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**ENGLISH TEXT OF  
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**TR CU 034/2013**

**«On safety of meat and meat products»**

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ADOPTED  
By Resolution of the  
Eurasian Economic Commission Council  
No. 68 of October 9, 2013

**Technical Regulation  
of the Customs Union “On Safety of Meat and Meat  
Products” (TR CU 034/2013)**

This Technical Regulation has been developed in accordance with the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation dated November 18, 2010.

This Technical Regulation establishes safety requirements mandatory for the application and fulfillment on the customs territory of the Customs Union that apply to slaughter products and meat products and related thereto requirements for the processes of production, storage, transportation, marketing and utilization, as well as requirements for marking (labeling) and packaging of slaughter products and meat products to ensure free movement of products released into circulation on the customs territory of the Customs Union.

In case when other technical regulations of the Customs Union have been adopted in respect to slaughter products or meat products that establish safety requirements for slaughter products and meat products and related thereto requirements for the processes of production, storage, transportation, marketing and utilization, as well as requirements for marking (labeling) and packaging of slaughter products and meat products, the slaughter products and meat products and related thereto requirements for the processes of production, storage, transportation, marketing and utilization, as well as requirements for marking (labeling) and packaging of slaughter products and meat products shall comply with the requirements of all applicable technical regulations of the Customs Union.

I. Scope

1. This Technical Regulation has been developed for the purposes of protection of human life and health, environment, animal life and health; prevention of actions misinforming consumers of slaughter products and meat products as regards their intended use and safety, and covers slaughter products and meat products released into circulation on the customs territory of the Customs Union, as well as processes of their production, storage, transportation, marketing and utilization.

2. The subjects of technical regulation of the present Technical Regulation shall be the following:

a) slaughter products and meat products:

meat;

by-products (offal);

crude fat and products of its processing, including rendered animal fats;

blood and products of its processing;

bone and products of its processing;

mechanically deboned (finally deboned) meat;

raw casings;  
collagen-containing raw materials and products of their processing (including gelatin);  
meat and meat-containing products from meat;  
meat and meat-containing sausage items;  
meat and meat-containing semi-finished products and precooked products;  
canned meat and meat-containing preserves;  
meat and meat-containing broths;  
dry meat and meat-containing products;  
products from pork fat;  
slaughter products for baby food;  
meat products for baby food;

b) processes of production, storage, transportation, marketing, and utilization of slaughter products and meat products.

3. This Technical Regulation establishes requirements for marking (labeling) and packaging of slaughter products and meat products that are mandatory for application and compliance on the customs territory of the Customs Union and that complement the requirements of the CU Technical Regulation “On Food Products Labeling” (TR CU 022/2011) approved by Decision of the Customs Union Commission No. 881 of December 9, 2011 (hereinafter – Technical Regulation of the Customs Union “On Food Products Labeling” (TR CU 022/2011)), and Technical Regulation of the Customs Union “On Safety of Packaging” (TR CU 005/2011) approved by Decision of the Customs Union Commission No. 769 of August 16, 2011 (hereinafter – Technical Regulation of the Customs Union “On Safety of Packaging” (TR CU 005/2011)) and do not contradict them.

4. The scope of this Technical Regulation does not cover the following products or requirements for the processes related thereto:

a) slaughter products and meat products manufactured by citizens in home conditions and/or in private farm holdings, or by citizens involved in animal husbandry, as well as processes of production, storage, transportation, and utilization of slaughter products and meat products intended only for individual consumption and not intended for release into circulation on the customs territory of the Customs Union;

b) specialized meat products (except meat products and slaughter products for baby food) manufactured with the use or on the basis of slaughter products);

c) poultry meat and products of its processing, as well as food products in whose formula the poultry meat and products of its processing by aggregate weight exceed the products from slaughter of other productive animals;

d) food supplements and biologically active supplements to food, drugs, animal feeds, products not intended for food purposes manufactured with the use or on the basis of slaughter products;

e) food products of catering establishments (public food service establishments) manufactured with the use or on the basis of slaughter products intended for marketing within the provision of services, as well as processes of marketing of the above food products;

f) food products where, according to formula, the concentration of meat ingredients is less than 5 percent;

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

## II. Key Definitions

1. For the purposes of application of this Technical Regulation, the definitions established by Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011) approved by Decision of the Customs Union Commission No. 880 of December 09, 2011 (hereinafter - Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011)), Technical Regulation of the Customs Union “On Food Products Labeling” (TR CU 022/2011), as well as the following terms and their definitions shall be used:

boneless meat — meat in the form of slabs of any shape having different sizes and weights, consisting of muscle and connective tissues whether or not with the inclusion of fatty tissue;

boneless semi-finished products – a slab semi-finished product manufactured from boneless meat;

broth — meat products manufactured by boiling of slaughter products whether or not with the addition of non-meat ingredients followed by the concentration of liquid phase derived after its separation from slaughter products and/or drying or without them;

boiled-and-baked products from meat – products from meat treated during manufacture by frying, baking or boiling or any combination of these processes;

boiled-and-smoked sausage item – a sausage product treated during manufacture by pre-smoking, boiling and final smoking;

boiled sausage item – a sausage product processed during manufacture by heat treatment, including pre-drying, frying and boiling or only boiling;

boiled sausage item for baby food – a boiled sausage product intended for nutrition of children from 3 years of age;

boiled products from meat – products from meat processed during manufacture by heat treatment, including pre-drying, frying and boiling or only boiling;

veterinary condemned products – animal carcasses, carcass parts and visceral organs recognized by the bodies of state veterinary control (surveillance) as unsuitable for food purposes and subject to uncompensated taking-out;

ham preserves – preserves manufactured from non-meat and meat ingredients treated by salting consisting of pieces of trimmed meat with the weight from 50 g in the form of a solid structure with jelly, maintaining its shape after extraction from can and suitable for cutting;

homogenized preserves for baby food – preserves for baby food intended for nutrition of children from 6 months of age, containing at least 80 percent of particles with the size of up to 0.3 mm and no more than 20 percent of particles with the size of up to 0.4 mm;

fried sausage item – a sausage product treated by frying during the manufacture process;

fried products from meat – products from meat treated by frying during the manufacture process;

edible gelatin – product of processing of collagen-containing raw materials in the form of protein substance with gelling property;

trimmed meat – boneless meat with the predetermined proportion of muscular, connective and fatty tissues;

crude fat – product of slaughter in the form of fatty tissue separated from the carcass and visceral organs;

frozen meat products – meat products subjected to refrigerating treatment till it reaches the temperature of not higher than “minus” 8°C in any measurement point;

frozen meat - fresh or cooled meat subjected to refrigerating treatment till it reaches the temperature of not higher than “minus” 8°C in any measurement point;

frozen block from meat – frozen meat of one type and name formed as a block with an assigned shape and size;

frozen block from by-products - frozen by-products of one type and name formed as a block with an assigned shape and size;

headcheese – a sausage item from heat-treated ingredients which has non-homogenous structure with the inclusion of pieces of meat and non-meat ingredients;

blood sausage – a sausage product manufactured with the addition of alimentary blood and/or products of its processing and having dark-red to dark-brown color on the cut;

liver sausage – a sausage item from heat-treated ingredients which has soft texture and maintains shape when cut into slices with boiled and/or blanched, and/or not heat-treated food by-products included in the formula;

sausage item – meat products manufactured from the mixture of minced meat and non-meat ingredients shaped in a sausage casing, pouch, mold, mesh or otherwise, subjected or not subjected to heat treatment till the ready-to-eat condition is achieved;

sausage item from heat-treated ingredients – a sausage product manufactured from the mixture of minced meat and non-meat ingredients including in its formula boiled or blanched meat ingredients subjected to further heat treatment till the ready-to-eat condition is achieved;

preserves (canned products) – meat products in a sealed consumer packaging treated by sterilization or pasteurization ensuring microbiological stability, a lack of viable pathogenic microorganisms, and suitable for long-term storage;

smoked-and-boiled products from meat (boiled-and-smoked products from meat) – products from meat subjected during manufacture to pre-smoking, boiling and final smoking;

smoked-and-baked products from meat – products from meat subjected during manufacture to pre-smoking, boiling and/or baking;

bone – product of slaughter in the form of a raw bone derived in the process of deboning of bone-in meat and by-products;

blood — product of slaughter in the form of blood collected in the process of slaughter provided that it pertains to certain carcasses;

coarse-ground preserves for baby food – preserves for baby food intended for nutrition of children from 9 months of age, containing at least 80 percent of particles with the size of up to 3 mm and no more than 20 percent of particles with the size of up to 5 mm;

large-piece boneless (meat-and-bone) semi-finished product – boneless (meat-and-bone) semi-finished product manufactured in the form of a large piece of meat with the weight above 500 g;

precooked product – meat (meat-containing) semi-finished product subjected to heat treatment during manufacture till full culinary readiness is achieved;

semi-finished product in pieces – a semi-finished meat product manufactured in the form of meat piece(s) with the weight above 10 g;

product in pieces preserved – preserves made of meat and non-meat ingredients cut into pieces with the weight above 30 g stewed in natural juice, sauce, broth or jelly;

small-piece boneless (meat-and-bone) semi-finished product – boneless (meat-and-bone) semi-finished product manufactured in the form of meat piece(s) with the weight ranging from 10 to 500 g inclusive;

meat products for baby food – meat products intended for baby food (for babies - from 6 months to 3 years, pre-school age children from 3 to 6 years, school-age children of 6 years and older), meeting respective physiological needs of a child body and not inflicting harm to health of a child of the respective age;

meat products – food products manufactured by processing (treatment) of slaughter products whether or not with the use of ingredients of animal and/or plant origin, and/or mineral, and/or microbiological, and/or artificial origin;

meat ingredient – a constituent part of the formula of food product which is a product of slaughter or a product derived from the processing of slaughter products and which contains no bone in the process of manufacture of sausage items (except sausage items from heat-treated ingredients that, according to their specific production technology, allow bone-in meat boiling with further bone separation and broth use), or contains bone inclusions (when mechanically deboned (finally deboned) meat is used), or contains a bone (when products are made from anatomically solid slab of bone-in meat);

semi-finished meat product – meat products having the weight fracture of meat ingredients above 60 percent, and that are made of bone-in meat or boneless meat in the form of pieces or ground whether or not with the addition of non-meat ingredients, intended for retail sale and requiring heat treatment prior to consumption to achieve culinary readiness;

meat product — meat products manufactured with or without the use of non-meat ingredients having with the weight fracture of meat ingredients of above 60 percent;

canned meat for baby food – preserves intended for child nutrition, manufactured with or without the use of non-meat ingredients, in which the weight fracture of meat ingredients is above 40 percent;

mechanically deboned (finally deboned) meat — boneless meat in the form of crushed (paste-like) mass with the weight fracture of bone inclusions of not above 0.8 percent, obtained by mechanical separation of the muscle, connective and/or fatty tissue (residues of the muscle, connective and/or fatty tissue) from the bone without the addition of non-meat ingredients;

bone-in meat - meat in carcasses, half-carcasses, quarter carcasses, cuts or in the form of slabs of different sizes and weights, of any shape, consisting of muscle, connective, bone tissues whether or not with the inclusion of fatty tissue;

meat – a product of slaughter in the form of carcass or its part, consisting of muscle, fatty and connective tissues whether or not with the inclusion of bone tissue;

meat-and-bone semi-finished product – a semi-finished product in the form of a slab manufactured from bone-in meat with the predetermined proportion of boneless meat and bone;

meat-and-vegetable preserves for baby food – meat-containing preserves for baby food manufactured with the use of ingredients of plant origin and having the weight fracture of meat ingredients from 18 to 40 percent inclusive;

meat-and-vegetable product — a meat-containing product manufactured with the use of ingredients of plant origin having the weight fracture of meat ingredients from 30 percent to 60 percent inclusive;

meat-containing preserves for baby food – preserves intended for child nutrition, manufactured with the use of non-meat ingredients, having the weight fracture of meat ingredients from 5 to 40 percent inclusive;

meat-containing semi-finished product – meat products with the weight fracture of meat ingredients from 5 to 60 percent inclusive; manufactured from bone-in meat or boneless meat or ground meat with the addition of non-meat ingredients, intended for retail sale; and, prior to consumption requiring heat treatment to achieve culinary readiness;

meat-containing product – meat products manufactured with the use of non-meat ingredients, having the weight fraction of meat ingredients from 5 to 60 percent inclusive;

non-meat ingredient – a component of the formula of food product, not being a slaughter product or a product obtained from the processing of slaughter products;

boned meat – boneless meat with the natural proportion of muscle, connective and fatty tissues;

decontamination — a process of treatment of slaughter products approved by the veterinary service for use with restrictions; the process is carried out under oversight of veterinary specialists in order to bring the products into compliance with the requirements of this Technical Regulation;

cooled meat – slaughter-warm (fresh) meat subjected to refrigerating treatment to the temperature from “minus” 1.5°C to “plus” 4°C in any point of measurement;

cooled by-products – by-products subjected to refrigerating treatment after slaughter and their separation to the temperature from “minus” 1.5°C to “plus” 4°C in any point of measurement;

breaded semi-finished product – cut or chopped semi-finished product with the surface covered by a breading ingredient or a mixture of breading ingredients;

slaughter-warm (fresh) meat – meat obtained immediately after slaughter with the temperature of not less than “plus” 35°C in any point of measurement;

batch of animals – a certain number of animals of one species delivered to the production establishment from a single household over a particular period of time, accompanied by shipping documentation and a veterinary certificate;

pasteurized preserves – preserves heat-treated during manufacture at the temperature below 100°C, and meeting the requirements established by this Technical Regulation to the industrial sterility of pasteurized preserves kept under the storage conditions ensuring microbiological stability;

pasteurized meat (meat-containing) small sausages for baby food – sausage products for baby food intended for nutrition of children from 1.5 years; manufactured from sausage filling which is molded in the sausage casing with a diameter not above 22 mm and heat-treated till ready-to-eat condition is achieved, and pasteurized in a sealed packaging;

pate – a sausage item from heat-treated ingredients with spreading texture;

pate preserves – preserves in the form of spreadable homogenous mass with spreading texture, or mass with spreading texture containing inclusions manufactured from meat and non-meat ingredients with the addition of edible by-products;

semi-smoked sausage items for baby food – semi-smoked sausage items intended for nutrition of children from 6 years of age;

semi-smoked sausage items - sausage items treated in the process of manufacture by frying or pre-drying, boiling, smoking and drying, when necessary.

semi-finished product in dough – a stuffed semi-finished product made of dough and filling mixture in the form of ground meat or meat ingredients in pieces, or meat and non-meat ingredients in pieces;

semi-finished products for baby food – meat and meat-containing semi-finished products intended for nutrition of children from 1.5 years of age;

product from meat – meat products manufactured from different parts of the carcass, processed by salting or heat treatment, or without heat treatment, till the ready-to-use condition is achieved;

product from pork fat – meat products manufactured from pork subcutaneous fat, whether or not in skin, whether or not with lumps of muscle tissue, whether or not subjected to salting, boiling, smoking, baking or combination of these processes during the manufacture process;

product of crude fat processing – meat products derived in the process of treatment of fat-containing slaughter products;

product of processing of collagen-containing raw materials - meat products containing dry animal proteins, including hydrolysates and gelatin;

product of bone processing – meat products derived in the process of bone and bone residue processing, including defatted bone and bony hydrolysate;



product of blood processing – meat products derived in the process of blood processing, including dry blood, light-in-color albumin (dry blood serum or dry blood plasma), black albumin, and derivatives of blood cells;

product of slaughter – non-processed food products of animal origin obtained as a result of slaughter of productive animals under the industrial conditions and used for further processing (treatment) and/or marketing, including meat, offal, crude fat, blood, bone, mechanically deboned (finally deboned) meat, collagen-containing raw materials and raw casings;

product of slaughter approved by the veterinary service for use with restrictions – a product of slaughter allowed for use in alimentary purposes after decontamination;

products of slaughter for baby food – products of slaughter intended for manufacturing meat products for baby food;

pure-liked canned baby food – preserves for baby food intended for nutrition of children from 8 months of age, containing at least 80 percent of particles with the size of up to 1.5 mm and no more than 20 percent of particles with the size of up to 3 mm;

defrosted meat – frozen meat thawed to the temperature of not below “minus” 1.5°C in any point of measurement;

defrosted by-products – frozen by-products thawed to the temperature of not below “minus” 1.5°C in any point of measurement;

vegetable-and-meat product — meat-containing product manufactured with the use of ingredients of plant origin, where the weight fracture of meat ingredients in the formula ranges from 5 percent to 30 percent inclusive;

canned vegetable -and-meat products for baby food — meat-containing preserves for baby food manufactured with the use of ingredients of plant origin, where the weight fracture of meat ingredients in the formula ranges from 5 percent to 18 percent inclusive;

formula of meat products – documentary established by the manufacture a full list of components used in the process of manufacture of meat products, specifying the number of meat and non-meat ingredients, including cooking salt, spices, food additives and added water (in the form of ice, broths and brines as well) according to which the meat products are categorized as meat, meat-containing, meat-and-vegetable, or vegetable -and-meat products;

canned chopped products – preserves from meat pieces ranging from 16 to 25 mm in size, in the form of monolithic mass from meat and non-meat ingredients, mixed evenly with jelly and fat;

chopped semi-finished meat product – a semi-finished meat product manufactured from minced meat or minced meat and non-meat ingredients whether or not with the addition of cooking salt, spices, and food additives;

chopped semi-finished meat-containing product – a meat-containing semi-finished product manufactured from minced meat and non-meat ingredients whether or not with the addition of cooking salt, spices, and food additives;

sterilized canned products – preserves heat-treated in the process of manufacture at the temperature above 100°C and complying with the requirements for the industrial sterility established by this Technical Regulation for sterilized canned foods;

jell – a sausage item from heat treated ingredients with the texture ranging from soft to elastic, manufactured with the addition of broth above 100 percent;

by-products (offal) – products of slaughter in the form of visceral organs, head, tail, limbs (or their parts), and meat trimmings cleaned from bruises, without serous membrane or adhering tissues, as well as skin and the area between the nipples of pigs;

dry animal proteins – a product of processing of collagen-containing raw materials obtained by hydrolysis and drying of collagen-containing raw materials;

dry product – meat products manufactured through dehydration by physical method till no more than a 10 percent (inclusive) residual weight fraction of moisture is achieved;

dry-cured sausage item – a sausage item subjected to ripening and/or fermentation during manufacture, with the use of starter cultures or without them, and drying;

dry-cured products from meat – products from meat treated by fermentation during manufacture, with the use of starter cultures or without them, and drying;

raw smoked sausage item – a sausage item subjected during manufacture to ripening and/or fermentation with the use of starter cultures or without them, cold smoking, and drying;

raw smoked products from meat – products from meat treated during manufacture by fermentation, with the use of starter cultures or without them, cold smoking, and drying;

raw casings – a slaughter product in the form of intestines or other parts of the digestive tract and urinary bladder;

collagen-containing raw materials – a slaughter product containing protein collagen;

rendered animal fat – meat products manufactured from crude fat and other fat-containing slaughter products;

ground meat – a chopped semi-finished product with the size of particles not above 8 mm intended for the manufacture of shaped semi-finished products or retail sales;

canned ground meat – preserves made of meat and non-meat ingredients in the form of monolith ground meat of homogenous or non-homogenous structure, maintaining its shape when extracted from the can, or made as shaped products in broth, sauce, fat or jelly;

stuffed semi-finished product – a shaped semi-finished product manufactured by filling or wrapping of some ingredients or a mixture of ingredients into other ingredients or mixtures of ingredients;

shaped semi-finished product – an entire-piece or chopped semi-finished product with an assigned geometric shape;

jelly – a sausage item from heat treated ingredients having soft to elastic texture, manufactured with the addition of broth not above 100 percent.

### III. Rules of Identification of Slaughter Products and Meat Products

6. For the purposes of attributing slaughter products and meat products to the objects of technical regulation which this Technical Regulation applies to, the identification of slaughter products and meat products shall be carried out by the applicant; the bodies responsible for state control (surveillance); the customs control bodies; the bodies responsible for assessment (confirmation) of conformity, and other stakeholders, without conducting examinations (testing), by means of comparison of the names of slaughter products and meat products, specified in the marking or shipping documentation, with the names of slaughter products and meat products given in p. 5 of this Technical Regulation.

7. For the purposes of establishing conformity of slaughter products and meat products to their names, the identification of slaughter products and meat products shall be carried out by comparison of the appearance and organoleptic parameters with the indicators defined by the standards whose voluntary use ensures the fulfillment of the requirements of this Technical Regulation, established by the list of standards used for the purposes of assessment (confirmation) of conformity to this Technical Regulation, or with the indicators defined in the technical documentation in conformity to which slaughter products and meat products had been manufactured.

8. In case where slaughter products and meat products can be identified neither on the basis of information stated in markings and shipping documents, nor by visual or organoleptic methods, the analytical method shall be applied for identification – by the verification of whether physical-and-chemical parameters of slaughter products and meat products conform to the indicators established in the definition of such products within this Technical Regulation, and the indicators specified in the standards whose voluntary use ensures the fulfillment of the requirements of this Technical Regulation, established by the list of standards used for the purposes of assessment (confirmation) of conformity to this Technical Regulation, or the indicators defined in the technical documentation in conformity to which slaughter products and meat products were manufactured.

#### IV. Rules for Circulation of Slaughter Products and Meat Products in the Market of the Customs Union Member-States and Common Economic Space

9. Slaughter products and meat products are released into circulation in the market of the Customs Union member-states and the Common Economic Space (hereinafter – the member-states), provided that they conform to this Technical Regulation and the other technical regulations of the Customs Union applying thereto.

10. While circulating within the customs territory of the Customs Union, products of slaughter shall be accompanied by veterinary certificate issued by authorized bodies of the member-state and shipping documentation.

When being transferred between the member-states, meat products that are subject to veterinary control (surveillance), whether imported from third countries or produced in the customs territory of the Customs Union shall be accompanied by a veterinary certificate, to be issued by the authorized bodies of the member-states without conducting veterinary-and-sanitary examination, which confirms epizootic freedom.

Each batch of slaughter products and meat products that is subject to veterinary control (surveillance) shall be imported into the customs territory of the Customs Union upon availability of a veterinary certificate issued by competent authority of the shipping country.

11. Slaughter products and meat products that comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto and that have passed assessment (confirmation) of conformity are marked with a unified mark of products circulation on the market of the Customs Union member-states.

12. The circulation of slaughter products and meat products not complying with the requirements of this Technical Regulation or the technical regulations of the Customs Union applying thereto is not allowed, including expired slaughter products and meat products.

#### V. Safety Requirements for Slaughter Products and Meat Products

13. Slaughter products and meat products being in circulation in the customs territory of the Customs Union during the established term of validity shall be safe when used for intended purposes.

14. Slaughter products and meat products shall comply with the requirements of this Technical Regulation and the other technical regulations of the Customs Union applying thereto.

15. Microbiological and hygienic safety standards for slaughter and meat products (including slaughter and meat products for baby food) shall comply with the requirements pursuant to Annexes No.

1 – 3.

16. Meat products treated by smoking during manufacture process, shall not contain benzopyrene above 0.001 mg/kg

Benzopyrene is not allowed in products for baby food.

17. Physical-and-chemical indicators of meat products for baby food shall comply with the requirements pursuant to Annex No. 4.

18. Maximum residue levels of veterinary (zootechnic) preparations, animal growth promoters (including hormonal products), drugs (including antibiotics) whose concentration in slaughter products and meat products is controlled in accordance with the information on their use provided by the manufacturer (vendor) shall, where they are imported into the customs territory of the Customs Union or where slaughter products are supplied for processing according to the procedure established in the legislation of the member-state, comply with the requirements pursuant to Annex No. 5.

19. Non-meat ingredients used in the production of meat products shall comply with the requirements of the technical regulations of the Customs Union applying thereto.

## VI. Requirements for the Processes of Production of Slaughter Products and Meat Products

20. Manufacturers, sellers and entities, acting as foreign manufacturers of slaughter products and meat products, shall be obliged to perform the processes of their production (manufacturing) in a way that such products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

21. Production facilities where the processes of slaughter of productive animals, processing (treatment) of slaughter products and production (manufacturing) take place are subject to state registration pursuant to the provisions of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

22. Organization of the production premises where the process of production (manufacturing) of slaughter and/or meat products is conducted; the process equipment and implements used in the process of production (manufacturing) of slaughter products and meat products; the conditions of storage and removal of the production waste; and, the water used in the production process, shall comply with the provisions of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

23. At all stages of the process of production (manufacturing) of slaughter products and meat products, their traceability shall be ensured.

24. Materials coming into contact with slaughter products and meat products in the process of production (manufacturing) shall comply with the requirements applied to the safety of materials coming into contact with food products.

25. Packaging materials for packing final products are delivered through the corridors or shipment areas avoiding the production premises. The storage of packaging materials in the production premises is not allowed.

## VII. Requirements for Slaughter Products and Their Production Processes

26. The process of manufacture of slaughter products includes the preparation of productive animals to slaughter, cutting, deboning and trimming of carcasses, cleaning of carcasses, half-carcasses and offal, and the collection of veterinary condemned products.

27. The process of preparation of productive animals to slaughter shall comply with this Technical Regulation and the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) as concerns the processes of obtaining non-processed food products of animal origin.

28. Productive animals delivered to the production facility shall undergo a pre-slaughter veterinary and sanitary examination and pre-slaughter holding in accordance with the requirements established by the regulatory legal acts of the member-states.

29. In case when sick productive animals in moribund condition, compulsorily slaughtered productive animals or dead bodies of productive animals are found in a batch of productive animals, or when in a batch of productive animals the actual number of heads is not the same as the number specified in the veterinary document, such batch of productive animals is placed immediately into quarantine facilities until diagnosis is made or causes of non-conformity are identified.

30. It is prohibited:

a) to assign to slaughter non-identified productive animals; productive animals that have not passed a pre-slaughter holding or pre-slaughter veterinary examination; and productive animals with manure contamination on the skin surface;

b) to return to owners those productive animals that are sick and/or suspected for having diseases; the productive animals with traumatic injuries; and, dead bodies of the productive animals found during the issuance process;

c) to move out (walk out) productive animals accepted for slaughter from the area of pre-slaughter holding and slaughter of productive animals;

d) to transfer carcasses of productive animals and veterinary condemned materials to solid domestic waste landfills.

31. Where productive animals with the signs of contagious disease are found during the issuance process and pre-slaughter veterinary examination, the entire batch of productive animals is isolated till the final diagnosis is made.

32. Productive animals are delivered for slaughter from the pre-slaughter holding premises (open pens) to the slaughter facilities so that to ensure smooth operation of the slaughter line and to prevent cross-contamination.

33. The process of slaughter of productive animals (hereinafter – slaughter) should comply with this Technical Regulation and the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011) as regards the processes of receiving non-processed food products of animal origin.

34. The process of slaughter shall ensure the identification of slaughter products and their traceability throughout the overall technological process.

35. The process of slaughter shall ensure compliance with the conditions of technological slaughter processes and the application of practices preventing contamination of the carcass surfaces.

36. During slaughter, the following groups of work operations shall be separated:

a) Group 1 – immobilization, bleeding, whitening and skinning, (for hogs in the skin: scalding, dehairing, singeing and cleaning of carcasses from hair remnants).

Productive animals are immobilized with the use of tools ensuring the reduction of sensitivity of the productive animals and the loss of their ability to move while the heart remains functional.

Bleeding of the productive animals is conducted by a method ensuring as much bleeding as possible;

b) Group 2 – evisceration, splitting of carcasses into semi-carcasses, cleaning of carcasses, branding, and weighing;

c) Group 3 – treatment and processing of raw by-products (offal, intestinal casings, crude fat, blood, bones, endocrine and zymogenic materials, as well as special raw materials, skin raw materials and non-food raw materials).

37. Safety guards, equipment and tools used in the slaughter process shall prevent a possibility of transferring contamination to carcasses, half- carcasses and slaughter products.

38. It is necessary to anticipate an emergency stop of the slaughter line actuated from the work stations of veterinary specialists by technical device (e.g. "Stop" button) in case of suspicion for or identification of especially dangerous diseases of productive animals;

39. To collect veterinary condemned products, it is necessary to mount separate drains or special tanks preventing unauthorized access, painted in different colors and marked.

40. Blood for alimentary purposes shall, no later than 3 minutes after the immobilization of a productive animal, using a sterile hollow knife with hose, be collected in a sterile labeled tank. It is allowed collecting blood from no more than 10 productive animals into one tank.

The blood shall be transported for processing (treatment) no later than 2 hours upon slaughter of a productive animal.

41. The evisceration of carcasses is carried out no later than 45 minutes for the cattle and hogs and no later than 30 minutes for small ruminants upon completion of the process of bleeding of a productive animal.

In this case, the contamination of carcass surface with the stomach or intestinal contents is not allowed.

In the process of evisceration of carcasses, a knife is replaced at least every 30 minutes with another knife subjected to sanitation.

42. Hands, chain mail gloves and aprons are washed as necessary, but at least every 30 minutes.

43. Slaughter products removed during the evisceration process are delivered to processing (treatment) no later than 15 minutes after their extraction from the carcass.

44. In the process of carcass splitting and spinal cord removal, its integrity should not be broken.

45. Saw blade used in the carcass splitting process is subject to sanitation at least every work hour.

46. Bruises, hemorrhages and soiled sections are removed in the process of cleaning of carcasses (half-carcasses) of all species of productive animals.

47. The process of cleaning of by-products from bruises and the process of serous membrane and adhering tissues removal shall be completed no later than 3 hours after the slaughter of a productive animal, including their transfer for cooling or freezing.

48. It is prohibited to perform cleaning of haired by-products in the premises for productive animal slaughter, unless these operations for all types of by-products are carried out in separate facilities.

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

50. For disinfection, tools used for the processes of deboning and trimming shall be changed as they become soiled, but at least every 30 minutes.

51. Bones and products of their processing used for the production of rendered animal fat are delivered for processing (treatment) no later than 6 hours after deboning. When the treatment process is delayed, the bones are placed into cool rooms, where the storage life at the storage temperature not above "plus" 8°C shall be no more than 24 hours.

52. Collagen-containing raw materials without bones may be preserved with cooking salt or other agents approved for these purposes and stored in closed containers.

53. After slaughter, the carcasses and other slaughter products are subject to veterinary and sanitary inspection and branding in compliance with the requirements established by the regulatory legal acts of the member-states.

54. When diseases of productive animals are found after slaughter a veterinary stamp is applied on the carcass outlining the method of its decontamination or utilization.

55. When pathological abnormalities typical for contagious and invasive diseases are found in the process of meat deboning and trimming, the slaughter products are placed into an isolation chamber upon receipt of laboratory test results. In this case, an appropriate sanitation (disinfection) of tools, equipment and work (special) clothing is performed.

56. Decontamination of slaughter products approved by the veterinary service for using with restrictions is carried out in separate premises with the use of equipment placed in such a way as to avoid cross-flows of slaughter products and decontaminated slaughter products.

Their further processing is performed in the production facilities at the end of the shift or during a separate shift under oversight of the veterinary service expert. Upon completion of the work, sanitation (disinfection) of the premises, equipment and tools is performed.

57. The process of production (manufacturing) of slaughter products for baby food is conducted at the beginning of the shift or in a separate shift, subject to a preliminary washing and disinfection of process equipment and tools.

58. Slaughter of wild (game) productive animals shall be carried out in compliance with the legislation of the member-state.

#### VIII. Requirements for Meat Products and Their Production Processes

59. Slaughter products used in the production (manufacturing) of meat products shall comply with the requirements of this Technical Regulation and the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

60. Unidentified slaughter products located at the production (manufacturing) facility are subject to utilization.

61. Preparation of by-products, including defrosting, visual inspection, washing, cleaning and trimming, is carried out in separate premises or dedicated sections of the production (manufacturing) facility.

62. Production (manufacturing) of meat products from offal and blood is carried out in separate premises.

The manufacture of these products is allowed in the premises and on the equipment used for producing sausage items, subject to their production sequence with conducting washing of process equipment and accessories.

63. Preparation of casings for sausage items shall be conducted in separate premises or sections separated by partition in the sausage production facilities with the air temperature not above “plus” 12°C.

64. Veterinary and trade brand marks and stamps are removed except those trade brand marks and stamps that are made by food-grade dyes approved for slaughter product marking without further removal.

65. Knives not used in the technological processes shall be kept in a sterilizer or dedicated location.

66. Slaughter products transported to chopping and/or salting processes shall have temperature not above “plus” 4°C in any point of measurement, except slaughter-warm meat.

67. Meat and offal grinding, preparation of ground meat and filling of casings (molds) shall be performed at the air temperature not above “plus” 12°C.

68. For gelatin production it is prohibited to use collagen-containing raw materials treated by tanning (skin hardening with the use of vegetative tanning agents, chromium salts or such substances as

aluminum salts, iron salts (III), silicic acid salts, aldehydes, quinones, or other synthesized hardening agents).

69. Crude fat processed no later than two hours after its collection during the evisceration process is used to derive rendered animal fat.

70. Sodium nitrite (potassium nitrite) is used only in the form of nitrite-curing (curing-nitrite) mixes with the mass fraction of sodium nitrite (potassium nitrite) not above 0.9 percent.

It is prohibited to use simultaneously 2 or more nitrite-curing (curing-nitrite) mixes in the production of meat products of one name.

It is prohibited to use simultaneously 2 or more nitrite-curing (curing-nitrite) mixes for slaughter products and meat products released to marketing in the non-processed form.

71. Preparation of non-meat ingredients, including weighing and packaging is conducted in separate premises.

72. Delivery of fuel (wood chips, woods) to the thermal department through the production premises during the manufacture of meat products is not allowed.

73. Production of meat and meat-containing sausage items and products from meat shall comply with the following requirements:

a) meat ripening during curing is performed in the premises with the air temperature not above “plus” 4°C, except cases where equipment with in-built cooling system is used in the curing process;

b) preparation of brines and filling (preparation) of non-meat ingredients is performed in the amount sufficient for no more than 1 shift of work of the production facility;

c) heat treatment of sausage items and products from meat is carried out using special equipment with temperature control instruments (including in the core of product, except raw smoked and dry-cured items) and relative humidity or only temperature (for heat treatment in water).

74. Production of meat and meat-containing semi-finished products shall comply with the following requirements:

a) production of meat and meat-containing semi-finished products intended for sales, e.g. in public catering establishments, is not allowed with the use of sodium nitrite (potassium nitrite);

b) fast-freezing equipment for freezing semi-finished products is acceptable for installation in the premises where filling and packaging is performed;

c) semi-finished products with the temperature above “plus” 6°C in any point of measurement are not allowed for release in the market.

75. Production of preserves shall comply with the following requirements:

a) consumer packaging for preserves is inspected for air tightness at least 3 times per shift and after each time when the equipment is adjusted or repaired or its parts are replaced;

b) the period from the sealing of consumer packaging to the beginning of heat treatment of preserves shall be no longer than 30 minutes;

c) the process duration for production of preserves from the moment of trimming or chopping of slaughter products to their sterilization or pasteurization shall not exceed 2 hours for sterilized and 1 hour for pasteurized preserves, without taking into account the time of curing process;

d) the temperature of blanched raw materials prior to filling into consumer packaging shall be not lower than “plus” 40°C;

e) manufacturer performs heat treatment of preserves according to the conditions of sterilization or pasteurization ensuring safety of ready-to-use products in compliance with the requirements for the industrial sterility specified in Annex No. 2 to this Technical Regulation;

f) shelf life of preserves is established by the manufacturer given consideration to the group of preserves, properties of used consumer packaging, and the extent of achieved sterilizing effect;



g) documents outlining sterilization or pasteurization parameters recorded on the data storage media shall be considered as strict accounting documents and kept by the manufacturer for the time period, exceeding shelf life of the products for at least 3 months;

h) the duration of holding preserves at the manufacturer storage area for establishing microbiological stability and safety shall be at least 11 days.

76. Meat products for nutrition of infants of first year of life shall be manufactured at the specialized production facilities, specialized shops, or on the specialized process lines.

77. Meat products for nutrition of children from 1 to 3 years, pre-school and school-age children may be manufactured at the specialized production facilities, specialized shops, or on the specialized process lines, or process equipment for the manufacture of meat products for general purposes at the beginning of a shift or during an individual shift after their washing and disinfection.

78. In the production of meat products for baby food intended for children from all age groups, the use of phosphates, flavor intensifiers, benzoic or sorbic acids and their salts, as well as food additive complexes containing phosphates, flavor intensifiers, benzoic or sorbic acids and their salts is not allowed.

79. In the production of meat products for baby food intended for children from all age groups, the use of food (alimentary) raw materials containing gene-engineering modified organisms (GMO) is not allowed.

80. In the production of meat products for baby food intended for children from all age groups, the use of food (alimentary) raw materials derived with the application of pesticides specified in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) is not allowed.

81. In the production of meat products for nutrition of children from 6 months to 3 years of age, the use of food (alimentary) raw materials enlisted in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) is not allowed.

82. In the production of meat products for nutrition of pre-school children (from 3 to 6 years of age) and school children (from 6 years of age and older), the use of food (alimentary) raw materials enlisted in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) is not allowed.

83. In the production of meat products for baby food intended for children from all age groups, the use of slaughter products with the total phosphorus content above 0.2 percent is not allowed.

84. In the production of meat products for the nutrition of pre-school children (from 3 to 6 years of age) and school-age children (from 6 years and older), the use of fresh or frozen blood delivered from other production facilities is not allowed.

85. As regards the production of preserves for baby food intended for children from all age groups, the duration of their holding at the manufacturer's storage area for establishing microbiological stability and safety shall be at least 21 day.

86. At all stages of production of chopped meat (meat-containing) semi-finished products for baby food intended for nutrition of pre-school children (from 3 to 6 years) and school-age children (from 6 years and older), the temperature of ground meat shall be not above "plus" 3°C.

87. In the production of preserves for baby food intended for nutrition of children from 6 months to 3 years of age, filling shall be performed into consumer packaging with the capacity not above 0.25 dm<sup>3</sup>.

## IX. Requirements for Processes of Storage, Transportation, Marketing and Utilization of Slaughter Products and Meat Products

88. Manufacturers, sellers and entities, acting as foreign manufacturers of slaughter products and meat products, shall be obliged to perform the processes of their production (manufacturing) in a way that such products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

89. The processes of storage, transportation and marketing of slaughter products and meat products shall comply with the requirements of this Technical Regulation and the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

90. The processes of utilization of slaughter products and meat products shall comply with the requirements of the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

91. Materials contacting with slaughter products and meat products in the processes of their storage, transportation and marketing shall comply with the requirements established for the safety of materials contacting with food products.

92. Slaughter-warm and chilled meat (carcasses, half-carcasses and quarters) during the process of storage, are kept in the vertical suspended state without contacting each other.

93. In coolers, products shall be stockpiled on the shelves or pallets at the height of at least 8-10 cm from the floor level. The distance of products from the walls and cooling equipment shall be at least 30 cm. The piles shall be separated by passages providing ready access to the products.

94. Coolers for cold treatment and storage of slaughter products and meat products shall be equipped with thermometers and/or automatic instruments for temperature control in the cooler, as well as temperature recording equipment.

95. Slaughter products in the process of storage are divided into groups by type, purpose (marketing or processing (treatment)) and thermal condition (cooled, frozen).

96. The acceptable increase of air temperature in the coolers during the process of storage, loading or unloading of slaughter products is no more than 5°C, and temperature fluctuations during the process of storage, transportation and marketing shall not exceed 2°C.

97. Storage of cooled and frozen products in non-cooled premises prior to loading into transport means and/or containers is not allowed.

98. During the process of transportation, carcasses, half-carcasses and quarters are transported in the vertical suspended state preventing their contact with each other. Carcasses, half-carcasses and quarters may be transported in the stockpiled state preventing contamination of carcass surfaces.

99. It is not allowed using transport means and containers for the transportation of slaughter products and meat products after their use for the transportation of productive animals.

Productive animals shall be transported to the production facility by specialized or specifically equipped transport means.

Transport means and containers designed for the transportation of slaughter products and meat products shall be equipped with devices enabling to maintain and record the preset temperature conditions.

100. Transportation of slaughter products and meat products in bulk, without using transportation and/or consumer packaging is not allowed, except bones intended for gelatin production.

101. As soon as transportation process is completed, the transport means and containers are subjected to sanitation (disinfection).

102. Defrosting of frozen slaughter products and meat products during the process of storage, transportation and marketing is not allowed.

103. At the wholesale and retail establishments it is prohibited to perform re-packing under the vacuum or modified atmosphere packaging conditions for those slaughter products and meat products that had been earlier packed under the vacuum or modified atmosphere packaging conditions.

## X. Requirements for Packaging of Slaughter Products and Meat Products

104. Packaging (including means of sealing) of slaughter products and meat products shall comply with the requirements of the Technical Regulation of the Customs Union “On Safety of Packaging” (TR CU 005/2011).

105. Materials contacting slaughter products and meat products shall ensure their safety and permanency of the identification marks during the circulation of slaughter products and meat products in the customs territory of the Customs Union throughout their shelf life.

## XI. Requirements for Marking (Labeling) of Slaughter Products and Meat Products

106. Marking (labeling) of slaughter products and meat products shall comply with the requirements of the CU Technical Regulation “On Food Products Labeling” (TR CU 022/2011) and the requirements established by p.p. 107 – 126 of this Technical Regulation.

107. To avoid actions misleading the consumers (purchasers):

a) the marking (labeling) containing information on the distinguishing indicators of slaughter products and meat products (e.g. “high-quality meat,” “marble meat,” “halal,” “kosher meat”) shall comply with the requirements of the CU Technical Regulation “On Food Products Labeling” (TR CU 022/2011);

b) the marking (labeling) of meat products for general purposes with the use of made-up names that are perceived associatively as meat products for baby food (e.g. hot dogs “Children’s,” “Toddler,” “Lusty Child,” “Toptyzhka”) is not allowed;

c) the marking (labeling) of meat products with the use of made-up names that are identical or similar, by an extent of confusion, to the made-up names of meat products established by the intergovernmental (regional) standards is not allowed, except meat products released according to these standards (e.g. “Doctorskaya,” “Lyubitelskaya,” “Moscovskaya,” “Zernistaya,” “Molochnaya”);

d) commonly accepted names generated by anatomical parameter (e.g. breast ribs, bacon, neck, fore shank), typical pattern on the cut (e.g. cervelat, salami, ham-style), category of formula components (e.g. “pork,” “beef,” “from pork,” “from beef”) or widely used in convenience stores and public catering business (e.g. “pastrami,” “fillets,” “fried sausage,” “beef steak”) are allowed for use.

108. Where slaughter products in the thermal state, other than cooled, are used for the manufacture of meat products, the inclusion of such words as “manufactured from cooled raw materials” or words with similar meaning is not allowed their marking (labeling).

109. Information on the group (e.g. “meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”) and type (e.g. “sausage item,” “product from meat,” “semi-finished product,” “precooked item,” “preserves,” “product from pork fat,” “dry product,” “broth”) of meat products shall be included in the name of the meat products or specified close to the name.

110. In case where mechanically deboned (finally deboned) meat is used in the manufacture of meat products, the information on its use shall be specified in the description of contents of such products (e.g. mechanically deboned meat).

111. The marking (labeling) of meat products complemented with the water added by any of the methods (as ice, brine, solution, etc.) shall specify this information in the description of contents of such products.

112. The marking (labeling) of meat products shall contain no names of food additive complexes, marinades or brines, without specifying their components, in the description of contents of such products.

113. The marking (labeling) of sausage items and products from meat, in the description of their contents, specifies the presence of microbial starter cultures, if the microbial starter cultures had been used in the production of sausage items and products from meat.

114. The marking (labeling) of slaughter products and meat products processed with enzymatic preparations shall, in the description of contents of these products, include information on the use of such preparations, if the activity, e.g. residual, of the enzymatic preparations persists in the final product.

115. The marking (labeling) of slaughter products and meat products packaged under the vacuum or modified atmosphere packaging conditions, shall include this information, respectively, e.g. “vacuum packaging”, “modified atmosphere packaging”.

116. In case where the manufacturer of slaughter products and meat products delivered to retail and wholesale establishments has assumed that the products will be packed further during the process of sales into a consumer packaging and that their quantity and/or the type of packaging will be changed, the marking (labeling) of such slaughter products and meat products shall include information on the expiry date prior to opening the packaging and after its opening (breakage of packaging integrity), but within the limits of the total shelf life.

In case when this information is missing on the labels of slaughter products and meat products, it is not allowed changing their quantity and/or the type of packaging of slaughter products and meat products delivered for sales to retail and wholesale establishments.

The labels of slaughter products and meat products, packed in the process of sales with the change of their quantity and/or the type of packaging, shall include additional information on the date of their packing and expiry date, except the cases where the slaughter products and meat products are packed in the presence of consumer at the retail and wholesale establishments.

117. The marking (labeling) of meat in carcasses, half-carcasses, quarters and cuts shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put directly on the carcasses, half-carcasses, and quarters in compliance with the requirements established by the regulatory legal acts of the member-states in the veterinary area;

b) an impression of the trade stamp may be put additionally on the carcasses, half-carcasses, and quarters;

c) the following information is provided in the shipping documentation on non-packaged slaughter products:

type of meat of the productive animal from which a slaughter product has been obtained; name of slaughter products; thermal condition of the carcasses, half-carcasses, quarters, and cuts (“cooled,” “frozen”); and, anatomical part of the carcass (for cuts);

name and location of the manufacturer of slaughter products;

quantity of slaughter products;

date of manufacture, expiry date and storage conditions of slaughter products.

Where shipping and/or consumer packaging is available, the above information is included in the label and/or shipping documentation.

118. The marking (labeling) of by-products shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put on the shipping packaging in compliance with the requirements established by the regulatory legal acts of the member-states in the veterinary area;

b) the marking (labeling) includes information on thermal condition (e.g. “cooled,” “frozen”), the name of by-product and the species of productive animal from which the slaughter product has been obtained;

c) the marking (labeling) includes information (if available) on the category of by-products (e.g. “beef cooled liver of Category 1”).

119. The marking (labeling) of frozen blocks from meat and by-products shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put on the shipping packaging in compliance with the requirements established by the regulatory legal acts of the member-states in the veterinary area;

b) the marking (labeling) includes information on the name of by-product; type of meat or by-product of the productive animal from which the slaughter product has been obtained; and, information on the mass fraction of connective and fatty tissue (for trimmed meat);

c) the marking (labeling) includes information (if available) on the category of by-products (e.g. “frozen block from beef liver of Category 1”).

120. The marking (labeling) includes of semi-finished products and precooked items shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) The marking includes information on the group of meat products (“meat,” “meat-containing,”); the type of meat products (“semi-finished product,” “precooked item,”); the type of semi-finished products and precooked items (“chopped,” “in dough,” “stuffed,” “ground,” “molded,” “chunks” “breaded,” “dices”); and, information on the thermal condition (“cooled” – for semi-finished products with the temperature range from “minus” 1.5°C to “plus” 6°C in any point of measurement, “frozen” – for semi-finished products and precooked items with the temperature of not higher than “minus” 8°C in any point of measurement);

b) in case where cooled products are manufactured from frozen slaughter products – the information thereof is specified on the label of such products (e.g. “manufactured from frozen raw materials”);

c) the marking (labeling) includes information (if available) on the category of semi-finished products;

d) the marking (labeling) includes may additionally specify information on semi-finished products and precooked items (e.g. “breaded,” “with garnish,” “without garnish,” “pancakes,” “dumplings”).

121. The marking (labeling) includes of sausage items, products from meat and products from pork fat shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) the marking (labeling) includes information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable -and-meat”); the type of meat products (“sausage item,” “product from meat,” “product from pork fat”); the method of technological processing (“boiled,” “smoked,” “semi-smoked,” “boiled-and-smoked,” “raw smoked,” “dry-cured,” “baked,” “smoked-and-baked,” “boiled-and-baked,” “fried,” “salted”);

b) the marking (labeling) of frozen products includes information on the thermal condition (“frozen”);

c) the marking (labeling) includes information (if available) on the category or grade of sausage items, products from meat and products from pork fat;

d) the marking (labeling) of sausage items may additionally include information about sausage items (e.g. “sausage,” “small sausages,” “hot dogs,” “link sausages,” “short thick sausages,” “sausage loaf”);

e) the marking (labeling) of products from meat may additionally include information on products from meat based on anatomical parameter (e.g. “breast ribs,” “bacon,” “neck,” “fore shank”).

122. The marking (labeling) of canned products (preserves) shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) the marking (labeling) includes information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”); the type of meat products (preserves) and the method of processing (sterilized, pasteurized);

b) the marking (labeling) includes information on the type of canned products (“diced,” “chopped,” “ground,” “pate,” “ham-like”);

c) the marking (labeling) includes information (if available) on the grade of canned products;

d) where the marking (labeling) of the consumer packaging cannot be done in a way ensuring the permanency and legibility of information by the end of shelf life (lithography, flexography or another method of offset printing), the information on the date of manufacture of canned products and assortment number (if available) is shown on the lid, bottom or label of the consumer packaging.

123. The marking (labeling) of dry products and broths shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) the marking (labeling) of dry products includes information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”) and the type of meat products (“dry product”);

b) the marking (labeling) of broths includes information on the group of meat products (“meat,”), method of technological processing (“dry,” “canned,” “liquid”) and the type of meat product (“broth”) (e.g. concentrated meat broth”).

124. The marking (labeling) of rendered animal fats shall comply with the requirements stated in items 106 – 116 of this Technical Regulation and the following requirements:

a) the marking (labeling) includes information on the species of productive animal (e.g. “rendered pork fat,” “rendered beef fat”);

b) the marking (labeling) of frozen products provides information on the thermal condition (“frozen”);

125. The marking (labeling) of gelatin shall comply with the requirements stated in items 106 – 116 of this Technical Regulation; also the marking (labeling) of gelatin provides information on gelatin brand (if available).

126. The marking (labeling) of slaughter products and meat products for baby food shall comply with the requirements stated in items 106 – 125 of this Technical Regulation and the following requirements:

a) the marking (labeling) includes information reflecting that such products are intended for child nutrition (“for infants,” for pre-school children,” “for school-age children”) or contains data on the specific children’s age from which these products can be used (e.g. “for nutrition of children from 6 years of age”);

b) the marking (labeling) of meat products for baby food provides information on shelf life and storage conditions after opening the integrated consumer packaging;

c) the marking (labeling) includes information (if available) on the class of meat products;

d) the marking (labeling) of meat products for infants of the first year of life provides information on the infant age (in months), from which this product can be added to the child diet; on the

extent of grinding of these products (e.g. “homogenized,” “pure-like,” “coarse-ground”); and, the recommendations on their consumption.

## XII. Ensuring Conformity of Slaughter Products and Meat Products to Safety Requirements

127. Conformity of slaughter products and meat products to this Technical Regulation is ensured by meeting its requirements and the requirements of the technical regulations of the Customs Union applying to these products.

128. Methods of examinations (testing) and measurements are established in the standards according to the list of standards containing rules and methods of examinations (testing) and measurements, including rules of sampling required for the application and fulfillment of the requirements of this Technical Regulation and the assessment (confirmation) of conformity of products.

## XIII. Assessment (Confirmation) of Conformity of Slaughter Products and Meat Products

129. Assessment (confirmation) of conformity of slaughter products and meat products and processes of their production (manufacturing), storage, transportation and utilization shall comply with this Technical Regulation and the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

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

131. Veterinary and sanitary examination of slaughter products (including slaughter products for baby food) and documentation of its results shall be carried out in accordance with the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011) as regards veterinary and sanitary examination.

132. Meat products (except meat products for baby food and new-type meat products), prior to release into circulation in the customs territory of the Customs Union, are subject to conformity declaration according to the established procedure.

133. Conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto is confirmed by way of issuance of a declaration of conformity by the applicant based on his own evidences and the evidences, obtained with the involvement of a management systems certification agency (for Scheme 6e), and accredited testing laboratory (center) included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

134. Conformity of meat products is declared according to one of the declaration schemes established by this Technical Regulation, upon the option of the applicant.

Where conformity is declared according to schemes 3e and 6e, the applicants may include legal entities or persons acting in the capacity of individual entrepreneurs, registered in accordance with the legislation of the member-state and in its territory, who are manufacturers or perform functions of foreign manufacturers based on the contract with them as to ensure that supplied meat products conform to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

Where conformity is declared according to schemes 4e, the applicants may include legal entities or persons acting in the capacity of individual entrepreneurs, registered in accordance with the legislation of the member-state and in its territory, who are manufacturers or sellers, or perform functions of foreign

manufacturers based on the contract with them as to ensure that supplied meat products conform to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

135. Declaration scheme 3 e includes the following:  
compilation and review of technical documentation;  
conducting of production control;  
testing of samples of meat products;  
issuance and registration of a declaration of conformity;  
application of the unified circulation mark.

The applicant undertakes measures to ensure that the production process is stable and provides for conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, compiles technical documentation and performs its review.

The applicant ensures that production control is conducted.

In order to control conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs testing of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The period of validity of the declaration of conformity for series-produced meat products is no more than 3 years.

136. Declaration scheme 4e includes the following:  
compilation and review of technical documentation;  
testing of samples of meat products;  
issuance and registration of a declaration of conformity;  
application of the unified circulation mark.

The applicant compiles technical documentation and performs its review.

In order to control conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs testing of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The period of validity of the declaration of conformity of meat products is equal to the shelf life of these meat products.

137. Declaration scheme 6e includes the following:  
compilation and review of technical documentation that includes a certificate for the quality and safety management system (its copy) issued by the agency for certification of management systems;  
conducting of production control;  
testing of samples of meat product;  
issuance and registration of a declaration of conformity;  
application of the unified circulation mark;  
control over the stability of functioning of the quality and safety management system.

The applicant undertakes measures to achieve stable functioning of the quality and safety management system and the production conditions for manufacturing meat products complying with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, compiles technical documentation and performs its review.

The applicant ensures that production control is conducted and notifies the agency for certification of the management systems on the scheduled modifications in the management system.



In order to control conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs testing of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The agency for certification of the management systems conducts supervisory control of the stability of functioning of the quality and safety management system.

The period of validity of the declaration of conformity for series-produced meat products is no more than 5 years.

138. Evidential materials for declaring conformity shall include the following:

- a) copies of documents proving state registration as a legal entity or individual entrepreneur;
- b) specification or document in compliance with which the product is manufactured (if available);
- c) list of documents in compliance with which the product is manufactured;
- d) certificate (its copy) for the quality and safety management system (for Scheme 6e);
- e) protocols of testing of meat products;
- f) protocols of testing of slaughter products and/or non-meat ingredients (if available);
- g) contract (agreement on delivery) or shipping documentation (for Scheme 4e) – if available;
- h) other documents proving directly or indirectly that meat products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

139. The declaration of conformity to the requirements of this Technical Regulation is executed according to the unified form and rules approved by Resolution of the Board of the Eurasian Economic Commission No. 293 of December 25, 2012.

140. The declaration of conformity enters into force from the date of its registration with the Common Register of Issued Certificates of Conformity and Registered Declarations of Conformity executed according to the unified form under the established procedure.

141. Upon completion of the confirmation procedures, the applicant composes a package of documents for meat products, including:

- a) documents envisaged in p. 138 of this Technical Regulation (technical documentation, evidential materials for declaring conformity);
- b) Protocol(s) of testing performed in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.
- c) registered declaration of conformity.

142. The applicant shall keep the package of documents for meat products:

- a) for series-produced products – for at least 5 years from the date of termination of manufacture of these products;
- b) for a batch of products – for at least 5 years from the date of marketing of the batch of meat products.

143. Documents mentioned in p. 141 of this Technical Regulation shall be submitted within the framework of state control (surveillance).

144. Meat products for baby food shall, prior to release into circulation in the territory of the Customs Union, be subject to state registration according to the procedure established by the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

145. The assessment of conformity of the processes of production of slaughter products and meat products (including meat products and slaughter products for baby food) to the requirements of this Technical Regulation and the applicable technical regulations of the Customs Union shall be carried out

prior to the beginning of execution of these processes (prior to the release into circulation) in the form of state registration of production facilities according to the procedure established by the Technical Regulation of the Customs Union “On Food Safety” (TR CU 021/2011).

146. The assessment of conformity of the processes of production, storage, transportation, marketing and utilization of slaughter products and meat products (including slaughter products and meat products for baby food) to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be carried out in the form of state control (surveillance) over compliance with the requirements established by this Technical Regulation and the applicable technical regulations of the Customs Union.

#### XIV. Marking with a Unified Mark of Products Circulation on the Market of the Customs Union Member-States

147. Marking with a unified mark of products circulation on the market of the Customs Union member-states is performed prior to release of slaughter products and meat products into circulation.

Slaughter products and meat products that passed the assessment (confirmation) of conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be marked with a unified mark of products circulation on the market of the Customs Union member-states.

148. Marking with a unified mark of products circulation on the market of the Customs Union member-states for unpacked slaughter products and meat products is made on shipping documentation.

149. Marking with a unified mark of products circulation on the market of the Customs Union member-states for slaughter products and meat products, placed in shipping packaging is made on the shipping packaging and/or label, and/or insert put inside every shipping packaging or attached to every shipping packaging, or on the shipping documentation.

#### XV. State Control (Surveillance) over Fulfillment of Requirements of this Technical Regulation

150. State control (surveillance) over fulfillment of the requirements of this Technical Regulation with respect to slaughter products and meat products and related processes of production, storage, marketing and utilization is conducted in accordance with the legislation of the member-state.

#### XVI. Safeguard Clause

151. Authorized agencies of the Customs Union member-states shall take all measures to restrict and prohibit the release into circulation in the customs territory of the Customs Union and withdraw from the market slaughter products and meat products that do not meet the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

In this case, the authorized agency of the member-state shall notify the authorized agencies of other member-states on the made decision giving the reason for its adoption and providing evidences explaining the need for this measure.

**MICROBIOLOGICAL NORMS  
for the safety of slaughter products and meat products**

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4

I. Fresh (slaughter warm), cooled and frozen meat. Cooled and frozen semi-finished products (all species of productive animals)

1. Fresh (slaughter warm) and cooled meat:

a) fresh – in carcasses, half-carcasses, quarters and cuts	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	10
	coliform bacteria (coliforms) in 1 g	Not allowed
b) fresh – in carcasses, half-carcasses, quarters and cuts for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	10
	coliform bacteria (coliforms) in 1 g	Not allowed
c) cooled – in carcasses, half-carcasses, quarters and cuts	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	$1 \times 10^3$

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
	CFU*/g, no more than		
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Proteus spp. in 0.1 g	Not allowed	For products with the shelf life above 7 days
d) cooled – in carcasses, half-carcasses, quarters and cuts for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	$1 \times 10^3$	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Proteus spp. in 1 g	Not allowed	
e) cooled meat in cuts packed under the vacuum or modified atmosphere packaging conditions	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	$1 \times 10^4$	
	coliform bacteria (coliforms) in 0.01 g	Not allowed	
	Yeasts, CFU*/g, no more than	$1 \times 10^3$	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
2. Frozen meat:			
a) in carcasses, half-carcasses, quarters and cuts	Quantity of mesophilic aerobic and	$1 \times 10^4$	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
	facultative anaerobic microorganisms, CFU*/g, no more than		
	coliform bacteria (coliforms) in 0.01 g	Not allowed	
b) in carcasses and cuts for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>4</sup>	
	coliform bacteria. (coliforms) in 0.01 g	Not allowed	
c) blocks from meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>5</sup>	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
d) blocks for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>5</sup>	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
e) mechanically deboned (finally deboned) meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>6</sup> (sample preparation without surface flaming)	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
		(sample preparation without surface flaming)	
3. Meat semi-finished products for nutrition of pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>5</sup>	For chopped semi-finished products
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>5</sup>	For diced semi-finished products
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S. aureus in 0.1 g	Not allowed	
	moulds, CFU*/g, no more than	250	For breaded semi-finished products
4. Meat (meat-containing) boneless semi-finished products (cooled, frozen), including those in marinade:			
a) products with large pieces	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>5</sup>	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
b) products with small pieces	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	1 x 10 <sup>6</sup>	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
	CFU*/g, no more than		
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
5. Meat (meat-containing) chopped semi-finished products (cooled, frozen):			
a) shaped, including breaded			
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>6</sup>	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
	moulds, CFU*/g, no more than	500	For breaded semi-finished products with the shelf life above 1 month
b) in dough coating, stuffed			
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2 x 10 <sup>6</sup>	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
	moulds, CFU*/g, no more than	500	For semi-finished products with the shelf life above 1 month
c) comminuted meat (farce)			
	Quantity of mesophilic aerobic and	5 x 10 <sup>6</sup>	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
6. Bone-and-meat semi-finished products (large pieces, portion-size and small pieces)	facultative anaerobic microorganisms, CFU*/g, no more than  coliform bacteria (coliforms) in 0.0001 g  Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than  coliform bacteria (coliforms) in 0.0001 g	Not allowed  $5 \times 10^6$  Not allowed	
II. Cooled and frozen by-products. Blood and products derived by its processing (all species of productive animals)			
7. Alimentary blood	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than  coliform bacteria (coliforms) in 0.1 g  Sulfite-reducing clostridia in 1 g  S. aureus in 1 g	$5 \times 10^5$  Not allowed  Not allowed  Not allowed	
8. Dry alimentary blood for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than  coliform bacteria (coliforms) in 1 g	$2.5 \times 10^4$  Not allowed	



Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4

S. aureus in 1 g Not allowed

9. Products derived from blood processing:

a) alimentary albumin

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU\*/g, no more than  $2.5 \times 10^4$

coliform bacteria (coliforms) in 0.1 g Not allowed

Sulfite-reducing clostridia in 1 g Not allowed

S. aureus in 1 g Not allowed

Proteus spp. in 1g Not allowed

b) dry concentrate of blood plasma (serum)

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU\*/g, no more than  $5 \times 10^4$

coliform bacteria (coliforms) in 0.1 g Not allowed

Sulfite-reducing clostridia in 1 g Not allowed

III. Sausage items – meat (meat-containing). Products from meat – meat (meat-containing). Delicatessen frozen meat (meat-containing) products (all species of productive animals)

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
10. Sausage items and products from meat – meat (meat-containing), raw smoked, raw fermented with the shelf life of no more than 5 days, including those cut, packed under the vacuum and modified atmosphere packaging conditions	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	
11. Meat (meat-containing) sausage items – semi-smoked, boiled-and-smoked	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus in 1 g	Not allowed	
12. Meat (meat-containing) sausage items – semi-smoked, boiled-and-smoked with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
13. Meat (meat-containing) small sausages, pasteurized	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2 x 10 <sup>2</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
14. Sausage items for nutrition of pre-school and school-age children	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	B. cereus in 1 g	Not allowed	
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	For products with the shelf life above 5 days
	S. aureus in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	Yeasts, CFU*/g, no more than	100	For products with the shelf life above 5 days
15. Meat (meat-containing) sausage items, boiled	Moulds, CFU*/g, no more than	100	For products with the shelf life above 5 days
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	2.5 x 10 <sup>3</sup>	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
<p>16. Meat (meat-containing) sausage items, boiled with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions</p>	<p>CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 1 g</p> <p>Sulfite-reducing clostridia in 0.01 g</p> <p>S. aureus in 1 g</p> <p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 1 g</p> <p>Sulfite-reducing clostridia in 0.1 g</p> <p>S. aureus in 1 g</p>	<p>Not allowed</p> <p>Not allowed</p> <p>Not allowed</p> <p>1 x 10<sup>3</sup></p> <p>2.5 x 10<sup>3</sup></p> <p>Not allowed</p> <p>Not allowed</p> <p>Not allowed</p>	<p></p> <p></p> <p></p> <p>for serving cuts</p> <p></p> <p></p> <p></p>
<p>17. Products from meat – meat (meat-containing) products, boiled</p>	<p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 1 g</p> <p>Sulfite-reducing clostridia in 0.1 g</p>	<p>1 x 10<sup>3</sup></p> <p>Not allowed</p> <p>Not allowed</p>	<p></p> <p></p> <p></p>

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
18. Products from meat – meat (meat-containing) products, boiled-and-smoked:			
a) hocks, rolls, loin, ribs, neck, pork fillets and in coating	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
b) jowl pork, fore shank	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
19. Products from meat – meat (meat-containing) products, smoked-and-baked and baked	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	

Product name	Indicators	Permissible levels, no more than	Notes	
1	2	3	4	
20. Products from meat – meat (meat-containing) products, boiled, baked, smoked-and-baked and baked, with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	for serving cuts	
	coliform bacteria (coliforms) in 1 g	2.5 x 10 <sup>3</sup>		
	Sulfite-reducing clostridia in 0.1 g	Not allowed		
	S. aureus in 1 g	Not allowed		
21. Delicatessen products for nutrition of pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>3</sup>	For products with the shelf life above 72 h	
	coliform bacteria (coliforms) in 1 g	Not allowed		
	E. coli in 1 g	Not allowed		
	S. aureus in 1 g	Not allowed		
	Sulfite-reducing clostridia in 0.1 g	Not allowed		
	Yeasts, CFU*/g, no more than	100		For products with the shelf life above 72 h
	Moulds, CFU*/g, no more than	100		For products with

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4

the shelf life above 72 h

22. Meat (meat-containing) delicatessen products, frozen:

a) meat products

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>4</sup>
coliform bacteria (coliforms) in 0.01 g	Not allowed
S. aureus in 0.1 g	Not allowed
Enterococcus spp., CFU*/g, no more than	1 x 10 <sup>3</sup>

b) meat-containing products

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2 x 10 <sup>4</sup>
coliform bacteria (coliforms) in 0.01 g	Not allowed
S. aureus in 0.1 g	Not allowed
Enterococcus spp., CFU*/g, no more than	1 x 10 <sup>3</sup>

IV. Sausage products from heat-treated ingredients (all species of productive animals)

23. Blood products

Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	2 x 10 <sup>3</sup>
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Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
	CFU*/g, no more than		
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g (for products with the shelf life above 2 days – in 0.1g)	Not allowed	
	S. aureus in 1 g	Not allowed	for products with the shelf life above 2 days
24. Head cheese, sous loaf	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	$2 \times 10^3$	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus in 1 g	Not allowed	for products with the shelf life above 2 days
25. Liver sausages	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	$2 \times 10^3$	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia	Not allowed	



Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
26. Pate	<p>in 0.01 g (for products with the shelf life above 2 days – in 0.1 g)</p> <p>S. aureus in 1 g</p> <p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 1 g</p> <p>Sulfite-reducing clostridia in 0.1g</p> <p>S. aureus in 0.1 g (for products with the shelf life above 2 days – in 1 g)</p>	<p>Not allowed</p> <p>1 x 10<sup>3</sup></p> <p>Not allowed</p> <p>Not allowed</p> <p>Not allowed</p>	<p>for products with the shelf life above 2 days</p>
27. Jellied meat, jelly, galantine, etc.	<p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 0.1 g</p> <p>Sulfite-reducing clostridia in 0.1 g</p> <p>S. aureus in 0.1 g (for products with the shelf life above 2 days – in 1 g)</p>	<p>2 x 10<sup>3</sup></p> <p>Not allowed</p> <p>Not allowed</p> <p>Not allowed</p>	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
28. Pate for nutrition of pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	$1 \times 10^3$	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	for products with the shelf life above 72 hours
	S. aureus in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	Yeasts, CFU*/g, no more than	100	for products with the shelf life above 72 hours
	Moulds, CFU*/g, no more than	100	for products with the shelf life above 72 hours

V. Preserves – canned meat, meat-and-vegetable and vegetable-and-meat products (all species of productive animals)

29. Canned products, pasteurized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union “On Safety of Meat and Meat Products (TR CU 034/2013)

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4

30. Canned products, sterilized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union “On Safety of Meat and Meat Products (TR CU 034/2013)

31. Canned products for nutrition of children

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union “On Safety of Meat and Meat Products (TR CU 034/2013)

VI. Pate preserves - canned meat, meat-and-vegetable and vegetable-and-meat products (all species of productive animals)

32. Canned products, pasteurized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union “On Safety of Meat and Meat Products (TR CU 034/2013)

33. Canned products, sterilized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Annex No. 2 to the Technical Regulation of the Customs Union “On Safety of Meat and Meat Products (TR CU 034/2013)

VII. Dry meat (meat-containing) products

34. Dry meat (meat-containing) products

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU\*/g, no more than

2.5 x 10<sup>4</sup>

coliform bacteria (coliforms) in 1 g

Not allowed

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4
	Moulds, CFU*/g, no more than	100	
VIII. Pork fat – cooled, frozen and products from pork fat			
35. Pork fat – cooled, frozen, not salted	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>4</sup>	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
36. Products from pork fat and pork ribs – salted, smoked, snoked-and-baked	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 <sup>4</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	S. aureus в 0,1 г	Not allowed	
IX. Gelatine			
37. Gelatine	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 <sup>5</sup>	
	coliform bacteria (coliforms) in 1 g	Not allowed	
X. Gelatine intended for the manufacture of meat products for nutrition of children			
38. Gelatine intended for the manufacture of meat	Quantity of mesophilic aerobic and	1 x 10 <sup>4</sup>	

Product name	Indicators	Permissible levels, no more than	Notes
1	2	3	4

products for nutrition of children

facultative anaerobic microorganisms, CFU\*/g, no more than

coliform bacteria (coliforms) in 1 g

Not allowed

\*Colony-forming units

GLOBAL EXPERT GROUP

**MICROBIOLOGICAL NORMS  
for the safety (industrial sterility) of canned products**

Table 1

Indicators of industrial sterility for sterilized canned products

Group of microorganisms	Indicator of industrial sterility
1	2
1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp.	Comply with the industrial sterility requirements (in case where these microorganisms are determined – their count shall be no more than 11 CFU* in 1 g (cm <sup>3</sup> ) of the product)
2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i>	Do not comply with the industrial sterility requirements
3. Mesophilic clostridia	Comply with the industrial sterility requirements, if found mesophilic clostridia do not belong to <i>C. botulinum</i> or <i>C. perfringens</i> spp. (in case where mesophilic clostridia are determined – their count shall be no more than 1 CFU* in 1 g (cm <sup>3</sup> ) of the product)
4. Nonspore-forming microorganisms, including lactic acid and/or mould fungi and/or yeasts	Do not comply with the industrial sterility requirements
5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Comply with the industrial sterility requirements, but the storage temperature should not be above 20 °C

Table 2

Indicators of industrial sterility for sterilized canned products for baby foods

Group of microorganisms	Indicator of industrial sterility
1	2

- |                                                                                                                                           |                                                                                                                                                                                            |
|-------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp.                    | Comply with the industrial sterility requirements (in case where these microorganisms are determined – their count shall be no more than 11 CFU* in 1 g (cm <sup>3</sup> ) of the product) |
| 2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i> | Do not comply with the industrial sterility requirements                                                                                                                                   |
| 3. Mesophilic clostridia                                                                                                                  | Do not comply with the industrial sterility requirements when found in 10 g (cm <sup>3</sup> ) of the products                                                                             |
| 4. Nonspore-forming microorganisms, including lactic acid and/or mould fungi and/or yeasts                                                | Do not comply with the industrial sterility requirements                                                                                                                                   |
| 5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms                                                 | Do not comply with the industrial sterility requirements                                                                                                                                   |

Table 3

Indicators of industrial sterility for pasteurized canned products

Group of microorganisms	Permissible level
1	2

- |                                                                         |                                         |
|-------------------------------------------------------------------------|-----------------------------------------|
| 1. Count of mesophilic aerobic and facultative anaerobic microorganisms | No more than 2 x 10 <sup>2</sup> CFU*/g |
| 2. Coliform bacteria (coliforms)                                        | Not allowed in 1 g of product           |
| 3. <i>B. cereus</i>                                                     | Not allowed in 1 g of product           |
| 4. Sulfite-reducing clostridia                                          | Not allowed in 0.1 g of product         |
| 5. <i>S. aureus</i> and other coagulase-positive staphylococcus spp.    | Not allowed in 1 g of product           |

\* Colony-forming units.

**Hygienic Requirements for the  
Safety of Slaughter Products Intended for Baby Foods**

Group of products	Indicator	Permissible level, mg/kg, no more than	Notes
1	2	3	4
1. Meat	Toxic elements:		
	lead	0.1	for children under 3 years of age
		0.2	for children over 3 years of age
	arsenic	0.1	
	cadmium	0.03	
	mercury	0.01	for children under 3 years of age
		0.02	for children over 3 years of age
	chromium	10	for canned products in chrome-plated containers
	antibiotics:		
	Levomycesin (chloramphenicol)	Not allowed	< 0.0003 mg/kg
	tetracyclines	Not allowed	< 0,01 mg/kg
	Bacitracin	Not allowed	< 0,02 mg/kg
	pesticides:		
	Hexachlorocyclohexane ( $\alpha$ -, $\beta$ -, $\gamma$ -isomers)	0.01	for children under 3 years of age



Group of products	Indicator	Permissible level, mg/kg, no more than	Notes
1	2	3	4
		0.015	for children over 3 years of age
	DDT and its metabolites	0.01	for children under 3 years of age
		0.015	for children over 3 years of age
	dioxins	Not allowed	
2. Offal (liver, heart, tongue)	Toxic elements:		
	lead	0.5	
	arsenic	1	
	cadmium	0.3	
	mercury	0.1	
	chromium	10	for canned products in chrome-plated containers
	antibiotics:		
	Levomycetin	Not allowed	< 0.0003 mg/kg
	tetracyclines	Not allowed	< 0.01 mg/kg
	Bacitracin	Not allowed	< 0.02 mg/kg
	pesticides:		
	Hexachlorocyclohexane ( $\alpha$ -, $\beta$ -, $\gamma$ - isomers)	0,015	
	DDT and its metabolites	0.015	
	dioxins	Not allowed	

**REQUIREMENTS**  
**for the physical-and-chemical indicators of meat products for baby foods**

Table 1

Canned meat for nutrition of babies

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Mass fraction of dry substances	g, at least	20	
2. Protein	g	8.5 – 15	
3. Fat	g	3 – 12	
4. Cooking salt	g, no more than	0.4	
5. Starch	g, no more than	3	as a thickening agent
6. Rice and wheat flour	g, no more than	5	as a thickening agent
7. Nitrites	mg/kg	not allowed	< 0.5

Table 2

Meat-and-vegetable (vegetable-and-meat) canned products for nutrition of babies

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Mass fraction of dry substances	g	5 – 26	
2. Protein	g	1.5 – 8	

3.	Fat	g	1 – 6	
4.	Carbohydrates	g	5 – 15	
5.	Cooking salt	g, no more than	0.4	
6.	Starch	g, no more than	3	as a thickening agent
7.	Rice and wheat flour	g, no more than	5	as a thickening agent
8.	Nitrites	mg/kg	not allowed	< 0.5

Table 3

Pasteurized meat (meat-containing) small sausages  
for nutrition of children from 1.5 years

Criteria and indicators of nutritional value in 100 g of product		Unit of measurement	Tolerable level	Notes
1		2	3	4
1.	Protein	g, at least	12	
2.	Fat	g	16 – 20	
3.	Cooking salt	g, no more than	1.5	
4.	Nitrites	mg/kg	not allowed	< 0.5

Table 4

Canned meat for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product		Unit of measurement	Tolerable level	Notes
1		2	3	4
1.	Protein	g, at least	12	
2.	Fat	g, no more than	18	
3.	Cooking salt	g, no more than	1.2	
4.	Starch	g, no more than	3	

5.	Rice and wheat flour	g, no more than	5	
6.	Nitrites	mg/kg	not allowed	< 0.5

Table 5

Sausage items for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product		Unit of measurement	Tolerable level	Notes
1		2	3	4
1.	Protein	g, at least	12	
2.	Fat	g, no more than	22	
3.	Cooking salt	g, no more than	1.8	
4.	Starch	g, no more than	5	
5.	Sodium nitrite	%, no more than	0.003	
6.	Residual activity of acid phosphatase	%, no more than	0.006	for boiled sausage products
7.	Total phosphorus	%, no more than	0.25	
8.	Nitrites	mg/kg	30	

Table 6

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

Criteria and indicators of nutritional value in 100 g of product		Unit of measurement	Tolerable level	Notes
1		2	3	4
1.	Protein	g, at least	10	
2.	Fat	g, no more than	20	
3.	Cooking salt	g, no more than	0.9	
4.	Nitrites	mg/kg	not allowed	< 0.5

Table 7

Pate and delicatessen products for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product		Unit of measurement	Tolerable level	Notes
1		2	3	4
1.	Protein	g, at least	8	
2.	Fat	g, no more than	16	
3.	Cooking salt	g, no more than	1.2	
4.	Nitrites	mg/kg	not allowed	< 0.5

**Maximum Residual Levels (MRLs) of Veterinary (Zootechnical) Preparations, Animal Growth Promoters (including Hormonal Products) and Drugs (including Antibiotics) in Slaughter Products Controlled pursuant to Information on their Use\***

Table 1

Maximum Residual Levels (MRLs) of Anti-microbial Agents

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
1. Apramicin (aminoglycosides)	All species of productive animals	meat	1	
		crude fat	1	
		liver	10	
		kidneys	20	
2. Gentamycin (aminoglycosides)	All species of productive animals	meat	0.05	
		crude fat	0.05	
		liver	0.2	
		kidneys	0.75	
3. Kanamycin (aminoglycosides)	All species of productive animals	meat	0.1	
		crude fat	0.1	
		liver	0.6	
		kidneys	2.5	
4. Neomycin (aminoglycosides)	All species of productive animals	meat	0.5	including framycetin
		crude fat	0.5	
		kidneys	5	
		liver	0.5	
5. Paromomycin (aminoglycosides)	All species of productive animals	meat	0.5	
		liver and kidneys	1.5	
6. Spectinomycin	All species of	crude fat	0.5	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
(aminoglycosides)	productive animals, except sheep	meat kidneys	0.3 5 1	
	Sheep	beef liver crude fat meat kidneys liver	0.5 0.3 5 2	
7. Streptomycin/ dihydrostreptomycin (aminoglycosides)	All species of productive animals	meat crude fat liver kidneys	0.5 0.5 0.5 1	
8. Ceftiofur (cephalosporins)	All species of productive animals	meat crude fat kidneys liver	1 2 6 2	Sum of all residues containing $\beta$ -lactamic structure expressed as Desfuroil/Ceftiofur
9. Cefalexin (cephalosporins)	cattle	meat crude fat kidneys liver	0.2 0.2 1 0.2	
10. Cefapirin (cephalosporins)	cattle	meat crude fat kidneys	0.05 0.05 0.1	Sum of Cefapirin and Desacetylcefapirin
11. Cefquinome (cephalosporins)	Cattle, hogs, horses	meat pork fat with skin crude fat liver kidneys	0.05 0.05 0.05 0.1 0.2	
12. All substances of sulfanilamide group (sulfanilamides)	All species of productive animals	meat crude fat kidneys liver	0.1 0.1 0.1 0.1	Sum of all residues from this group should not exceed MRL

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5

13. Baquiloprim (diaminopyrimidine derivatives)	cattle	crude fat	0.01
		liver	0.3
		kidneys	0.15
	hogs	pork fat with skin	0.04
		liver	0.05
		kidneys	0.05
14. Trimethoprim (diaminopyrimidine derivatives)	All species of productive animals, except horses	meat	0.05
		crude fat	0.05
		kidneys	0.05
		liver	0.05
	horses	meat	0.1
		crude fat	0.1
		kidneys	0.1
		liver	0.1
15. Clavulanic acid (beta-lactamase inhibitors)	cattle, hogs	meat	0.1
		crude fat	0.1
		(for hogs –	0.2
		pork fat with skin)	0.4
		liver	
		kidneys	
16. Lincomycin/ Clindamicin (lincosamides)	All species of productive animals	meat	0.1
		crude fat	
		(for	0.1
		hogs –	0.2
		pork fat with skin	0.4
		liver	
17. Pirlimycin	All species of	kidneys	
		meat	0.1



Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
(lincosamides)	productive animals	liver	1	
		kidneys	0.4	
18. Thiamphenicol	All species of productive animals	meat	0.05	As a sum of Thiamphenicol and Thiamphenicol conjugates calculated per Thiamphenicol
		liver	0.05	
		kidneys	0.05	
		crude fat (for hogs – pork fat with skin)	0.05	
19. Florfenicol (florfenicols)	Cattle and small ruminants	meat	0.2	Sum of Florfenicol and its metabolites in the form of Florfenicolamine
		liver	3	
		crude fat	0.2	
		kidneys	0.3	
	Hogs	meat	0.3	
		liver	2	
	Other species of productive animals	meat	0.1	
		crude fat	0.2	
		liver	2	
		kidneys	0.3	
20. Flumequine (quinolones)	Cattle and small ruminants	meat	0.2	
		liver	0.5	
		crude fat	1.5	
		kidneys	0.3	
	Other species of productive animals	meat	0.2	
		crude fat	0.5	
		liver	1	
		kidneys	0.25	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes		
1	2	3	4	5		
21. Ciprofloxacin/ Enrofloxacin/ Pefloxacin/ Ofloxacin/ Norfloxacin	All species of productive animals	meat	0.1	Sum of fluoroquinolones		
		crude fat (for hogs – pork fat with skin)	0.1			
		small ruminants	liver 0.3 kidneys 0.2			
		Hogs and rabbits	liver 0.2 kidneys 0.3			
		22. Danofloxacin (quinolones)	Cattle and small ruminants		meat	0.2
					liver	0.4
kidneys	0.4					
crude fat	0.1					
Other species of productive animals	meat 0.1 liver 0.2 kidneys 0.2					
23. Difloxacin (quinolones)	Cattle and small ruminants	crude fat for hogs – pork fat with skin)	0.05			
		meat	0.4			
		liver	1.4			
		kidneys	0.8			
		crude fat	0.1			
		Hogs	meat 0.4 liver 0.8 kidneys 0.8			
		pork fat with skin	0.1			

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5

	Other species of productive animals	meat	0.3		
		liver	0.8		
		kidneys	0.6		
		crude fat	0.1		
24.	Marbofloxacin (quinolones)	Cattle, hogs	meat	0.15	
			crude fat (for hogs – pork fat with skin)	0.05	
			liver	0.15	
			kidneys	0.15	
25.	Oxolinic acid (quinolones)	All species of productive animals	meat	0.1	
			liver	0.15	
			kidneys	0.15	
			crude fat (for hogs – pork fat with skin)	0.05	
26.	Erythromycin (macrolides)	All species of productive animals	meat	0.2	
			liver	0.2	
			kidneys	0.2	
			crude fat (for hogs – pork fat with skin)	0.2	
27.	Spiramycin (macrolides)	Cattle	meat	0.2	Sum of Spiramycin and Neospiramycin
			crude fat	0.3	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
		liver	0.3	
		kidneys	0.3	
	Hogs	meat	0.25	Equivalents of Spiramycin (residues with antimicrobial activity)
		liver	2	
		kidneys	1	
		шпик	0.3	
		meat	0.05	
28. Tilmicosin (macrolides)	All species of productive animals	liver	1	
		kidneys	1	
		crude fat (для свиной – шпик со шкурой)	0.05	
29. Tylosin (macrolides)	All species of productive animals	meat	0.1	As Tylosin A
		liver	0.1	
		kidneys	0.1	
		crude fat (for hogs – pork fat with skin)	0.1	
30. Tylvalosin (macrolides)	Hogs	meat	0.05	Sum of Tylvalosin and 3-O-acetyltylosin
		шпик со шкурой	0.05	
		шпик со шкурой	0.05	
		liver	0.05	
		kidneys	0.05	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
31. Tulathromycin (macrolides)	Cattle	crude fat	0.1	(2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[3,4,6-tri-deoxy-3-(demethylamino)-beta-D-xylo-hexopyranosyl]oxy]-1-oxa-6-azacyclopentdecane 15-prim, expressed as the equivalents of Tulathromycin
		liver	3	
	Hogs	kidneys	3	
	шпик со шкурой	0.1		
		liver	3	
		kidneys	3	
32. Tiamulin (pleuromutilins)	Hogs and rabbits	meat	0.1	Sum of metabolites which can be hydrolysed into 8-b-hydroxymutilin
		liver	0.5	
33. Valnemulin (pleuromutilins)	Hogs	meat	0.05	Rifaximin
		liver	0.5	
		kidneys	0.1	
34. Rifaximin/rifampicin (ansamycines)	All species of productive animals	meat		
35. Colistin (polymyxins)	All species of productive animals	meat	0.15	
		crude fat (for hogs – pork fat with skin)	0.15	
		liver	0.15	
		kidneys	0.2	
36. Bacitracin (polypeptides)	rabbits	meat	0.15	Sum of bacitracins A, B, C, including those in the form of zinc-
		crude fat	0.15	
		liver	0.15	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
		kidneys	0.15	bacitracin
37. Avilamycin (orthozomycins)	Hogs and rabbits	meat	0.05	Dichloroiso-evernic acid
		crude fat	0.1	
		liver	0.3	
		kidneys	0.2	
38. Monensin (ionophores)	Cattle	meat	0.002	Monensin A
		crude fat	0.01	
		liver	0.03	
		kidneys	0.002	
	Other species of productive animals	liver	0.008	
		other slaughter products	0.002	
39. Lasalocid (ionophores)	All species of productive animals	liver	0.05	Sodium
		kidneys	0.05	Lasalocid
		other slaughter products	0.005	
40. Nitrofurans (including furazolidone)	All species of productive animals	meat	< 0.1	Not allowed in products of animal origin at the level of determination of methods
		crude fat (for hogs – pork fat with skin)	< 0.1	
		liver	< 0.1	
		kidneys	< 0.1	
41. Metronidazole/ dimetridazole/ ronidazole/dapsone/ clotrimazole/ aminitrizole	All species of productive animals	meat	< 0.1	Not allowed in products of animal origin at the level of determination of methods
		crude fat (for hogs – pork fat with skin)	< 0.1	
		liver	< 0.1	
		kidneys	< 0.1	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
42. Flavomycin (streptothricins)	All species of productive animals	meat	0.7	
		liver	0.7	
		kidneys	0.7	
		crude fat	0.7	
43. Doxycyclin (tetracyclines)	cattle	meat	0.1	
		liver	0.3	
		kidneys	0.6	
	hogs	meat	0.1	
		pork fat	0.3	
		with skin	0.3	
		liver	0.6	
		kidneys		
44. Benzylpenicillin/penethamate (penicillins)	All species of productive animals	meat	0.05	
		crude fat (for hogs – pork fat with skin)	0.05	
			0.05	
		liver	0.05	
		kidneys		
45. Ampicillin (penicillins)	All species of productive animals	meat	0.05	
		crude fat	0.05	
		liver	0.05	
		kidneys	0.05	
46. Amoxicillin (penicillins)	All species of productive animals	meat	0.05	
		crude fat	0.05	
		liver	0.05	
		kidneys	0.05	
47. Cloxacillin (penicillins)	All species of productive animals	meat	0.3	
		crude fat	0.3	
		liver	0.3	
		kidneys	0.3	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
48. Dicloxacillin (penicillins)	All species of productive animals	meat crude fat liver kidneys	0.3 0.3 0.3 0.3	
49. Nafcillin (penicillins)	All species of productive animals, except hogs and horses	meat crude fat liver kidneys	0.3 0.3 0.3 0.3	
50. Oxacillin (penicillins)	All species of productive animals	meat crude fat liver kidneys	0.3 0.3 0.3 0.3	
51. Phenoximethylpenicillin (penicillins)	Hogs	meat liver kidneys	0.25 0.25 0.25	

Table 2

Maximum Residue Levels of Anti-protozoa Agents

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
1. Diclazuril	Sheep and rabbits	meat	0.5	As Diclazuril
		liver	3	
		kidneys	2	
		crude fat	1	
	Other species of productive animals	liver kidneys other slaughter products	0.04 0.04 0.005	
2. Imidocarb	cattle	meat	0.3	As Imidocarb
		crude fat	0.05	



Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes	
1	2	3	4	5	
		liver	2		
		kidneys	1.5		
	sheep	meat	0.3		
		crude fat	0.05		
		liver	2		
		kidneys	1.5		
3.	Toltrazuril	All species of productive animals	meat	0.1	Toltrazuril sulfon
			crude fat	0.15	
			liver	0.5	
			kidneys	0.25	
4.	Nicarbazin	Other species of productive animals	liver	0.1	As N, N'- bis (4-nitrophenyl) urea
			kidneys	0.1	
			other slaughter products	0.025	
5.	Robenidine	All species of productive animals	liver	0.05	Robenidine hydrochloride
			kidneys	0.05	
			crude fat (for hogs – pork fat with skin)	0.05	
			other slaughter products	0.005	
6.	Semduramicin	All species of productive animals	All types of slaughter products	0.002	
7.	Narasin	All species of productive animals	liver	0.05	
			other products	0.005	
8.	Maduramicin	All species of productive animals	All types of slaughter products	0.002	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
9. Salinomycin	All species of productive animals, except rabbits for fattening	Liver (except rabbit liver)	0.005	salinomycin sodium
		Other slaughter products	0.002	
10. Halofuginone	All species of productive animals, except cattle	meat	0.01	
		crude fat (for hogs – pork fat with skin)	0.025	
		liver	0.03	
		kidneys	0.03	
		other slaughter products	0.003	
11. Decoquatate	All species of productive animals, except cattle and small ruminants	All types of slaughter products	0.02	

Table 3

Maximum Residual Levels (MRLs) of Insecticides

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5
Amitraz	cattle	crude fat	0.2	Sum of Amitraz and all metabolites containing 2,4-dimethoxyamphetamine dimethoxyamphetamine (2,4-DMA)group expressed as Amitraz
		liver	0.2	
	sheep	kidneys	0.2	
		crude fat	0.4	
	goats	liver	0.1	
		kidneys	0.2	
crude fat		0.2		
		liver	0.1	

Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5

	hogs	kidneys	0.2
		crude fat	0.4
		liver	0.2
		kidneys	0.2

\* Control (except Levomycetin (chloramphenicol), tetracyclines and bacitracin) is conducted on the basis of information on their use provided by the manufacturer (vendor) of slaughter products at the time when they are imported into the customs territory of the Customs Union.