	pesticides (in recalculation on the fat):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.2
	DDT and his metabolites	0.2
5. Cheese, cheese products	toxic elements:	

(solid, semi-solid, soft, brine), fused, cheese pasta	lead	0.2
	arsenic	0.15
	cadmium	0.1
	mercury	0.03
	pesticides (in recalculation on the fat):	
	hexachlorocyclohexane (alpha-, beta-, gamma- isomers)	0.6
	DDT and his metabolites	0.2

 <*> The level of dioxin content is controlled in case of official establishment by state or executive authorities authorities deterioration ecological situations related With emergency circumstances natural and technogenic character, leading to the entry of dioxins into surrounding Wednesday.

<*> The melamine content indicator comes into force from 01.01.2015. Monitoring the content of melamine in milk, dairy and other products carried out in case reasonable assumptions about possible his available in food raw materials.

<***> DDT - dichlorodiphenyltrichloroethane, insecticide.

Appendix No. 11
 to the technical regulation
 Customs union
 "On the safety of milk and
 dairy products (TR CU
 033/2013)

ALLOWABLE LEVELS
 CONTENTS OF MICROORGANISMS IN DAIRY PRODUCTS, DAIRY COMPOSITE
 PRODUCTS FOR FOOD CHILDREN PRESCHOOL

And SCHOOL AGE

Product, Group products	KMAFAnM <*>, CFU<*>, not more	Volume (mass) of the product, cm ³ (g), in which noallowed				Yeast (D), mold (P), cfu/cm ³ (G), notmore	Note
		BGKP <***> (coliforms)	pathogenic, including salmonella s	staphylococ cus aureuski S. aureus	listeria L. monocytoge nes		
one	2	3	four	5	6	7	eight
one. Milk pasteurized in consumer container	1×10^5	0.01	25	one	25	-	
2. Milk UHT withoutaseptic filling in consumer container	100	ten	100	ten	25	-	
3. Cream pasteurized in consumer container	1×10^5	0.01	25	one	25	-	
4. Cream UHT without aseptic filling in consumer container	100	ten	100	ten	25	-	
5. Milk ghee	2.5×10^3	one	25	-	-	-	
6. Milk and cream sterilized, ultra-pasteurized with aseptic bottling, in volume including enriched							must correspond requirements industrial sterility formilk and cream sterilized,

7. Sour-milk products, in
including yogurt

a) co term validity not more 72 hours	-	0.01	25	one	-	-
b) co term validity more 72 hours	lactic acid X microorganism ov - at least 1 x 10^7 , for products, subjected to thermal processing, not normalized	0.1	25	one	-	D - fifty P - 50, except products, produced With usage m sourdough, containing yeast
c) enriched bifidobacteria with shelf life over 72h.	lactic acid X microorganism ov - not less one $\times 10^7$, bifidobacteriath - not less one \times 10^6	0.1	25	one	-	D - fifty P - 50, except products, produced With usage m sourdough, containing yeast
eight. Ryazhenka	lactic acid X microorganism ov - not less one	one	25	one	-	D - fifty P - 50 (for products co term

	$\times 10^7$					validity more 72 h.)
9. Sour cream and products, produced on the her basis	for sour cream - lactic acid X microorganism ov - not less one $\times 10^7$	0.001 (for thermally processed s after ferment i sour cream products - 0.1)	25	one	-	D - fifty P - 50 (for products from term more than 72 h.)

10. Butter, pasta oil, cottage
cheese and products based on
it, cheeses, dairy canned food

in accordance with
levels established in
Annex No. 8 to
technical regulations
Customs Union
"About security milk
and dairy products"
(TR TS 033/2013)

eleven. Products, used in the
production of products
children's supply:

a) milk dry	2.5×10^4	one	25	one	-	D - fifty P - 100
b) concentrate whey proteins milk received method electrodialysis, (ultrafiltration and electrodialysis)	$one \times 10^4$	one	25	one	-	D - ten P - fifty

in) carbohydrate-protein concentrate	$\frac{10}{4} \times 1$	one	fifty	one	-	D - ten P - fifty
G) milk protein concentrate	$\frac{10}{4} \times 1$	one	fifty	one	-	D - ten P - fifty
e) dry carbohydrate protein module from cheese serum	$\frac{10}{4} \times 2.5$	one	25	one	-	D - ten P - fifty
e) dry carbohydrate protein modules from cottage cheese serum	$\frac{10}{4} \times 2.5$	one	25	one	-	D - ten P - fifty
g) concentrate paracasein liquid	-	3	25	one	-	D - fifty P - fifty
h) concentrate paracasein dry	-	one	25	one	-	D - fifty P - fifty
and) casecite dry	$\frac{10}{4} \times 1$	one	25	one	-	D - ten P - fifty
j) dry component dairy low-fat (fordry products children'snutrition)	$\frac{10}{4} \times 1.5$	0.3	25	one	-	D - ten P - fifty
k) dry component milky with malt extract (for liquidchildren's products nutrition)	$\frac{10}{4} \times 1.5$	one	25	one	-	D - ten P - fifty
l) dry component dairy with carbohydrate protein concentrate (for liquid products)	$\frac{10}{4} \times 2.5$	one	25	one	-	D - fifty P - fifty

children's nutrition)

m) dry component lactic non-greasy without chemical processing (for dry products children's nutrition)	2.5×10^4	one	25	one	-	D - fifty P - fifty
about) sugar lactic refined	$one \times 10^3$	one	25	-	-	P - ten
P) lactose food	$one \times 10^4$	one	25	one	-	P - 100
R) concentrate lactose	$one \times 10^3$	one	fifty	-	-	P - 100
With) concentrate lactulose	$one \times 10^3$	one	fifty	one	-	D - fifty P - 100
t) serum dairydry	1×10^4	one	25	one	-	D - ten P - fifty

- <*> KMAFAnM - amount mesophilic aerobic and facultative anaerobic microorganisms.
- <***> CFU - colony-forming units.
- <****> BGKP - bacteria groups intestinal sticks.

Appendix No. 12
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

**PHYSICAL AND CHEMICAL INDICATORS
IDENTIFICATIONS PRODUCTS CHILDREN'S FOOD ON THE DAIRY
BASIS, ADAPTED OR PARTLY ADAPTED INITIAL OR SUBSEQUENT MILK
FORMULA (INCLUDING DRY), DRY MILK MIXTURES, MILK DRINKS (AT
VOLUME NUMBER DRY) FOR FOOD CHILDREN EARLY AGE,
MILK porridge, READY TO USE, AND DRY MILK porridge (RESTORED TO
READINESS AT HOME) DRINKING WATER) FOR FOOD EARLY CHILDREN AGE**

Criteria and indicators	Units measurements	Permissible levels	obligatory markings
one	2	3	four

1. Adapted milk mixtures (dry, liquid, fresh, fermented milk) and products on the basis partially hydrolyzed proteins for food children in age from 0 before 6 months

Indicators food values (on the 100 ml finished to use product)

Protein	G	1.2 - 1.7	+
Squirrels dairy serum	% of total quantity squirrel, notless	fifty <*>	+
Fat	G	3- four	+
Linoleic acid	% from amounts fatty acids	fourteen - twenty	+
	mg	400- 800	-
Alpha tocopherol ratioand polyunsaturated fatty acids	-	one - 2	-
Carbohydrates	G	6.5 - eight	+
Lactose	% of total quantity carbohydrates <*>, not less	65	+
Taurine	mg, not more	eight	+

2. Subsequent adapted milk formulas (dry, liquid, fresh and sour milk) and products on the basis partially hydrolyzed proteins for food children in age older 6 months

Indicators food values (on the 100 ml finished to use product)

Protein	G	1.2 - 2.1	+
Squirrels whey	% of total quantity squirrel, notless	35 <***>	-
Fat	G	2.5- 4.0	+

Linoleic acid	% from amounts fatty acids	fourteen - twenty	+
	mg	400- 800	+
Carbohydrates	G	7- 9	+
Lactose	% of total quantity carbohydrates <*>, not less	fifty	+

3. Adapted dairy mixtures (dry, liquid, fresh, sour milk) and products on the basis partially hydrolyzed proteins for food children from 0 before 12 months

Indicators food values (on the 100 ml finished to use product)

Protein	G	1.2 - 2.1	+
Squirrels dairy serum	% of total quantity squirrel, notless	fifty <*>	-
Taurine	mg, not more	eight	-
Fat	G	3- four	+
Linoleic acid	% from amounts fatty acids	fourteen - twenty	-
	mg	400- 800	+
Alpha tocopherol ratioand polyunsaturated fatty acids	-	one - 2	-
Carbohydrates	G	6.5 - eight	+
Lactose	% of total quantity carbohydrates	65	+

<*>, not less

four. Subsequent partially adapted dairy mixtures (dry, liquid, fresh, sour milk) for children's nutrition in age older 6 months

Indicators food values (on the 100 ml finished to use product)

Protein	G	1.5 - 2.4	+
Squirrels dairy serum	% of total quantity squirrel, not less	twenty	-
Fat	G	2.5- four	+
Linoleic acid	% of total fat acids, not less	fourteen	+
	mg, not less	400	+
Carbohydrates	G	6- 9	-
Lactose	% of total quantity carbohydrates, not less	fifty	+

5. Products complementary foods and products for food children early age (on the 100 ml or 100 G finished to use product)

Milk pasteurized sterilized, UHT drinking, in volume including enriched, cream sterilized drinking

Protein:

milk	G	2.8- 3.2	+
cream	G, not less	2.6	+

Fat:

milk	G	2- four	+
cream	G	ten	one
Ash	one	0.6 - 0.8	-
Calcium	mg, not less	100	-

6. Sour-milk products, in volume including With fruity and (or) vegetable components

Protein	G	2- 3.2 for prophylactic th nutrition - not more four	+
Fat	G	2- four	+
Carbohydrates,	G, not more	12	+
in volume including sucrose <****>	G, not more	ten	+
Ash	G	0.5 - 0.8	-
Calcium	mg, not less	60	+
Acidity	°T, not more	110	-

7. Cottage cheese and products on the its basis, pasty dairy products, in volume including With
fruity and/or vegetable components

Protein	G	7- 17	+
Fat	G	3- ten	+
Carbohydrates,	G, not more	12	+
in volume including sucrose <****>	G, not more	ten	+

Calcium	mg, not less	85	+
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Acidity	°T, not more	150	-
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eight. Milk dry (on the 100 ml restored product)

Protein lactic	G	2.8- 3.2	+
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Fat	G	2- four	+
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Calcium	mg, not less	100	-
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9. Dry (on the 100 ml restored product) and liquid dairy, dairy composite and milk-containing drinks (for older children 6 months)

Protein	G, not less	1.8	+
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Fat	G	one - four	+
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Carbohydrates,	G, not more	12	-
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in volume including sucrose <*****>	G, not more	6	
--	-------------	---	--

Calcium	mg	90- 240	+
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ten. Kashi dry on the dairy basis, requiring cooking and instant(instant cooking) (on the 100 G dry product)

Moisture	G, not more	eight	+
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Protein	G	12-20	+
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	G,	7	
	no less - in cereals, requiring recovery whole or partially divorced		

	cow milk		
Fat	G	ten - eighteen	+
	G, not less - in cereals for whole milk, mass fraction which is less than 25%, at condition additions to restored porridge creamy or vegetable oils	5	+
	G, not less - in cereals for low fat milk, provided their recovery whole milk or adding to restored porridge creamy or vegetable oils	0.5	+
Carbohydrates,	G	60- 70	+
in volume including sucrose <*****>	G, not more	twenty	+

<*> Per exception adapted casein dominant mixtures (dairy mixtures With content casein more fifty% from the total quantity squirrel).

<***> Per exception products on the basis partially hydrolyzed proteins.

<****> With the exception of adapted casein-dominant formulas (milk formulas with content casein more 65% from the total quantity squirrel).

<*****> Substitution allowed sucrose on fructose in quantity not more 5 G.

<*****> Allowed replacement sucrose on fructose in quantity not more 3 y.

<*****> Allowed replacement sucrose on the fructose in quantity not more ten G.

Notes:

1. The composition of the proteins of the adapted milk formula should be as close as possible to composition human milk proteins.
2. As part of the fat of the adapted milk formula, sesame oil and cotton oil.
3. Content trans isomers not must exceed 3% from content total fats.
4. Content myristic and lauric acids not must to be above twenty% from content general fat.
5. The ratio of linoleic acid to alpha-linolenic acid should not be less than 5 and more fifteen.
6. When mixtures are enriched with long-chain fatty acids, their content does not must to be more one% from general fat for "w-3" long chain polyunsaturated oily acids and 2% for w-6 long chain polyunsaturated oily acids.
7. Content eicosapentaenoic acids not must to be above content docosahexaenoic acids.
8. Apart from lactose are used maltodextrin and partially hydrolyzed gluten-free starch, sucrose and fructose - only in the initial and subsequent mixtures on the basis of partially hydrolyzed proteins and in subsequent partially adapted mixtures; the content of sucrose and (or) fructose or their sum should not exceed 20% of the total content carbohydrates; glucose and glucose syrup - only in primary and subsequent mixtures based on partially hydrolyzed proteins in an amount not exceeding 14 g/l, carbohydrate component maybe turn on prebiotics - galactooligosaccharides, fructooligosaccharides (in sum not more 8 g/l) and lactulose.

Appendix No. 13
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

PHYSICAL AND CHEMICAL INDICATORS
IDENTIFICATION OF MILK-BASED BABY FOOD PRODUCTS FOR FOOD CHILDREN
PRESCHOOL AND SCHOOL AGE

Drinking milk, drinking cream, fermented milk products,
milk-based drinks (dry and liquid),in including enriched (on
the 100 ml finished
to use product)

Criteria and indicators	Unit measurements	Permissible level	obligatory markings
one	2	3	four

Protein:

milk, fermented milk products, beverages on the dairy basis	G	2- 5	+
--	---	------	---

sour cream	G, not less	2.5	+
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cream	G, not less	2.5	+
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Fat:

milk, fermented milk products, beverages on the dairy basis	G	1.5 - four	+
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cream	G	ten - twenty	+
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sour cream	G	ten - twenty	+
------------	---	-----------------	---

Carbohydrates:

dairy products, drinksmilk base,	G, not more	16	+
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in volume including added sucrose <*>	G, not more	ten	+
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milk	G, not less	4.7	+
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sour cream	G, not less	3.4	+
cream	G, not less	3.7	+
Calcium	mg	105- 240	+

(for enriched products)

Note. For constituent fermented milk products allowed regulate physical and chemical indicators identification innormative or technical documents, according to which produced these products.

<*> Allowed replacement sucrose on the fructose in quantity not more 5 G.

Table 2

Cheeses hard, semi-hard, soft and processed for food
children preschool and school age
(on the 100 G finished to use product)

Criteria and indicators	Unit measurements	Permissible level	obligatory markings
one	2	3	four
Bulk share moisture	%, not more	70	-
Bulk share fat in dry substances	%, not more	55	+
cookery salt	G, not more	2	-

Table 3

Cottage cheese and products on the his basis,
including fruit and vegetable components(on the 100 G finished to
use product)

Criteria and indicators	Unit measurements	Permissible level	obligatory markings
one	2	3	four
Protein	G, not less	6- 17	+
Fat	G	3.5 - ten	+
Carbohydrates,	G, not more	16	+
in volume including sucrose <*>	G, not more	ten	+
Acidity	°T, not more	150	-

Note. For constituent fermented milk products allowed regulate physical and chemical indicators identification informative or technical documents, according to which produced these products.

 <*> Allowed replacement sucrose on the fructose in quantity not more 5 G.

Appendix No. 14
 to the technical regulation
 Customs union
 "On the safety of milk and
 dairy products (TR CU
 033/2013)

ALLOWABLE LEVELS
 CONTENTS OF MICRONUTRIENTS IN LIQUID MILK MIXTURES, DRY DAIRY
 MIXTURES FOR FOOD CHILDREN EARLY AGE

Name	Unit measurements	Index	obligatory markings
one	2	3	four

I. Adapted dairy mixtures dry, liquid, insipid and fermented milk, products on the basis partially hydrolyzed proteins for food children from birth before 6 months of life (initial mixtures)

one. mineral substances:

calcium	mg/l	330- 700	+
phosphorus	mg/l	150- 400	+
calcium/phosphorus	ratio	1.2 - 2	-

potassium	mg/l	400- 850	+
sodium	mg/l	150- 300	+
magnesium	mg/l	thirty - 90	+
copper	µg/l	300- 600	+
manganese	µg/l	ten - 300	+
iron	mg/l	3- 9	+
zinc	mg/l	3- ten	+
chlorides	mg/l	300- 800	+
iodine	µg/l	fifty - 150	+
selenium	µg/l	ten - 40	+
ash	g/l	2.5- four	-
2. Vitamins:			
retinol (A)	mcg-eq/l	400- 1000	+
tocopherol (E)	mg/l	four - 12	+
calciferol (D)	µg/l	7.5 - 12.5	+
vitamin K	µg/l	25- 100	+
thiamine (B1)	µg/l	400- 2100	+
riboflavin (B2)	µg/l	500- 2800	+
pantothenic acid	µg/l	2700- 14000	+
pyridoxine (B6)	µg/l	300- 1000	+
niacin(PP)	µg/l	2000- 10000	+

folic acid (Bc)	µg/l	60- 350	+
cyanocobalamin (B12)	µg/l	one - 3	+
ascorbic acid (C)	mg/l	55- 150	+
inositol	mg/l	twenty - 280	+
choline	mg/l	fifty - 350	+
biotin	µg/l	ten - 40	+
L-carnitine	mg/l, not more	twenty (at making)	+
lutein	mcg/l, not more	250 (at making)	+
nucleotides (sum of cytidine-, uridine, adenosine, guanosine and inosine- 5 monophosphates)	mg/l, not more	35 (at making)	+

II. Subsequent adapted dairy mixtures (dry, liquid, insipid and fermented milk), products on the basispartially hydrolyzed proteins for children's nutrition in age older 6 months

3. mineral substances:

calcium	mg/l	400- 900	+
phosphorus	mg/l	200- 600	+
calcium/phosphorus	ratio	1.2 - 2	-
potassium	mg/l	500- 1000	+
sodium	mg/l	150- 300	+
magnesium	mg/l	fifty - 100	+
copper	µg/l	400- 1000	+

manganese	µg/l	ten - 300	+
iron	mg/l	7- fourteen	+
zinc	mg/l	four - ten	+
chlorides	mg/l	300- 800	+
iodine	µg/l	fifty - 350	+
selenium	µg/l	ten - 40	+
ash	g/l	2.5- 6	-
four. Vitamins:			
retinol (A)	mcg-eq/l	400- 1000	
tocopherol (E)	mg/l	four - twenty	+
calciferol (D)	µg/l	eight - 21	+
vitamin K	µg/l	25- 170	+
thiamine (B1)	µg/l	400- 2100	+
riboflavin (B2)	µg/l	600- 2800	+
pantothenic acid	µg/l	3000- 14000	+
pyridoxine (B6)	µg/l	400- 1200	+
niacin(PP)	µg/l	3000- 10000	+
folic acid (Bc)	µg/l	60- 350	+
cyanocobalamin (B12)	µg/l	1.5 - 3	+
ascorbic acid (C)	mg/l	55- 150	+
choline	mg/l	fifty - 350	+

biotin	µg/l	ten - 40	+
inositol	mg/l	twenty - 280	+
L-carnitine	mg/l, not more	twenty (at making)	+
lutein	mcg/l, not more	250 (at making)	+
nucleotides (sum of cytidine-, uridine, adenosine, guanosine and inosine- 5 monophosphates)	mg/l,	no more than 35 (at making)	+

III. Adapted dairy mixtures (dry, liquid, insipid and fermented milk), products on the basis partiallyhydrolyzed proteins for children's nutrition from birth up to 12 months

5. mineral substances:

calcium	mg/l	400- 900	+
phosphorus	mg/l	200- 600	+
calcium/phosphorus	ratio	1.2 - 2	-
potassium	mg/l	400- 800	+
sodium	mg/l	150- 300	+
magnesium	mg/l	40- 100	+
copper	µg/l	300- 1000	+
manganese	µg/l	ten - 300	+
iron	mg/l	6- ten	+
zinc	mg/l	3- ten	+
chlorides	mg/l	300- 800	+

iodine	µg/l	fifty - 350	+
selenium	µg/l	ten - 40	+
ash	g/l	2.5- 6	+
6. Vitamins:			
retinol (A)	mcg-eq/l	400- 1000	+
tocopherol (E)	mg/l	four - 12	+
calciferol (L)	µg/l	eight - 21	+
vitamin K	µg/l	25- 170	+
thiamine (B1)	mg/l	0.4 - 2.1	+
riboflavin (B2)	mg/l	0.5 - 2.8	
pantothenic acid	mg/l	2.7- fourteen	+
pyridoxine (B6)	mg/l	0.3 - 1.2	+
niacin(PP)	mg/l	3- ten	+
folic acid (Bc)	µg/l	60- 350	
cyanocobalamin (B12)	µg/l	1.5 - 3	+
ascorbic acid (C)	mg/l	55- 150	
inositol	mg/l	twenty - 280	+
choline	mg/l	fifty - 350	+
biotin	µg/l	ten - 40	+
L-carnitine	mg/l, not more	twenty (at making)	+

lutein	mcg/l, not more	250 (at making)	+
nucleotides (sum of cytidine-, uridine, adenosine, guanosine and inosine- 5 monophosphates)	mg/l, not more	35 (at making)	+

IV. Subsequent partially adapted dairy mixtures (dry, liquid, insipid and fermented milk), products on the basis partially hydrolyzed proteins for children's nutrition older 6 months

7. mineral substances:

calcium	mg/l	600- 900	+
phosphorus	mg/l	200- 600	+
calcium/phosphorus	ratio	1.2 - 2	-
potassium	mg/l	400- 1000	+
sodium	mg/l	150- 350	+
magnesium	mg/l	fifty - 100	+
copper	µg/l	400- 1000	+
manganese	µg/l	ten - 650	+
iron	mg/l	5 - fourteen	+
zinc	mg/l	four - ten	+
chlorides	mg/l	300- 800	+
iodine	µg/l	fifty - 350	+
ash	g/l	2.5- 6	+

eight. Vitamins:

retinol (A)	mcg-eq/l	400- 1000	+
tocopherol (E)	mg/l	four - 12	+
calciferol (D)	µg/l	7- 21	+
thiamine (B1)	mg/l	0.4 - 2.1	+
riboflavin (B2)	mg/l	0.5 - 2.8	+
pantothenic acid	mg/l	2.5- fourteen	+
pyridoxine (B6)	mg/l	0.4 - 1.2	+
niacin (PP)	mg/l	3- ten	+
folic acid (Bc)	µg/l	60- 350	+
cyanocobalamin (B12)	µg/l	1.5 - 3	+
ascorbic acid (C)	mg/l	55- 150	+

SCROLL
FOOD ADDITIVES And FLAVORS, ALLOWED
AT PRODUCTION PRODUCTS FOR CHILDREN'S FOOD ON THE DAIRY BASIS, FOR
THE NUTRITION OF EARLY CHILDREN, ADAPTED OR PARTIALLY ADAPTED
INITIAL OR SUBSEQUENT MILK MIXTURES (INCLUDING DRY MIXTURES), DRY
FERROUS MILK MIXTURES, MILK DRINKS (INCLUDING DRY) FOR FOOD
CHILDREN EARLY AGE, DAIRY KASH, READY
FOR USE AND DRY MILK PORRIDGES (RETURNABLE BEFORE READINESS IN
HOME CONDITIONS DRINKING WATER)
FOR FOOD CHILDREN EARLY AGE

food additive (index e)	food products	Maximum level content in finished children's products food
one	2	3

Nitrogen (E 941)

for food early childhood age

in accordance with technical documents manufacturer

Argon (E 938)

Helium (E 939)		
Dioxide carbon (E 290)		
Alginic acid (E 400)	dessert, pudding	500 mg/kg
Alginate potassium (E 402)		
Alginate calcium (E 404)		
Alginate sodium (E 401) (on separately or in combinations)		
L-ascorbyl palmitate (E 304)	products, containing fat	100 mg/kg
Tocopherol concentrate (E 306)		
Alpha tocopherol (E 307)		
Gamma tocopherol (E 308)		
delta tocopherol (E 309) (on separately or in combinations)		
L-ascorbic acid (E 300)	products with application	200 mg/kg
L-ascorbate calcium (E 302)	cereals, containing fat, including biscuits and crackers	
L-ascorbate sodium (E 301) (singly or in combination in recalculation on the ascorbic acid)		
Hydroxide potassium (E 525)	products complementary foods	in accordance with technical documents manufacturer
Hydroxide calcium (E 526)		

Hydroxide sodium (E 524)
(only for regulation of active acidity)

Guar gum (E 412)

products
compleme
ntary
foods,
antirefluxe
mixtures for
children's food,
hypoallergenic
products

ten g/kg

gum arabic (E 414)

Gum carob tree (E 410)xanthan

gum (E 415) Pectins (E440)
(on separately or in combinations)

Carbonates ammonium (E 503) Carbonates
potassium(E 501)

products
complem
entary
foods

in accordance with technical
documents manufacturer

Carbonates sodium (E 500)
(only in quality baking powder test)

Carbonates calcium (E 170)
(only for regulation of active acidity)

in accordance with technical
documents manufacturer

products
complem
entary
foods

Lemon acid (E 330)

products
complem
entary
foods

citrates calcium (E 333)

Potassium citrates (E 332)

in
accordanc
e with
technical
document
s
manufac
turer

citrates sodium (E 331)
 (singly or in combination, only for regulation
 active acidity)

Modified starches:

products
 compleme
 ntary
 foods

fifty
 g/kg

acetylated distarch adipate (E1422)

distarch phosphate acetylated (E1414)

starch acetylated (E 1420)

acetylated oxidized starch (E1451)

distarch phosphate (E 1412)

monostarch phosphate (E 1410)

starch oxidized (E 1404)

distarch phosphate phosphated (E1413)

ester of starch and sodium salt
 octenylsuccinic acids (E 1450) (on
 separately or in combinations)

Dairy acid (E 270)

products
 compleme
 ntary
 foods

in accordance with technical
 documents manufacturer

lactate potassium (E 326)

lactate calcium (E 387)

lactate sodium (E 325)
(singly or in combination, only for regulation
active acidity) <*>

Salt acid (E 507)

products
compleme
ntary
foods

in accordance with technical
documents manufacturer

Acetic acid (E 260) Acetate potassium (E 261)

products
compleme
ntary
foods

in accordance with technical
documents manufacturer

Acetate calcium (E 387)

sodium acetate (E 262)
(singly or in combination, only for regulation
active acidity)

O-phosphoric acid (E 339) (added phosphate
in recalculation on the P₂O₅ only for active
control acidity)

products
compleme
ntary
foods

one
g/kg

Apple acid (E 296)
(only for regulation of active acidity)
<***>

products
compleme
ntary
foods

in accordance with technical
documents manufacturer

Flavors natural

products
compleme
ntary
foods

in accordance with technical
documents manufacturer

Note. It is allowed to use food additives in the manufacture of baby food as part of another product. The content of gum arabic (E 414) in such products should not exceed 150 g/kg, amorphous silicon dioxide (E 551) - 10 g/kg. As part of vitamin B12 allowed admission to products children's food mannitol (E 421) when used his in as a solvent carrier, the content of vitamin B12 should not exceed 1 mg/kg of mannitol. As part of the shells of preparations of polyunsaturated fatty acids sodium ascorbate (E 301) is allowed. Receipt from other products should not exceed 10 mg/kg for gum arabic, for ascorbate sodium - 75 mg/kg finished to product use.

<*> For manufacturing products complementary foods are used only L(+)-forms dairy, wine, apple acids and their salts.

<***> For manufacturing fermented milk products used L(+)-milk acid, received from non-pathogenic and non-toxigenic strains microorganisms.

Appendix No. 16
to the technical regulation
Customs union
"On the safety of milk and
dairy products (TR CU
033/2013)

LIMITS
PERMISSIBLE DEVIATIONS OF DAIRY NUTRITIONAL VALUE PRODUCTS, SPECIFIED
AT MARKING ON HER PACKAGING
OR LABEL, FROM ACTUAL RATES FOOD VALUES SUCH
PRODUCTS

Indicators food values finished product	Limit admissible deviations +/-
one	2

one. Squirrels, carbohydrates, sugar, organic acid, alcohol, cellulose, fatty acids

less ten G on the 100 G product	ten %
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ten - 40 g on the 100 g product	fifte en%
---------------------------------	--------------

more 40 G on the 100 g product	6 g
--------------------------------	-----

2. Sodium, magnesium, calcium, phosphorus, iron, zinc, vitamins c,	twen ty%
--	-------------

b1, B2, B6, pantothenic acid, niacin, cholesterol

3. vitamins A, b12, D, E folic acid, biotin, iodine

thirty %
(excluding the increased
vitamin content in the
manufacture finished
product)

Note. Valid indicators on massive shares squirrel, carbohydrates, organic acids, alcohol, fiber, fatty acids, vitamins and mineral substances must correspond requirements, regulated in normative or technical documents or standards organizations, on which produced and identified dairy products.
