

SOLUTION

dated October 9, 2013 G. N 68

**O TECHNICAL REGULATIONS
CUSTOMS UNION "O SECURITY MEAT And MEAT PRODUCTS"**

AT accordance 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 meat and meat products (TR TS 034/2013).

2. Establish that the technical regulations of the Customs Union "On the safety of meat and meat products" (TR TS 034/2013) enters into force With one May 2014 G., per exception:

a) Section V regarding the control of the content of veterinary (zootechnical) preparations, animal growth stimulants (including hormonal preparations), medicines (including antibiotics) based on information on their use provided by manufacturer (supplier) products slaughter (per exception chloramphenicol (chloramphenicol), tetracycline groups and bacitracin), - enters in force after development relevant interstate (regional) standards containing regulations and methods research (tests) and measurements, in volume including regulations selection samples necessary for the application and fulfillment of this requirement, and their inclusion in the list of standards defined by paragraph 3 of Article 6 of the Agreement on Uniform Principles and rules technical regulation in Republic Belarus, Republic Kazakhstan and Russian Federations November 18 2010 (Further - Agreement);

b) section VIII in parts use at manufacturing meat products nitrite sodium (potassium) in the form of nitrite curing (curing nitrite) mixtures with a mass fraction nitrite sodium (potassium) not more 0.9 percent - enters in force With fifteen February 2015 G.;

in) section XI:

in terms of the mandatory indication in the labeling of meat products of information about the group meat products - comes into force after the development of relevant interstate (regional) standards containing regulations and methods attribution meat products to groups (meat, meat-containing, meat-vegetable, vegetable-meat), and their inclusion in scroll standards definite paragraph 3 Article 6 of the Agreement;

regarding the use of a fictitious name for meat products - comes into force after development of relevant interstate (regional) standards and their introduction into scroll standards definite paragraph 2 Article 6 of the Agreement.

3. 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
from 9 October 2013 N 68

O SECURITY MEAT And MEAT 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 performance on the customs territory Customs union requirements security to slaughter products and meat products and related requirements for production processes, storage, transportation, sale and disposal, as well as requirements for labeling and packaging slaughter products and meat products to ensure the free movement of products, produced in appeal on the customs territory of the Customs union.

AT case if in respect products slaughter and meat products accepted other technical regulations Customs union, establishing requirements security to slaughter products and meat products, related requirements for production processes, storage, transportation, sale and disposal, as well as requirements for labeling and packaging slaughter products and meat products, then slaughter products and meat products related to them processes of production, storage, transportation, sale and disposal, as well as their labeling and packaging must comply with the requirements of all technical regulations of the Customs union, action which on the them distributed by.

I. Region applications

1. Real technical regulations developed in purposes protection life and health human, environmental environment, life and health animals, warnings action, misleading consumers of slaughter and meat products regarding their destination and security, and distributed by on the products slaughter and meat products, issued for circulation at the customs territory Customs Union, as well as processes them production, storage, transportation, implementation and recycling.

2. Objects technical regulation present technical regulations are:a) products slaughter and meat products:

meat;

offal;

raw fat and products his processing, in volume including animals ghee fats;blood and her products processing;

bone and products her processing;

mechanically deboned meat (additional deboning);raw material intestinal;

collagen-containing raw materials and products of its processing (including gelatin);

meat and meat-containing products from meat;

meat and meat-containing sausage products;

meat and meat-containing semi-finished products and culinary products;meat and meat-containing canned food;

broths meat and meat-containing;

dry meat and meat-containing products;

products from bacon;

products slaughter for children's nutrition;

meat products for children's nutrition;

b) processes of production, storage, transportation, sale, disposal of slaughter products and meat products.

3. Real technical regulations establishes obligatory for applications and

performance on the customs territory Customs union requirements to labeling and packaging products slaughter and meat products, complementary requirements technical regulation of the Customs Union "Food products in terms of their labeling" (TR CU 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.

4. Action present technical regulations not distributed by on the next products, a also related With her requirements to processes:

a) slaughter products and meat products produced by citizens at home and (or) in personal subsidiary plots or by citizens engaged in animal husbandry, and also the processes of production, storage, transportation and disposal of slaughter products and meat products, destined only for personal consumption and not destined for release in appeal on the customs territory of the Customs Union;

b) specialized meat products (per exception meat products and products slaughter for children's food), manufactured With using or on the basis products slaughter;

c) poultry meat and products of its processing, as well as food products, in the recipe which meat birds and products his processing on mass in aggregates exceed products slaughter others productive animals;

d) food additives and biologically active food supplements, medicines, animal feed, products not intended for food purposes, which are manufactured With using or on the basis products slaughter;

e) food products of catering establishments (public catering), made with using or based on slaughter products, intended for sale when providing services, a also processes implementation specified food products;

e) food products, in which in accordance With recipe content meat ingredients is less than 5 percent;

g) processes of production, storage, transportation and disposal of products of slaughter and meat products non-industrial production, intended for release into circulation on the customs territory of the Customs Union.

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:

"boneless meat" - meat in the form of pieces of arbitrary shape, of various sizes and weights, representing a combination of muscle and connective tissues with the inclusion of fatty fabrics or without her;

"boneless semifinished" - lump semifinished, made from boneless meat;

"bouillon" - meat products, manufactured through cooking products slaughter With adding or without additions non-meat ingredients With subsequent thickening liquid phase, received after branches from her products slaughter and (or) drying or without them;

"boiled-baked products from meat" - products from meat, subjected to in process manufacturing roasting baking and cooking or any combination these processes;

"boiled-smoked sausage product" - sausage product, subjected in process

manufacturing preliminary smoking, cooking and additional smoking;

"boiled sausage product" - sausage product, subjected in process manufacturing thermal processing, including drying, roasting and cooking or just cooking;

"boiled sausage product for children's nutrition" - boiled sausage product, destined for feeding children from 3 years;

"boiled products from meat" - products from meat, subjected to in process manufacturing thermal processing, including drying, roasting and cooking or just cooking;

"veterinary confiscation" - the carcass, parts of the carcass and organs of an animal recognized by the authorities state veterinary control (oversight) unfit for food goals, subject gratuitous seizure;

"canned ham" - made from non-meat and cured meat ingredients canned food from pieces trimmed meat weight from fifty G in form monolithic structures With jelly, preserving form at extraction from banks and amenable cutting;

"homogenized canned baby food" - canned baby food, intended for feeding children from 6 months, containing at least 80 percent particles size up to 0.3 mm and not more 20 per cent particle size up to 0.4 mm;

"fried sausage product" - a sausage product subjected during the manufacturing process frying;

"fried meat products" means meat products subjected during the manufacturing process to frying;

"food gelatin" - a product of the processing of collagen-containing raw materials in the form of protein substances having gelling ability;

"veined meat" - boneless meat With given ratio muscular, connective and adipose tissue;

"raw fat" - a product of slaughter in the form of adipose tissue, separated from the carcass and internal organs;

"frozen meat products" - meat products, subjected refrigeration processing up to temperature above minus eight °C in any point measurements;

"frozen meat" - double or chilled meat, subjected refrigeration processing up to temperature above minus eight °C in any point measurements;

"frozen block from meat" - frozen meat one kind and names, molded in form block certain form and size;

"frozen block from offal" - frozen offal one kind and names, molded in form block certain form and size;

"brawn" - sausage product from thermally processed ingredients, having heterogeneous structure, with inclusion pieces meat and non-meat ingredients;

"blood sausage" - a sausage product made with the addition of food blood and (or) products her processing and having color on the section from dark red before dark- brown

"sausage liver" - sausage product from thermally processed ingredients, having a soft texture and retaining its shape when sliced, into the recipe whom are included boiled, and (or) blanched, and (or) not subjected to thermal processing food offal;

"sausage product" - meat products made from a mixture of ground meat and non-meat ingredients, formed into a sausage casing, bag, shape, mesh or otherwise the way subjected thermal processing or not subjected thermal processing before readiness to use;

"sausage product from thermally processed ingredients" - sausage product, made from a mixture of minced meat and non-meat ingredients, in the formulation of which are included boiled or blanched meat Ingredients, subjected to subsequent thermal processing before readiness for use;

"canned food" - meat products in hermetically corked consumer container, subjected sterilization or pasteurization, which provide microbiological stability and absence viable pathogenic microflora, and fit for

long storage;

"smoked-boiled meat products" ("boiled-smoked meat products") - products from meat, subjected to in process manufacturing preliminary smoking, cooking and additional smoking;

"smoked-baked meat products" - meat products subjected in the process manufacturing preliminary smoking, cooking and/or baking;

"bone" - a product of slaughter in the form of a raw bone, obtained by deboning meat on the bone and offal;

"blood" means the product of slaughter in the form of blood collected during the slaughter process under the conditions accessories her certain carcasses;

"coarsely ground canned baby food" - canned baby food, intended for feeding children from 9 months, containing at least 80 percent particles size up to 3 mm and no more 20 percent particle size before 5 mm;

"large-sized boneless (meat and bone) semi-finished product" - boneless (meat and bone) semifinished, made in form piece meat weighing over 500 g;

"culinary product" - a meat (meat-containing) semi-finished product, in the manufacturing process past heat treatment to full culinary readiness;

"lumpy semi-finished product" - meat semi-finished product made in the form of a piece or pieces meat weighing over 10 g;

"lumpy canned food" - canned food made from meat and non-meat ingredients, chopped into pieces weighing more than 30 g, stewed in their own juice, sauce, broth or jelly;

"small-sized boneless (meat and bone) semi-finished product" - boneless (meat and bone) semifinished, made in form pieces meat weight from 10 before 500 G inclusive;

"meat products for children's nutrition" - meat products, destined for children's nutrition (for children early age from 6 months before 3 years, children preschool age from 3 before 6 years, children school age from 6 years and older), responsible relevant physiological needs children's organism and not causing harm child health corresponding age;

"meat products" - food products made by processing (processing) products slaughter, without using or using animal ingredients and (or) vegetable, and (or) mineral, and (or) microbiological, and (or) artificial origin;

"meat ingredient" - an integral part of the formulation of a food product, which is product slaughter or product, received in result processing products slaughter, and which the not contains bone in process manufacturing sausage products (per exception sausage products from thermally processed ingredients, technological features production of which allow cooking meat on the bone, followed by separation of the bone and usage broth), or contains bone inclusion (at use meat mechanical deboning (additional deboning)), or contains bone (at manufacturing products from anatomically the whole piece meat on the bones);

"meat semi-finished product" - meat products, the mass fraction of meat ingredients of which is more than 60 percent, which is made from meat on the bone or boneless meat in form pieces or minced meat, With adding or without additions non-meat ingredients, is intended for sale in retail trade and requires thermal processing before culinary readiness;

"meat product" - meat products that are manufactured with or without use non-meat ingredients and mass share meat ingredients which is more 60 percent;

"canned meat for baby food" - canned food that is intended for nutrition children, made With using or without use non-meat ingredients and mass share of meat whose ingredients is more 40 percent;

"Meat of mechanical deboning (additional deboning)" - boneless meat in the form of a pasty mass with mass shares bone inclusions not more 0.8 percent, received through branches

- muscle, connective and (or) adipose tissue (residue of muscle, connective and (or) fatty fabrics) from bones mechanical way, without additions non-meat ingredients;
- "meat on the bone" meat in carcasses, half carcasses, quarters, cuts or in the form of pieces of various sizes and weights, of arbitrary shape, representing a combination of muscle, connective and bone fabrics, with inclusion fatty fabrics or without her;
- "meat" - product slaughter in form carcasses or parts mascara, representing totality muscular, fatty, connective fabrics, With inclusion bone fabrics or without her;
- "meat and bone semi-finished product" - lumpy semi-finished product made from meat on the bone with established ratio boneless meat and bones;
- "meat and vegetable canned food for children's nutrition" - meat-containing canned food for children's food, which made With using ingredients vegetable origin and mass share meat ingredients which is from eighteen before 40 percent inclusive;
- "meat and vegetable product" - meat-containing product, which the made With using ingredients vegetable origin and mass share meat ingredients whom is from 30 up to 60 percent inclusive;
- "meat-containing canned food for children's nutrition" - canned food which are intended for children, made using non-meat ingredients and mass fraction meat ingredients which is from 5 to 40 percent inclusive;
- "meat-containing semifinished" - meat products, mass share meat ingredients of which is from 5 to 60 percent inclusive, which is made from meat on the bones or boneless meat or minced meat With adding non-meat ingredients, is intended for sale in retail trade and requires thermal processing before culinary readiness;
- "meat-containing product" - meat products that are made using non-meat ingredients and the mass fraction of meat ingredients of which is from 5 to 60 percent inclusive;
- "non-meat ingredient" - an integral part of the formulation of a food product that is not product slaughter or product, received in result processing slaughter products;
- "boneless meat" - boneless meat With natural ratio muscular, connective and adipose tissue;
- "neutralization" - process processing products slaughter, admitted veterinary service for restricted use, which is carried out under the supervision of a specialist in areas veterinary medicine With purpose them casts in conformity With requirements presenttechnical regulations;
- "chilled meat" - fresh meat subjected to refrigeration to a temperature from minus 1.5 °C up to plus four °C in any point measurements;
- "chilled by-products" - by-products subjected to refrigeration after slaughter and them allocation before temperature from minus 1.5 °C before a plus four °C in any point measurements;
- "breaded semifinished" - lump or chopped semifinished, surface whom covered breading ingredient or mixture breadcrumbs ingredients;
- "fresh meat" - meat obtained immediately after slaughter, having a temperature not below a plus 35 °C in any point measurements;
- "batch of animals" - a certain number of animals of the same species, received on industrial an object from one farms in definite interval time accompanied shipping documentation and veterinary certificate
- "pasteurized canned food" - canned food, subjected to in process manufacturing heating at temperature less 100 °C and relevant established hereby technical regulations requirements industrial sterility for pasteurized canned food, conditions storage provided microbiological stability;
- "pasteurized meat (meat-containing) sausages for baby food" - sausages products for children's food, destined for nutrition children from one and a half years, made from sausage meat, which is molded into a sausage casing with a diameter of not more 22 mm and subjected to thermal processing before readiness to use, and

subjected to pasteurization in sealed packaging;

"pate" - sausage product from thermally processed ingredients, having smeared consistency;

"pate canned food" - canned food in the form of a viscoplastic homogeneous mass, smeared consistency or mass of spreadable consistency with inclusions, made from meat and non-meat ingredients With adding food offal;

"semi-smoked sausage products for children's nutrition" - semi-smoked sausage products, destined for children's nutrition from 6 years;

"semi-smoked sausage products" - sausage products, subjected to in process manufacturing roasting or drying, cooking, smoking and at need drying;

"semifinished in dough" - stuffed semifinished, made from test and fillings in the form of minced meat, or lumpy meat ingredients, or lumpy meat and non-meat ingredients;

"semi-finished products for children's nutrition" - meat and meat-containing semi-finished products, destined for feeding children one and a half years;

"product from meat" - meat products, manufactured from various parts carcass, subjected to Ambassador and thermal processing or without thermal processing before readiness to use;

"fat product" - meat products made from pork subcutaneous fat, in hide or without her With shorelines muscular fabrics or without muscular fabrics, in process manufacturing subjected or not subjected ambassador, cooking, smoking, baking or combination these processes;

"product processing raw fat" - meat products, received in process processing fat-containing products slaughter;

"product processing collagen-containing raw materials" - meat products, including dry animals proteins, in volume including hydrolysates and gelatin;

"product of bone processing" - meat products obtained in the process of processing bones and bone remainder, including defatted bone and bone hydrolyzate;

"blood product" - meat products obtained in the process of processing blood, including dry blood, light coloured albumen (dry serum or dry plasma blood), black albumin, products on the basis uniform elements blood;

"product slaughter" - unprocessed food products animal origin, received in result slaughter in industrial conditions productive animals and used for further processing (processing) and (or) sale, including meat, offal, raw fat, blood, bone, meat mechanical deboning (additional deboning), collagen-containing and intestinal raw materials;

"a product of slaughter approved by the veterinary service for use with restrictions" - product slaughter, usage whom in food purposes allowed after neutralization;

"products slaughter for children's nutrition" - products slaughter, destined for production meat products for baby food;

"puree-like canned food for children's nutrition" - canned food for children's food, intended for feeding children from 8 months, containing at least 80 percent particles size up to 1.5 mm and not more 20 percent particle size before 3 mm;

"defrosted meat" - frozen meat, thawed to a temperature not lower than minus 1.5 °C in any point measurements;

"thawed offal" - frozen offal, thawed to a temperature not below minus 1.5 °C in any point measurements;

"vegetable-meat product" - meat-containing product, which the made With using ingredients vegetable origin and mass share meat ingredients which is from 5 up to 30 percent inclusive;

"vegetable and meat canned food for baby food" - meat-containing canned food for children's food, which made With using ingredients vegetable origin and the mass fraction of meat ingredients of which is from 5 to 18 percent inclusive;

"recipe for meat products" - a complete documented by the manufacturer scroll used in process production meat products components With indicating the amount of meat and non-meat ingredients, including table salt, spices, food additives and added water (in volume including in form ice, broths, brines), on to whom installed belonging meat products to groups meat, meat-containing, meat and vegetable or vegetable and meat products;

"chopped canned food" - canned food from pieces meat size from 16 before 25 mm, in form monolithic mass of meat and non-meat ingredients, evenly mixed with jelly and fat;

"chopped meat semifinished" - meat semifinished, made from minced meat or minced meat and non-meat ingredients with added or without adding salt, spices and food additives;

"chopped meat-containing semifinished" - meat-containing semifinished, made from crushed meat and non-meat ingredients With adding or without additions cooking salt, spices and food additives;

"sterilized canned food" - canned food, subjected to in process manufacturing heating at a temperature over 100 °C and relevant established by this technical regulations requirements industrial sterility for sterilized canned food;

"jelly" - sausage product from thermally processed ingredients, having consistency from soft before elastic and manufactured With adding more 100 percentbroth;

"offal" - products of slaughter in the form of internal organs, heads, tails, limbs (or them parts), meat trim, stripped from bruising, without serous shells and adjacent fabrics, and also skins and internipples of pigs;

"dry animal proteins" - a product of processing collagen-containing raw materials obtained in result hydrolysis and drying of the collagen-containing raw materials;

"dry product" - meat products made by dehydration by physical method before residual mass shares moisture not more 10 percent inclusive;

"dry-cured sausage product" - sausage product, subjected in process production of lees and (or) fermentation without the use or with the use of starting cultures and drying;

"dry-cured products from meat" - products from meat, subjected to in process manufacturing fermentation without use or With using starting cultures and drying;

"raw smoked sausage product" - sausage product, subjected in process production of lees and (or) fermentation without the use or with the use of starting cultures, cold smoking and drying;

"raw smoked products from meat" - products from meat, subjected to in process manufacturing fermentation without use or With using starting cultures, cold smoking and drying;

"raw intestinal" - a product of slaughter in the form of intestines and other parts of the digestive tract, urinary bubble;

"collagen-containing raw material" - a slaughter product containing collagen protein; "melted animal fat" - meat products, manufactured from raw fat and others

fat-containing products slaughter;

"minced meat" - chopped semi-finished product with a particle size of not more than 8 mm, intended for manufacturing molded semi-finished products or for implementation in retail trade;

"minced canned food" - canned food made from meat and non-meat ingredients in in the form of a monolithic minced meat of a homogeneous or heterogeneous structure that retains its shape when extraction from banks, or in form molded products in broth, sauce, fat or jelly;

"stuffed semifinished" - molded semifinished, at manufacturing whom carried out filling or wrapping some ingredients or mixtures ingredients in other ingredients or mixtures ingredients;

"molded semifinished" - lump or chopped semifinished, having certain geometric shape;

"aspic" - sausage product from thermally processed ingredients, having texture from soft to elastic and made with the addition of no more than 100 percent broth.

III. Rules for the identification of slaughter products and meat products

6. For the purposes of classifying slaughter products and meat products as objects of technical regulation, in respect which applied real technical regulations, identification products slaughter and meat products carried out the applicant authorities state control (supervision), bodies, implementing customs control, authorities on evaluation (confirmation) compliance, a also others interested persons without research (testing) by comparing product names slaughter and meat products specified in the labeling or in the shipping documentation, With envisaged paragraph 5 present technical regulations names products slaughter and meat products.

7. AT purposes establishing compliance products slaughter and meat products his name identification products slaughter and meat products carried out through comparisons external kind and organoleptic indicators With signs, certain standards in result applications which on the voluntary basis ensured compliance requirements present technical regulations, established list standards applied for goals estimates (confirmations) compliance present technical regulation or With certain technical documentation signs, in accordance With which made slaughter products and meat products.

8. If slaughter products and meat products cannot be identified on basis information, specified in composition markings and in shipping documentation, visual and organoleptic methods, identification carry out analytical method - through checks compliance physical and chemical indicators products slaughter and meat products indicators, established in definition such products in this technical regulation, as well as the features specified in the standards, in result applications which on the voluntary basis ensured compliance requirements present technical regulations, established list standards applied for goals estimates (confirmations) compliance present technical regulations, and in the technical documentation in accordance with which the products are manufactured slaughter and meat products.

IV. Rules for the circulation of slaughter products and meat products on the market states - members Customs union and One economic space

9. Slaughter products and meat products are put into circulation on the market of states - members Customs union and One economic space (Further - state- members) if they comply with this technical regulation, as well as other technical regulations Customs union, action which on them distributed by.

10. At circulation on the customs territory Customs union products slaughter accompanied veterinary certificate, issued authorized authorities Member State, and shipping documentation.

movable between Member States meat products, controlled 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 the consignment products slaughter and meat products, controlled veterinary control (supervision) is imported into the customs territory of the Customs Union in the presence of veterinary certificate, issued competent body countries departures.

11. Products slaughter and meat products, relevant requirements present technical regulations and technical regulations of the Customs Union, the effect of which on them distributed by, and past assessment (the confirmation) compliance, are marked unified sign appeals products on the market states - members Customs union.

12. Not allowed appeal on the market Member States products slaughter and meat products, not relevant requirements present technical regulations and technical regulations of the Customs Union, the effect of which on them spreads in volume including slaughter products and meat products With expired term validity.

V. Requirements security to products slaughter and meat products

13. Products slaughter and meat products, located in circulation on the customs territory of the Customs Union within the established expiration date, when using on appointment should to be safe.

14. Slaughter products and meat products must comply with the requirements of this technical regulations and other technical regulations Customs union, action which on the them distributed by.

15. Microbiological and hygienic standards security products slaughter and meat products (including slaughter products and meat products for baby food) must Meet requirements according to applications N one - 3.

16. Meat products, which in process manufacturing exposed smoking, not must contain more 0.001 mg/kg benzo(a)pyrene.

Not allowed presence benzo(a)pyrene in products for children's nutrition.

17. Physico-chemical indicators meat products for children's nutrition must correspond requirements according to Appendix N four.

18. Maximum admissible levels leftovers veterinary (zootechnical) drugs, stimulants growth animals (in volume including hormonal drugs), drugs (including antibiotics), the content of which in the products of slaughter and meat products controlled in accordance With information about them use, provided manufacturer (supplier) at import them on the customs territory Customs union or at delivery products slaughter on the processing in established the legislation of the Member State in order, must comply with the requirements in accordance with application N 5.

19. Non-meat ingredients used in the manufacture of meat products must comply with the requirements of the technical regulations of the Customs Union, the effect of which on the them distributed by.

VI. Requirements to processes production products slaughter and meat products

20. Manufacturers, sellers and persons acting as foreign manufacturers slaughter products and meat products are obliged to carry out their production processes in such a way the way to given products corresponded requirements present technical regulations and technical regulations Customs union, action which on the herdistributed by.

21. Production facilities where the processes of slaughter of productive animals, processing (treatment) products slaughter and production meat products, subject to state registration in accordance With provisions technical regulations Customs union "O security food products" (TR TS 021/2011).

22. Organization production premises, in which carried out process

production products slaughter and (or) meat products, technological equipment and inventory, used in process production products slaughter and meat products, conditions for storage and disposal of waste from their production, as well as water used in the process their production, must comply with the requirements of the technical regulations of the Customs union "O food safety products" (TR CU 021/2011).

23. At all stages of the production process of slaughter products and meat products, provided them traceability.

24. Materials in contact with slaughter products and meat products during the process production, must correspond requirements, presented to security materials, contacting With food products.

25. Packaging materials for packaging finished products are supplied through the corridors or expedition, bypassing production facilities. It is not allowed to store packaging materials in production premises.

VII. Requirements for slaughter products and processes them production

26. Product manufacturing process slaughter includes the preparation of productive animals to slaughter slaughter productive animals, cutting, deboning and trimming carcass, sweep carcass, half carcasses and by-products collection veterinary confiscated goods.

27. Process training productive animals to slaughter must correspond requirements present technical regulations and technical regulations of the Customs Union "On Food Safety" (TR TS 021/2011) in terms of the processes of obtaining unprocessed food animal products origin.

28. Productive animals received at the production facility are subjected to ante-mortem veterinary and sanitary inspection and ante-mortem holding in accordance with requirements set normative legal acts member states.

29. If diseased productive animals are found in a batch of productive animals animals in able agony, forced killed productive animals or corpses food-producing animals, or if in the batch of food-producing animals the actual presence goals not corresponds quantity, specified in veterinary document such the consignment productive animals are immediately placed in a quarantine room until diagnosis or reasons inconsistencies.

30. Not allowed:

a) send for slaughter unidentified productive animals, productive animals, not past ante-mortem endurance and ante-mortem veterinary inspection, a also productive animals with manure pollution on the skin;

b) return patient owners and (or) suspicious of the disease productive animals, productive animals with traumatic injuries, as well as corpses productive animals, discovered at acceptance;

c) export (bring out) productive animals accepted for slaughter from the territory of the zone ante-mortem content and productive slaughter animals;

d) send the corpses of productive animals and veterinary confiscated goods to landfills solid household waste.

31. At discovery in moment acceptance and ante-mortem veterinary inspection productive animals with signs of an infectious disease the entire batch of productive animals isolated before productions final diagnosis.

32. Productive animals are fed for slaughter from premises (open pens) for ante-mortem housing to slaughterhouses in such a way as to ensure a rhythmic work lines on slaughter and prevent cross infection.

33. Process slaughter productive animals (Further - slaughter) must correspond requirements present technical regulations and technical regulations of the Customs Union "On Food Safety" (TR TS 021/2011) in terms of the processes of obtaining unprocessed food animal products origin.

34. The slaughter process must ensure the identification of slaughter products and traceability products slaughter on the throughout Total technological process.

35. Process slaughter must provide compliance modes technological processes slaughter and application technological tricks, excluding pollution surfaces carcasses

36. At slaughter must provided separation next groups workers operations:

a) group 1 - immobilization, bleeding, whitening and skinning (for pigs in hide - scald, removal bristles, singe and cleaning carcasses from bristle residue).

immobilization productive animals carried out With using funds, providing a weakening of the sensitivity of productive animals and the loss of the ability to movement while running heart.

bleeding productive animals held way, providing most complete them exsanguination;

b) Group 2 - gut, separation carcasses on the half carcasses, sweep carcass, branding and weighing;

c) group 3 - processing and processing of by-products (by-products, intestinal raw materials, raw fat, blood, bone, endocrine-enzymatic and special raw materials, raw hides and non-food raw materials).

37. Fences, equipment and tools used for slaughter should exclude possibility transfer pollution on the mascara, half carcasses and products slaughter.

38. Necessary provide for emergency stop lines slaughter With workers places veterinarians using a technical device (for example, a stop button) in case suspicions or identifying especially dangerous diseases productive animals.

39. To collect veterinary confiscated items, it is necessary to equip separate slopes or special containers, exclusive unauthorized access, painted in various colors and marked.

40. Blood for food goals no later than through 3 minutes after immobilization productive animal collect With help sterile gently knife co hose in sterile labeled container. It is allowed to collect blood in one container no more than how from 10 productive animals.

Blood is sent for processing (processing) no later than 2 hours after slaughter productive animal.

41. Carcass gutting is carried out no later than 45 minutes for cattle cattle and pigs and no later than 30 minutes for small cattle after process exsanguination of a productive animal.

At this not allowed pollution surfaces carcasses content stomach and intestines.

AT process viscera carcasses knife replace not less often one times in thirty minutes on the another, subjected sanitation.

42. Hands, chain mail gloves and aprons are washed as they get dirty, but at least once a day. thirty minutes.

43. Extracted in process viscera products slaughter direct on the processing (processing) not later how after 15 minutes after them extracts from ink.

44. AT process sawing carcasses and extraction dorsal brain not violate his integrity.

45. canvas saws, used in sawing process carcass, subjected sanitary processing not less often how After 1 hour work.

46. In the process of stripping carcasses (half-carcasses) of all types of productive animals delete bruising, hemorrhages and polluted plots.

47. Process sweeps offal from bruising and process removal serous shells and adjacent tissues must be completed no later than 3 hours after slaughter productive animal, including transfer on the cooling or freezing.

48. It is not allowed to carry out cleaning processes of wool offal in the room for the slaughter of productive animals, with the exception of these operations in relation to all types of by-products separate room.

49. Cutting of carcasses (half-carcasses, quarters, cuts), their deboning and trimming are carried out at temperature air not above a plus 12°C.

50. AT purposes disinfection replacement tools, necessary for implementation deboning and trimming processes, is carried out as they are contaminated, but at least 1 time in 30 minutes.

51. Bone and product her processing for production ghee animal fat direct on the processing (processing) not later how through 6 hours after deboning. At processing delay, the bone is placed in a refrigerated room, the shelf life of which at temperature storage not above a plus eight °C is not more 24 hours.

52. Collagen-containing raw materials without bones are allowed to be preserved with table salt. or others permitted for these goals means and keep in closed containers.

53. After slaughter carcasses and other products slaughter subject to veterinary and sanitary expertise and branding in accordance With requirements, established normative legal acts of the Member States.

54. At identifying diseases productive animals after slaughter on the carcass superimposed veterinary stamp indicating about the method of its neutralization or recycling.

55. If during the process of deboning and trimming of meat and offal pathological changes characteristic for infectious and invasive diseases, products slaughter put into an isolated camera up obtaining laboratory results research. At this carry out relevant sanitary processing (disinfection) tools, equipment and industrial (special) clothes.

56. Neutralization products slaughter, admitted veterinary service to limited use, is carried out in separate rooms using equipment, located so the way to exclude cross streams displacement products of slaughter and rendered harmless products slaughter.

Their further processing is carried out in production facilities at the end of the shift. or in separate shift under control specialist veterinary services. By graduation work produced sanitary treatment (disinfection) premises, equipment and inventory.

57. Process production products slaughter for children's nutrition held in early shifts or in separate shift at condition preliminary sinks and disinfection technological equipment and inventory.

58. Slaughter of wild (commercial) productive animals is carried out in accordance with legislation member state.

VIII. Requirements for meat products and processes her production

59. Products slaughter, used at production meat products, must comply with the requirements of this technical regulation and technical regulation Customs union "O security food products" (TR TS 021/2011).

60. Unidentified slaughter products located at the production facility, subject to recycling.

61. Preparation of by-products, including defrosting, inspection, washing, cleaning and trimming, held in individual premises or on the specially dedicated plots production premises.

62. The production of meat products from offal and blood is carried out in a separateroom.

Allowed production this products in indoors and on the equipment on production sausage products at condition sequences them production With holding technological washing equipment and inventory.

63. Training intestinal shells produced in separate indoors or on the separated septum plots in premises on production sausage products With

temperature air not above a plus 12 °C

64. Veterinary and commodity brands and stamps are removed, with the exception of brands and stamps made with food colorings allowed for food labeling slaughter without further removal.

65. Knives not used during the technological process are stored in the sterilizer or in designated place.

66. Products slaughter, directed on the grinding and (or) ambassador, must have temperature not above a plus four °C in any point measurements, for exception double meat.

67. Grinding meat and offal, cooking minced meat and filling shells (forms) carried out with temperature air not higher a plus 12 °C

68. For production gelatin prohibited use collagen-containing raw material, subjected process tanning (curing leather With help vegetable tannins substances salts chrome or such substances how salt aluminum, salt gland (III) salt silicon acid, aldehydes and quinones or other synthetic hardeners).

69. To produce melted animal fat, raw fat is used, processed not later how In 2 hours after his collection in process viscera.

70. Nitrite sodium (nitrite potassium) applied only in form nitrite curing (curing-nitrite) mixtures with a mass fraction of sodium nitrite (potassium nitrite) not more than 0.9 percent.

It is not allowed to use simultaneously 2 or more nitrite curing (curing nitrite) mixtures at production meat products of one denominations.

Not allowed apply nitrite curing (curing-nitrite) mixtures for products slaughter and meat products, produced in implementation in unprocessed form.

71. Training non-meat ingredients, including weighing and packing, held in individual premises.

72. Innings fuel (sawdust, firewood) in thermal department through production premises in production time meat products not allowed.

73. At production meat and meat-containing sausage products and products from meat necessary observe the following requirements:

a) aging of meat during salting is carried out in rooms with an air temperature not higher than plus 4 °C, except for the use of technological equipment with built-in cooling system;

b) preparation of brines and packaging (preparation) of non-meat ingredients is carried out in volume, necessary for ensure not more one shifts work production object;

in) thermal treatment sausage products and products from meat carried out on the special equipment equipped with devices for temperature control (including the center of the product, except for raw smoked and dry-cured products) and relative humidity or only temperature (for heat treatment in water).

74. In the production of meat and meat-containing semi-finished products, it is necessary to observe the following requirements:

a) not allowed production meat and meat-containing semi-finished products destined for implementation, in volume including on the enterprises public food, With application nitrite sodium (nitrite potassium);

b) quick-freezing equipment for freezing semi-finished products allowed install in indoors, in which carried out them packaging and package;

in) not allowed release in implementation semi-finished products With temperature above a plus 6

°C in any point measurements.

75. At production canned food necessary observe the following requirements:

a) consumer container for canned food checked on the tightness not less 3 once in shift a also after every adjustment, repair or substitutions parts equipment;

b) time from moment sealing consumer containers before start thermal processing canned food not must exceed 30 minutes;

in) duration technological process production canned food from process trimmings or grinding products slaughter before sterilization or pasteurization not must

exceed 2 hours for sterilized and 1 hour for pasteurized canned food, excluding time process salting;

G) temperature blanched raw materials before packaging in consumer container must to be not below a plus 40°C;

e) manufacturer carries out thermal processing canned food according to modes sterilization or pasteurization, providing safety finished products, in accordance With requirements industrial sterility, envisaged application N 2 to present technical regulations;

f) the shelf life of canned food is set by the manufacturer, taking into account the group of canned food, properties of the used consumer packaging and the value of the achieved sterilizing effect;

and) the documents, which contain options sterilization or pasteurization, recorded on information media are documents of strict accountability and must stored by the manufacturer for a period of time exceeding the shelf life of the product at least how on the 3 months;

h) duration excerpts canned food on the stock manufacturer for establishing microbiological stability and security must make up not less eleven days.

76. Production meat products for nutrition children first of the year life carried out on the specialized production objects, or in specialized shops, or on the specialized technological lines.

77. Production of meat products for the nutrition of children from 1 to 3 years old, preschool and school age maybe carried out on the specialized production objects, or in specialized workshops, or on the specialized technological lines, or on technological equipment for the production of meat products of general destination in early shifts or in separate shift after them sinks and disinfection.

78. In the production of meat products for baby food for children of all ages groups not allowed usage phosphates amplifiers taste and aroma, benzoic, sorbic acids and their salts, as well as complex food additives, which include present phosphates, enhancers taste and aroma, benzoic, sorbic acids and their salts.

79. In the production of meat products for baby food for children of all ages groups not allowed usage food (food) raw materials, containing genetically modified organisms (GMOs).

80. In the production of meat products for baby food for children of all ages groups not allowed usage food (food) raw materials, received With application pesticides, specified in technical regulations Customs union "O security food products" (TR CU 021/2011).

81. In the production of meat products for the nutrition of children from 6 months to 3 years allowed usage food (food) raw materials, scroll whom installed technical regulations Customs union "O security food products" (TR CU 021/2011).

82. In the production of meat products for the nutrition of preschool children (from 3 to 6 years old) and school age (6 years and older) (food) raw materials, scroll whom installed technical regulations Customs union "O food safety products" (TR TS 021/2011).

83. In the production of meat products for baby food for children of all ages groups, it is not allowed to use slaughter products with a total phosphorus content of more than 0.2 percent.

84. In the production of meat products for the nutrition of preschool children (from 3 to 6 years old) and school age (from 6 years and older) it is not allowed to use fresh and frozen blood, delivered from others production objects.

85. In the production of canned baby food for children of all age groups duration them excerpts on the stock manufacturer for establishing microbiological stability and security must make up not less 21 day.

86. On the all stages production minced meat (meat-containing) semi-finished products for

children's nutrition for children preschool (from 3 before 6 years) and school age (from 6 years and older) temperature minced meat not must to be above a plus 3°C.

87. In the production of canned baby food for children from 6 months to 3 years packaging produce in consumer container capacity not more 0.25 cube dm.

IX. Requirements for the processes of storage, transportation, sale and recycling slaughter products and meat products

88. Manufacturers, sellers and persons acting as foreign manufacturers slaughter products and meat products are obliged to carry out the processes of their storage, transportation and implementation in such a way that the product complies with the requirements of this technical regulations and technical regulations of the Customs Union, the effect of which on her distributed by.

89. Storage, transportation and product sales slaughter and meat products must correspond requirements present technical regulations, a also requirements technical regulations Customs union "O security food products" (TR CU 021/2011).

90. Processes for the disposal of slaughter products and meat products must comply with requirements technical regulations Customs union "O security food products" (TR CU 021/2011).

91. Materials in contact with slaughter products and meat products during their storage, transportation and sale must comply with the requirements for security materials, contacting With food products.

92. AT process storage double and chilled meat (carcasses, half carcasses, quarters) located in vertical suspended able without contact friend With friend.

93. AT refrigeration cells products placed in stacks on the shelving or pallets, height which must to be not less eight - ten cm from gender. From walls and appliances cooling, the products are located at a distance of at least 30 cm. Between the stacks should be passages, providing unhindered Access to products.

94. Refrigeration chambers for refrigeration processing and storage of slaughter and meat products products equipped thermometers and (or) means automatic control temperature in camera, a also funds for records temperature.

95. Slaughter products during storage are grouped by type, purpose (implementation or processing (treatment)) and thermal condition (chilled, frozen).

96. The increase in air temperature in cold rooms during their storage during loading or unloading of slaughter products is allowed no more than 5 °C, fluctuations temperature air in process storage, transportation and implementation not must exceed 2 °C

97. It is not allowed to store chilled and frozen products in non-refrigerated premises before loading in transport means and/or container.

98. AT process transportation mascara, half carcasses and quarters are transported in vertical suspension, excluding their contact. Carcasses, half carcasses and quarters in frozen able allowed transport in stacked form, exclusive pollution surfaces carcasses

99. The use of vehicles and containers for the transport of slaughter products and meat products after transportation in them productive animals not allowed.

Shipping productive animals on the industrial an object carried out specialized or specially equipped transport.

Vehicles and containers intended for the transport of products of slaughter and meat products, equipped means, allowing observe and register established temperature regime.

100. Shipping products slaughter and meat products in bulk without use transport and (or) consumer packaging, with the exception of the bone intended for production gelatin, not allowed.

101. After graduation process transportation transport funds and containers

exposed sanitary processing (disinfection).

102. AT process storage, transportation and implementation not allowed defrosting frozen products slaughter and meat products.

103. On the enterprises retail and wholesale trade not allowed repeated vacuum or modified atmosphere packaging of slaughter products and meat products, previously packed under vacuum or in conditions modified atmosphere.

X. Requirements to packaging products slaughter and meat products

104. Packaging (including closures) of slaughter products and meat products must correspond requirements technical regulations Customs union "O security packaging" (TR CU 005/2011).

105. materials, contacting With products slaughter and meat products, must ensure their safety and the invariability of identification features when handling slaughter products and meat products in the customs territory of the Customs Union during term validity.

XI. Labeling requirements for slaughter products and meat products

106. Marking products slaughter and meat products must correspond requirements of the technical regulation of the Customs Union "Food products in terms her markings" (TR TS 022/2011), a also requirements, established paragraphs 107 - 126 present technical regulations.

107. In avoid action, introductory in delusion consumers (purchasers):

a) a label containing information on the distinguishing features of slaughter products and meat products (for example, "meat high quality", "marble meat", "halal", "kosher meat") must comply with the requirements of the technical regulations of the Customs union "Food products in parts her markings" (TR CU 022/2011);

b) not allowed marking meat products general destination With using invented titles, which associative perceived how meat products for baby food (for example, sausages "Children", sausage "Karapuzik", "Krepysh", "Toptyzhka"); in) not allowed marking meat products With invented titles, which identical or similar before degree confusion With invented titles meat products, established interstate (regional) standards per exception meat products, produced on this standards (for example, "Doctor", "Amateur", "Moscow", "Grainy", "Dairy");

d) it is allowed to use generally accepted names formed according to the anatomical sign (for example, "brisket", "bacon", "neck", "knuckle"), a characteristic pattern on the cut (for example, "servelat", "salami", "ham"), depending on the recipe components used (e.g. "pork", "beef", "from pork", "from beef") or widely used in cooking and public nutrition (for example, "pastroma", "balyk", "kupyaty", "steak").

108. AT composition markings meat products not allowed use the words "produced from chilled raw materials" or similar on meaning the words in case use at manufacturing meat products products slaughter other thermal states, Besides chilled.

109. The name of meat products is indicated or placed in the immediate closeness from denominations information about group (for example, "meat", "meat-containing" "meat and vegetable", "vegetable and meat") and form (for example, "sausage product", "product from meat", "semifinished", "culinary product", "canned", "product from lard", "dry product", "bouillon") meat products.

110. In the case of using mechanically deboned meat (additional deboning) in the manufacture of meat products information about this indicated in composition such products (for example,

"meat mechanical collapses").

111. In the labeling of meat products, the composition of such products indicates water when any way her additions (to form ice, brine, solution and etc.).

112. The labeling of meat products in the composition of such products should not contain the name of complex food additives, as well as marinades and brines without specifying the ingredients in them components.

113. In the labeling of sausages and meat products in the composition of such products and products, the presence of starter cultures of microorganisms is indicated, if during the production sausage products and products from meat used starting culture microorganisms.

114. AT labeling products slaughter and meat products, processed enzymatic drugs, in composition such products and products must contain information about use these drugs, if activity, in volume including residual, enzymatic drug in ready product is saved.

115. In the labeling of slaughter products and meat products packed under vacuum or in modified atmosphere conditions, relevant information should be included (for example, "packed under vacuum", "packed in modified atmosphere").

116. If the manufacturer of slaughter products and meat products supplied for implementation on the enterprises retail and wholesale trade, suggests them further packaging in the process of sale in consumer packaging with a change in their quantity and (or) the type of their packaging, then the labeling of such slaughter products and meat products should contain information about the expiration dates before opening the package and after opening the package (violations her integrity), but in within general term validity.

In the absence of such information in the labeling of slaughter products and meat products not allowed change them quantities and (or) kind packaging products slaughter and meat products, incoming for implementation on the enterprises retail and wholesale trade.

In the labeling of slaughter products and meat products packed in the process of sale with change in the quantity and (or) type of packaging, additional information must be indicated on the date of their packaging and expiration date, except in cases where products of slaughter and meat products are packed in the presence of the consumer at retail and wholesale trade.

117. The labeling of meat in carcasses, half carcasses, quarters and cuts must comply with the requirements specified in paragraphs 106 - 116 of this technical regulation, as well as next requirements:

a) directly on the carcass, half carcass and a quarter is applied impression veterinary hallmarks in accordance With requirements, established normative legal acts Member States in areas of veterinary medicine;

b) directly on the carcass, half carcass and quarter, it is allowed to additionally apply impression merchandising brand;

c) the shipping documentation for unpackaged slaughter products indicates next information:

type of meat of a productive animal from which the slaughter product is obtained, name slaughter product, thermal state of carcasses, half carcasses, quarters and cuts ("chilled", "frozen") anatomical part of the carcass (for cuts);

name and location of the manufacturer of slaughter products; amount products slaughter;

the date manufacturing, term validity and conditions storage products slaughter.

At availability transport and (or) consumer packaging - the above information is indicated in labeling and (or) shipping documentation.

118. Marking offal must correspond requirements, specified in paragraphs 106 - 116 present technical regulations, a also next requirements:

a) the transport packaging is imprinted with a veterinary stamp in accordance with requirements established by the regulatory legal acts of the Member States in the field of veterinary medicine;

b) in labeling indicate information about thermal able (for example,

"chilled", "frozen"), name of offal and type of productive animal, from which received the product slaughter;

in) in labeling indicated (at stock) information about categories offal (for example, "chilled beef liver 1 categories").

119. The labeling of frozen blocks of meat and offal must comply with the requirements specified in paragraphs 106 - 116 of this technical regulation, as well as next requirements:

a) the transport packaging is imprinted with a veterinary stamp in accordance with requirements established by the regulatory legal acts of the Member States in the field of veterinary medicine;

b) the labeling contains information about the name of the offal, type of meat or offal productive animal, from whom received product slaughter, a also information about mass share connective and fatty fabrics (for trimmed meat);

in) in labeling indicated (at stock) information about categories offal (for example, "frozen block beef liver category 1").

120. Marking semi-finished products and culinary products must correspond the requirements specified in paragraphs 106 - 116 of this technical regulation, as well as next requirements:

a) in labeling indicated information about group meat products ("meat", "meaty") form meat products ("semifinished", "culinary product"), form semi-finished products and culinary products ("chopped", "in test", "stuffed", "ground meat", "molded", "large", "breaded", "small"), as well as information about thermal state ("chilled" - for semi-finished products with a temperature of minus 1.5 °C up to plus 6 °C at any point of measurement, "frozen" - for semi-finished products and culinary products With temperature not above minus 8 °C in any point measurements);

b) in case manufacturing chilled products from frozen products slaughter information about this is indicated in the labeling of such products (for example, "made from frozen raw materials");

in) in labeling indicated (at stock) information about categories semi-finished products;

G) in labeling additionally maybe be indicated information about semi-finished products and culinary products (for example, "breaded", "with garnish", "without garnish", "pancakes", "dumplings", "manti").

121. Labeling of sausages, meat products and bacon products should correspond requirements, specified in paragraphs 106 - 116 present technical regulations, a also next requirements:

a) in labeling indicated information about group meat products ("meat", "meat-containing" "meat-vegetable", "vegetable-meat"), form meat products ("sausage product", "product from meat", "product from bacon"), way technological processing ("boiled", "smoked", "semi-smoked", "boiled-smoked", "raw smoked", "raw cured", "baked" "smoked-baked", "boiled-baked", "fried", "salty");

b) in labeling frozen products indicated information about thermal able ("frozen");

c) the marking indicates (if any) information about the category or variety of sausages products, products from meat and products from lard;

G) in labeling sausage products additionally maybe be indicated information about sausage products (for example, "sausage", "sausages", "sausages", "wieners", "spikachki", "sausage bread");

e) in labeling products from meat additionally maybe be indicated information about products from meat proceeding from from anatomical sign (for example, "brisket", "bacon", "neck", "handle").

122. Labeling of canned food must comply with the requirements specified in paragraphs 106 - 116 present technical regulation, a also next requirements:

a) in labeling indicated information about group meat products ("meat",

"meat-containing" "meat-vegetable", "vegetable-meat"), form meat products ("canned food") and way technological processing ("sterilized", "pasteurized");

b) in labeling indicated information about form canned food ("lump", "chopped", "mince", "pate", "ham");

in) in labeling indicated (at stock) information about grade canned food;

d) at impossibility marking to consumer packing way, ensuring the safety and readability of information until the end of the expiration date (lithography, flexography or other offset printing method), information on the date of manufacture of canned food, assortment room (at stock) applied on the lid, bottom or label consumer packaging.

123. Marking dry products and broths must correspond requirements, specified in paragraphs 106 - 116 present technical regulations, a also next requirements:

a) information on the group of meat products is indicated in the labeling of dry products ("meat", "meat-containing" "meat-vegetable", "vegetable-meat") and form meat products ("dry product");

b) in labeling broths indicated information about group meat products ("meat"), processing method ("dry", "canned", "liquid") and form meat products ("bouillon") (for example, "bouillon meat concentrated").

124. Marking ghee animals fat must correspond requirements, specified in paragraphs 106 - 116 present technical regulations, a also next requirements:

a) information on the type of productive animal is indicated in the marking (for example, "fat roasted pork", "fat baked beef");

b) in labeling frozen products indicated information about thermal able ("frozen").

125. Labeling of gelatin must comply with the requirements, specified in paragraphs 106 - 116 of this technical regulation, as well as the labeling of gelatin indicates information about the brand gelatin (at availability).

126. Marking products slaughter and meat products for children's nutrition must correspond requirements, specified in paragraphs 106 - 125 present technical regulations, a also next requirements:

a) the labeling contains information reflecting the purpose of such products for children's nutrition ("for young children", "for preschool children", "for children school age") or contained indication of specific child's age from whom Maybe usage given products (for example, "for food children With 6 years");

b) in labeling meat products for children's nutrition indicated information about timing validity and conditions storage after violations integrity consumer packaging;

in) in labeling indicated (at stock) information about classroom meat products;

d) the labeling of meat products for children of the first year of life indicates information about the age of the child (in months), starting from which the introduction of this product into the child's diet, the degree of grinding of these products (for example, "homogenized", "puree", "coarsely ground"), and also recommendations on her consumption.

XII. Ensuring the conformity of slaughter products and meat products requirements security

127. Conformity products slaughter and meat products present technical regulations ensured through fulfillment his requirements and requirements technical regulations Customs union, action which distributed by on the given products.

128. Methods research (tests) and measurements established in standards according to list standards containing regulations and methods research (tests) and measurements, in volume including regulations selection samples, necessary for applications and performance

requirements present technical regulations and implementation estimates (confirmations) compliance products.

XIII. Evaluation (confirmation) of conformity of slaughter products and meat products

129. Grade (the confirmation) compliance products slaughter and meat products and processes them production, storage, transportation, implementation and recycling, must comply with the requirements of this technical regulation and technical regulation Customs union "O security food products" (TR TS 021/2011).

130. Slaughter products (including slaughter products for baby food) prior to release into application to the customs territory of the Customs Union are subject to veterinary and sanitary expertise.

131. Holding veterinary and sanitary expertise products slaughter (in volume including products slaughter for children's nutrition) and decor her results carried out in accordance With technical regulations Customs union "O security food products" (TR TS 021/2011) in parts veterinary and sanitary examination.

132. Meat products (Besides meat products for children's nutrition and meat products new species) before release in appeal on the customs territory Customs union subject to declaration compliance in established okay.

133. Confirmation compliance meat products requirements present technical regulations and technical regulations of the Customs Union, the effect of which on it spreads, carried out by the applicant accepting a declaration of conformity on the basis of own evidence and evidence obtained with the participation of the certification systems management (for scheme 6e), accredited test laboratory (center) included in the Unified Register of Certification and Testing Bodies laboratories (centers) Customs Union.

134. Declaration of conformity of meat products is carried out according to one of the schemes declarations, established hereby technical regulation, on choice the applicant.

At declaring compliance on schemes 3d and 6d 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 performing functions foreign manufacturer on the on the basis of an agreement with him in terms of ensuring the conformity of the supplied meat products requirements of this technical regulation and technical regulations of the Customs union, action which on the her distributed by.

At declaring compliance on scheme 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 on the basis of an agreement with him in terms of ensuring compliance with the supplied meat products requirements present technical regulations and technical regulations Customs union, action which on the her distributed by.

135. Scheme declarations 3d includes in myself:
formation and analysis of technical documentation;
implementation of production control; conducting tests
samples meat products;
acceptance and registration of a declaration of
conformity; drawing single sign appeals.

Applicant undertakes measures, to process production was stable and ensured compliance of meat products with the requirements of this technical regulation and technical regulations of the Customs Union, which apply to it, shapes technical documentation and holds it analysis.

Applicant provides conducting production control.

In order to control the compliance of meat products with the requirements of this Technical regulations and technical regulations Customs union, action which on the her distributed by, applicant holds tests samples meat products in accredited test laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs Union.

Term actions declarations about accordance meat products, produced serially, is not more 3 years.

136. Scheme declarations 4d includes in myself:

formation and analysis of technical documentation;
testing samples of meat products; acceptance and registration of a declaration of conformity; drawing single sign appeals.

Applicant shapes technical documentation and holds her analysis.

For ensure confirmation declared compliance parties meat products present technical regulations and technical regulations Customs union, which apply to it, the applicant tests samples of meat products in accredited test laboratories, included in Single registry bodies on certification and testing laboratories (centers) Customs Union.

Term actions declarations about accordance meat products corresponds deadline validity this meat products.

137. Scheme declarations 6d includes in myself:

formation and analysis technical documentation, in compound which turns on certificate on the system management quality and security (his copy), issued body on systems certification management;

implementation of production control; conducting tests samples meat products;
acceptance and registration of a declaration of conformity; application single sign appeals;
control per stability functioning systems management quality and security.

Applicant undertakes measures on ensuring stability functioning systems management quality and security and conditions production for manufacturing meat products, relevant requirements present technical regulations and technical regulations Customs union, action which on the her distributed by, shapes technical documentation and holds it analysis.

The applicant ensures that production control is carried out and informs the authority for certification systems management about planned changes systems management.

In order to control the compliance of meat products with the requirements of this Technical regulations and technical regulations Customs union, action which on the her distributed by, applicant holds tests samples meat products in accredited test laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs Union.

The management system certification body exercises inspection control over stability functioning systems management quality and security.

Term actions declarations about accordance meat products, produced serially, is not more 5 years.

138. Evidence for declaring compliance should include in myself:

- a) copies documents, confirming state registration in quality legal faces or individual entrepreneur;
- b) technical terms or document, in accordance With which made product (at availability);
- in) scroll documents, in accordance With which made products;
- G) certificate (his copy) on the system management quality and security (for scheme

6e);

- e) protocols tests meat products;
- e) protocols tests products slaughter and (or) non-meat ingredients (at availability);
- and) Contract (agreement on the supply) or shipping documentation (for

scheme 4e) - in the presence of;

h) other the documents, directly or indirectly confirming conformity meat products requirements present technical regulations and technical regulations Customs union, action which on the her distributed by.

139. Declaration about accordance requirements present technical regulations is drawn up in a single form and according to the rules approved by the Decision of the Board of the Eurasian economic commission from December 25, 2012 Mr. N 293.

140. The validity of the declaration of conformity begins from the day of its registration in the Unified registry issued certificates compliance and registered declarations about accordance, formalized one by one form, in the prescribed okay.

141. After completion procedures confirmation compliance applicant shapes set documents for meat products, which includes in myself:

- a) the documents, envisaged paragraph 138 present technical regulations(technical documentation, evidentiary materials when declaring conformity);b) protocol (protocols) tests, conducted in accredited test

laboratories, included in Single registry bodies on certification and test laboratories (centers) Customs Union;

- in) registered declaration about compliance.

142. Set documents on the meat products must be kept by applicant:

a) for mass-produced products - for at least 5 years from the date of termination production this products;

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

143. The documents specified in paragraph 141 of this technical regulation must introduce yourself in framework state control (supervision).

144. Meat products for children's nutrition before release in appeal on the customs territory Customs union subject to state registration in okay, established technical regulations Customs union "O security food products" (TR CU 021/2011).

145. Conformity assessment of the processes for the production of slaughter products and meat products (in including meat products and slaughter products for baby food) to the requirements of this technical regulations and technical regulations of the Customs Union, the effect of which on them distributed by, held before start implementation such processes (before release products into circulation) in the form of state registration of production facilities in okay, established technical regulations Customs union "O security food products" (TR TS 021/2011).

146. Grade compliance processes production, storage, transportation, implementation and disposal of slaughter products and meat products (including meat products for children nutrition and products slaughter for children's nutrition) requirements present technical regulations and technical regulations Customs union, action which on the them distributed, carried out in the form of state control (supervision) over compliance with requirements established hereby technical regulations and technical regulations Customs union, action which on the them distributed by.

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

147. Marking with a single mark of product circulation on the state market - members of the Customs Union is carried out before the release of slaughter products and meat products in appeal.

Slaughter products and meat products that have passed the assessment (confirmation) of conformity requirements of this technical regulation and technical regulations of the Customs union, action which on the them distributed by, must be marked unified sign appeals products on the market states - members of the Customs Union.

148. Marking with a single mark of product circulation on the state market - members Customs union unpackaged products slaughter and meat products applied on the shipping documentation.

149. Marking with a single mark of product circulation on the state market - members Customs union products slaughter and meat products, placed directly in transport packaging, is applied to the transport packaging and (or) on the label, and (or) on leaflet included in each shipping package or enclosed with each transport packaging, on either shipping documentation.

XV. State control (supervision) over compliance requirements present technical regulations

150. State control (supervision) per compliance requirements present technical regulation on slaughter products and meat products and related processes production, storage, transportation, implementation and recycling carried out in accordance with legislation member state.

XVI. defensive reservation

151. Authorized bodies Member States obliged undertake all measures for restrictions and prohibition of release into circulation in the customs territory of the Customs Union products slaughter and meat products, not relevant requirements present technical regulations and technical regulations of the Customs Union, the effect of which on them spreads and also for them seizures 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 this measure.

**MICROBIOLOGICAL REGULATIONS
SECURITY PRODUCTS slaughter And MEAT PRODUCTS**

Name products	Indicators	Permissible levels, not more	Note
one	2	3	four

I. Meat steam room, chilled and frozen. Semi-finished products chilled and frozen (all kinds productive animals)

1. Meat is fresh and chilled:

a) double in carcasses, half carcasses, quarters, cuts	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU <*> /g, not more	ten
	bacteria of the intestinal group sticks (coliforms) in one G	not allowed ten
b) double in carcasses, half carcasses, quarters and cuts for children nutrition	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU <*> /g, not more	
	bacteria groups intestinal	not allowed

	sticks (coliforms) in one G		
c) chilled in carcasses, half carcasses, quarters, cuts	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed	
	bacteria kind Proteus in 0.1 G	not allowed	for products co expiration date more 7 nights
G) chilled in carcasses, half carcasses, quarters and cuts for children nutrition	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed	
	bacteria kind Proteus in one G	not allowed	
e) chilled cuts, packed under vacuum or modified gas atmosphere	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU <*> /g, not more	one x 10 ⁴	
	bacteria of the intestinal group sticks (coliforms) in 0.01G	not allowed	
	yeast, CFU <*> /g, not more	one x 10 ³	

	sulfite-reducing clostridia in 0.01 G	not allowed
2. Meat frozen:		
a) in carcasses, half carcasses, quarters cuts	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ⁴
	bacteria of the intestinal group sticks (coliforms) in 0.01G	not allowed
b) in carcasses and cuts for children's nutrition	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ⁴
	bacteria of the intestinal group sticks (coliforms) in 0.01G	not allowed
in) blocks from meat	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁵
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed
d) blocks for children nutrition	amount mesophilic aerobic and optional anaerobic	one x 10 ⁵

	microorganisms, CFU <*> /g, not more		
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed	
e) mechanical meat deboning (additional deboning)	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5×10^6 (sample preparation without flaming surfaces)	
	bacteria groups intestinal coliforms (coliforms) 0.0001 g	not allowed (sample preparation without flaming surfaces)	
3. Semi-finished products meat for food preschoolers and schoolchildren	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5×10^5	for chopped semi-finished products
	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10^5	for lumpy semi- finished products
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed	
	S. aureus in 0.1 G	not allowed	
	mold, cfu <*> /g, not more	250	for semi-finished products in

breaded

four. Semi-finished
productsmeat
(meat-containing)
boneless (chilled,
frozen), in volume
including in marinade:

a) lumpy	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5×10^5
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed
b) small-sized	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10^6
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed

5. Semi-finished
productsmeat
(meat-containing)
chopped
(chilled, frozen):

a) molded, in volume	amount mesophilic	5×10^6
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including breaded	aerobic and optional anaerobic microorganisms, CFU <*> /g, not more		
	bacteria groups intestinal coliforms (coliforms) 0.0001 g	not allowed	
	mold, cfu <*> /g, not more	500	for semi-finished products breaded with expiration date more 1 month
b) in test shell, stuffed	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2×10^6	
	bacteria groups intestinal coliforms (coliforms) 0.0001 g	not allowed	
	mold, cfu <*> /g, not more	500	for semi-finished products co term validity more 1 month
in) ground meat	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5×10^6	
	bacteria groups intestinal sticks (coliforms) in	not allowed	

	0.0001 g	
6. Semi-finished productsmeat and bone (large-sized, portioned, small-sized)	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁶
	bacteria groups intestinal coliforms (coliforms) 0.0001 g	not allowed

II. by-products chilled and frozen. Blood and products her processing (all kindsproductive animals)

7. Blood food	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁵
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed
	sulfite-reducingclostridia in 1 g	not allowed
	S. aureus in one G	not allowed
eight. Blood food dryfor children's nutrition	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2.5 x 10 ⁴
	bacteria groups intestinal sticks (coliforms) in one G	not allowed

S. aureus in one G not allowed

9. Products
processing blood:

a) albumen food	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2.5 x 10 ⁴
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed
	sulfite-reducing clostridia in 1 g	not allowed
	S. aureus in one G	not allowed
	bacteria kind Proteus in one G	not allowed
b) dry concentrate plasma (serum) blood	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁴
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed
	sulfite-reducing clostridia in 1 g	not allowed

III. Sausages products meat (meat containing). Products from meat meat (meat containing).
Culinary products meat (meat-containing) frozen (all kinds productive animals)

ten. Sausages products and products from meat bacteria of the intestinal group sticks (coliforms) in 0.1 G not allowed

meat (meat-containing) raw smoked,	sulfite-reducing clostridia in 0.01 G	not allowed
dry-cured, term whose suitability exceeds 5 days volume including sliced,packed under vacuum, under conditions modified atmosphere	S. aureus in one G	not allowed
	E. coli in 1 g	not allowed
11. Sausagesmeat (meat-containing) semi- smoked and boiled smoked	bacteria groups intestinal sticks (coliforms) in one G	not allowed
	sulfite-reducingclostridia in 0.01 g	not allowed
	S. aureus in one G	not allowed
12. Sausagesmeat (meat-containing) semi- smoked, boiled smoked, term validitywhich exceeds 5 days, including sliced and packed under vacuum in conditions modified atmosphere	bacteria groups intestinal sticks (coliforms) in one G	not allowed
	sulfite-reducingclostridia in 0.1 g	not allowed
	S. aureus in one G	not allowed
13. pasteurizedmeat (meat-containing) sausages	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*>	2×10^2

	/g, not more		
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	b. cereus in 1 g	not allowed	
14. Sausages for nutrition preschoolers and schoolchildren	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	E. coli in 1 g	not allowed	for products co expiration date more 5 days
	S. aureus in one G	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	yeast, CFU <*> /g, not more	100	for products co expiration date more 5 days
	mold, cfu <*> /g, not more	100	for products co expiration date more 5 days
15. Sausages meat (meat-containing)	amount mesophilic aerobic and optional anaerobic	2.5 x 10 ³	

boiled	microorganisms, CFU <*> /g, not more		
	bacteria of the intestinal groupsticks (coliforms) in one G	not allowed	
	sulfite-reducingclostridia in 0.01 g S. aureus in 1 g	allowed no allowed	
16. Sausagesmeat (meat-containing) boiled, term validity which exceeds 5 days, including sliced and packed under vacuum under conditions modified atmosphere	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³ 2.5 x 10 ³	for servingcuts
	bacteria of the intestinal groupsticks (coliforms) in one G	not allowed	
	sulfite-reducingclostridia in 0.1 g S. aureus in 1 g	allowed no allowed	
17. Products from meatmeat (meat-containing) boiled	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria of the intestinal groupsticks (coliforms) in one G	not allowed	
	sulfite-reducingclostridia in 0.1 g	allowed	
18. Products from meatmeat			

(meat-containing)
boiled-smoked:

a) hams, rolls, loin, brisket, neck, salmon pork and inshell	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³
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bacteria groups intestinal sticks (coliforms) in one G	not allowed
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sulfite-reducingclostridia in 0.1 g	not allowed
--	-------------

b) jaw (tanks), knuckle	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³
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bacteria groups intestinal sticks (coliforms) in one G	not allowed
---	-------------

sulfite-reducingclostridia in 0.01 g	not allowed
---	-------------

19. Products from meat (meat-containing) smoked-baked,baked	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³
--	---	-----------------------

bacteria groups intestinal sticks (coliforms) in one G	not allowed
---	-------------

sulfite-reducingclostridia in 0.1 g	not allowed
--	-------------

<p>twenty. Products from meat (meat-containing) boiled, baked, smoked-baked, whose expiration date exceeds 5 days, in volume including sliced and packed under vacuum in conditions modified atmosphere</p>	<p>number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more</p>	<p>one x 10³ 2.5 x 10³</p>	<p>for serving cuts</p>
	<p>bacteria groups intestinal sticks (coliforms) in one G</p>	<p>not allowed</p>	
	<p>sulfite-reducing clostridia in 0.1 g</p>	<p>not allowed</p>	
	<p>S. aureus in one G</p>	<p>not allowed</p>	
<p>21. Culinary products for nutrition preschoolers and school children</p>	<p>number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more</p>	<p>one x 10³</p>	
	<p>bacteria groups intestinal sticks (coliforms) in one G</p>	<p>not allowed</p>	
	<p>E. coli in 1 g</p>	<p>not allowed</p>	<p>for products co expiration date more 72 hours</p>
	<p>S. aureus in one G</p>	<p>not allowed</p>	
	<p>sulfite-reducing clostridia in 0.1 g</p>	<p>not allowed</p>	
	<p>yeast, CFU <*> /g, not more</p>	<p>100</p>	<p>for products co expiration date more 72 hours</p>
	<p>mold, cfu <*> /g, not more</p>	<p>100</p>	<p>for products co term validity</p>

more 72 hours

22. Culinary products

meat

(meat-containing)

frozen:

a) meat

number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more $one \times 10^4$

bacteria of the intestinal group sticks (coliforms) in 0.01G not allowed

S. aureus in 0.1 G not allowed

bacteria kind enterococcus, CFU <*> /g, not more $one \times 10^3$

b) meat-containing

number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more 2×10^4

bacteria of the intestinal group sticks (coliforms) in 0.01G not allowed

S. aureus in 0.1 G not allowed

bacteria kind enterococcus, CFU <*> /g, not more $one \times 10^3$

IV. Sausages products from thermally processed ingredients (all kinds productive

	animals)		
23. Bloody products	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2×10^3	
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	sulfite-reducing clostridia in 0.01 G (for products, expiry date which exceeds 2 days, - in 0.1 G)	not allowed	
	S. aureus in one G	not allowed	for products, term whose suitability exceeds 2 days
24. brawny, saltisons	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2×10^3	
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in one G	not allowed	for products, term whose suitability exceeds 2 days
25. Liver sausages	amount mesophilic	2×10^3	

	aerobic and optional anaerobic microorganisms, CFU <*> /g, not more		
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	sulfite-reducing clostridia in 0.01 G (for products, expiry date which exceeds 2 days, - in 0.1 G)	not allowed	
	S. aureus in one G	not allowed	for products, term whose suitability exceeds 2 days
26. pates	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 0.1 g (for products, expiry date which exceeds 2 days, - in one G)	not allowed	
27. Jellies, aspics, aspics etc.	amount mesophilic aerobic and optional anaerobic	2 x 10 ³	

	microorganisms, CFU <*> /g, not more		
	bacteria of the intestinal group sticks (coliforms) in 0.1 G	not allowed	
	sulfite-reducingclostridia in 0.1 g	not allowed	
	S. aureus in 0.1 g (for products, expiry date which exceeds 2 days, - in one G)	not allowed	
28. Pates for preschool nutritionand schoolchildren	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ³	
	bacteria groups intestinal sticks (coliforms) in one G	not allowed	
	E. coli in 1 g	not allowed	for products co expiration date more 72 hours
	S. aureus in one G	not allowed	
	sulfite-reducingclostridia in 0.1 g	not allowed	
	yeast, CFU <*> /g, not more	100	for products co expiration date more 72 hours
	mold, cfu <*> /g, not more	100	for products co term validity

more 72 hours

v. canned food meat, meat and vegetable, vegetable and meat (all kinds productive animals)

29. Canned food pasteurized must comply with microbiological safety standards (industrial sterility) for pasteurized canned food in accordance with Appendix No. 2 to the technical regulation of the Customs Union "On securitymeat and meat products" (TR TS 034/2013)

30. Canned food sterilized must comply with microbiological safety standards (industrial sterility) for sterilized canned food in accordance with Appendix No. 2 to the technical regulation of the Customs Union "On securitymeat and meat products" (TR TS 034/2013)

31. Canned food children's nutrition must comply with microbiological safety standards (industrial sterility) for sterilized canned food in accordance with Appendix No. 2 to the technical regulation of the Customs Union "On securitymeat and meat products" (TR TS 034/2013)

VI. Pate canned meat, meat and vegetable, vegetable and meat (all types of productiveanimals)

32. Canned food pasteurized must comply with microbiological safety standards (industrial sterility) for pasteurized canned food in accordance with Appendix No. 2 to the technical regulation of the Customs Union "On securitymeat and meat products" (TR TS 034/2013)

33. Canned food sterilized must correspond microbiological safety standards (industrial sterility) for sterilized canned food in

accordance With application N 2 to technical regulations Customs union "O securitymeat and meat products" (TR TS 034/2013)

VII. Dry meat (meat-containing) products

34. Dry meat (meat-containing) products	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	2.5 x 10 ⁴
	bacteria groups intestinal sticks (coliforms) in one G	not allowed
	mold, cfu <*> /g, not more	100

VIII. bacon pork cooled, frozen and products from him

35. Pork bacon, cooled, frozen, unsalted	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁴
	bacteria groups intestinal coliforms (coliforms) 0.001 g	not allowed
36. Bacon productspork and belly salted pork, smoked, smoked baked	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	5 x 10 ⁴
	bacteria groups intestinal sticks (coliforms) in one G	not allowed

	S. aureus in 0.1 G	not allowed
	IX. Gelatin	
37. Gelatin	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ⁵
	bacteria groups intestinal sticks (coliforms) in one G	not allowed
	x. Gelatin, designed for production meat products for children's nutrition	
38. Gelatin, intended for meat production products for children's nutrition	number of mesophilic aerobic and optional anaerobic microorganisms, CFU <*> /g, not more	one x 10 ⁴
	bacteria groups intestinal sticks (coliforms) in one G	not allowed

 <*> colony-forming units.

Appendix No. 2
 to the technical regulation
 Customs union
 "On the safety of meat
 and meat products (TR
 CU 034/2013)

MICROBIOLOGICAL REGULATIONS
 SECURITY (INDUSTRIAL STERILITY) CANNED FOOD

Table one

Indicators of industrial sterility for sterilized
 canned food

Group microorganisms	Index industrial sterility
one	2

on Spore-forming mesophilic aerobic and
 e. facultative anaerobic microorganisms
 groups b. subtilis

meet the requirements of industrial
 sterility (in case of determination
 quantities these microorganisms it
 must to be not more 11 cfu <*> in 1 g (cm³)
 product)

2. Spore-forming mesophilic aerobic and
 facultative anaerobic
 microorganisms groups b. cereus and

not meet requirements industrial sterility

- (or) b. polymyxa
3. mesophilic clostridia meet the requirements of industrial sterility, if identified mesophilic clostridia not relate to C. botulinum or C. perfringens (if identified) mesophilic Clostridium them amount must to be not more one CFU \times in one G (cm³) product)
4. Non-spore-forming microorganisms including lactic acid and (or) moldy mushrooms, and/or yeast do not meet industrial requirements sterility
5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms meet the requirements of industrial sterility, but temperature storage not must to be above 20°C

Table 2

Indicators of industrial sterility for sterilized canned food for baby food

Group microorganisms	Index industrial sterility
one	2
1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms groups b. subtilis	meet the requirements of industrial sterility (in case of determination quantities these microorganisms it must to be not more 11 cfu \times in 1 g (cm ³) product)
2. Spore-forming mesophilic aerobic and facultative anaerobic	not meet requirements industrial sterility

microorganisms groups b. cereus and (or) b. polymyxa	
3. mesophilic clostridia	do not meet industrial requirements sterility at discovery in ten G (cm ³)product
four Non-spore-forming microorganisms including lactic acid and (or) moldy mushrooms, and/or yeast	do not meet industrial requirementssterility
5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobicmicroorganisms	do not meet industrial requirementssterility

Table 3

Indicators of industrial sterilityfor pasteurized canned food

Group microorganisms	Permissible level
one	2
one The number of mesophilic aerobic and facultative anaerobic microorganisms	not more 2×10^2 CFU <*> /G
2. bacteria groups intestinal sticks (coliforms)	not allowed in one G product
3. b. cereus	not allowed in one G product
four Sulfite-reducing clostridia	not allowed in 0.1 G product
5. S. aureus and others	not allowed in one G product

coagulase-positivestaphylococci

<*> colony-forming units.

Appendix No. 3
to the technical regulation
Customs union
"On the safety of meat
and meat products(TR
CU 034/2013)

**HYGIENIC REQUIREMENTS
SECURITY PRODUCTS slaughter, DESIGNATED
FOR PRODUCTION MEAT PRODUCTS FOR CHILDREN'S FOOD**

Group products	Index	Permissible level, mg/kg, notmore	Note
one	2	3	four
one. Meat	toxic elements:		
	lead	0.1	for children up to 3 years
	arsenic	0.2	for children older 3 years
	cadmiu	0.1	
	m	0.03	

	mercury	0.01	for children up to 3 years
		0.02	for children older 3 years
	chromium	ten	for canning in chrome plated container
	antibiotics:		
	chloramphenicol (chloramphenicol)		not allowed < 0.0003 mg/kg
	tetracycline Group		not allowed < 0.01 mg/kg
	bacitracin		not allowed < 0.02 mg/kg
	pesticides:		
	HCCH (α -, β -, γ - isomers)		0.01 for children under 3 years old 0.015 for children over 3 years old
	DDT and his metabolites		0.01 for children under 3 years old 0.015 for children over 3 years old
	dioxins		not allowed
2. Offal (liver, heart, language)	toxic elements:		
	lead		0.5
	arsenic		one
	cadmium		0.3
	mercury		0.1
	chromium		ten for canned food in chrome plated container
	antibiotics:		

chloramphenicol	not allowed < 0.0003 mg/kg
tetracycline Group	not allowed < 0.01 mg/kg
bacitracin	not allowed < 0.02 mg/kg
pesticides:	
HCCH (alpha, beta, gamma) isomers)	0.015
DDT and his metabolites	0.015
dioxins	not allowed

**REQUIREMENTS
TO THE PHYSICAL AND CHEMICAL INDICATORS OF MEAT
PRODUCTS FOR CHILDREN'S FOOD**

Table one

Meat canned food for nutrition children early age

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
one	2	3	four
1. Bulk shared dry substances	G, not less	twenty	
2. Protein	G	8.5 - fifteen	
3. Fat	G	3- 12	
4. Food cookery salt	G, not more	0.4	
5. Starch	G, not more	3	how thickener
6. Rice and wheat flour	G, not more	5	how thickener
7. Nitrites	mg/kg	not allowed	< 0.5

Table 2

Meat and vegetable (vegetable and meat) canned food children early age

Criteria and indicators nutritional value in 100 G product	Unit measurements	Permissible level	Note
one	2	3	four
1. Mass	G	5 - 26	

e. fracti
 on

dry substances			
2.	Protein	G	1.5 - eight
3.	Fat	G	one - 6
fo	Carbohydrates	G	5 - fifteen
ur			
.			
5.	cookery salt	G, not more	0.4
6.	Starch	G, not more	3 how thickener
7.	Rice	G, not more	5 how thickener
	nd wheat flour		
ei	Nitrites	mg/kg	not allowed < 0.5
g			
ht			
.			

Table 3

Pasteurized meat (meat-containing) sausages for children's nutrition from one and a half years

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
one	2	3	four
o Protein	G, not less	12	
n			
e.			
2.	Fat	G	16 - twenty
3.	cookery salt	G, not more	1.5
fo	Nitrites	mg/kg	not allowed < 0.5
ur			
.			

Table four

Meat canned food for preschool children and school age

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
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	one	2	3	four
o Protein n e.		G, not less	12	
2. Fat		G, not more	eig hte en	
3. cookery salt		G, not more	1.2	
fo Starch ur .		G, not more	3	

5. Rice and wheat flour	G, not more	5	
6. Nitrites	mg/kg	not allowed	< 0.5

Table 5

Sausages for nutrition of preschool children and school age

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
one	2	3	four
1. Protein	G, not less	12	
2. Fat	G, not more	22	
3. cookery salt	G, not more	1.8	
4. Starch	G, not more	5	
5. Nitrite sodium	%, not more	0.003	
6. Residual acid activity phosphatase	%, not more	0.006	for boiled sausage products
7. General phosphorus	%, not more	0.25	
8. Nitrites	mg/kg	thirty	

Table 6

Meat semi-finished products for nutrition of preschool children and school age

four Nitrites
r.

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
one	2	3	four
1. Protein	G, not less	ten	
2. Fat	G, not more	twenty	
3. cookery salt	G, not more	0.9	

Table 7

Patés and culinary products for children's nutrition
preschool and school age

Criteria and food indicators values in 100 g product	Unit measurements	Permissible level	Note
one	2	3	four
one Protein	G, not less	eight	
2. Fat	G, not more	16	
3. cookery salt	G, not more	1.2	
four Nitrites	mg/kg	not allowed	< 0.5

Appendix No. 5
to the technical regulation
Customs union
"On the safety of meat
and meat products (TR
CU 034/2013)

MAXIMUM PERMISSIBLE LEVELS REMAINS
VETERINARY (ZOOTECHNICAL) DRUGS,
ANIMAL GROWTH STIMULANTS (INCLUDING HORMONAL DRUGS) And
MEDICINAL FUNDS (AT VOLUME NUMBER
ANTIBIOTICS) IN SAUCE PRODUCTS CONTROLLED
ACCORDING TO INFORMATION ABOUT THEM USE <*>

Maximum admissible levels leftovers antimicrobial funds

Наименование препарата	Вид продуктивного животного	Наименование продукта	Максимальный уровень остатка (мг/кг, не более)	Примечания
1	2	3	4	5
1. Апрамицин Apramicin (аминогликозиды)	все виды продуктивных животных	мясо	1	
		жир-сырец	1	
		печень	10	
		почки	20	
2. Гентамицин Gentamycin (аминогликозиды)	все виды продуктивных животных	мясо	0,05	
		жир-сырец	0,05	
		печень	0,2	
		почки	0,75	
3. Канамицин Kanamycin (аминогликозиды)	все виды продуктивных животных	мясо	0,1	
		жир-сырец	0,1	
		печень	0,6	
		почки	2,5	
4. Неомицин Neomycin (аминогликозиды)	все виды продуктивных животных	мясо	0,5	включая фрамицети
		жир-сырец	0,5	
		почки	5	
		печень	0,5	
5. Паромомицин Paromomycin (аминогликозиды)	все виды продуктивных животных	мясо	0,5	
		печень и почки	1,5	
6. Спектиномицин Spectinomycin (аминогликозиды)	все виды продуктивных животных, кроме овец	жир-сырец	0,5	
		мясо	0,3	
		почки	5	

			печень говяжья	1	
		овцы	жир-сырец мясо почки печень	0,5 0,3 5 2	
7.	Стрептомицин/дигидрострептомицин Streptomycin/dihydrostreptomycin (аминогликозиды)	все виды продуктивных животных	мясо жир-сырец печень почки	0,5 0,5 0,5 1	
8.	Цефтиофур Cefthiofur (цефалоспорины)	все виды продуктивных животных	мясо жир-сырец почки печень	1 2 6 2	сумма всех остатков, содержащих бета-лактамовую структуру, выраженная десфуроил цефтиофур
9.	Цефалексин Cefalexin (цефалоспорины)	крупный рогатый скот	мясо жир-сырец почки печень	0,2 0,2 1 0,2	
10.	Цефапирин Cefapirin (цефалоспорины)	крупный рогатый скот	мясо жир-сырец почки	0,05 0,05 0,1	сумма цефапирин дезацетил-цефапирин
11.	Цефкином Cefquinome (цефалоспорины)	крупный рогатый скот, свиньи, лошади	мясо шпик со шкурой жир-сырец	0,05 0,05 0,05	

			печень	0,1	
			почки	0,2	
12. Все вещества сульфаниламидной группы (сульфаниламиды)	все виды продуктивных животных		мясо	0,1	сумма всех остатков данной группы не должна превышать максимальный допустимый уровень
			жир-сырец	0,1	
			почки	0,1	
			печень	0,1	
13. Баквиприм Baciloprim (производные диаминопиримидина)	крупный рогатый скот		жир-сырец	0,01	
			печень	0,3	
			почки	0,15	
	свиньи		шпик со шкурой	0,04	
			печень	0,05	
			почки	0,05	
14. Триметоприм Trimethoprim (производные диаминопиримидина)	все виды продуктивных животных, кроме лошадей		мясо	0,05	
			жир-сырец	0,05	
			почки	0,05	
			печень	0,05	
	лошади		мясо	0,1	
			жир-сырец	0,1	
			почки	0,1	
			печень	0,1	
15. Клавулановая кислота Clavulanic acid (ингибиторы бета-лактамазы)	крупный рогатый скот, свиньи		мясо	0,1	
			жир-сырец (для свиней - шпик со шкурой)	0,1	
			печень	0,2	
			почки	0,4	

16. Lincomycin/clindamycin Lincomycin/Clindamicin (lincosamides)	all kinds productive animal	meat	0.1	
		raw fat (for pigs - fat co skin)	0.1	
		liver	0.2	
		kidneys	0.4	
17. Pirlimycin Pirlimycin (lincosamides)	all kinds productive animal	meat	0.1	
		liver	0.1	
		kidneys	0.4	
		raw fat (for pigs - fat co skin)	0.05	as sum
18. Thiamphenicol	all kinds productive animal	meat	0.05	thiamphenicol
		liver	0.05	
		kidneys	0.05	conjugates
		raw fat (for pigs - fat co skin)	0.05	thiamphenicol based on thiamphenicol
19. Florfenicol Florfenicol (florfenicols)	large and small horned livestock	meat	0.2	sum
		liver raw	0.3	florfenicol
		fat	0.2	and his
		kidneys	0.3	metabolite form
	pig	meat	0.3	florfenicol
		liver	0.2	
	others kinds productive animals	meat	0.1	
		raw fat	0.2	
20. Flumekine Flumequine (quinolones)	large and small horned livestock	meat	0.2	
		liver raw	0.5	
		fat	1.5	
		kidneys	0.3	

	others kinds productive animals	meat	0.2	
		raw fat	0.5	
		liver	0.25	
		kidneys	0.25	
21.	Ciprofloxacin/enrofloxacin/pefloxacin/ofloxacin/norfloxacin Ciprofloxacin/Enrofloxacin	all kinds productive animal	0.1	sum
		meat	0.1	fluoroquinolones
		raw fat (for pigs - fat co skin)	0.1	o
	small horned livestock pigs and rabbits	liver	0.3	
		kidney	0.2	
		s liver	0.2	
		kidney	0.3	
		s		
22.	Danofloxacin Danofloxacin (quinolones)	large and small horned livestock	0.2	
		meat	0.2	
		liver	0.4	
		kidneys	0.4	
		raw fat	0.1	
	others kinds productive animals	meat	0.1	
		liver	0.2	
		kidney	0.2	
		s		
		raw fat (for pigs - fat co skin)	0.05	
23.	Difloxacin Difloxacin (quinolones)	large and small horned livestock	0.4	
		meat	0.4	
		liver	1.4	
		kidneys	0.8	
		raw fat	0.1	
	pig	meat	0.4	
		liver	0.8	
		kidney	0.8	
		s		
		fat co		

hide

0.1



	прочие виды продуктивных животных	мясо	0,3		
		печень	0,8		
		почки	0,6		
		жир-сырец	0,1		
24.	Марбофлоксацин Marbofloxacin (хинолоны)	крупный рогатый скот, свиньи	мясо	0,15	
		жир-сырец (для свиней - шпик со шкурой)		0,05	
		печень		0,15	
		почки		0,15	
25.	Оксолиновая кислота Oxolinic acid (хинолоны)	все виды продуктивных животных	мясо	0,1	
		печень		0,15	
		почки		0,15	
		жир-сырец (для свиней - шпик со шкурой)		0,05	
26.	Эритромицин Erythromycin (макролиды)	все виды продуктивных животных	мясо	0,2	
		печень		0,2	
		почки		0,2	
		жир-сырец (для свиней - шпик со шкурой)		0,2	
27.	Спирамицин Spiramycin (макролиды)	крупный рогатый скот	мясо	0,2	сумма спирамици неоспирами а
		жир-сырец		0,3	
		печень		0,3	
		почки		0,3	
		свиньи	мясо	0,25	эквивалент спирамици (остатки с антимикроб активность
		печень		2	
		почки		1	
		шпик		0,3	

28. Тилмикозин Tilmicosin (макролиды)	все виды продуктивных животных	мясо	0,05	
		печень	1	
		почки	1	
		жир-сырец (для свиней - шпик со шкурой)	0,05	
29. Тилозин Tylosin (макролиды)	все виды продуктивных животных	мясо	0,1	как тилозин
		печень	0,1	
		почки	0,1	
		жир-сырец (для свиней - шпик со шкурой)	0,1	
30. Тилвалозин Tylvalosin (макролиды)	свиньи	мясо	0,05	сумма
		шпик со шкурой	0,05	тилвалозин
		печень	0,05	3-О-
		почки	0,05	ацетилтило
31. Тулатромицин Tulathromycin (макролиды)	крупный рогатый скот	жир-сырец	0,1	(2R,3S,4R,5
		печень	3	R,
		почки	3	10R,11R,12
	свиньи	шпик со шкурой	0,1	S, 14R)-2-3-
		печень	3	этил-3,4,10,
		почки	3	тетрагидро
				3,5, 8,10,12,
				гексаме- ти
				11-[[3,4-6-т
				деокси-3-
				(диметилам
				-бета-Д-кси
				гексопиран
] окси]-1-ок
				б-
				азацилопен

32.	Тиамулин Tiamulin (плевромутилины)	свиньи и кролики	мясо печень	0,1 0,5	ан-15-един, выраженны как эквивалент тулатромиш
					сумма метаболито которые мо быть гидролизов в 8-б- гидроксиму ин
33.	Вальнемулин Valnemulin (плевромутилины)	свиньи	мясо печень почки	0,05 0,5 0,1	
34.	Рифаксимин/рифампицин Rifaximin/rifampicin (ансамицины)	все виды продуктивных животных	мясо		рифаксими
35.	Колистин Colistin (полимиксины)	все виды продуктивных животных	мясо	0,15	
			жир-сырец (для свиней - шпик со шкурой)	0,15	
			печень почки	0,15 0,2	
36.	Бацитрацин Bacitracin (полипептиды)	кролики	мясо жир-сырец печень почки	0,15 0,15 0,15 0,15	сумма бацитрацин А, В, С, в т числе в вид цинк- бацитрацин
37.	Авиламицин Avilamycin (ортозомицины)	свиньи и кролики	мясо	0,05	дихлороизо

			raw fat	0.1	evernino
			liver	0.3	acid
			kidneys	0.2	
38.	Monensin	Monensin (ionophores)	large horned livestock		
			meat		
			raw fat	0.002	monensin
			liver	0.01	
			kidneys	0.03	
				0.002	
			others kinds productive animals		
			liver	0.008	
			other products slaughter	0.002	
39.	Lasalocid	Lasalocid (ionophores)	all kinds productive animal		
			liver	0.05	sodium
			kidneys	0.05	lasalocid
			other products slaughter	0.005	
40.	Nitrofurans (including furazolidone)	Nitrofurans (including furazolidone)	all kinds productive animal		
			meat	< 0.1	not admission in products
			raw fat (for pigs - fat co skin)	< 0.1	animal origin
			liver	< 0.1	on the level
			kidneys	< 0.1	define methods
41.	Metronidazole/dimetridazole/ronidazole/dapsone/clotrimazole/aminitrazole	Metronidazole/dimetridazole/ronidazole/dapsone/clotrimazole/aminitrazole	all kinds productive animal		
			meat	< 0.1	not admission in products
			raw fat (for pigs - fat co skin)	< 0.1	animal origin
			liver	< 0.1	on the level
			kidneys	< 0.1	define methods
42.	Flavomycin	Flavomycin (streptothricins)	all kinds productive animal		
			meat	0.7	
			liver	0.7	
			kidneys	0.7	
			raw fat	0.7	

43. Doxycycline Doxycyclin (tetracyclines)	large horned livestock	meat	0.1
		liver	0.3
		kidneys	0.6
	pig	meat	0.1
		fat co hide	0.3
		liver kidneys	0.3 0.6
44. Benzylpenicillin/penetamate Benzylpenicillin/penethamate (Group penicillin)	all kinds productive animal	meat	0.05
		raw fat (for pigs - fat co skin)	0.05
		liver	0.05
		kidneys	0.05
45. Ampicillin Ampicillin (Group penicillin)	all kinds productive animal	meat	0.05
		raw fatliver	0.05
		kidneys	0.05
46. Amoxicillin Amoxicillin (Group penicillin)	all kinds productive animal	meat	0.05
		raw fatliver	0.05
		kidneys	0.05
47. Cloxacillin Cloxacillin (penicillins)	all kinds productive animal	meat	0.05
		raw fatliver	0.05
		kidneys	0.3
48. Dicloxacillin Dicloxacillin (penicillins)	all kinds productive animal	meat	0.3
		raw fatliver	0.3
		kidneys	0.3
			0.3
			0.3
			0.3
			0.3
			0.3

49.	Nafcillin Nafcillin (penicillins)	all kinds productive animals, Besides pigs and horses	meat raw fatliver kidneys	0.3 0.3 0.3 0.3
fifty.	Oxacillin Oxacillin (penicillins)	all kinds productive animals	meat raw fatliver kidneys	0.3 0.3 0.3 0.3
51.	Phenoxymethylpenicillin (phenoxymethylpenicillin (Group penicillin)	pigs	meat kidney liver	0.25 0.25 0.25

Maximum admissible levels leftoversantiprotozoal funds

Namedrug	View productive animals	Nameproduct	Maximum residue level (mg/kg, more)	Note
one	2	3	four	5
one. Diclazuril Diclazuril	sheep and rabbits other types productive animals	meat liver kidneys raw fat liver kidneys other products slaughter	0.5 3 2 one 0.04 0.04 0.005	how diclazuril
2. Imidocarb Imidocarb	large horned livestock sheep	meat raw fatliver kidneys meat raw fatliver kidneys	0.3 0.05 2 1.5 0.3 0.05 2 1.5	how imidocarb
3. Toltrazuril Toltrazuril	all kinds productive animals	meat raw fatliver kidneys	0.1 0.15 0.5 0.25	toltrazurila sulfone

4.	Nicarbazine Nicarbazine	other types productive animals	liver kidney s	0.1 0.1 0.025	like N, N'-bis (4-nitrophenyl) urea
5.	Robenidine Robenidine	all kinds productive animals	other products slaughter liver kidney s	0.05 0.05 0.05	robenidine hydrochlorid e
			raw fat (for pigs - fat co skin)	0.05	
			other products slaughter	0.005	
6.	Semduramycin Semduramicin	all kinds productive animals	all kinds products slaughter	0.002	
7.	Narazin Narasin	all kinds productive animals	liver other products	0.05 0.005	
8.	Maduromycin Maduramicin	all kinds productive animals	all kinds products slaughter	0.002	
9.	salinomycin Salinomycin	all kinds productive animals, Besides rabbits for fattening	liver (Besides liver rabbit) other products slaughter	0.005 0.002	salinomycin sodium
10.	Halofuginon Halofuginone	all kinds productive animals, Besides	meat raw fat (for pigs - fat from	0.01 0.025	

	major horned livestock	skin) liver kidneys	0.03 0.03
		other products slaughter	0.003
elev en. Decoquinat en. Decoquinat	all kinds productive animals, except large and small horned livestock	all kinds products slaughter	0.02

Table 3

Maximum admissible levels leftovers insecticides

Namedrug	View productive animals	Nameproduct	Maximum residue (mg/kg, more)	level not	Note
one	2	3	four		5
Amitraz	large horned livestock	raw fat	0.2		sum of amitraz and all metabolites containing 2,4-dimethoxyamphetamine (2,4-DMA) group, pronounced how amitraz
		liver	0.2		
		kidneys	0.2		
	sheep	raw fat	0.4		
		liver	0.1		
		kidneys	0.2		
goats		raw fat	0.2		
		liver	0.1		
		kidney	0.2		
		s			

	raw fat	0.4
pigs	liver	0.2
	kidney	0.2
	s	

<*> Control (with the exception of levomycetin (chloramphenicol), tetracycline group and bacitracin) is carried out on the basis of information on their use provided by the manufacturer (supplier) of slaughter products when they are imported into the customs territory Customs union.
