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**ENGLISH TEXT OF TECHNICAL REGULATIONS
OF THE CUSTOMS UNION**

TR CU 023/2011

«On safety of juice products of fruits and vegetable»

Decision №882

9 December 2011

Moscow

On adoption of Technical Regulation of the Customs Union "Technical Regulations on Fruit and Vegetable Juice Products".

In accordance with Article 13 of Agreement On Common Principles and Rules of Technical Regulation in Republic of Belorussia, Republic of Kazakhstan and Russian Federation of 18 November 2010 Commission of Customs Union (further – Commission) decided:

1. To adopt Technical Regulation of the Customs Union "Technical Regulations on Fruit and Vegetable Juice Products" (TR CU 023/2011).

2. Authorize:

2.1. The list of standards, which are applied on a voluntary basis and as a result provide compliance with the requirements of Technical Regulation of the Customs Union "Technical Regulations on Fruit and Vegetable Juice Products" (TR CU 023/2011).

2.2. The list of standards containing rules and methods of investigation (testing) and measurements including rules of sampling necessary for application and enforcement of Technical Regulation of the Customs Union "Technical Regulations on Fruit and Vegetable Juice Products" (TR CU 023/2011) requirements and assessment of conformity of juice products.

3. Establish:

3.1. Technical Regulation of the Customs Union "Technical Regulations on Fruit and Vegetable Juice Products" (hereinafter – Technical Regulation) comes into force on 01 June 2013.

3.2. Documents on the evaluation (confirmation) of compliance with mandatory requirements established by regulations of the Customs Union, or the law of the State - a member of the Customs Union, issued or made in respect of goods which are the object of technical regulation of this Technical Regulation (hereinafter - products) before the coming into force of the Technical Regulation are valid until the expiration of their actions, but no later than February 15, 2015. These documents issued or adopted prior to the official publication date of this Decision shall be valid until the expiry of their validity.

From the date of entry into force of the Technical Regulation issuance or acceptance of documents for assessment (confirmation) of conformity to the mandatory requirements previously established by regulations of the Customs Union or the law of the State - a member of the Customs Union, is not allowed;

3.3. Until February 15, 2015 is allowed the production and release into circulation of products in accordance with the mandatory requirements previously established by normative legal acts of the Customs Union, or the law of the State - a member of the Customs Union, if the documents on evaluation (confirmation) of conformity to the specified regulatory requirements, issued or adopted before the date of entry into force of the Technical Regulations.

The above products are marked with a national mark of conformity (mark of market access) in accordance with the laws of the State - a member of the Customs Union.

Marking such products with a single mark of product circulating on the market of states - members of the Customs Union is not allowed.

3.4. Handling products released into circulation during the period of validity of documents on evaluation (confirmation) of conformity referred to in subparagraph 3.2 of this Decision shall be permitted until the expiration date of production established in accordance with the law of the State - a member of the Customs Union.

4. Secretariat of the Commission together with the parties is to prepare a draft Action Plan required for implementation of the Technical Regulations, and within three months from the date of entry into force of this Decision is to provide the Commission with a draft for approval in the prescribed manner.

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

6. Parties:

6.1. Prior to the effective date of the Technical Regulation to determine bodies of state control (supervision), responsible for the implementation of state control (supervision) over compliance of the requirements of this Technical Regulation, and inform the Commission.

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

This Decision shall take effect from the date of its official publication.

The Commissioners of Customs Union:

Republic of Belorussia

S. Rumas

Republic of Kazakhstan

U. Shukeev

Russian Federation

I. Shuvalov

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Content

Introduction

Article 1. The scope

Article 2. Terms and definitions

Article 3. Rules of fruit and (or) vegetable juice products circulation on the market

Article 4. Rules of fruit and (or) vegetable juice products identification

Article 5. Requirements to safety of fruit and (or) vegetable juice products

Article 6. Requirements to processes of production and circulation of fruit and (or) vegetable juice products

Article 7. Ensuring compliance with safety requirements

Article 8. Assessment of conformity of fruit and (or) vegetable juice products

Annex 1. Requirements to safety of fruit and (or) vegetable juice products

Annex 2. Fruits and vegetables used for production of juice products. Requirements to content of soluble solids in reconstituted juices and in fruit purée or in vegetable purée. Volume fraction of fruit juice or vegetable juice, or fruit purée, or vegetable purée in fruit and (or) in vegetable nectars.

Annex 3. List of food additives and processing aids permitted for use in production of fruit and (or) vegetable juice products

Introduction

1. Having regards to the Agreement of common principles and rules of technical regulation in Republic of Belorussia, Republic of Kazakhstan and Russian Federation of 18 November 2010 the present Technical Regulation of the Customs Union was worked out.

2. With the aim to establish on the common Customs Union customs territory single mandatory for application and fulfilment requirements to fruit and (or) vegetable juice product ensuring clear circulation of fruit and (or) vegetable juice products marketed in the territory of the Customs Union the present Technical Regulation of the Customs Union was worked out.

3. When other Technical Regulation of the Customs Union is adopted with respect to fruit and (or) vegetable juice products establishing rules for fruit and (or) vegetable juice products that means that fruit and (or) vegetable juice products should comply with the rules of Technical Regulation of the Customs Union which actions apply to it.

Article 1. Scope of this Technical Regulation

1. This Technical Regulation is applicable to fruit and (or) vegetable juice products marketed to circulation on the single customs territory of the Customs Union.

2. This Technical Regulation cannot be applied to fruit and (or) vegetable juice products produced by citizens at home, private subsidiary farms or by citizens dealing with horticulture and gardening and to processes of production, storage, transportation and utilisation of juice products assigned for personal consumption and not for circulation on the single customs territory of the Customs Union.

3. Objects of this Technical Regulation of the Customs Union are fruit and (or) vegetable juice products (indicated in Article 2 of this technical regulation) and related to requirements to the said products processes of production, storage, transportation and sale.

4. To protect life and health of population and to prevent actions, which mislead consumers this Technical Regulation of the Customs Union establishes:

- requirements to fruit and (or) vegetable juice products;
- requirements related to fruit and (or) vegetable juice products processes of production, storage, transportation and sale;
- rules of fruit and (or) vegetable juice products identification;
- schemes of confirmation of conformity of fruit and (or) vegetable juice products;
- labelling requirements to fruit and (or) vegetable juice products.

Article 2. Terms and definitions

Established for the purposes of this Technical Regulation the following terms and their definitions:

1) **juice** - a liquid foodstuff, which is unfermented but fermentable, obtained from edible parts of sound, ripe, fresh or maintained as fresh or dried fruits and (or) vegetables through a physical impact on such edible parts and where maintained in accordance with the specifics of the method of its obtaining the nutritive value, physicochemical and organoleptic properties typical for a juice from fruits and (or) vegetables of the same name. Juice may be clarified. Added in a juice may be concentrated natural fruit flavouring substances and (or) concentrated natural vegetable flavouring substances, fruit and (or) vegetable pulp, and (or) fruit and (or) vegetable purée (including concentrated puree for production of reconstituted juice), and (or) cells of citrus fruits made from fruits of the same name through a physical impact on them. A mixed juice is produced by mixing of two and more different juices or juices and fruit and (or) vegetable purée. A juice may be preserved only with the use of physical methods, with the exception of radurization. Juices depending on methods of their production and processing of fruits and (or) vegetables are of the following kinds:

a) **directly expressed juice** – a juice produced directly from fresh or maintained as fresh fruits and (or) vegetables through their mechanical processing;

b) **freshly squeezed juice** – a directly expressed juice produced from fresh or maintained as fresh fruits and (or) vegetables in the presence of consumers and not subjected to preservation;

c) **reconstituted juice** - a juice produced from concentrated juice or concentrated juice and directly expressed juice and portable water. Reconstituted tomato juice may be also produced through reconstitution of tomato paste and (or) tomato purée;

d) **concentrated juice** - a juice produced by physical removal from directly expressed juice of a part of there contained water with the purpose to increase the content of soluble solids in not less than two times relatively to the initial directly expressed juice. Applied in production of concentrated juice may be a process of extraction of solids from crushed fruits and (or) vegetables of the same batch, when juice is preliminarily removed from such fruits and vegetables, by using portable water provided that the product of such extraction is added to the initial juice prior to the concentration stage within one process. Added to concentrated juice may be concentrated natural flavouring substances made from a juice of the same name or from fruits or vegetables of the same name;

e) **diffused juice** - a juice, which is produced by extraction of extractive substances with the help of portable water from fresh fruits and (or) vegetables or dried fruits and (or) vegetables of the same kind when it is impossible to get juice from them by their mechanical processing. Diffused juice may be subjected to concentration and then - reconstitution. The content of soluble solids in diffused juice should be not lower than the level determined for reconstituted juices;

2) **fruit and (or) vegetable nectar** - a liquid foodstuff, which is unfermented but fermentable, produced by mixing a juice and (or) fruit and (or) vegetable purée and (or) concentrated fruit and (or) vegetable purée with portable water with added sugar and (or) sugars and (or) honey, sweeteners or without adding them. The minimum volume fraction of juice and (or) fruit and (or) vegetable purée in a fruit and (or) vegetable nectar should be not lower than the level determined in Appendix 2 to this Federal Law. Added to such nectar may be fruit and (or) vegetable pulp and (or) cells of citrus fruits, concentrated natural flavouring substances of fruits of the same name and (or) concentrated natural flavouring substances of vegetables of the same name. Preservation of a fruit and (or) vegetable nectar may be done only with the use of physical methods, with the exception of radurization. A mixed fruit and (or) vegetable nectar is produced by mixing of two and more juices or fruit and (or) vegetable purée or concentrated fruit and (or) vegetable purée produced from different kinds of fruits and (or) vegetables;

3) **fruit and (or) vegetable juice-containing drink** - a liquid foodstuff, which is unfermented but fermentable, produced by mixing of juice or juices and (or) fruit and (or) vegetable purée or concentrated fruit and (or) vegetable purée with portable water and where the minimum volume fraction of juice and (or) fruit and (or) vegetable purée is not less than 10 percent or if such a product is produced by the said methods from lemon or lime juice - not less than 5 percent. Preservation of a fruit and (or) vegetable juice-containing drink may be done only with the use of physical methods, with the exception of radurization;

4) **mors** - a liquid foodstuff, which is produced from juice and (or) purée obtained from berries by their mechanical processing with addition of portable water, sugar and (or) sugars and (or) honey and where the minimum volume fraction of such a juice and (or) of such a purée is not less than 15 percent. During production of mors such a juice and (or) such a purée may be mixed with a product obtained through water extraction of the very same berry marc. A mors may be produced from concentrated juices and (or) purée from berries or morses and its preservation may be done only with the use of physical methods, with the exception of radurization. A mixed mors is produced with the use of two and more juices and (or) purée from different kinds of berries;

5) **concentrated mors** - a foodstuff produced through a physical impact on a mixture of a juice and (or) purée from berries and semi-finished product obtained through water extraction of the marc of berries of the same name and removal of a part of water from such a mixture with the purpose to increase the content of soluble solids in not less than two times relatively to the initial product;

6) **fruit and (or) vegetable purée** - a foodstuff, which is unfermented but fermentable, produced through mechanical processing - crushing and (or) pulping of edible parts of whole or peeled fresh or maintained as fresh fruits and (or) vegetables without further separation of juice and fruit and (or) vegetable pulp. Preservation of fruit and (or) vegetable purée may be done only by physical methods, with the exception of radurization. A mixed fruit and (or) vegetable purée may be produced by mixing of fruit and (or) vegetable purée produced from two and more kinds of fruits and (or) vegetables. Such a purée is used as a raw material to produce juices, fruit and (or) vegetable nectars, morses and fruit and (or) vegetable juice-containing drinks;

7) **concentrated fruit and (or) vegetable purée** - a foodstuff produced through a physical impact on a fruit and (or) vegetable purée and removal of a part of there contained water from it with the purpose to increase the content of soluble solids on not less than 50 percent. Added in a concentrated fruit and (or) vegetable purée may be concentrated natural flavouring substances of fruits or vegetables of the same name;

Tomato paste for the production of juice products (for the purposes of this Technical Regulation) - concentrated vegetable puree from tomatoes with a mass fraction of soluble solids not less than 25 percent.

8) **natural flavouring fruit or vegetable substances** - a mixture of natural volatile and non-volatile compounds, which forms natural taste and smell of fruits or vegetables or juices from them and may be obtained with the use of physical methods from appropriate fruits or vegetables and (or) juices from them;

9) **concentrated natural flavouring fruit or vegetable substances** - liquid products, which contain natural flavouring fruit or vegetable substances produced with the use of physical methods from fruits or vegetables of the same name and (or) juices from them in the quantity exceeding their natural content in fruits or in vegetables or in juices from them in not less than four times. Concentrated natural flavouring fruit or vegetable substances are destined to restore the taste and smell of juices from fruits and (or) vegetables and also to produce other fruit and (or) vegetable juice products;

10) **cells of citrus fruits** - volumetric multiple membrane structures, which contain or do not contain juice, form internal segments of the edible part of citrus fruits and are formed from cells of epidermis and subepidermal cells of citrus fruits. Cells of citrus fruits may be added in juices of the same name, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, which are produced with the use of same-name juices from citrus fruits;

11) **fruit and (or) vegetable pulp** - a mixture consisting of insoluble suspended particles of the plant tissue of fruits or vegetables disrupted during their processing. Pulp of citrus fruits may contain cells of citrus fruits;

12) **fruit and (or) vegetable juice products** - juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks, morses, fruit and (or) vegetable purée regardless of the methods of their production and

processing, concentrated natural flavouring fruit or vegetable substances, cells of citrus fruits, fruit and (or) vegetable pulp;

13) **fruit and (or) vegetable juice products for children's nutrition** - juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks and morses, which are destined for nutrition of children of early age (under 3 years), preschool age (from 3 to 6 years) and school age (from 6 years and older) and meet physiological needs of the body of children of corresponding age groups;

14) **preservation of fruit and (or) vegetable juice products** - processes of thermalphysic processing of fruit and (or) vegetable juice products before and after and their placement into hermetically sealed package assuring microbiological stability and safety of such products during their storage in conditions established by the manufacturer throughout their shelf-life;

15) **contamination of fruit and (or) vegetable juice products** - penetration to fruit and (or) vegetable juice products of subjects, particles, substances or organisms in consequence of which they acquire properties hazardous for human and stop being in conformity with requirements of this Technical Regulations;

16) fruits - juicy edible fruits of cultivated and wild fruit plants (including berries) listed in Appendix 2;

17) vegetables - juicy edible fruits of herbaceous plants listed in Appendix 2.

Article 3. Rules of fruit and (or) vegetable juice products circulation on the market

1. Fruit and (or) vegetable juice products is marketed at a single customs territory of the Customs Union when they conform with requirements of the Technical Regulation in question, and other Technical Regulations of the Customs Union which requirements apply to it.

2. Fruit and (or) vegetable juice products that conform with requirements of the Technical Regulation in question, and other Technical Regulations of the Customs Union which requirements apply to it and that have undergone assessment (confirmation) of compliance is marked with a single sign of products being in circulation at the market of the Customs Union members states.

Marking of fruit and (or) vegetables juice products in the shipping package with a single sign of products being in circulation at the market of the Customs Union members states is applied to that package, and (or) on the label, and (or) leaflet that is placed in each shipping package or attached to each shipping package or on the shipping documentation.

3. Marking of fruit and (or) vegetables juice products in the shipping package with a single sign of products being in circulation at the market of the Customs Union members states is carried out before the release of fruit and (or) vegetables juice products to the circulation at the common customs territory of the Customs Union.

Article 4. Rules of fruit and (or) vegetable juice products identification

1. Identification of fruit and (or) vegetable juice products with a purposes to establish belonging of fruit and (or) vegetable juice products to the objects of technical regulations in respect of which the present Technical Regulation is applied, is carried out by interested parties by means of comparing the names of fruit and (or) vegetable juice products put on the consumer packaging or indicated in the shipping documents with the names of fruit and (or) vegetable juice products laid down in Article 2 of the present Technical Regulation of the Customs Union without holding any trials (tests).

2. In order to establish the conformity of fruit and (or) vegetable juice products to its names the identification of fruit and (or) vegetable juice products is carried out by a comprehensive evaluation of physicochemical, organoleptic and other indicators of such products, which include: features of fruit and (or) vegetable juice products kinds specified in Article 2 of this Technical Regulation; names of fruits and (or) vegetables used to produce the appropriate fruit and (or) vegetable juice products; content of soluble solids in juices, in fruit and (or) vegetable purée; minimum volume fraction of juice and (or) fruit and (or) vegetable puree in fruit and (or) vegetable nectars, mors and (or) in the fruit and (or) vegetable juice containing drinks; as well in cases when it is suspected that consumer (purchaser) is misled can be evaluated the data about possible natural peculiarities of the chemical composition of juices and fruit and (or) vegetable purée taking into account varietal, geographical, climatic, agricultural and technological factors.

Article 5. Requirements to safety of fruit and (or) vegetable juice products

1. Fruit and (or) vegetable juice products, which are in circulation in the common customs territory of the Customs Union, should not cause harm to life or health of people and should meet the requirements to safety of fruit and (or) vegetable juice products determined in Appendix 1 to this Technical Regulation as well as should meet the requirements of the customs Union Technical Regulation On foodstuff safety with respect to hygienic and microbiological indices of pathogens.

2. Fruit and (or) vegetable juice products for children's nutrition should meet the requirements to safety determined in Appendix 1 to this Technical Regulation as well as should meet the requirements of the customs Union Technical Regulation On foodstuff safety with respect to hygienic and microbiological indices of pathogens and as well meet the requirements to safety determined by the article in question.

3. In production of fruit and (or) vegetable juice products for children's nutrition it is not allowed to use fruits and (or) vegetables, which contain genetically engineered-modified organisms (further – GMO), concentrated diffused juice, as well as addition of components and food additives, which contain GMO, sweeteners (with the exception of specialized fruit and (or) vegetable juice products for children who are sick with pancreatic diabetes) and other components and food additives (with the exception of the components and food additives indicated in points 11-29 of this article of the Technical Regulation in question).

4. Addition of flavouring agents, colours and colouring extracts to fruit and (or) vegetable juice products for children of early age is not allowed.

5. The content of soluble solids in the finished product from fruits and (or) vegetables for children's nutrition should be:

1) for children of early age:

a) not less than 4 percent and not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not less than 4 percent and not more than 10 percent for vegetable juice products (with the exception of carrot and (or) pumpkin juice products) and for such products with added fruits;

c) not less than 4 percent and not more than 11 percent for carrot and (or) pumpkin juice products and for such products with added fruits;

2) for children of preschool age and school age:

a) not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not more than 10 percent for vegetable juice products and for such products with added fruits (with the exception of carrot and (or) pumpkin juice products);

c) not more than 11 percent for carrot and (or) pumpkin juice products.

6. The content of 5-hydroxymethylfurfural shall not exceed: in citrus juice products for children's nutrition 10 mg/l, in other fruit and (or) vegetable juice products for children's nutrition 20 mg/l.

7. The mass fraction of titratable acids in fruit and (or) vegetable juice products for children of early age should be not more than 1.2 percent for citrus fruit juice products (in terms of waterless citric acid) and not more than 0.8 percent for juice products from other kinds of fruits and (or) vegetables (in terms of malic acid), fruit and (or) vegetable nectars and fruit and (or) vegetable citrus juice-containing drinks (in terms of waterless citric acid).

8. The mass fraction of titratable acids in fruit and (or) vegetable juice products for children of preschool age and school age should be not more than 1.3 percent (for citrus fruit juice products in terms of waterless citric acid, for juice products from other kinds of fruits and (or) vegetables in terms of malic acid).

9. Fruit and (or) vegetable juice products for children of early age containing fruit and (or) vegetable pulp should be homogenized.

10. Fruit and (or) vegetable juice products for children of early age should be released to circulation in packages of not more than 0.35 litres.

11. In production of fruit and (or) vegetable juice products, with the exception of fruit and (or) vegetable juice-containing drinks, it is allowed to use only components and food additives whose description, content and process destination are indicated in this Article and Appendix 3 to this Technical Regulation of the Customs Union. The content of the components and food additives in fruit and (or) vegetable juice products is determined with respect to non-concentrated fruit and (or) vegetable juice products. The content of the indicated components and food additives with respect to concentrated juices, concentrated morses and concentrated fruit and (or) vegetable purée is calculated based on the minimum content of soluble solids in the same-name reconstituted juice or in fruit and (or) in vegetable purée in accordance with the requirements determined in Appendix 2 to this Technical Regulation.

12. In production of fruit and (or) vegetable juice-containing drinks along with the components and food additives indicated in this Article and Appendix 3 to this Technical Regulation of the Customs Union it is allowed to use other components and food additives in accordance with requirements of corresponding Technical Regulations of the Customs Union.

13. Water used for reconstitution of juice and puree should meet the requirements of nitrates content of not more than 25 milligrams per one litre and sodium of not more than 50 milligrams per one litre.

14. For enrichment of juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks it is allowed to use food and (or) biologically active components whose names are indicated in Part 15 of this Article. Fruit and (or) vegetable juice products are enriched if in 300 millilitres of such products the content of at least one food and (or) biologically active component is not less than 15 percent and not more than 50 percent of the recommended daily requirement of the main food components established by corresponding Technical Regulations of the Customs Union.

15. Used as food and (or) biologically active components in production of enriched fruit and (or) vegetable juice products may be used vitamins, vitamin-like substances, carotinoids, mineral substances, organic acids, dietary fibres, polyunsaturated fatty acids, polysaccharides, polyphenol acids, prebiotics, phytosterols, flavonoids and phospholipids permitted for use in food industry in accordance with the determined procedure. Sources of food and (or) biologically active components may be extracts of cereals, legumes, nuts, other vegetable extracts permitted for use in food industry in accordance with the determined procedure. To assure homogeneity of enriched fruit and (or) vegetable juice products it is allowed to add lecithin food additive in it. Addition of said components with the purpose to replace juice soluble solids is not allowed.

16. Concentrated natural flavouring fruit or vegetable substances used in production of fruit and (or) vegetable juice products are obtained during production of concentrated juice in a form of a liquid distillate, as well as processing of fruits and (or) vegetables in a form of liquid extracts or infusions through physical methods with the use of water, carbon dioxide or food ethyl alcohol, which in a concentrated natural flavour-forming fruit or vegetable substance serve as solvents and are not segregated as a constituent part of flavour from fruits or vegetables and (or) juices from them. Concentrated natural flavouring fruit or vegetable substances refer neither to flavours nor to food additives.

17. Addition of concentrated natural flavour-forming fruit or vegetable substances in freshly-squeezed juices is prohibited. The use of flavouring agents is prohibited in production of juices, fruit and (or) vegetable nectars, fruit and (or) vegetable purée, concentrated juices and concentrated fruit and (or) vegetable purée.

18. Addition of concentrated natural flavour-forming fruit or vegetable substances and (or) flavouring agents and (or) colouring agents and (or) other components, which meet the requirements established by corresponding Technical Regulations of the Customs Union, is allowed in fruit and (or) in vegetable juice-containing drinks during their production.

19. The use of concentrated natural flavour-forming berry substances and (or) natural flavouring agents is allowed in production of morses.

20. Sugar and (or) sugars and (or) their solutions and (or) their syrups (sucrose, waterless dextrose, glucose, fructose) may be used separately or in any combination in production of fruit and (or) vegetable juice products. Addition of the said sugar and (or) sugars and (or) their solutions and syrups in juices with the purpose to adjust the taste is allowed in the amount of not more than 1.5 percent of the finished product mass and may not be carried out with the purpose to replace juice soluble solids. Addition in juices of direct expression of solutions and (or) syrups of sugar and (or) sugars is not allowed.

21. Honey may be used in production of nectars, mors and fruit and (or) vegetable juice-containing drinks.

22. Simultaneous addition of sugar and (or) sugars and juice acidity regulators in the same juice is prohibited.

23. Common salt, sea salt, spices or vegetable extracts may be added in juice products from fruits and (or) vegetables, with the exception of fruit juices. Addition to fruit and (or) vegetable juice products of such components may not be carried out with the purpose to replace juice soluble solids.

24. Labelling of fruit and (or) vegetable juice products with respect to there added components is made on the consumer package in accordance with the requirements of parts 36-40, 45, 48, 51-54, 56-58, 62 of this Article of Technical Regulation of the Customs Union in question .

25. Components and food additives used in production of fruit and (or) vegetable juice products for children's nutrition should meet the requirements determined by parts 11-23, 26-29 of present Technical Regulation of the Customs Union and requirements established by this Article.

26. In production of fruit and (or) vegetable juice products for children of early age it is allowed to use only natural isomers of lactic, tartaric and malic acids and their salts.

27. The content of common salt in the finished product when it is added in fruit and (or) vegetable juice products for children's nutrition should be:

1) for children of early age:

a) not more than 0.4 percent (with the exception of tomato juice for nutrition of children older than 12 months);

b) not more than 0.6 percent (for tomato juice for nutrition of children older than 12 months);

c) for children of preschool age and school age - not more than 0.6 percent.

28. In case of enrichment of fruit and (or) vegetable juice products for children's nutrition by food and (or) biologically active components whose composition include ascorbic acid and (or) iron, the content of ascorbic acid should not exceed 750 milligrams per one kilogram of the finished product, and the content of iron - 30 milligrams per one kilogram of the finished product.

29. In fruit and (or) vegetable juice products for children's nutrition the content of added sugar and (or) sugars should be not more than 10 percent of the mass of the ready fruit and (or) vegetable nectar or fruit and (or) vegetable juice-containing drink and not more than 12 percent of the mass of the ready mors. Addition of sugar and (or) sugars in fruit juices is not allowed.

30. Only those processing aids which names and MRLs are established in Annex 3 of this Technical Regulation of the Customs Union are allowed in production of fruit and (or) vegetable juice products.

31. Labelling of fruit and (or) vegetable juice products placed in consumer package should meet the requirements established by Technical Regulation of the Customs Union on food stuff labelling and the requirements established by this Article.

32. Names of fruit and (or) vegetable juice products should include names of fruits and (or) vegetables used for production of such products or words derivative from such names regardless of their sequential order. Names of fruits and vegetables in the Russian language should be indicated in accordance with Appendix 2 to this Technical Regulation of the Customs Union. The indicated names or their derivative words are subject to inclusion to names of fruit and (or) vegetable juice products instead of the words "fruits", "berries", "vegetables" or adjectives "fruit", "berry", "vegetable":

1) fruit juice, berry juice, vegetable juice or juice from fruits, juice from berries, juice from vegetables;

- 2) concentrated fruit juice, concentrated berry juice, concentrated vegetable juice or concentrated juice from fruits, concentrated juice from berries, concentrated juice from vegetables;
- 3) diffused fruit juice, diffused berry juice, diffused vegetable juice or diffused juice from fruits, diffused juice from berries, diffused juice from vegetables;
- 4) fruit nectar, berry nectar, vegetable nectar or nectar from fruits, nectar from berries, nectar from vegetables;
- 5) fruit juice-containing drink, berry juice-containing drink, vegetable juice-containing drink or juice-containing drink from fruits, juice-containing drink from berries, juice-containing drink from vegetables;
- 6) berry mors or mors from berries;
- 7) fruit purée, berry purée, vegetable purée or purée from fruits, purée from berries, purée from vegetables;
- 8) concentrated fruit purée, concentrated berry purée, concentrated vegetable purée or concentrated purée from fruits, concentrated purée from berries, concentrated purée from vegetables.
33. Names of fruit and (or) vegetable juice products produced from two and more kinds of fruits and (or) vegetables should include names of juices and (or) fruit and (or) vegetable purée, which are included in composition of such products and should be indicated in accordance with the descending order of the volume fraction of the corresponding juice and (or) purée. The name of juice products produced from two and more kinds of fruits and (or) vegetables may contain the words "mixed fruit and (or) berry and (or) vegetable", "from mixture of fruits and (or) berries and (or) vegetables", the word "multifruit" or "multiberry" or "multivegetable" or the name of the group of fruits and (or) vegetables.
34. In the name of directly expressed juice or in the immediate vicinity from such name it is necessary to indicate the words "of direct expression".
35. In the name of reconstituted juice or in the immediate vicinity from such name it is necessary to indicate the words "made from concentrated fruit and (or) vegetable juice", "made from concentrated fruit and (or) vegetable juice and fruit and (or) vegetable purée" or the word "reconstituted".
36. Names of juices with added sugar and (or) sugars and (or) their solutions and (or) their syrups should be added with the words "with added sugar" or "with added sugars", with the words "with sugar" or "with sugars".
37. In case when in production of fruit and (or) vegetable nectar or fruit and (or) vegetable juice-containing drink were used sweeteners, the names of such nectar or such juice-containing drink should be added with the words "with sweetener" or "with sweeteners". In case when a fruit and (or) vegetable nectar or a fruit and (or) vegetable juice-containing drink contains aspartame, on the consumer package it is necessary to place the inscription: "Contains a source of phenylalanine".
38. On the consumer package of fruit and (or) vegetable juice products produced with added common or sea salt, beside the name of such products it is allowed to place the inscription: "With salt".
39. Addition of names of fruit and (or) vegetable juice products with the words containing indication of other signs and (or) methods of their production and processing is not compulsory.
40. Beside the names of juice products with added honey it is necessary to place the inscription: "With honey".
41. On the consumer package of fruit and (or) vegetable juice products for children's nutrition in the name of such products or in its immediate vicinity it is necessary to indicate the words "for children's nutrition" or other words reflecting the destination of such products for nutrition of children, and also to place information about the age category of children for whom such products are destined and recommendations regarding the conditions and time of storage of such products after opening of their consumer package.
42. On the consumer package of fruit and (or) vegetable juice products for children of the first year of life it is necessary to indicate the child's age (in months) commencing from which it is recommended to introduce such products to child's diet and recommendations regarding their consumption. At that, it is not allowed to indicate the child's age younger than four months.
43. In case when concentrated juice or concentrated mors are destined for sale to consumers and should be reconstituted before consumption, the consumer package of such products should show instructions for their reconstitution.
44. Consumer packages of fruit and (or) vegetable nectars, morses, fruit and (or) vegetable juice-containing drinks should contain information about the minimum volume fraction of juice and (or) fruit and (or) vegetable purée.
45. The inscription: "With pulp" on consumer packages of juices and fruit and (or) vegetable nectars is placed only when the fraction of corresponding pulp in the finished product exceeds 8 percent and such products contain citrus cells.
46. On consumer packages of fruit and (or) vegetable juice products the inscription: "Clarified" is placed only when the sediment mass fraction does not exceed 0.3 percent.
47. Information about the use of ascorbic acid in production of fruit and (or) vegetable juice products may be not indicated in the information about the composition of such products if the residual quantity of ascorbic acid in the finished product does not exceed its natural level. The use of ascorbic acid as an antioxidant is not a ground to apply the inscription "With vitamin C" on consumer package of fruit and (or) vegetable juice products.
48. On the consumer package of enriched fruit and (or) vegetable juice products in the name of such products or in its immediate vicinity it is necessary to indicate the word "enriched". Additionally it is allowed to show names of food and (or) biologically active components included in composition of such products, as well as names of

foodstuffs, which contain such components or a name of a group of such components.

49. Names of fruits and (or) vegetables and words derivative from such names may be indicated on the consumer package of juice products from such fruits and (or) such vegetables both separately and in corresponding word combinations unless the use of such names and word combinations mislead consumers.

50. Graphic images of fruits and (or) vegetables from which juices and (or) purée were not used in production of particular fruit and (or) vegetable juice products should not be applied on consumer package.

51. If the mass fraction of carbon dioxide added in fruit and (or) vegetable juice products is not less than 0.2 percent, on the consumer package of such products it is necessary to indicate the word "carbonated".

52. The consumer package of fruit and (or) vegetable juice products produced with added spices and (or) their extracts should contain the inscription: "With spices" and (or) show the names of the corresponding spices.

53. Composition of fruit and (or) vegetable juice products should be indicated on the consumer package in the following sequence:

1) names of juice and (or) fruit and (or) vegetable purée, names of components and food additives included in composition of such products (when applicable) - with respect to juice;

2) names of juice and (or) fruit and (or) vegetable purée, names of components and food additives included in composition of such products, and water is shown the last - with respect to a fruit and (or) vegetable nectar, mors, fruit and (or) vegetable juice-containing drink.

54. Composition of juices in whose production no components or food additives were used may be not indicated on the consumer packages.

55. In case when concentrated juices and (or) concentrated fruit and (or) vegetable purée are used in production of fruit and (or) vegetable juice products, composition of such products in accordance with the descending order of the volume fraction should indicate the names of corresponding juices and (or) fruit and (or) vegetable purée, and in the immediate vicinity of such indicated composition it is necessary to place the inscription: "Made from concentrated juices", "Made from concentrated purée" or "Made from concentrated juices and purée".

56. Composition of mixed fruit and (or) vegetable juice products in accordance with the descending order should indicate all juices and (or) fruit and (or) vegetable purée used in production of such products.

57. Composition of enriched fruit and (or) vegetable juice products should show all food and (or) biologically active components included in the composition.

58. Concentrated natural flavouring fruit or vegetable substances used to reconstitute the taste and smell of fruit and (or) vegetable juice products and the portable water, used for reconstitution of concentrated juices and puree when producing reconstituted juices, are not shown in the composition of the finished product.

59. On the consumer package of fruit and (or) vegetable juice products it is necessary to indicate recommendations regarding the conditions of such products storage after opening of their consumer package.

60. Labelling of fruit and (or) vegetable juice products placed in transportation containers which are not destined for consumers should meet the requirements established by Technical Regulation of the Customs Union on food stuff labelling and the requirements established by Article 3 of present Technical Regulation of the Customs Union.

61. Information about the batch number and date of production of fruit and (or) vegetable juice products, name and location of the manufacturer and (or) the person/entity, which performs functions of a foreign manufacturer (the address including the country and (or) place of origin of such products) can be replaced on the transport container of such products by identification code. This code should be clearly indicated in accompanying documents.

62. When concentrated juices and concentrated fruit and (or) vegetable purée have present residual quantities of potassium caseinate and (or) sodium caseinate, on transportation containers and in the accompanying documents of such products it is necessary to indicate the words "contains potassium caseinate" and (or) "contains sodium caseinate".

Article 6. Requirements to processes of production and circulation of fruit and (or) vegetable juice products

1. Manufacturers, sellers and person authorized by the seller are obliged to carry out processes of fruit and (or) vegetable juice products production and circulation so that such products are in conformity with the requirements established by this Technical Regulation of the Customs Union and by Technical Regulation of the Customs Union on food stuff safety.

2. Transportation of fruit and (or) vegetable juice products in bulk should be carried out in tankers, cisterns and flexi tanks designed for transportation of foodstuffs.

3. Transportation facilities and (or) containers or reservoirs used for transportation of fruit and (or) vegetable juice products should be properly equipped to maintain necessary temperature of such products.

4. Consignors by themselves choose the kind of the transportation facility and its equipment, the operating mode of such equipment during transportation of fruit and (or) vegetable juice products depending on the meteorological conditions with the purpose to assure conformity of such products with the requirements established by this Technical Regulation of the Customs Union, and also to assure conformity of conditions of such products transportation with the requirements determined by their manufacturer.

Article 7. Ensuring compliance with safety requirements

1. Fruit and (or) vegetable juice products compliance with the present Technical Regulation is ensured by direct fulfilment of safety requirements or fulfilment of standards' requirements in result of application of which on the voluntary basis is ensured the compliance of present Technical Regulation of the Customs Union requirements.

2. In order to conduct investigations (tests) and measurements in the assessment (attestation) of fruit and (or) vegetable juice products to the requirements of present Technical Regulation of the Customs Union should be applied standards containing rules and methods of researches (tests) and measurements, including the rules of sampling necessary to implement and enforce the requirements of present Technical Regulation of the Customs Union and the implementation of (evidence) conformity of products in accordance with the List of standards containing rules and methods of researches (tests) and measurements, including the rules of sampling required for the application and performance requirements of present Technical Regulation of the Customs Union and the implementation of (evidence) of compliance products.

Chapter 4. Assessment of conformity of fruit and (or) vegetable juice products

1. Assessment of conformity of fruit and (or) vegetable juice products with the requirements established by this Technical Regulation of the Customs Union is conducted in accordance with Technical Regulation of the Customs Union on food stuff safety in a form of:

1) confirmation of conformity of such products with the requirements established by this Technical Regulation of the Customs Union;

2) the State registration of separate kinds of such products;

3) the State control (supervision) over compliance with the requirements established by this Technical Regulation of the Customs Union regarding such products and their requirements related processes of production, storage, transportation and sale.

2. When assessing (confirming) the conformity of fruit and (or) vegetable juice products, excluding the State control (supervision), the applicant may be a registered in accordance with the laws of the Party in its territory a legal entity or physical person as an individual entrepreneur or the manufacturer or seller or performs the functions of the foreign manufacturer under a contract with him to ensure compliance of products supplied the requirements of this Technical Regulation of the Customs Union and (or) other Technical Regulations of the Customs Union which actions are subject to it, and in part responsible for the discrepancy of delivered products to the requirements of these technical regulations (person who performs the functions of the foreign manufacturer).

3. The applicant must ensure compliance of fruit and (or) vegetable juice products to the requirements of this Technical Regulation of the Customs Union.

4. Fruit and (or) vegetable juice products, which are not subject to the State registration and are released to circulation in the single territory of the Customs Union, are subject to mandatory confirmation of the conformity with the requirements established by this Technical Regulation of the Customs Union in a form of a declaration of conformity.

5. Declaring the conformity of fruit and (or) vegetable juice products is carried out through the applicant's making of a declaration of conformity of such products with requirements of this Technical Regulation of the Customs Union based on own evidence and (or) based on the evidence obtained with participation of the certifying body and (or) accredited testing laboratory (centre) (hereinafter referred to as the third party) enlisted into the Single register of certification bodies and testing laboratories (centers) of the Customs Union.

6. When declaring the conformity of fruit and (or) vegetable juice products applicant may use the templates declaration of conformity 1D, 2D, 3D, 4D, contained in the Technical Regulations of the Customs Union of Foodstuff Safety.

7. When declaring the conformity of the batch of fruit and (or) vegetable juice products validity of the declaration of conformity must match the shelf life of such product.

8. When declaring the conformity of fruit and (or) vegetables juice products produced commercially, the validity of the declaration of conformity is not more than five years.

9. Subject to the State registration are separate kinds of fruit and (or) vegetable juice products, in particular:

1) new fruit and (or) vegetable juice products;

2) specialized fruit and (or) vegetable juice products.

10. Considered as new fruit and (or) vegetable juice products are products determined by the Technical Regulations of the Customs Union of Foodstuff Safety, and juice products from fruit and (or) vegetable that are not enlisted in the Annex 2 to this Technical Regulation.

11. The State registration of separate kinds of fruit and (or) vegetable juice products indicated in part 9 of the Article in question is conducted in the order established by the Technical Regulations of the Customs Union of Foodstuff Safety.

12. The State control (supervision) over this Technical Regulation of the Customs Union compliance of requirements in respect of fruit and (or) of vegetables juice products and related requirements to their processes of production, storage, transportation and sales carried out in accordance with the legislation of a Member State of the Customs Union.

Table 1

Microbiological safety indices for preserved fruit and (or) vegetable juice products (requirements of industrial sterility)

Fruit and (or) vegetable juice products	Microorganisms after thermostatic soaking			
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms	Mesophilic clostridia	Nonspore-forming microorganisms, mould fungi, yeast	Lactic-acid microorganisms
Fruit juice products with:				
pH of 4.2 and higher as well as pH of 3.8 and higher for juice products from apricots, peaches,	B. cereus and B. polymyxa are not allowed in 1 g (cm ³), B. subtilis - not more	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm ³); others - not	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)

pears ^{1 2}	than 11 CFU/g (cm ³); no others are standardized	more than 1 CFU/g (cm ³)		
pH below 4.2 as well as pH below 3.8 for juice products from apricots, peaches, pears	Not standardized	Not standardized	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)
Vegetable juice products:				
Tomato puree with the content of solids of less than 12%, tomato paste ^{*1 2}	B. cereus and B. polymyxa are not allowed in 1 g (cm ³), B. subtilis not more than 11 CFU/g (cm ³); no others are standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm ³); others - not more than 1 CFU/g (cm ³)	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)
Others:				
pH of 4.2 and higher	B. cereus and B. polymyxa are not allowed in 1 g (cm ³), B. subtilis not more than 11 CFU/g (cm ³); no others are standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm ³); others - not more than 1 CFU/g (cm ³)	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)
pH of 3.7 - 4.2	Not standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm ³); others - not more than 1 CFU/g (cm ³)	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)
pH below 3.7	Not standardized	Not standardized	Are not allowed in 1 g (cm ³)	Are not allowed in 1 g (cm ³)

*1 - In fruit and (or) vegetable juice products, which are stored at the temperature of higher than 20°C, no content of spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cm³) is allowed.

*2 - In fruit and (or) vegetable juice products for children's nutrition no content of mesophilic clostridia in 10 g (cm³) and spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cm³) is not allowed.

Table 2

Microbiological safety indices for freshly-squeezed juices

Helminth eggs	Cysts of pathogenic protozoan intestinal organisms	Quantity of mesophilic aerobic and facultative anaerobic microorganisms CFU/g (cm ³), not more than	Quantity of freshly-squeezed juices (g (cm ³)) where the following is not allowed		
			Colibacillus group bacteria (coliforms)	E. coli	S. aureus
Are not allowed	Are not allowed	1 x 10 ³	1.0	1.0	1.0

Table 3

Microbiological safety indices for fruit and (or) vegetable juice products preserved and carbonated with the use of carbonic acid with the pH of 3.8 and below as well as concentrated juices, concentrated morses and concentrated fruit and (or) vegetable purée

Fruit and (or) vegetable juice	Quantity of mesophilic	Quantity of fruit and (or)	Yeast CFU/g	Moulds CFU/g	Other microorganisms
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products	aerobic and facultative anaerobic microorganisms CFU/g (cm ³), not more than	vegetable juice products (g (cm ³) where the following is not allowed	(cm ³), not more than	(cm ³), not more than	
		Colibacillus group bacteria (coliforms)			
1	2	3	4	5	6
Fruit juices, vegetable juices, fruit and (or) vegetable nectars, morses and fruit and (or) vegetable juice-containing drinks, preserved and carbonated with the use of carbonic acid with the pH of 3.8 and below	50	1000	Not allowed in 1 g (cm ³)	50	Lactic-acid microorganisms are not allowed in 1 g (cm ³)
Concentrated fruit juices, concentrated morses, concentrated fruit purée, preserved	Not standardized	Not standardized	Not allowed in 1 g (cm ³)	Not allowed in 1 g (cm ³)	Nonspore-forming microorganisms are not allowed in 1 g (cm ³)*
Concentrated vegetable juices, concentrated vegetable purée (with the exception of tomato juices and purée), preserved	Not standardized	Not standardized	Not allowed in 1 g (cm ³)	Not allowed in 1 g (cm ³)	Mesophilic clostridia are not allowed in 1 g (cm ³), nonspore-forming microorganisms are not allowed in 1 g (cm ³)* ¹
Concentrated fruit juices, concentrated vegetable juices, concentrated morses and concentrated fruit and (or) vegetable purée, quick-frozen	5x10 ³	Not allowed in 1 g (cm ³)	2 x 10 ³	5 x 10 ²	Not standardized
1	2	3	4	5	6
Concentrated tomato juice, tomato purée (with the content of soluble solids of more than 12%), tomato paste	Not standardized	Not standardized	Not allowed in 1 g (cm ³)	Not allowed in 1 g (cm ³)* ²	Mesophilic clostridia are not allowed in 1 g (cm ³), lactic-acid microorganisms are not allowed in 1 g (cm ³), nonsporeforming microorganisms are not allowed in 1 g (cm ³)* ¹

*¹ For fruit and (or) vegetable juice products, which are sold in retail trade.

*² The permissible quantity of moulds according to Howard is not more than 40% of visual fields.

Table 4

Microbiological safety indices for pasteurized fruit juice products

Moulds, CFU/g (cm ³), not more	Quantity of mesophilic aerobic	Quantity of pasteurized juice products (g (cm ³) in which is not allowed
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than	and facultative anaerobic microorganisms CFU/g (cm ³), not more than	Bacteria of <i>Enterobacteriaceae</i> kind	<i>B.cererus</i>	yeast
5	1x10 ²	1,0	0,1	0,1

Annex 2 to
Technical Regulation of the Customs Union
Technical Regulations on Fruit and Vegetable Juice Products
(TR CU 023/2011)

**Fruits and vegetables used for production of juice products.
Requirements to content of soluble solids in reconstituted juices, directly expressed juice and in fruit purée and in vegetable purée.**

Volume fraction of fruit juice or vegetable juice, or fruit purée, or vegetable purée in fruit and (or) in vegetable nectars

Fruits and vegetables in the Russian language	Fruits and vegetables in the English language	Fruits and vegetables in Latin	Minimum content of soluble solids in reconstituted juices and in fruit purée or in vegetable purée ^{*1,*2} (% at 20°C)	Minimum content of soluble solids in juices of direct expression and in fruit purée and in vegetable purée ^{*3*4*5}	Minimum volume fraction of juice, or fruit purée, or vegetable purée in fruit and (or) in vegetable nectars (%)

				(% at 20°C)	
1	2	3	4	5	6
Абрикос	Apricot	<i>Prunus armeniaca</i> L.	11.2	10.2	40.0
Айва	Quince	<i>Cydonia oblonga</i> Mill.	11.2	-	25.0
Акай	Acai	<i>Eyterpe Oleracea</i>	-	3.4	-
Алыча	Cherry Plum	<i>Prunus ceracifera</i>	12.0	-	25.0
Ананас	Pineapple	<i>Ananas comosus</i> (L.) Merrill <i>Ananas sativis</i> L. Schult f.	12.8 ^{6 8}	11.2 ^{*6 8}	40.0
Аннона колючая	Soursop	<i>Annona muricata</i> L.	14.5	-	25.0
Аннона чешуйчатая	Sugar Apple	<i>Annona squamosa</i> L.	14.5	-	25.0
Апельсин	Orange	<i>Citrus sinensis</i> (L.)	11.2 ^b	10.0 ^{*b}	50.0
Апельсин красный	Red (blood) orange	<i>Citrus sinensis</i> (L.)	-	-	50.0
Арбуз	Water Melon	<i>Citrullus lanatus</i> (Thunb.) Matsum. & Nakai var. <i>Lanatus</i>	8.0	-	40.0
Ацерола ("Западноиндийская вишня", "Барбадосская вишня")	Acerola (West Indian Cherry)	<i>Malpighia</i> spp. (Moc. & Sesse)	6.5	-	25.0
Банан	Banana	<i>Musa</i> species, including <i>M. acuminata</i> and <i>M. paradisiaca</i> but excluding other plantains	-	20.0	25.0
Барбарис	Barberry	<i>Berberis vilgaris</i>	-	-	25.0
Бойзенова ягода (гибрид янгберри и малины)	Boysenberry	<i>Rubus ursinus</i> Cham. & Schtdl.	10.0	-	25.0
1	2	3	4	5	6
Брусника	Lingonberry	<i>Vaccinium vitisidaea</i> L.	9.6	-	25.0
Бузина	Elderberry	<i>Sambucus nigra</i> L. <i>Sambucus canadensis</i>	10.5	-	50.0
Виноград	Grape	<i>Vitis Vinifera</i> L. Or hybrids thereof <i>Vitis Labrusca</i> or hybrids thereof	15.9	13.5	50.0
Вишня	Sour cherry	<i>Prunus cerasus</i> L.	13.5	12.4	25.0
Вишня	Stonesbaer	<i>Prunus cerasus</i> L. Cv. <i>Stevnsbaer</i>	17.0	-	25.0
Вишня суринамская	Suriname cherry	<i>Eugenia uniflora</i> Rich.	6.0	-	25.0
Вороника	Crowberry	<i>Empetrum nigrum</i> L.	6.0	-	25.0
Генипап	Genipap	<i>Genipa americana</i>	17.0	-	25.0
Голубика	Blueberry	<i>Vaccinium uliginosum</i>	10.0	-	40.0

Гранат	Pomegranate	<i>Punica granatum</i> L.	12.0	-	25.0
Грейпфрут	Grapefruit	<i>Citrus paradisi</i> Macfad	10.0* ⁶	9.5* ⁶	50.0
Грейпфрут "Свити" (гибрид), Помело	Sweetie grapefruit	<i>Citrus paradisi</i> , <i>Citrus grandis</i>	10.0	-	50.0
Груша	Pear	<i>Pyrus communis</i> L.	12.0	11.0	40.0
Гуава	Guava	<i>Psidium guajava</i> L.	8.5	8.5	25.0
Гуава ягодная	Guavaberry, Birchberry	<i>Eugenia syringe</i>	-	-	25.0
Дыня	Melon	<i>Cucumis melo</i> L.	8.0	-	35.0
Дыня зимняя, Кассаба	Casaba Melon	<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H. Jacq.	7.5	-	25.0
Дыня белая мускатная, Дыня зимняя	Honeydew Melon	<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H. Jacq.	10.0	-	25.0
Ежевика	Blackberry	<i>Rubus fruitcosus</i> L.	9.0	-	30.0
Ежевика сизая	Dewberry	<i>Rubus hispidus</i> (в Северной Америке), <i>R. caesius</i> (в Европе)	10.0	-	25.0
Желтый момбин, Кариока	Caja	<i>Spondia lutea</i> L.	10.0	-	25.0
Земляника (дикорастущая)	Wild strawberry	<i>Fragaria vesca</i> L., <i>Fragaria viridis</i> (colina)	6.0	-	40.0
Инжир (фига)	Fig	<i>Ficus carica</i> L.	18.0	-	25.0
Кабачок	Marrow (Squash)	<i>Cucurbita pepo</i>	-	-	-
Каинито, Яблоко звездчатое	Star Apple	<i>Chrysophyllum cainito</i>	-	-	25.0
Какао	Cocoa pulp	<i>Theobroma cacao</i> L.	14.0	-	50.0
Кактус фруктовый	Cactus fruit (Prickly pear)	<i>Opuntia ficusindica</i>	-	12.0	-
1	2	3	4	5	6
Калина обыкновенная	High cranberry	<i>Viburnum opulus</i>	-	-	25.0
Капуста белокочанная	Round-headed cabbage	<i>Brassica oleraceae</i> L.	-	4.5	-
Карамбола	Starfruit	<i>Averrhoa carambola</i> L.	7.5	-	25.0
Картофель	Potato	<i>Solanum tuberosum</i> L.	-	-	-
Киви	Kiwi	<i>Actinidia deliciosa</i> (A. Chev.) C.F. Liang & A.R. Ferguson	-	-	25.0
Кизил	Cornel (Cornelian cherries)	<i>Cornus mas</i> .	-	-	25.0
Клубника (земляника садовая)	Strawberry	<i>Fragaria ananassa</i> Duchense (<i>Fragaria chiloensis</i>)	7.5	6.3	40.0

		Duchense Fragaria virginiana Duchense)			
Клюква	Cranberry	Vaccinium macrocarpon Aiton	7.5	-	30.0
Клюква	Cranberry (Marshwort)	Vaccinium oxycoccus L.	7.0	-	25.0
Кокосовый орех* ⁷ (кокосовая вода)	Coconut water	Cocos nucifera L.	5.0	-	25.0
Крыжовник	Gooseberry	Ribes uva-crispa L.	7.5	-	30.0
Крыжовник белый	White Gooseberry	Ribes uva-crispa L.	-	-	30.0
Крыжовник красный	Red Gooseberry	Ribes uva-crispa	-	-	30.0
Кукуруза сахарная	Sweet corn Maize	Zea mays Linnaeus var. saccharata (Sturtevant) L.H. Bailey	-	-	30.0
Кумкват	Kumquat	Fortunella Swingle spp.	-	-	25.0
Купуасу	Cupuacu	Theobroma grandiflorum L.	9.0	-	35.0
Лайм	Lime	Citrus aurantifolia (Christm) (swingle)	8.0* ⁶	-	25.0
Лимон	Lemon	Citrus limon (L.) Burm. f. Citrus limonum Rissa	8.0* ⁶	7.0* ⁶	25.0
Лимонник	Schizandra (Magnoliavine)	Schizandra chinensis (Turcz.) Baill.	-	-	25.0
Личи	Litchi, Lychee	Litchi chinensis Sonn.	11.2	-	20.0
Логанова ягода (гибрид малины и ежевика)	Loganberry	Rubus loganobaccus L. H. Bailey	10.5	-	25.0
1	2	3	4	5	6
Луло	Lulo	Solanum quitoense Lam.	-	-	25.0
Малина красная	Red Raspberry	Rubus idaeus L. Rubus strigosus Michx.	7.0	6.3	40.0
Малина ежевикообразная	Black Raspberry	Rubus occidentalis L.	11.1	6.3	25.0
Маммея американская, "Американский абрикос"	Mammee apple	Mammea americana	-	-	25.0
Манго	Mango	Mangifera indica L.	13.5	14.0	25.0
Мандарин (танжерин)	Mandarine (Tangerine)	Citrus reticulata Blanca	11.8* ⁶	10.5* ⁶	50.0
Маракуйя	Passion Fruit	Passiflora edulis Sims. f. edulis, Passiflora edulis Sims. f. Flavicarpa O. Def.	12.0* ⁶	12.0* ⁶	25.0
Маракуйя	Common	Passiflora	-	12.4	25.0

гигантская	granadilla	quadrangularis			
Маракуйя желтая	Yellow Passion Fruit	Passiflora edulis	-	-	25.0
Мармеладный плод, Путерия	Sapote	Pouteria sapota	-	-	25.0
Морковь	Carrot(s)	Daucus maxinus x Daucus carota	8.0	-	25.0
Морошка	Cloudberry	Rubus chamaemorus L.	9.0	-	30.0
Мушмула японская, Локва	Loquat	Eriobotrya japonica	-	-	25.0
Нектарин	Nectarine	Prunus persica (L.) Batsch var. Nucipersica Suckow) c. K. Schneid.	10.5	-	40.0
Облепиха	Sea Buckthorn	Hippophae elaeagnaceae	-	-	25.0
Облепиха крушиновидная	Buckthornberry (sallowthornberry)	Hippophae rhamnoides L.	6.0	-	25.0
Огурец	Cucumber (gherkin)	Cucumis sativus L.	-	3.0	-
Папайя	Papaya	Carica papaya L.	-	-	25.0
Паприка овощная	Vegetable paprika	Capsicum annum	-	6.6	-
Персик	Peach	Prunus persica (L.) Batsch var. persica	10.5	9.0	40.0
Петрушка корневая	Parsley root	Petroselinum Crispum Nut	-	10.0	-
Петрушка листовая	Parsley leaves	Petroselinum Crispum Nut	-	7.6	-
Рябина	Rowanberry	Sorbus aucuparia L.	11.0	-	30.0
Рябина черная (Арония)	Aronia (Chokeberry)	Pyrus arbustifolia (L.) Pers.	13.5	-	25.0
Салат-латук	Cos Lettuce	Lactuca sativa L.	-	2.5	-
1	2	3	4	5	6
Салат листовой	Lettuce	Lactuca sativa L.	-	2.0	-
Свекла столовая	Red beet	Beta vulgaris	9.0	-	25.0
Сельдерей корневой	Celery root	Apium graveolens L. Rapaceum	-	6.0	-
Сельдерей листовой	Celery leaves	Apium graveolens L. Secalinum	-	2.1	-
Слива	Plum	Prunus domestica L. subsp. domestica	12.0	-	30.0
Смородина белая	White Currant	Ribes rubrum L.	10.0	-	25.0
Смородина красная	Red Currant	Ribes rubrum L.	10.0	-	25.0
Смородина черная	Black Currant	Ribes nigrum L.	11.5	10.5	25.0
Тамаринд	Tamarind	Tamarindus indica	13.0	-	Quantity, required to achieve the total acidity of not less than 0.5%
Терн	Sloe	Prunus spinosa L.	6.0	-	25.0
Ткемали	Cherry plum	Prunus Cerasifera	-	-	25.0

Толокнянка	Bearberry	Arctostaphylos uva ursi L.	-	-	25.0
Томат (помидор)	Tomato	Lycopersicum esculentum L.	5.0	4.2	50.0
Туговая ягода, Шелковица	Mulberry	Rubus chamaemorus L. hybrid Moras	-	-	40.0
Тыква	Pumpkin gourd	Spec. Cucurbitaceae	5.0	-	25.0
Укроп	Dill	Anethum graveolens L.	-	6.3	-
Умбу, Тубероза	Umbu	Spondias tuberosa Arruda ex Kost.	9.0	-	25.0
Финик	Date	Phoenix dactylifera L.	18.5	-	25.0
Хурма	Persimmon	Diospyros khaki Thunb.	-	-	40.0
Черемуха	Bird Cherry	Padus	-	-	25.0
Черешня	Sweet Cherry	Prunus avium L.	20.0	-	25.0
Черника	Bilberry, Blueberry	Vaccinium myrtillus L., Vaccinium corymbosum L., Vaccinium angustifolium	7.1	-	25.0
Чернослив	Prune	Prunus domestica L., subsp. domestica	18.5	-	25.0
Шелковица, Туговая ягода	Mulberry	Morus spp.	-	-	30.0
Шиповник	Rosehip	Rose spp. L.	9.0	-	40.0
Шиповник "собачий"	Cynorrhodon	Rosacantha L.	-	-	40.0
Яблоко	Apple	Malus domestica Borkh	11.2 ^{*b}	10.0 ^{*b}	50.0
Яблоко кешью	Cashewapple	Anacardium occidentale L.	11.5	-	25.0
Яблоко-кислица, дикая яблоня	Crab Apple	Malus prunifolia (Willd.) Borkh. Malus sylvestris Mill.	15.4	-	25.0
1	2	3	4	5	6
Яблоко косточковое	Pome apple	Syzygium jambosa	-	-	25.0
Янгберри (гибрид малины и ежевики)	Youngberry	Rubus vitifolius x Rubus idaeus Rubus baileyanus	10.0	-	25.0
Other fruits other fruits with high acidity	-	-	-	-	Quantity, required to achieve the total acidity of not less than 0.5%
Other fruits with high content of pulp and intensive flavour	-	-	-	-	25.0
Other fruits with low acidity, low content of pulp and low or average flavour	-	-	-	-	50.0

*1 - The content of soluble solids in fruit juice or in vegetable juice or in purée reconstituted from concentrated juice and (or) fruit and (or) vegetable purée should be not lower than the level indicated in this Annex not accounting for their content of solids of any other added components.

*2 - When this Annex does not have standards of the minimum content of soluble solids in reconstituted juice or in fruit or in vegetable purée, the minimum value is determined in a juice of direct expression or in a fruit purée or in a vegetable purée based on the content of solids, which are used in production of corresponding concentrated juice or concentrated fruit purée and vegetable purée.

*3 - The content of soluble solids in juices of direct expression or in fruit purée or in vegetable purée should conform to the standards determined by this Annex.

*4 - For juices of direct expression or for fruit purée or vegetable purée regarding which this Annex does not have standards of the minimum content of soluble solids, the minimum content of soluble solids should conform to content of such substances in a fruit juice or vegetable juice or in a fruit purée or in a vegetable purée produced in processing of source fruits or vegetables.

*5 - It is prohibited to dilute by water juice of direct expression or fruit purée or vegetable purée with the purpose to reduce their content of soluble solids.

*6 - Accounting for adjustment per acidity.

*7 - Conforms to "coconut water" extracted from a coconut fruit without expression of its pulp.

*8 - In determining the standards of the minimum content of soluble solids in reconstituted pineapple juice it is considered that in different localities where pineapples are grown and processed the content of soluble solids may be lower than the level determined by this Annex. In this case, in the territory of the Russian Federation the pineapple juice circulation is allowed provided that content of soluble solids in it will be not less than 10% (at 20°C accounting for adjustment per acidity), and the reconstituted pineapple juice will fully conform to requirements of this Technical Regulation of the Customs Union.

Annex 3
Technical Regulation of the Customs Union
Technical Regulations on Fruit and Vegetable Juice Products
(TR CU 023/2011)

**List of food additives and processing aids permitted for use
in production of fruit and (or) vegetable juice products**

Table 1

Acidity regulators

Food additive	INS number (E) ^{*1}	Dosage ² (g/l), not more than	Permitted for application
Citric acid	330	3	In reconstituted juices, diffused juices, concentrated juices, concentrated fruit and (or) vegetable purée, juices of direct expression and in fruit and (or) in vegetable purée with the pH above 4.2
Citric acid	330	5	In fruit and (or) in vegetable nectars
Citric acid	330	See footnote ^{*3}	In fruit and (or) in vegetable juice-containing drinks, morses
Malic acid	296	3	In reconstituted pineapple juice,

			concentrated pineapple juice, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
Tartaric acid	334	4	In reconstituted grape juice (red and white), concentrated grape juice (red and white), in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
Sodium tartrate	335	See footnote ^{*3}	In fruit and (or) in vegetable juice-containing drinks, morses
Potassium tartrate	336		
Potassium sodium tartrate	337		
Sodium citrates	331		
Potassium citrates	332		
Calcium citrates	333		
Lactic acid	270	See footnote ^{*3}	In vegetable juices, vegetable nectars, vegetable juice-containing drinks (with the exception of products subjected to lactic-acid fermentation)

*¹ - INS – International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

*² - Dosage of a food additive in finished products destined for consumption.

*³ - The manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 2

Antioxidants

Food additives	INS number (E)*	Dosage** (g/l), not more than	Permitted for application
Ascorbic acid and its salts	300-303	See footnote ^{*3}	In juices of direct expression reconstituted juices, diffused juices, in fruit and (or) in vegetable purée, concentrated juices, concentrated fruit and (or) vegetable purée, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
		0.25	In fruit and (or) vegetable juice products for children's nutrition
Lecithin	322	See footnote ^{*3}	In enriched fruit and (or) vegetable juice products

*¹ - INS - International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

*² - Dosage of a food additive in finished products destined for consumption.

^{*3} - Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 3

Saturating gas

Food additive	INS number (E) ^{*1}	Dosage ^{*2}	Permitted for application
Carbon dioxide	290	See footnote ^{*3}	In juices of direct expression reconstituted juices, diffused juices, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses

^{*1} - INS - International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

^{*2} - Dosage of a food additive in finished products destined for consumption.

^{*3} - Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 4

Stabilizers and thickeners

Food additives	INS number (E) ^{*1}	Dosage ^{*2} (g/l), not more than	Permitted for application
Pectins	440	See footnote ^{*3}	In juices of direct expression with pulp, reconstituted juices with pulp, diffused juices with pulp, in fruit and (or) in vegetable nectars with pulp, in fruit and (or) in vegetable juice-containing drinks, morses
Sucrose acetate isobutyrate	444	0.3	In fruit and (or) in vegetable juice-containing drinks ^{*4}
Glycerol esters of wood resins	445	0.1	
Gum Arabic (acacia gum)	414	See footnote ^{*3}	
Carob bean gum	410		
Guar gum	412		
Xantan gum	415		

Starches	1400 - 1451		
Carboxymethyl cellulose	466		
Gum ghatti	419		

*1 - INS - International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

*2 - Dosage of a food additive in finished products destined for consumption.

*3 - Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

*4 - Food additives E419, E444, E445 and E466 may be used in fruit and (or) vegetable juice-containing drink with exception for juice products for children nutrition of early age.

Table 5

Sweeteners

Food additives	INS number (E) ^{*1}	Dosage ^{*2} (g/l), not more than	Permitted for application
Acesulphame potassium	950	0.35	In fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks
Aspartame	951	0.6	
Saccharin and its salts	954	0.08 (in calculation for saccharin)	
Sucralose (trichlorogalactosucrose)	955	0.3	
Neohesperidine dihydrochalcone	959	0.03	
Stevioside	960	See footnote ^{*3}	

*1 - INS - International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

*2 - Dosage of a food additive in finished products destined for consumption.

*3 - Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 6

Processing aids

Destination	Processing aids
Antifoaming agents	Polydimethylsiloxane ^{*1}
Clarifying, antioxidative and filtering aids, flocculants and sorbents	Adsorption aids (whiteners, natural or activated earths)
	Sorbent gums
	Activated charcoal (only vegetable)
	Bentonite
	Calcium hydroxide ^{*2}
	Cellulose
	Chitosan
	Colloidal silica
	Diatomite
	Gelatine (from skin collagen)
	Ion-exchange resins (cation and anion exchangers)
	Kaolin
	Perlite
	Polyvinylpyrrolidone
	Liquid silica
Tannin	
Potassium tartrate ^{*2}	

	Precipitated calcium carbonate* ²
	Sulphur dioxide* ^{2, 3}
	Kieselguhr
	Propylene glycol
	Potassium and sodium caseinates* ⁴
	Fish glue ⁴
	Rice husks
	Tocopherol* ⁵
Enzymatic agents (separately or combinations)* ⁶	Pectinases (for hydrolysis of pectin), proteases (for hydrolysis of proteins), amylases (for hydrolysis of starch) and cellulases (for limited application with the purpose to ease destruction of cell walls)
Packing gases* ⁷	Nitrogen
	Carbon dioxide

*1 - The maximum residual quantity in finished products is 10 mg/l.

*2 - Only in production of grape juice.

*3 - The maximum residual quantity in finished products is 10 mg/l (in calculation for total SO₂).

*4 - In using these processing aids, it is necessary to account for their potential allergenicity. In the event when residual quantities of these processing aids are present in fruit and (or) vegetable juice products destined for consumption, such products are subject to labelling in accordance with the requirements determined by Article 11 of this Technical Regulation.

*5 - The maximum residual quantity in finished products is 8 mg/kg.

*6 - Enzymatic agents may be used as processing aids if their use does not lead to complete rarefaction of raw produce and does not affect the cellulose content in processed fruits or vegetables.

*7 - May be used for temporary preservation.