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ENGLISH TEXT OF TECHNICAL REGULATIONS

OF THE CUSTOMS UNION

TR CU 033/2013

«On safety of milk and milk products»

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No. 67 of October 9, 2013

TECHNICAL REGULATION of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013)

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 in the customs territory of the Customs Union that apply to milk and dairy products released into circulation in the customs territory of the Customs Union and processes of their production, storage, transportation, marketing (sales) and disposal, as well as requirements for the marking (labeling) and packaging of milk and dairy products to ensure their free movement.

In case when other technical regulations of the Customs Union have been adopted in respect to milk and dairy products that establish safety requirements for milk and dairy products and to the processes of their production, storage, transportation, marketing (sales) and disposal, as well as requirements for their marking (labeling) and packaging, the milk and dairy products, requirements for the processes of their production, storage, transportation, marketing and disposal, as well as requirements for their marking (labeling) and packaging, 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 milk and dairy products as regards their intended use and safety, and covers milk and dairy products released into circulation in the customs territory of the Customs Union, as well as the processes of their production, storage, transportation, marketing (sales) and disposal.

2. This Technical Regulation covers milk and dairy products released into circulation in the customs territory of the Customs Union and used for alimentary purposes, including:

a) raw milk – raw materials; skimmed milk (raw and heat treated) – raw materials; cream (raw and heat treated) – raw materials;

b) dairy products, including:

milk products;

composite dairy products;

milk-containing products;

milk processing by-products;

milk-based products for baby food – for infants and babies (0-3 years), pre-school (3-6 years) and school-age (6 years and older) children; adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (beverages)

(including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies;

c) processes of production, storage, transportation, marketing (sales) and disposal of milk and dairy products;

d) functional components necessary for the manufacture of milk processing products.

3. This Technical Regulation does not cover the following products:

a) products made on the basis of milk and dairy products intended for using in specialized food (except milk and dairy products for baby food);

b) precooked and confectionary items; food and biologically active additives; drugs; animal feeds; non-food products manufactured with the use or on the basis of milk and dairy products;

c) milk and dairy products obtained by citizens in home conditions and/or in private household farms, as well as processes of production, storage, transportation, and disposal of milk and dairy products intended only for personal consumption and not intended for release into circulation in the customs territory of the Customs Union;

4. This Technical Regulation establishes requirements for marking (labeling) and packaging of milk and dairy products that are mandatory for application and execution in the customs territory of the Customs Union and that supplement 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.

II. Key Definitions

5. 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:

"ayran" – a fermented milk product made by mixed (lactic and alcohol) fermentation with the use of starter microorganisms (thermophilic lactic streptococci, *Lactobacillus bulgaricus*) and yeasts whether or not with the addition of water and cooking salt;

"albumin" – a products of milk processing made from milk whey, being essentially a concentrate of milk whey proteins;

"acidophilus milk (acidophilin)" - a fermented milk product made with the use of equal ratios of starter microorganisms (acidophilus lactobacillus, lactococci and starters prepared on kefir fungi);

"varenets" – a fermented milk product made by culturing milk and (or) milk products that are first sterilized or otherwise heat treated at the temperature of 97°C ± 2 °C using starter microorganisms (thermophilic lactic streptococci) until characteristic organoleptic properties are achieved;

"reconstituted milk" – milk product packed in a consumer packaging or raw material for making milk processing products, except fluid (drinking) milk, produced from concentrated or condensed, or dry milk products and water;

"secondary dairy raw material" - a milk processing by-product, milk product, dairy composite product, milk-containing product with partially lost identifying characteristics or consumer attributes (including products recalled before their expiration date but conforming to the safety requirements for food raw materials) which are intended for use after processing;

"starters for the production of milk processing products" – non-pathogenic, non-toxigenic microorganisms and/or associations of microorganisms (primarily lactic acid bacteria) specifically selected and used for making milk processing products;

"granular curd" - a milk product or composite dairy product made from curd grain whether or not with the addition of cream, cooking salt and other non-dairy components added for purposes other than substitution of milk constituents;

"yoghurt" – a fermented milk product with the increased content of nonfat milk solids made with the use of starter microorganisms (thermophilic lactic streptococci and *Lactobacillus bulgaricus*)

"casein" – a products of milk processing made from skimmed milk and being a major fraction of milk protein;

"caseinate" - a products of milk processing made from casein by processing with the solutions of alkaline metal hydroxides or their salts and drying;

"kefir" – a fermented milk product made by mixed (lactic and alcohol) fermentation with the use of starter prepared on kefir fungi without the addition of pure cultures of lactic acid microorganisms or yeasts;

"fermented milk ice-cream" – ice-cream (milk product or dairy composite product) with the mass fraction of milk fat of not more than 7.5 percent made with the use of starter microorganisms or fermented milk products;

"fermented milk product" – a milk product or dairy composite product made by the method which leads to a reduction of the active acidity indicator (pH), increase of the acidity indicator and coagulation of milk protein, milk ripening, and (or) milk products and (or) their mixes with non-dairy components added for purposes other than substitution of milk constituents (before or after ripening), or without the addition of the said constituents with the use of starter microorganisms, and contain live starter microorganisms in the amount specified in Annex No. 1 to this Technical Regulation.

"sour cream butter paste" - butter paste manufactured from pasteurized cream with the use of lactic acid microorganisms;

"sour cream butter" – cream butter manufactured from pasteurized cream with the use of lactic acid microorganisms;

"concentrate of whey proteins" – whey proteins derived from milk whey by concentration or ultra-filtration;

"concentrated or condensed skimmed milk" – a concentrated or condensed milk product where the mass fraction of milk solids is not less than 20 percent, mass fraction of milk protein in fat-free milk solids is not less than 34 percent, and the mass fraction of milk fat is not more than 1.5 percent;

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

"concentrated or condensed partially skimmed milk" – a concentrated or condensed milk product where the mass fraction of milk solids is not less than 20 percent, mass fraction of milk protein in fat-free milk solids is not less than 34 percent, and the mass fraction of milk fat is more than 1.5 percent but less than 7.5 percent;

"kumiss" – a fermented milk product made by mixed (lactic and alcohol) fermentation of mare milk using starter microorganisms (*Lactobacillus bulgaricus* and *acidophilous bacterium*) and yeasts;

"kumiss product" – a fermented milk product made from cow milk in accordance with the kumiss production technology;

"lactulosa" – a lactose processing product made from lactose-containing milk raw materials by lactose isomerization;

"butter from cow milk" – a milk product or dairy composite product on emulsion-and-fat basis where milk fat is a prevailing constituent, and which is made from cow milk, milk products and/or by-products of milk processing by a fat phase separation from them and the uniform distribution of milk plasma in the fat phase;

"butter paste" – a milk product or dairy composite product on emulsion-and-fat basis where the fat mass fraction ranges from 39 to 49 percent inclusive, and which is made from cow milk, milk products and/or milk processing by-products using stabilizers whether or not with the addition of non-dairy components for purposes other than substitution of milk constituents;

"Mechnikov curdled milk" is a fermented milk product made using starter microorganisms (thermophilic lactic streptococci and *Lactobacillus bulgaricus*);

"milk" – a product of the normal physiological secretion of the mammary glands of livestock obtained from one or more animals during lactation in one or more milking operations, with no additions to this product or extractions of any substances from it;

"milk-containing product" – a food product made from milk, and/or from its constituents, and/or from milk products, and/or from milk processing by-products and non-dairy components, using a process providing for substitution of milk fat in an amount of no more than 50 percent of the fat phase exclusively with milk fat substitute and allowing the use of a protein of non-dairy origin for the purpose other than substitution of milk protein, with the mass fraction of milk solids in the dry matter of the final product of not less than 20 percent;

"milk plasma" – a colloidal system of milk proteins, milk sugar (lactose), mineral substances, enzymes and vitamins in the water phase;

"dairy products" – products of milk processing, including a milk product, dairy composite product, milk-containing product, milk processing by-product, milk-based baby food, adapted or partially adapted initial or follow-on milk formulas (including powdered ones), powdered acidified milk formulas, dairy drinks (including powdered ones) for nutrition of infants and babies, ready-to-use milk cereals, and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies;

"cheese, curd or casein milk whey" – a milk processing by-product obtained in the process of making cheese (cheese whey), curd (curd whey) or casein (casein whey);

"milk ice cream" – ice cream (a milk product or dairy composite product) where a fat mass fraction is no more than 7.5 percent;

"ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies" – baby food products manufactured from different types of cereals and/or flour, milk and/or milk products, and/or milk-containing products whether or not with the addition of non-dairy components, where the mass fraction of milk solids in dry matters of the ready-to-use product is not less than 15 percent;

"dairy drinks (beverages) for nutrition of infants and babies" – ready-to-use dairy products for nutrition of infants and babies made from raw milk and/or milk products whether or not with the addition of non-dairy components with further heat treatment, at least pasteurization, and meeting the physiological needs of infants and babies;

"canned milk, "canned composite milk", "canned milk-containing products" - dry or concentrated (condensed), packaged milk, composite milk or milk-containing products;

"milk fat" – a milk product with the mass fraction of milk fat is at least 99.8 percent, which has a neutral taste and odor and is made from milk and/or milk products by removing the milk plasma;

"milk drink (beverage)" – a dairy or dairy composite product made from milk and/or milk constituents, and/or milk products, including concentrated and/or condensed ones, and/or dry milk products and water, whether or not with the addition of other dairy or non-dairy components for purposes other than substitution of milk constituents, which has the mass fraction of milk protein not below 2.6 percent and the mass fraction of nonfat milk solids not below 7.4 percent (for a milk product);

"milk product" – a food product manufactured from milk and/or its constituents, and/or milk products, whether or not with the addition of milk processing by-products (except milk processing by-products derived in the process of production of milk-containing products), where neither non-dairy fat nor non-dairy protein are used, and which may contain functionally necessary components for milk processing;

"milk sugar" – a products of milk processing manufactured from milk whey or milk whey ultrafiltrate by concentration, crystallization and drying of lactose;

"dairy composite product" – a food product made from milk and/or from its constituents, and/or from milk products whether or not with the addition of milk processing by-products (except milk processing by-products derived in the process of production of milk-containing products), and non-dairy components (except fats of non-dairy origin included in the composition as individual ingredients (does not apply to dairy products for nutrition of infants and babies where fats of non-dairy origin are used in the production process), that are added for purposes other than substitution of milk constituents. At that, the final product should contain above 50 percent of milk constituents, ice cream and sweet milk processing products – above 40 percent;

"hardened ice-cream" – ice-cream frozen after processing to a temperature not above minus 18°C in freezer and retaining that temperature during storage, transportation and sales;

"soft ice-cream" – ice-cream with a temperature from minus 5°C to minus 7°C sold to consumers directly after its processing in freezer;

"ice-cream with milk fat substitute" – ice-cream (milk-containing product) with the mass fraction of milk fat not above 12 percent;

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

"national milk product" – a milk product with the name that has been historically composed in the territory of a Party to the Customs Union and the Common Economic Space and is defined by the specific technologies of its production, the raw materials, the composition of the starter used to make it, and/or the name of the geographic area (where the milk product is common);

"non-milk (non-dairy) components" – food products which are added to milk processing products or food additives, or vitamins, or trace- and macro-elements, or proteins, or fats, or carbohydrates of non-dairy origin;

"normalized milk" – raw materials for making milk processing products where the mass fractions of milk fat and milk protein and/or fat-free milk solids, or their proportions are brought in line with the parameters set by standard or technical document of the manufacturer that guide the production of milk processing products;

"skimmed milk" – raw materials for making milk processing products with the mass fraction of milk fat less than 0.5 percent produced as a result of separating milk fat from milk;

"enriched milk" – raw or fluid milk where milk protein, vitamins, trace and macro-elements, dietary fibers, polyunsaturated fatty acids, phospholipids, and prebiotics are included additionally,

separately or in combination, in order to increase nutrition value of the product vs. their natural (initial) content;

"pasteurized, sterilized, ultra-pasteurized, ultra-high temperature treated milk" – milk that is heat treated for the purposes of complying with the requirements of this Technical Regulation in respect of the microbiological safety parameters;

"buttermilk" – a milk processing by-product obtained when making cow's milk butter;

"fluid milk" – whole, skimmed, normalized, enriched milk – a milk product with a milk fat mass fraction below 10 percent, heat treated, at least by pasteurization, without the addition of powdered milk products or water and packed in a consumer package;

"fluid cream" – cream heat treated, at least by pasteurization, and packed in a consumer package;

"processed cheese'" – a milk product or dairy composite product made from cheese and (or) curd using milk products and (or) milk processing by-products, emulsifying salts or structure-forming agents by breaking up, blending, liquefying and emulsifying the mixture for processing whether or not with the addition of non-dairy components for purposes other than substitution of milk constituents;

"processed cheese product" – a milk-containing product made according to the technology of production of processed cheese;

"plombir" – ice-cream (milk product or dairy composite product) where the mass fraction of fat milk is not less than 12 percent;

"milk processing by-product" – a by-product obtained in the process of production of milk processing products;

"cheese butter paste" – a butter paste made from cream produced by separation of cheese whey;

"lactose-free milk processing product" – a products of milk processing, where the content of lactose is no more than 0.1 g per a liter of ready-to-use product in which lactose is hydrolyzed or from which lactose is removed;

"whipped milk processing product" – a products of milk processing made by whipping;

"reconstituted milk processing product" – a products of milk processing (except fluid milk) made from concentrated (condensed) or powdered products of milk processing and water whether or not with the addition of other milk products;

"concentrated milk processing product with sugar" – a product of concentrated milk processing made with the addition of sucrose and/or other types of sugars;

"concentrated, condensed, evaporated or frozen milk processing product" – a products of milk processing made by partial water removal until the mass fraction of solids not below 20 percent is achieved;

"low-lactose milk processing product" – a products of milk processing where lactose is partially hydrolyzed or removed;

"normalized milk processing product" – a products of milk processing where the mass fractions of milk fat and milk protein and/or fat-free milk solids, or their ratios are brought in line with the parameters set by documents on the respective product;

"fat-free milk processing product" – a products of milk processing made from skimmed milk, and (or) buttermilk, and (or) whey, and (or) products made on their basis;

"enriched milk processing product" – a products of milk processing where such substances as milk protein, vitamins, trace and macro-elements, dietary fibers, polyunsaturated fatty acids, phospholipids, probiotic microorganisms, and prebiotics are added separately or in combination;

"recombined milk processing product" – a products of milk processing made from milk processing products and/or their individual constituents and water;

"sublimated milk processing product" – a products of milk processing made by removing water from a frozen products of milk processing to bring its solids mass fraction to at least 95 percent;

"dry (powdered) milk processing product" – a products of milk processing made by partially removing water from the product to bring its solids mass fraction to at least 90 percent;

"heat-treated, pasteurized, sterilized, ultra-pasteurized or ultra-high-temperature treated milk processing product" – a products of milk processing that is heat treated and conforms to the requirements of this Technical Regulation established to the permissible level of microorganisms in such product;

"products based on partial protein hydrolysates" – dairy products for baby food made from partially hydrolyzed proteins of livestock milk;

"milk processing products based on full or partial protein hydrolysates" – dairy products made from partially or fully hydrolyzed cow's milk;

"milk-based products for baby food" – food products for children's nutrition (except powdered and liquid baby formula, milk drinks and milk cereals) made from livestock milk whether or not with the addition of milk processing products and/or milk constituents, as well as whether or not with the addition of non-dairy components in the amount not above 50 percent of the total mass of the final product;

"curdled milk" – a fermented milk product made using starter microorganisms (lactococci and/or thermophilic lactic streptococci);

"ryazhenka" – a fermented milk product made by culturing baked milk whether or not with the addition of milk products using starter microorganisms (thermophilic lactic streptococci) whether or not with the addition of Bulgarian bacillus;

"condensed skimmed milk with sugar" – a concentrated or condensed milk product with sugar where the mass fraction of milk solids is at least 26 percent, mass fraction of milk protein in fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is no more than 1 percent;

"condensed whole milk with sugar" – a concentrated or condensed milk product with sugar where the mass fraction of milk solids is at least 28.5 percent, mass fraction of milk protein in fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is at least 8.5 percent;

"condensed partially skimmed milk with sugar" – a concentrated or condensed milk product with sugar where the mass fraction of milk solids is at least 26 percent, mass fraction of milk protein in fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is more than 1 percent but less than 8.5 percent;

"condensed cream with sugar" – a concentrated or condensed milk product with sugar where the mass fraction of milk solids is at least 37 percent, mass fraction of milk protein in fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is at least 19 percent;

"cultured product" is a milk product or dairy composite product which is heat treated after culturing, or a milk-containing product which is made according to the fermented milk production process, retaining the species and structure of the culture microorganisms that determine the type of a respective fermented milk product and have similar organoleptic and physicochemical properties;

"sweet-cream butter paste" – a butter paste made from pasteurized cream;

"sweet-cream butter" – a butter made from pasteurized cream;

"dry (powdered) cream" – a dry milk product where the mass fraction of milk solids is at least 95 percent, mass fraction of milk protein in fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is at least 42 percent;

"cream" – a milk product (raw material) which is made from milk and/or milk products and is an emulsion of fat and milk plasma in which a fat mass fraction is at least 10 percent;

"cream butter" – a butter from cow's milk where a fat mass fraction is at least 50 percent;

"cream ice" – ice cream (milk product or dairy composite product) where a milk fat mass fraction is from 8 percent to 11.5 percent;

"cream cheese butter" – a butter made from cream produced by the separation of cheese whey;

"cream-vegetable rendered mixture" – a milk-containing product where the mass fraction of total fat is at least 99 percent and which is made from cream-vegetable spread by rendering the fat phase or using other processing methods;

"cream-vegetable spread" – an emulsion-fat-based milk-containing product where the mass fraction of total fat is from 39 to 95 percent and the milk fat mass fraction in the fat phase – from 50 to 95 percent;

"cream product" – a milk product or a dairy composite product with the mass fraction of fat above 10 percent made primarily from cream;

"fluid ice-cream mix" – a fluid milk product, dairy composite product or milk-containing product that includes all components necessary for ice-cream production;

"dry ice cream mix" – a dry milk product, dry dairy composite product or dry milk-containing product made by drying a fluid ice cream mix or mixing the necessary dry components and intended for making ice cream after the reconstitution with water, milk, cream and/or juice;

"sour cream" – a fermented milk product which is made by culturing cream whether or not with the addition of milk products using starter microorganisms (lactococci or a mixture of lactococci and thermophilic lactic streptococci) and in which the milk fat mass fraction is at least 10 percent;

"milk constituents" – dry solids (milk fat, milk protein, milk sugar (lactose), enzymes, vitamins, minerals), water;

"dry (powdered) acidified baby formula" – dairy products for nutrition of infants and babies made in accordance with the technology of production of fermented milk products reducing the active acidity indicator (pH) and causing the coagulation of milk proteins, with the use of starter microorganisms (without using organic acids), and whether or not with the addition of live starter microorganisms to the dry mix in the amount specified in Annex No. 2 to this Technical Regulation.

"dry dairy drinks for baby food" – dairy products for nutrition of infants and babies that are made from cow's milk and/or milk products whether or not with the addition of non-dairy components where the mass fraction of milk solids in dry matters of the final product is at least 15 percent and that meet the physiological requirements of infants and babies;

"dry skimmed milk" – a dry milk product where the mass fraction of milk solids is at least 95 percent, mass fraction of milk protein in the fat-free milk solids is at least 34 percent, and the mass fraction of milk fat is no more than 1.5 percent;

"dry whole milk" – a dry milk product where the mass fraction of milk solids is at least 95 percent, mass fraction of milk protein in nonfat milk solids is at least 34 percent, and the mass fraction of milk fat is no less than 26 and no more than 42 percent;

"milk solids" – milk constituents except water;

"nonfat milk solids" – milk constituents except milk fat and water;

"dry milk whey" – a dry milk product made by the partial removal of water from milk whey received in the process of cheese manufacture by a method of protein coagulation induced by milk-clotting enzymes, as well as in the process of production of cheese, casein and curd by a method of protein coagulation resulting from lactic acid production, or by thermal acidizing until the mass fraction of solids of at least 95 percent is achieved;

"whey protein" – a milk protein remaining in milk whey after casein precipitation;

"smoked cheese, processed cheese, cheese product, processed cheese product" – cheese, processed cheese, cheese product, processed cheese product that has been smoked and has specific organoleptic properties characteristic for smoked food. The use of smoking flavorings is not allowed.

"soft, medium-hard, hard, extra-hard cheese, cheese product" – cheese, cheese product with respective specific organoleptic and physiochemical properties regulated by the annexes to this Technical Regulation;

"pickled cheese, cheese product" – cheese, cheese product ripened and/or stored in salt brines;

"mold cheese, cheese product" – cheese, cheese product made with the use of mold fungi located inside and/or on the surface of the ready cheese, cheese product;

"slime cheese, slime cheese product" – cheese, cheese product made using slime microorganisms that develop on the surface of ready cheese, cheese product;

"cheese" – a milk product or dairy composite product made from milk, milk products and/or milk processing by-products whether or not with the use of special starters and processes to coagulate milk protein with milk-clotting enzymes, either by acid or thermoacid way with the subsequent separation of cheese mass from whey, its formation, pressing, whether or not with salting, whether or not with ripening, whether or not with the addition of non-dairy components introduced for purposes other than substitution of milk constituents;

"cheese product" – a milk-containing product made in accordance with cheese making technology;

"raw milk" – milk that has not undergone heat treatment at a temperature above 40^{o}C or processing that has changed its constituents;

"raw skimmed milk" – milk that has not undergone heat treatment at a temperature above 45^{o}C received as a result of milk fat separation from milk;

"curd bar" – a curd product which is formed, whether or not covered with food glaze, and weighs no more than 150 grams;

"raw cream" – cream that has not undergone heat treatment at a temperature above 45^{o}C;

"curd" – a fermented milk product made using starter microorganisms (lactococci or a mixture of lactococci and thermophilic lactic streptococci) and acidic or acidic-abomasal milk protein coagulation methods with subsequent whey removal by self-pressing and/or pressing, and/or separation (centrifugation), and/or ultrafiltration, whether or not with the addition of milk constituents (before or after culturing) for the purpose of normalizing milk products;

"curd mass" – a milk product or dairy composite product made from curds whether or not with the addition of butter, cream, condensed milk with sugar, sugars and/or salts, whether or not with the addition of non-dairy components for purposes other than substitution of milk constituents;

"curd product" – a milk product or dairy component product, or a milk-containing product made from curds and/or milk processing products in accordance with curd making technology whether or not with the addition of milk products, whether or not with the addition of nondairy components, including nondairy fats and/or nondairy proteins (for a milk-containing product), followed or not by heat treatment;

"curd mass bar" – a milk or dairy composite product made from a curd mass which is formed, whether or not covered with a food glaze, and weighs no more than 150 grams;

"rendered butter" – cow's milk butter where the fat mass fraction is at least 99 percent, which is made from cream butter by rendering the fat phase and has specific organoleptic properties;

"baked milk" – raw or fluid milk heat treated at the temperature from 85^{o}C to 99^{o}C for at least three hours until specific organoleptic properties are achieved;

"enzymatic preparations for making milk processing products" – protein substances required for biochemical processes during the manufacture of milk processing products;

"functionally necessary components for making milk processing products" – starters for making milk processing products, kefir fungi, probiotic microorganisms (probiotics), prebiotics, enzymatic preparations which are introduced during the manufacture of milk processing products and without which it is impossible to make a particular products of milk processing;

"whole milk" – raw materials for making milk processing products where the constituents have not been treated through their regulation;

"dry partially skimmed milk" – a dry milk product in which the mass fraction of milk solids is at least 95 percent, the mass fraction of milk protein in the skimmed milk solids is at least 34 percent, and the mass fraction of milk fat is more than 1.5 percent but less than 26 percent.

III. Identification of Milk and Dairy Products

6. Milk and Dairy Products are identified according to the following rules:

a) for the purposes of attributing milk and dairy products to the objects of technical regulation which this Technical Regulation applies to, the identification of milk and dairy products is 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 (tests), based on the name – through the establishing of conformity of milk and dairy product names specified in the marking or shipping documentation, with the names of milk and dairy products defined in Section II of this Technical Regulation and the other technical regulations of the Customs Union applying to milk and dairy products;

b) in case when milk and dairy products cannot be identified by name, the identification of milk and dairy products is performed by visual method - by comparing the appearance of milk and dairy products with the indicators set forth in the definition of such products in this Technical Regulation and the other technical regulations of the Customs Union applying to milk and dairy products;

c) for the purposes of establishing conformity of milk and dairy products to their names, the identification of milk and dairy products is carried out by comparing the appearance and organoleptic parameters with the indicators defined in Annex No. 3 to this Technical Regulation or with the specific standards that, when used on a voluntary basis, ensure the fulfillment of the Technical Regulation requirements, established by the lists of standards employed for the purposes of assessment (confirmation) of conformity to this Technical Regulation, or with the indicators defined in the technical documentation that guided the manufacture of milk and dairy products.

d) in case when milk and dairy products can be identified neither by name, nor by visual or organoleptic methods, the identification is performed by analytical method – through the verification of whether physical-and-chemical and (or) microbiological parameters of milk and dairy products conform to the indicators established in this Technical Regulation, specific technical documentation that the milk and dairy products were produced in line with, as well as other technical regulations of the Customs Union applicable to milk and dairy products.

IV. Rules for Circulation of Milk and Dairy Products in the Market of the Customs Union Member-States and Common Economic Space

7. Milk and dairy products are released into circulation in the market of the Customs Union member-states and the Common Economic Space (hereinafter – member-states or Parties), provided that

they comply with the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto.

8. Milk and dairy products that comply with the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto and that have passed the procedure of assessment (confirmation) of conformity shall be marked with the unified mark of products circulation on the market of the Customs Union member-states.

9. The Parties ensure that milk and dairy products which comply with the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto, circulate in the market of a Party to the Customs Union without imposing additional requirements supplementing the requirements contained in this Technical Regulation and without conducting additional procedures of conformity assessment (confirmation).

10. Where physical persons sell non-commercially produced milk and dairy products at the markets, including farmer markets, it is obligatory to inform the consumers, in any convenient way, about veterinary and sanitary safety of the products, their names, production site (address) and production date.

At the farmers markets where raw milk from the vessels of specialized transport means or other containers made of materials designed for contact with food products is sold to the consumers' containers (legal entities, physical persons registered as individual entrepreneurs, and physical persons), the sellers must present to the consumers the appropriate documents on the veterinary and sanitary examination carried out in accordance with the legislation of a member-state and also to inform the consumers about the need of compulsory boiling of the raw milk.

11. Where raw milk, raw nonfat milk, and raw cream are shipped to milk receiving stations or milk processing facilities, the sellers (legal entities, physical persons registered as individual entrepreneurs, and physical persons) must show the accompanying veterinary documents issued by the authorized body of a Party that prove safety of the raw milk, raw nonfat milk, and raw cream.

12. The transportation of raw milk, raw nonfat milk, and raw cream within the customs territory of the Customs Union is accompanied by a veterinary supporting document issued by the authorized agency of a Party that contains data on the performed veterinary and sanitary examination proving their safety.

The period of validity of the accompanying veterinary document is established depending on the results of the preventive veterinary actions undertaken in relation to farm animals at the site of production of raw milk, raw nonfat milk, and raw cream, but no more than one month from the date of issue of such document.

13. When transferred between the member-states, dairy 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.

Every lot of milk and dairy products that is subject to veterinary control (surveillance) is imported into the customs territory of the Customs Union upon availability of the veterinary certificate issued by the competent authority of a shipping country.

V. Safety Requirements for Raw Milk, Raw Nonfat Milk, Raw Cream

14. For the manufacture of milk processing products, it is not allowed using raw milk received within the first 7 days after the date of caving; within 5 days prior to the date of dry-off (before calving); and, from sick or quarantined animals.

15. The mass fraction of fat-free solids in raw cow milk shall be at least 8.2 percent.

16. Levels of potentially dangerous substances in raw milk, raw skimmed milk, and raw cream should not exceed the permissible levels established in Annexes No. 1 – 4 to the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) and in Annex No. 4 hereto.

17. Levels of microorganisms and somatic cells in raw milk, raw skimmed milk, and raw cream should not exceed the permissible levels established in Annex 5 to this Technical Regulation.

18. Identification indicators of cow's raw milk and raw milk of other livestock species, and raw cream from cow's milk are established in Annexes No. 6 and 7 to this Technical Regulation.

VI. Safety Requirements for Production, Storage, Transportation, Marketing and Disposal of Raw Milk, Raw Skimmed Milk, Raw Cream

19. Processes used for the production of raw milk, raw skimmed milk, and raw cream, including the conditions of holding, feeding and milking of livestock; the conditions of collection, cooling and storage of raw milk, raw skimmed milk, and raw cream shall ensure their compliance with the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto.

20. Raw milk after livestock milking shall be purified and cooled to the temperature of 4°C ± 2°C within no more than 2 hours.

21. Prior to the beginning of industrial processing, the storage of raw milk, raw skimmed milk (including the period of storage of raw milk used for separation) is allowed at the temperature of 4°C ± 2°C, and raw cream – at the temperature of not above 8°C for no more than 36 hours (including the period of transportation).

Prior to the beginning of industrial processing, the storage of raw milk, raw skimmed milk, (including the period of storage of raw milk used for separation) and raw cream, intended for making baby food for nutrition of infants and babies, is allowed at the temperature of 4°C ± 2°C for no more than 24 hours (including the period of transportation).

22. Thermal pre-treatment, including pasteurization, of raw milk, raw skimmed milk, and raw cream by the manufacturer is allowed in the following cases:

a) acidity of raw milk, raw skimmed milk is from 19°T to 21°T; acidity of raw cream is from 17°T to 19°T;

b) storage of raw milk, raw skimmed milk, raw cream is over 6 hours without cooling;

c) duration of transportation of raw milk, raw skimmed milk, raw cream is longer than the acceptable period of storage, but no more than by 25%;

d) availability of appropriate instructions of the authorized agencies of the Parties in the area of veterinary control (surveillance).

23. When thermal pre-treatment, including pasteurization, of raw milk, raw skimmed milk, raw cream is used, the conditions of heat treatment (temperature, period of treatment) are specified in the shipping documentation on the raw milk, raw skimmed milk, and raw cream.

24. In the production of raw milk, raw skimmed milk, and raw cream, the agricultural commodity producers shall use equipment and materials meeting the requirements applied to the safety of materials contacting food products.

25. When cooled raw milk, raw skimmed milk, and raw cream are transported to a processing site, at the time when the processing begins their temperature should not exceed 10^{o}C.

Acceptance of raw milk, raw skimmed milk, and raw cream not complying with the temperature requirements, established by this paragraph is allowed only on the condition that they are processed immediately by the manufacturer of milk processing products.

26. Raw milk, raw skimmed milk, and raw cream are transported in sealed tanks with tight-fitting lids made of materials complying with the requirements applied to the safety of materials contacting food products. Transportation means shall ensure that the temperature is maintained at the levels established by p.p. 20 and 21 of this Technical Regulation.

27. Raw milk, raw skimmed milk, and raw cream, as well as milk processing products subjected to thermal pre-treatment, including pasteurization, by the manufacturer of milk processing products, are stored prior to the beginning of processing in individual marked tanks at the temperature of $4^{o}C \pm 2^{o}C$.

28. The processes of marketing (sales) of raw milk, raw skimmed milk, and raw cream as well as those subjected to thermal pre-treatment, including pasteurization, shall comply with the requirements established in p.10 hereof and the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

29. The processes of disposal of raw milk, raw skimmed milk, and raw cream, as well as those subjected to thermal pre-treatment, including pasteurization, shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

VII. Safety Requirements for Dairy Products

30. Dairy products being in circulation in the customs territory of the Customs Union within the established shelf life shall be safe when used for intended purposes.

Dairy products shall comply with the requirements of this Technical Regulation and other applicable technical regulations of the Customs Union.

31. Dairy products shall be made from raw milk, and/or raw skimmed milk, and/or raw cream meeting the safety requirements established by this Technical Regulation and subjected to heat treatment that ensures receiving of dairy products which comply with the requirements of this Technical Regulation.

Other alimentary raw materials used for the manufacture of dairy products shall comply with the requirements of the applicable technical regulations of the Customs Union.

32. In dairy products intended for release into circulation in the customs territory of the Customs Union, the levels of toxic elements, potentially dangerous substances, mycotoxins, antibiotics, pesticides, radionuclides, microorganisms and the values of oxidative deterioration parameters should not exceed the levels established in Annexes No. 1-4 to the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) and Annex No. 4 to this Technical Regulation.

33. Levels of microorganisms in dairy products should not exceed the permissible levels established in Annex No. 8 to this Technical Regulation.

34. Production of dietary food products and cultured milk products (except composite dairy products) shall be carried out without using food supplements or flavorings except functionally necessary components.

Curd mass and grained curd shall be made without heat treatment of the final product and without adding texture stabilizers or preservatives.

35. Organoleptic indicators for the identification of milk processing products are established in Annex No. 3 to this Technical Regulation.

36. Physical-and-chemical and microbiological indicators for the identification of dairy products are established in Annex No. 1 to this Technical Regulation.

VIII. Safety Requirements for Functional Components Necessary for Making Milk Processing Products

37. Microorganisms, including probiotic ones, used in mono-cultures or within the composition of starters for the production of milk processing products, shall be identified and be non-pathogenic, non-toxigenic, and shall possess properties necessary for the manufacture of the above products that comply with the requirements of this Technical Regulation.

38. Enzymatic preparations for the manufacture of milk processing products shall have activity and specificity necessary for a particular technological process and comply with the requirements of the technical regulations of the Customs Union applying to the enzymatic preparations for the manufacture of milk processing products.

39. The levels of microbiological safety of starters for the manufacture of milk processing products, enzymatic preparations for the manufacture of milk processing products, and those of nutrient media for the cultivation of starter and probiotic microorganisms should not exceed the permissible levels established in Annex No. 8 to this Technical Regulation.

40. Other safety indicators of starters for the manufacture of milk processing products: probiotic microorganisms; prebiotics; enzymatic preparations for the manufacture of milk processing products; and, nutrient media for preparing starters to be used in the manufacture of milk processing products, shall comply with the requirements of this Technical Regulation and the requirements established in Annex No. 3 to the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

41. Manufacturers of the starters to be used for making milk processing products, the enzymatic preparations for the manufacture of milk processing products and the other functionally necessary components for making milk processing products shall ensure their conformity to the requirements of this Technical Regulation.

Manufacturers of dairy products shall ensure safety of an industrial starter and processes of its manufacture, as well as its compliance with the requirements of the document (a standard or technical document of the manufacturer that guides the production of milk processing product).

Starters for the manufacture of milk processing products shall be used immediately after the opening of a non-broken package. The storage of opened or the use of damaged starter packages is not allowed for making milk processing products.

42. Where milk-based products are made for baby food, it is not allowed using enzymatic milk-clotting preparations for making milk processing products or starters for making milk processing products derived with the involvement of gene-modified organisms.

IX. Requirements for Ensuring Safety of Milk and Dairy Products in the Process of their Production, Storage, Transportation and Disposal

43. Technological processes used in the manufacture of milk and dairy products shall ensure a release of products meeting the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union applying thereto.

44. Materials coming into contact with milk and dairy products in the process of production (manufacture) shall comply with the requirements applied to the safety of materials contacting food products.

At all stages of the process of production (manufacture) of milk and dairy products, their traceability shall be ensured.

45. Production facilities, where the processes of production of raw milk, raw skimmed milk, and raw cream and/or their processing (treatment) take place during the manufacture of dairy products, are subject to state registration pursuant to the provisions of the Technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011).

46. Organization of the production premises where the process of manufacture of milk and dairy products is conducted; the process equipment and implements used in the process of manufacture of milk and dairy products; the conditions of storage and removal of production waste from making milk and dairy products; and, water used in the process of production of milk and dairy products, shall comply with the requirements of the Technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011).

47. Milk-based baby food for nutrition of infants and babies, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies are manufactured at the specialized production facilities or specialized workshops, or specialized process lines.

Manufacturers, sellers and entities, performing functions of foreign manufacturers of milk and dairy products, shall implement the processes of their storage, transportation and marketing (sales) in a way that ensure compliance of the milk and dairy products with the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto.

The processes of storage, transportation, marketing (sales) and disposal of milk and dairy products shall comply with the requirements of the Technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011).

X. Safety Requirements for Milk-Based Products for Baby food, Adapted or Partially Adapted Initial or Follow-on Milk Baby Formulas (Including Powdered Ones); Powdered Acidified Milk Formulas; Dairy Drinks (Including Powdered Ones) for Nutrition of Infants and Babies; Ready-to-Use Milk Cereals and Powdered Milk Cereals (Reconstituted to Readiness with Drinking Water in Home Conditions) for Nutrition of Infants and Babies

48. Milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies shall comply with the requirements established by this Technical Regulation and the requirements established in Article 8 of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) and shall be safe for children's health.

49. Permissible levels of oxidative deterioration and content of potentially dangerous substances in milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies are established in Annex No. 9 to this Technical Regulation.

50. Permissible levels of microorganisms in milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies, including products made in dairy kitchens are established in Annex No. 2 to this Technical Regulation.

The count of microorganisms in the components functionally necessary for making milk processing products, added to the powdered mixture, where powdered acidified milk formulas are made for nutrition of infants and babies, is established in Annex No. 2 to this Technical Regulation.

Microbiological safety indicators in milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies shall comply with the requirements established in Annex No. 2 to this Technical Regulation.

51. Permissible levels of oxidative deterioration and content of potentially dangerous substances in dairy products, composite dairy products for nutrition of pre-school and school-age children are established in Annex No. 10 to this Technical Regulation.

52. Permissible levels of microorganisms in dairy products, dairy composite products for nutrition of pre-school and school-age children are established in Annex No. 11 to this Technical Regulation.

53. Physical-and-chemical indicators for the identification of milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies are established in Annex No. 12 to this Technical Regulation.

54. Physical-and-chemical indicators for the identification of milk-based baby foodtuffs for nutrition of pre-school and school-age children are established in Annex No. 13 to this Technical Regulation.

55. Indicators of nutrition value of milk-based products for baby food, adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies shall conform to the permissible levels established in Annexes No. 12 and 14 to this Technical Regulation and shall be appropriate for the functional body state of children from the respective age groups.

56. In the production of adapted or partially adapted initial (breast milk substitutes) or follow-on milk baby formulas, for the purposes of making the formula composition as close as possible to the composition of human milk, it is allowed that only L-amino acids, taurin, nucleotides, probiotic microorganisms and prebiotics, fish oil and other concentrates of polyunsaturated fatty acids are included in their content.

57. Forms of vitamins and minerals used in the production of milk-based baby food for nutrition of infants and babies; adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness

with drinking water in home conditions) for nutrition of infants and babies are established in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

The levels of micro-nutrients in liquid milk formulas and powdered milk formulas for nutrition of infants and babies shall conform to the permissible levels established in Annex No. 14 to this Technical Regulation.

58. It is allowed to use food additives listed in Annex No. 15 to this Technical Regulation for making milk-based baby food for nutrition of infants and babies; adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies.

59. Non-dairy components used for making milk-based baby food for nutrition of infants and babies; adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies shall comply with the requirements of the technical regulations of the Customs Union applying thereto.

XI. Requirements for Packaging of Dairy Products

60. Dairy products intended for marketing (sales) shall be pre-packed in packages meeting the requirements of the Technical Regulations of the Customs Union "On Safety of Packaging" (TR CU 005/2011) and ensuring safety and permanency of the consumer attributes of milk and dairy products in compliance with the requirements of this Technical Regulation throughout their shelf life.

61. Milk-based baby food for nutrition of infants and babies; adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies shall be released into circulation in the customs territory of the Customs Union only pre-packed and packaged in hermetically sealed small-piece packages, not above the following volume (or weight):

a) 1 kg – dry (powdered) products (adapted or partially adapted initial or follow-on milk baby formulas; powdered acidified milk formulas; milk-based supplementary baby food; instant products and powdered milk cereals (reconstituted to readiness with drinking water in home conditions);

b) 0.2 l – liquid (adapted or partially adapted initial or follow-on milk baby formulas);

c) 0.25 l (kg) – fluid milk, fluid cream, fermented milk products;

d) 0.1 kg – milk-based paste-like baby food.

62. Milk-based baby food for nutrition of pre-school and school-age children shall be released into circulation in the customs territory of the Customs Union only pre-packed and packaged in hermetically sealed packages. Liquid milk-based baby food for nutrition of pre-school and school-age children shall be released in the package with the volume of not above 2 l; paste-like products for baby food – with the volume of not above 0.2 kg (ready-to-eat portion-packed products).

63. Where non-packed or non-packaged perishable milk processing products are sold, the use of consumer (buyer) package is not allowed, except cases outlined in p.10 of this Technical Regulation.

64. Portion-packed (cut) dairy products are packed by the manufacturer or the seller under the conditions ensuring safety compliance of such products with the requirements of this Technical Regulation.

65. Every package of dairy products shall have marking (labeling) containing information for the consumers pursuant to Section XII of this Technical Regulation.

XII. Requirements for Marking (Labeling) of Milk and Dairy Products

66. Milk and dairy products shall be accompanied by consumer information complying with the requirements of the Technical Regulations of the Customs Union "On Food Products Labeling" (TR CU 022/2011) and the additional requirements of this Technical Regulation.

67. Each unit of the multiple, multi-way or transportation package of milk or dairy products shall have marking (labeling), containing the following consumer information:

a) brand mark (trade mark) (if any);

b) net weigh (gross weight – at manufacturer's discretion);

c) number of lot of milk or dairy products;

d) warning labels or handling marks (e.g. "keep away from sunlight," "temperature limitation," "keep dry," "perishable cargo") are applied selectively, in accordance with the conditions of storage and transportation of milk or dairy products;

e) product contents – for milk or dairy products packed directly in the transportation package;

f) marking out of the manufacturer's standard or technical document that guides the manufacture of milk processing product – for milk or dairy products packed directly in the transportation containers (may be omitted for milk or dairy products imported from a third country).

68. Where multiple or transportation packages of milk or dairy products are wrapped into transparent protective polymer materials, the marking may be omitted. In this case, the marking (labeling) on consumer containers provides information for the consumers.

69. Names of milk and dairy products shall conform to the definitions established in Section II of this Technical Regulation. Names of milk and dairy products may be supplemented with product designations or brand names of the manufacturer. The order of words in the names of milk and milk processing products that are based on the definitions established in Section II of this Technical Regulation, in the marking (labeling) text is not regulated, e.g. "whole milk," "milk, whole," "cream butter," "butter, cream."

In the names for reconstituted milk it is required to specify the main raw material that is used for the products manufacturing directly in the name in the same font, e.g.: "reconstituted milk from dry milk," "reconstituted milk from concentrated milk," "reconstituted milk from dry and condensed milk."

Classification indicators in the name of cream butter, characterizing specifics of its technology (sweet cream, unsalted), may be omitted in case where starter microorganisms or cooking salt are not used for its manufacture.

70. Designations of livestock species (except the cows from whom milk is received) shall be indicated on the package labels before the term "milk" or after this term.

71. Definitions related to the method of heat treatment of milk or milk processing products, are indicated on the package labels after the term "milk" or after the names of milk processing products, e.g. "milk pasteurized," "cream sterilized."

72. In addition to the method of heat treatment of milk and milk processing production, other product-related concepts, characterizing method of their manufacture, specific composition of the raw material and the use of starter microorganisms, may follow the names of such products, for example

"curd product, heat treated flavored (with flavor)," "fermented milk drink," "recombined cream." The term "normalized" in the name of milk and milk processing products may be omitted on the package labels.

73. The names of composite dairy products shall comprise the definitions established for dairy products and shall be supplemented with information on the availability of non-dairy components added to such products, e.g. "curd with fruit pieces," "fruit kefir," "processed cheese with ham."

74. The names of fermented milk products enriched with probiotic microorganism and/or prebiotics, may be composed with the use of prefix "bio" which is included in the names of milk processing products, for example "biokefir," "bioryazhenka."

75. The term "product" in the names of dairy products, dairy composite products, and milk-containing products may be replaced or supplemented with a term characterizing the product texture or shape (jelly, kisell, cocktail, cream, mousse, paste, roll, sauce, tart, etc.), for example: "milk-and-juice cocktail," "sour cream sauce," "milk kissel," "curd souffle with nuts," "cheese roll with spices."

76. The use of definitions related to the fermented milk products (ayran, acidophilin, varenets, yoghurt, kefir, kumiss, kumiss product, curdled milk, Mechnikov curdled milk, ryazhenka, sour cream, curd) is not allowed when marking (labeling) milk-containing or cultured milk products made in accordance with the production technology of a respective fermented milk product. In the marking (labeling) of a milk-containing or a cultured milk product the words "milk-containing" or "cultured" shall be replaced with the terms characterizing production technology of such products, e.g. "kefir product," "heat treated kefir product," "yoghurt product," "heat treated yoghurt product."

In the name of fermented milk product, made according to the kefir production technology with a starter prepared on pure cultures of lactic acid microorganisms and one or more types of yeasts included in the composition of microorganisms (microflora) of kefir fungi, the term "kefir product" is used which is shown by fonts of the same size.

77. The term characterizing cheese varieties and types (hard, medium-hard, soft, fresh (not aged), chunk, paste-like) may be omitted in combination with the cheese name.

78. The term "enriched" is used in combination with the names of respective products and accompanied by information in the marking (labeling) on the presence and amount of substances added to these products.

79. Where products do not conform to the identification indicators established by this Technical Regulation, the definitions set forth in Section II of this Technical Regulation should not be used in the names of product designations or other additional names of milk and milk processing products.

80. Where marking (labeling) is applied on the consumer packages of dairy and dairy composite products, a partial application of their names on the package side convenient for reading is allowed, provided that the full names of such products have been specified on the same package.

Where marking (labeling) is applied on the consumer packages of a milk-containing product, a partial application of the name of the milk-containing product on the package side convenient for reading is not allowed in order to avoid consumer misleading.

81. Information on the use of milk fat substitute in the production of milk-containing products in accordance with the technology that assumes milk fat replacement with its substitute (except cream-and-vegetable spreads) is included in the name of the type of milk-containing product on the front of the consumer package (the name of milk-containing product shall be followed by the words: "with milk fat substitute"), for example: "sour cream product with milk fat substitute," "curd bar with milk fat substitute."

82. The use of definitions established by this Technical Regulation for milk, milk products and dairy composite products, including the words or their parts that comprise these definitions, or their

different combinations, is not allowed in the names of brand marks (trade marks) when marking milk-containing products (except cultured products), on their labels, for advertising or other purposes that could mislead consumers.

For milk processing by-products derived in the process of manufacture of milk-containing products, such names as "whey product" and "butter milk product" are used.

83. The use of term "butter" is not allowed, e.g. in the names of brand marks (trade marks) when marking is applied on the labels of butter paste or cream-and-vegetable spread, for advertising or other purposes that could mislead consumers.

The use of the term "rendered butter" is not allowed, e.g. in the names of brand marks (trade marks) when marking is applied on the labels of rendered cream-and-vegetable mix, for advertising or other purposes that could mislead consumers.

84. The names of milk ice-cream, cream ice, plombir, fermented milk ice-cream, ice-cream with milk fat substitute corresponding to the definitions established in Section II of this Technical Regulation shall be included in the marking (labeling) of these products. Where the marking (labeling) of ice-cream is applied on the front of the consumer package, a full name of the product is given in the same lettering.

It is not allowed to use definitions "milk," "cream ice", "plombir" in the names included in the marking (labeling) of an ice-cream which contains a milk-fat substitute.

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

a) name (raw milk, raw skimmed milk, raw cream):

b) identification indicators established in Annexes No. 6 and 7 to this Technical Regulation, if determinable;

c) name and location of the manufacturer of raw milk, raw skimmed milk, raw cream (legal address, including country, address of the production site of raw milk, raw skimmed milk, raw cream (if different from the legal address));

d) volume of raw milk, raw skimmed milk, raw cream (in l) or weight (in kg);

e) date and time (hours, minutes) when raw milk, raw skimmed milk, raw cream was shipped;

f) shipment temperature (°C) of raw milk, raw skimmed milk, raw cream;

g) number of lot of raw milk, raw skimmed milk, raw cream.

86. Consumer package of milk processing products shall have marking (labeling) with the following information:

a) name of milk processing product (in accordance with the definitions established in Section II and provisions of Section X of this Technical Regulation, meeting the requirements for their application set forth in this section);

b) mass fraction of fat (in percent) (except nonfat products, cheese, cheese products; processed cheeses, and processed cheese products);

mass fraction of fat in solids (in percent) for cheese, cheese products; processed cheeses, and processed cheese products.

For products made from whole milk, it is allowed that the mass fraction of fat is given in the range "from… to…" in percent, with an additional legible marking (labeling) showing, by any convenient method, a particular value of the mass fraction of fat for every lot.

For powdered adapted or partially adapted initial or follow-on milk baby formulas; powdered acidified milk formulas; powdered dairy drinks for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions)

for nutrition of infants and babies, it is allowed that the mass fraction of fat is specified in grams in the marking (labeling) text within the section "Nutritional Value."

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

d) name and location of the manufacturer of milk-containing products (legal address, including country, address of the production site of milk-containing products (if different from the legal address)) and the organization authorized by the manufacturer to accept claims from consumers in the territory of the Customs Union, registered within the territory of the Customs Union;

e) brand mark (trade mark) (if any);

f) net weight or volume of milk-processing product (placed on the consumer package where it can be easily read);

g) content of milk-processing product specifying its components. In case when component is a food product consisting of two or more components, such food product is included in the section "Content" of the marking (labeling) text under its own name.

A milk product, forming part of the content of a dairy composite product and/or milk-containing product shall be mentioned, under its own name, in the section "Content." The data on content of such products include the names of food products, food additives (the group name, name or index "E", functional components used in the production process but not included in the contents of final product may be omitted), and flavorings (in compliance with the requirements of Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings and Technological Aids" (TR CU 029/2012) adopted by Decision of the Council of the Eurasian Economic Commission No. 58 of July 20, 2012 (hereinafter – Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings and Technological Aids" (TR CU 029/2012). The components of glaze content shall be specified in the section "Content" of the marking (labeling) text taking into account the requirements for the composite component.

The order of presenting data on a component of dairy products which is a multi-component food product, shall comply with the requirements of Technical Regulations of the Customs Union "On Food Products Labeling" (TR CU 022/2011) and "Safety Requirements for Food Additives, Flavorings and Technological Aids" (TR CU 029/2012).

h) nutritional value of milk processing products made from whole milk (it is allowed that the nutrition value is given in the range "from… to…");

i) level of microorganisms (lactic acid, bifidus bacteria and other probiotic microorganisms, as well as yeasts (if yeasts are included in the starter)) contained in the final fermented or cultured product (not heat treated after culturing) – colony-forming units in 1 g of the product ;

j) level of trace and macro-elements, vitamins and other substances used for the product enrichment contained in the final enriched product, showing the ratio between the amount of substances added to the product and their daily intake (if duly prescribed intake indicator is available), and specific data concerning product consumption (if necessary);

k) document that guided the manufacture of the products and can be used for their identification (it may be omitted for the products imported into the customs territory of the Customs Union from a third country).

87. The marking (labeling) of concentrated or condensed dairy products or dry (powdered) dairy products shall include the following additional information:

a) date of production (manufacturing) and the shelf life of the product (shown on the top or bottom of a can or package). When the shelf life is outlined by the words "best before" or "use before", next to these words the place where such information can be found shall be indicated, for example: "see on the top or bottom of the can in the first or second row" or "see on the top or bottom of the package."

When the shelf life is outlined by the words "best during the period of" or "use by," next to these words the shelf life (month) and the following signature are put: "the date of production is shown on the top or bottom of the can in the first or second row" or "the date of production is shown on the top or bottom of the package."

b) type of sugars (sucrose, fructose, glucose, lactose) for concentrated (condensed) milk processing products with sugar (specified in the section "Content of Milk Processing Product" of the marking (labeling) text).

88. Where marking (labeling) is applied, it is allowed that information is placed on the coating of cheese and cheese products or their covering with the use of an indelible innoxious color or self-adhesive labels or by another method ensuring safety of the manufactured products.

89. Cheese and cheese products shall be marked with the following additional information:

a) species of the main starter microflora and (the text of marking (labeling) signature is composed by the manufacturer);

b) nature of the origin of the milk-clotting enzyme preparations.

90. Milk-based baby food that comply with the requirements established in Section X of this Technical Regulation and that are intended for nutrition of infants and babies shall be marked with the following additional information:

a) recommendations for the product use;

b) preparation conditions; conditions of storage and use of the product after opening of the consumer package;

c) age of children (shown in numbers without word abbreviations) for whom the products are intended:

from birth – adapted or partially adapted initial or follow-on milk baby formulas (including powdered ones and based on partially hydrolyzed proteins); powdered acidified milk formulas;

over (from, after) 6 months of age – adapted or partially adapted follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas;

over (from, after) 6 months of age – dairy beverages (including powdered ones) for infants and babies; curd and curd-based products;

over (from, after) 8 months of age – fluid milk (may be used for the preparation of supplemental foods for infants and babies over (from, after) 4 months of age; with age limitations shown on the label for products prescribed for intended use);

over (from, after) 8 months of age – fluid cream (may be used for the preparation of supplemental foods for infants and babies over (from, after) 6 months of age; with age limitations shown on the label for products prescribed for intended use);

over (from, after) 8 months of age – kefir, yoghurt and other fermented milk products;

d) product content (including names of the used vegetable oils and carbohydrates);

e) nutritional value of the product, including content of vitamins, minerals and caloric content (for enriched products – the percentage of daily requirements).

91. Packages of adapted or partially adapted initial or follow-on formulas (including powdered ones) shall carry the warning: "Breast feeding is preferable for infants and babies." Labels on breast milk substitutes shall have no pictures of babies.

92. Information on other milk products, dairy composite products, and milk-containing baby food intended for nutrition of pre-school or school-age children shall comply with the requirements established in p. 86 of this Technical Regulation.

93. Allowable deviations in dairy products' nutritional value from the actual nutritional value marked on the package or label should not exceed acceptable levels specified in Annex 16 to this

Technical Regulation. The levels of nutritional value of dairy products should be established using the weighted averages obtained by the computational method based on known values, or the weighted averages obtained from the manufacturer's examinations (tests) of dairy products, or by the computational method based on tabulated values taken from official sources, or by the computational method with an analysis of the nutritional value of the components used.

94. The amount of substances added to enriched dairy products shall be shown based on their content level at the end of the products' shelf life. Due to the natural reduction in the amount of vitamins in dairy products during their shelf life, the vitamin content level may be increased when making such products but by no more than 50 percent for fat-soluble vitamins and no more than 100 percent for water-soluble vitamins in relation to the declared parameters.

95. The name of product shall be specified on the front of the consumer package using the fonts of the same size of at least 9.5 lettering, and on consumer packages with a volume or weight of less than 100 ml (g) using the fonts of the same size of at least 8.5 lettering.

96. If all the necessary information cannot be shown on a label of the product's consumer package, some of the information shall be placed on an insert (except product name; fat mass fraction level; net weight or volume; date of production and shelf life or storage life, and manufacturer name), and the label on the consumer package shall have a signature: "Additional information – see insert."

XIII. Ensuring Conformity to Safety Requirements

97. Conformity of milk and dairy 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.

98. Methods of examinations (tests) and measurements are established in the standards according to the list of standards containing rules and methods of examinations (tests) 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 the products.

XIV. Assessment (Confirmation) of Conformity of Milk and Dairy Products

99. Assessment (confirmation) of conformity of milk and dairy products to the requirements of this Technical Regulation is conducted in the following ways:

a) declaration of conformity;

b) state registration of baby food products – in accordance with the requirements of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011);

c) state registration of milk products of new types – in accordance with the provisions of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011);

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

100. For products mentioned in p. 99, subparagraphs b) – d), of this Technical Regulation that passed the assessment (confirmation) of conformity to the requirements of this Technical Regulation, the adoption of a conformity declaration is not required.

101. Assessment (confirmation) of conformity of milk and dairy products from non-commercial production is performed in accordance with the legislation of a member-state.

102. Assessment (confirmation) of conformity of the production process, in particular the acceptance of raw milk, raw cream and raw skimmed milk, and/or their processing during the

production (manufacture) of dairy products, is performed before the launch of these processes (prior to the product's release into circulation) in a way of state registration of the production facilities in compliance with the requirements of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

103. Assessment (confirmation) of conformity of the processes of production, storage, transportation and marketing (sales) of milk and dairy products to the requirements of this Technical Regulation is performed in the form of state control (surveillance).

104. Assessment (confirmation) of conformity of raw milk, raw skimmed milk and raw cream is conducted in the form of veterinary-and-sanitary examination in compliance with the requirements of this Technical Regulation and the requirements of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

The following products are exempted from veterinary-and-sanitary examination:

raw milk, raw skimmed milk and raw cream when they are transported (relocated) within the same production facility and between production sites of the same business entity;

joined lots and parts of the lots of raw milk, raw skimmed milk and raw cream shaped up from the lots of raw milk, raw skimmed milk and raw cream subjected earlier to veterinary-and-sanitary examination.

105. Conformity of dairy products to the requirements of this Technical Regulation is declared by way of issuance of a declaration of conformity by the applicant based on self-provided proof and/or the evidences, received with the involvement of a third party, at the applicant's option.

106. Conformity of dairy products is declared according to one of the following declaration schemes:

a) declaration scheme 1e (for mass produced products) includes the following procedures:

compilation and review of technical documentation and evidence-based materials;

conducting of production control;

testing of samples of products;

issuance and registration of a declaration of conformity;

application of the unified mark of product circulation on the market of the Customs Union member-states.

The applicant undertakes all necessary measures to ensure that the process of production (manufacture) of dairy products is stable and provides for their conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto. The applicant compiles technical documentation and evidence-based materials and performs their review.

The applicant ensures that production control is conducted.

The applicant performs tests of samples of dairy products. Dairy product samples are tested in the applicant's testing laboratory (at the applicant's option, the tests of dairy product samples can be carried out at the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union).

The applicant executes a declaration on conformity of dairy products to this Technical Regulation which is issued according to the unified form and rules approved by Resolution of the Eurasian Economic Commission Board No. 293 of December 25, 2012.

The applicant marks the products with a unified mark of products circulation on the market of the Customs Union Member-States.

The period of validity of the declaration of conformity for mass produced dairy products is not more than 3 years.

b) declaration scheme 2e (for a lot of dairy products) includes the following procedures:

compilation and review of technical documentation and evidence-based materials;

testing of samples of products;

issuance and registration of a declaration of conformity;

application of the unified mark of product circulation on the market of the Customs Union member-states.

The applicant compiles technical documentation and evidence-based materials and performs their review.

The applicant performs tests of samples of dairy products to provide for confirmation of their conformity to the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto. Dairy product samples are tested in the applicant's testing laboratory (at the applicant's option, the tests of dairy product samples can be carried out at the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union).

The applicant executes a declaration on conformity of dairy products to this Technical Regulation which is issued according to the unified form and rules approved by Resolution of the Eurasian Economic Commission Board No. 293 of December 25, 2012.

The applicant marks the products with a unified mark of products circulation on the market of the Customs Union Member-States.

The period of validity of the declaration of conformity of dairy products corresponds to the shelf life of these dairy products;

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

compilation and review of technical documentation and evidence-based materials;

conducting of production control;

testing of samples of products;

issuance and registration of a declaration of conformity;

application of the unified mark of product circulation on the market of the Customs Union member-states.

The applicant undertakes all necessary measures to ensure that the process of production (manufacture) of dairy products is stable and provides for their conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto. The applicant compiles technical documentation and evidence-based materials and performs their review.

The applicant ensures that production control is conducted.

The applicant performs tests of samples of dairy products to control whether the dairy products conform to the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto. Dairy product samples are tested at the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union).

The applicant executes a declaration on conformity of dairy products to this Technical Regulation which is issued according to the unified form and rules approved by Resolution of the Eurasian Economic Commission Board No. 293 of December 25, 2012.

The applicant marks the products with a unified mark of products circulation on the market of the Customs Union Member-States.

The period of validity of the declaration of conformity for mass produced dairy products is no more than 3 years.

d) declaration scheme 4e (for a lot of dairy products) includes the following procedures:

compilation and review of technical documentation and evidence-based materials;

testing of samples of products;

issuance and registration of a declaration of conformity;

application of the unified mark of product circulation on the market of the Customs Union member-states.

The applicant compiles technical documentation and evidence-based materials and performs their review.

The applicant performs tests of samples of dairy products to provide for confirmation of their conformity to the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto. Dairy product samples are tested at the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The applicant executes a declaration on conformity of dairy products to this Technical Regulation which is issued according to the unified form and rules approved by Resolution of the Eurasian Economic Commission Board No. 293 of December 25, 2012.

The applicant marks the products with a unified mark of products circulation on the market of the Customs Union Member-States.

The period of validity of the declaration of conformity of dairy products corresponds to the shelf life of these dairy products;

e) declaration scheme 6e (for mass produced dairy products where the manufacturer has a HACCP-based certified safety and quality management system (HACCP – Hazard Analysis and Critical Control Points)) includes the following procedures:

compilation and review of technical documentation and evidence-based materials including a certificate of HACCP-based safety and quality management system;

conducting of production control;

testing of samples of dairy products;

issuance and registration of a declaration of conformity;

application of the unified mark of product circulation on the market of the Customs Union member-states.

The applicant undertakes all necessary measures to ensure that the process of production (manufacture) of dairy products is stable and provides for their conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto. The applicant compiles technical documentation and evidence-based materials and performs their review.

The applicant ensures that production control is conducted.

The applicant performs tests of samples of dairy products to control whether the dairy products conform to the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto. Dairy product samples are tested at the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union).

The applicant executes a declaration on conformity of dairy products to this Technical Regulation which is issued according to the unified form and rules approved by Resolution of the Eurasian Economic Commission Board No. 293 of December 25, 2012.

The applicant marks the products with a unified mark of products circulation on the market of the Customs Union Member-States.

The period of validity of the declaration of conformity for mass produced dairy products is no more than 5 years.

107. Evidence-based materials used as a basis for accepting a declaration of conformity include the following:

a) reports on the examinations (tests) proving fulfillment of the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applicable to dairy products.

b) copies of the documents proving state registration as a legal entity or physical person registered in the capacity of individual entrepreneur;

c) safety and quality management system certificates (if available (except for scheme 6e);

d) other documents, at the manufacturer's option, that have served as a basis to confirm conformity of the dairy products to the requirements of this Technical Regulation and the requirements of the other technical regulations of the Customs Union applying thereto.

e) contract (shipment agreement) or shipping documentation (if any) – for confirmation for a lot of dairy products according to schemes 2e and 4 e.

108. Where conformity is declared according to schemes 1e, 3e and 6e, the applicants may include legal entities or physical persons acting in the capacity of individual entrepreneurs, registered in accordance with the legislation of a member-state in its territory, who are manufacturers or perform functions of foreign manufacturers of dairy products based on the contract with them as to ensure that supplied 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 2e and 4e, the applicants may include legal entities or physical persons acting in the capacity of individual entrepreneurs, registered in accordance with the legislation of a member-state in its territory, who are manufacturers or sellers, or perform functions of foreign manufacturers of dairy products based on the contract with them as to ensure that supplied products conform to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

109. Sets of documents that have served as a basis for accepting a declaration of conformity shall be kept:

for confirming the conformity of mass produced products – at least 10 years from the date of termination of the period of validity of the declaration of conformity;

for confirming the conformity of a lot of products – at least 5 years from the date of sales of the last item from the lot.

110. State control (surveillance) over compliance of milk and dairy products, the processes of their production, storage, transportation and marketing (sales) with the requirements of this Technical Regulation is conducted in accordance with the legislation of a member-state.

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

111. Milk and dairy products that comply with the requirements of this Technical Regulation and have passed the assessment (confirmation) of conformity to the requirements established in Section XIV of this Technical Regulation shall be marked with a unified mark of products circulation on the market of the Customs Union Member-States.

112. Marking with a unified mark of products circulation on the market of the Customs Union Member-States is performed prior to release of milk and dairy products into circulation.

113. The unified mark of products circulation on the market of the Customs Union Member-States is applied on the package by any method ensuring its clear and readable appearance throughout

the shelf life of milk and dairy products. For milk in transportation packs, e.g. tank vehicles, the application of the unified mark of products circulation on the market of the Customs Union Member-States in shipping documents is allowed.

114. For unpacked raw milk, raw skimmed milk, and raw cream sold for processing by legal entities and physical persons registered in the capacity of individual entrepreneurs, the marking with the unified mark products circulation on the market of the Customs Union Member-States is made on the shipping documentation.

XVI. Safeguard Clause

115. The authorized agencies of the Customs Union member-states must take all measures to restrict and prohibit the release into circulation in the customs territory of the Customs Union and withdraw from the market milk and dairy 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 State, a member of the Customs Union, 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.

ANNEX No. 1
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Physical-and-chemical and microbiological indicators for the identification of milk processing products

Table 1

Fluid milk, liquid and structured dairy composite products, fermented milk products, condensed milk products, dry (powdered milk products)

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products – in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
1	2	3	4	5
Fluid milk	0.1 – 9.9	2.8 (for milk with the mass fraction of fat above 4 percent – 2,6)	8	–
Dairy drink (beverage)	0.1 – 6	2.6	7.4	–
Dairy cocktail, drink, jelly, pudding, mousse, paste, souffle	0.1 – 9.5	–	–	–
Fluid cream, including sterilized	10 – 34	1.8 – 2.6	5.2 – 8	–
Fluid cream, high-fat	35 – 58	1.2	3.6	–

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products – in milk basis)	MSNF [*], not below (for dairy composite products – in milk basis)	
1	2	3	4	5
Fermented milk products[**], except ayran, yoghurt, sour cream, curd, including products with bifidum bacteria and other probiotic microorganisms	0.1 – 9.9	2.8 (for product with the mass fraction of fat above 4 percent – 2.6	not below 7.8	Lactic acid microorganisms - not less than $1x10^7$ CFU[***]/cm^3(g). For products enriched with bifidum bacteria and other probiotic microorganisms, including yoghurt, bifidum bacteria and/or other probiotic microorganisms – not below $1x10^6$ CFU/cm^3(g) [**]. Yeasts by the end of shelf life, not less than: For ayran, kefir – $1x10^4$ CFU/cm^3(g), for kumiss – $1x10^5$ CFU/cm^3(g)
Yoghurt	0.1 – 10	3.2[****]	not below 9.5[****]	
Sour cream and sour-cream-based products	10 – 58	1.2	3.6	Lactic acid microorganisms for sour cream – not below $1x10^7$ CFU/cm^3(g)
Curd (except curd made with the use of ultra-filtration, separation and granular curd)	0.1 – 35	12 For curd with the mass fraction of fat above 18 % – 8	13.5 For curd with the mass fraction of fat above	Lactic acid microorganisms for curd – not below $1x10^6$ CFU/cm^3(g)

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products – in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
1	2	3	4	5
			18 % – 10	
Curd made with the use of ultra-filtration, separation	0.1 – 25	7	10	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Granular curd	Not above 25	8	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Curd mass	Not below 0.1	6	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Curd products******	0.1 – 35	–	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms (except heat treated)
Sterilized milk, condensed (concentrated)	0.2 – 16	6	11.5	–
Condensed milk with sugar	0.2 – 16	5	12	–
Condensed cream with sugar	19.0 – 20.0	6	18	–

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products – in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
1	2	3	4	5
Dry (powdered) milk	0.1 – 41.9	18	53.1	–
Dry (powdered) cream	42 – 74	7 – 18	21 – 55	–
High-fat cream	75 – 80	5	15	–
Dry milk whey	not above 2	not below 10	not below 92	–

*MSNF – milk solids non-fat

** For fermented milk products for feeding infants, as well as children of pre-school and school age – in accordance with Annexes No. 2 and 11 to the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013).

*** CFU – colony-forming units

****For dairy composite products the mass fraction of protein, % – not below 2.8.

***** For dairy composite products the mass fraction of MSNF, % – not below 8.5.

****** Indicators of the identification of curd products are regulated in the regulatory or technical documents, or in the entity's standards.

Table 2

Butter and butter paste from cow's milk

Butter name	Mass fraction, %			Titratable acidity of milk plasma of the product, °T	
	fat	moisture	salt	sweet cream butter	sour cream butter
1	2	3	4	5	6
Rendered butter	not below 99	not above 1	–	–	–
Cream butter, including:					
Sweet cream and sour cream butter	–	–	–	not above 30	40 – 65
unsalted	50 and more	14 – 46	–	–	–
salted	50 and more	13 – 45	1	–	–
with components	50 – 69	16 – 45	–	–	–
Butter paste, sweet cream and sour cream:	–	–	–	not above 33	40 – 65
unsalted	39 – 49	56 – 47	–	–	–
salted	39 – 49	55 – 46	1	–	–
with components	39 – 49	40 – 55	–	–	–
Milk fat	not below 99.8	not above 0.2	–	–	–

Table 3

Cream-and-vegetable spread, rendered cream-and-vegetable mix

Product name	Mass fraction of total fat, %	Mass fraction of milk fat in fat phase, %	Mass fraction of linoleic acid in the fat extracted from the product, %	Mass fraction of trans-isomers of oleic acid in the fat extracted from the product, calculated as methylelaidate, %	Fat melting temperature °C, not above
1	2	3	4	5	6
Cream-and-vegetable spread	39 – 95	not below 50	10 – 35	8	36
Rendered cream-and-vegetable mix	not below 99	not below 50	10 – 35	8	36

Table 4

Cheese, cheese product

Product name	Mass fraction, %			
	moisture	moisture in fat-free substance	fat in solids	salt
1	2	3	4	5
Dry cheese, cheese product	2 – 10	below 15	1 – 40 inclusive	2 – 6
Extra-hard cheese, cheese product	30 – 35	below 51	1 – 60 and more	1 – 3 inclusive
Hard cheese, cheese product	40 – 42	49 – 56 inclusive	1 – 60 and more	0,5 – 2,5 inclusive

Semi-hard cheese, cheese product	36 – 55 inclusive	54 – 69 Inclusive	1 – 60 and more	0,2 – 4 inclusive
Soft cheese, cheese product	above 55 – 80	67 and more	1 – 60 and more	0 – 5 For pickled cheese – 2 – 7 inclusive

Table 5

Processed cheese, processed cheese product

Product name	Mass fraction, %			
	fat in dry solids	moisture	Cooking salt (except sweet cheese)	sucrose (for sweet cheese)
1	2	3	4	5
Processed cheese (cheese product), chunk	Up to 65 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	Up to 30 inclusive
Processed cheese (cheese product), paste-like	20 – 70 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	
Processed cheese (cheese product), dry	Up to 51 inclusive	3 – 7 inclusive	2 – 5 inclusive	

Table 6

Ice-cream

Types	Mass fraction,%		Mass fraction, %, not below		Acidity** °T, not above	Overrun, %
	Milk fat	MSNF *	Sucrose or total sugar (except lactose)	Dry solids		

1	2	3	4	5	6	7
Plombir	Not below 12	7 – 10	14	36	21	30 – 130
Cream	8 – 11.5	7 – 11	14	32	22	30 – 110
Milk	Not above 7.5	7 – 11.5	14.5	28	23	30 – 90
Sour milk	Not above 7.5	7 – 11.5	17	28	90	30 – 90
With milk fat substitute	Not above 12***	7 – 11	14	29	22	30 – 110

Notes: 1. Indicators for the identification of dairy composite products, milk-containing products are established by the national standards, technical documents, or by the entity's standards.

2. The indicator "Mass fraction of MSNF, %) is not a compulsory regulated or controlled parameter and is established at the manufacturer's discretion.

* MSNF – milk solids non-fat.

** Acidity of ice-cream with food and flavoring components is established by the national standards, technical documents, or by the entity's standards.

*** Mixes of milk and vegetable fat.

ANNEX No. 2
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms in milk-based products for baby foods, adapted or partly adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (beverages) (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies, including products made at the dairy kitchens

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
I. Adapted milk baby formulas								
1. Dry ready-made milk baby formulas	$2x10^3$ (for formulas reconstituted at the temperature of 37–50 °C),	1	10	100	10	100	Y – 10 M – 50	
Non-acidified,	$3x10^3$ (or formulas							

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
acidified	reconstituted at the temperature of 70 – 85 °C). In acidified formulas: Acidophilic microorganisms – not below 1x10^7 (where made with their use), bifidum bacteria – not below 1x10^6 (where made with their use), Lactic acid microorganis							

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
	ms – not below 1x10^7 (with the addition after drying), Lactic acid microorganisms – not below 1x10^2 (without the addition after drying)							
2. Liquid milk baby formulas produced with ultra-pasteurization, with aseptic filling								Industrial sterility requirements: a) after thermostatic holding at the

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9

temperature of 37°C for 3 – 5 days – a lack of visible defects or deterioration indices (package buckling, appearance changes, etc.), a lack of taste or texture changes; in microscopic slides – a lack of bacterial cells
b) after thermostatic

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
								holding the following changes are allowed: titratable acidity – no more than by 2°T QMAFAnM – not above 10 CFU/cm^3 (g)
3. Liquid acidified milk baby formulas,	Lactic acid microorganisms – not below	3	10	50	10	–	Y – 10 M – 10	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
with aseptic filling, including those with the use of acidophilic microorganisms or bifidum bacteria	1x10^7, acidophilic microorganisms – not below 1x10^7 (where made with their use), bifidum bacteria – not below 1x10^6 (where made with their use)							
		II. Partly adapted milk baby formulas						
4. Ready-made formulas	2x10^3 (for formulas reconstituted at the temperature of	1	10	100	10	100	Y – 10 M – 50	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
	37 – 50 °C), 3x10^3(for formulas reconstituted at the temperature of 70 – 85 °C)							
5. Formulas requiring heat treatment	2,5x10^4	1	–	50	1	200	Y – 50, M – 100	
6. Milk-based baby formulas Adapted, sterilized, made at the dairy kitchens	1x10^2	10	10	100	10	–	–	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
III. Sterilized milk and cream								
7. Milk and cream, sterilized, ultra-sterilized, ultra-pasteurized with aseptic filling, including enriched milk								Industrial sterility requirements: a) after thermostatic holding at the temperature of 37°C – for 3 – 5 days, a lack of visible defects or deterioration indices (package buckling, appearance

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9

changes, etc.), a lack of taste or texture changes;

b) after thermostatic holding the following is allowed:

changes in titratable acidity – no more than by 2°T;

QMAFAnM – not

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
								above 10 CFU/cm^3 (g) c) microscopic slide – a lack of microbial cells
8. Sterilized milk, cream, made at the dairy kitchens, with non-aseptic filling	1x10^2	10	10	100	10	–	–	
IV. Fermented milk products								
9. Liquid fermented milk products, including those with the	Lactic acid microorganisms – not below 1x10^7,	3	10	50	10	–	Y – 10 M – 10	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
use of acidophilic microorganisms or bifidum bacteria	acidophilic microorganisms – not below 1x10^7 (where made with their use), bifidum bacteria – not below 1x10^6 (where made with their use)						For kefir Y– 1x10^4	
10. fermented milk products, made at the dairy kitchens, with non-aseptic filling	acidophilic microorganisms – not below 1x10^7 (where made with their use), Bifidum	3	10	50	10	–	–	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
	bacteria – not below 1x10^6 (where made with their use)							
				V. Curd, curd products				
11. Curd, curd products	Microflora, typical for curd starters, a lack of foreign microbial cells	0.3	1	50	1	–	Y – 10 M – 10	
12. Curd, curd products Acidophilic paste, low-lactose protein paste made at the	Microflora, typical for curd starters, a lack of foreign microbial cells	0.3	–	50	1	–	–	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
dairy kitchens								
13. Calcium-supplemented curd made at the dairy kitchens	100	1	–	50	1	–	–	
				VI. Dry (powdered) milk for baby foods				
14. Dry milk for baby foods	2.5x10^4	1		25	1	–	Y – 50 M – 100	
15. Ready-made dry milk for baby foods	2x10^3 (for formulas reconstituted at 37 – 50 °C), 3x10^3 (for formulas reconstituted at	1	10	100	10	100	Y – 10 M – 50	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
	70 – 85 °C)							
16. Dry milk for baby foods requiring heat treatment	2.5x10^4	1	–	50	1	200	Y – 50 M – 100	
			VII. Pasteurized milk					
17. Pasteurized milk, including that with the shelf life above 72 h	1.5x10^4	0.1	1	50	1	25	–	
			VIII. Dry (powdered) and liquid dairy drinks for children from 6 moths to 3 years of age					
18. Liquid dairy drinks for children from 6 moths	1.5x10^4	0.1	1	50	1	–	Y – 50 M – 50	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
to 3 years of age								
IX. Follow-on milk baby formulas								
19. Follow-on milk baby formulas, instant (ready-made)	2x10^3 (for formulas reconstituted at 37 – 50 °C), 3x10^3 (for formulas reconstituted at 70 – 85 °C)	1	10	100	10	100	Y – 10 M – 50	
20. Follow-on milk baby formulas, requiring heat treatment after reconstitution	2.5x10^4	1	–	50	1	–	Y – 50 M – 100	

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
X. Dry (powdered) milk cereals								
21. Dry (powdered) milk cereals instant (ready-made)	1x10^4	1	–	50	1	2x10^2	Y – 50 M – 100	
22. Dry (powdered) milk cereals requiring boiling	5x10^4	0,1	–	50	–	–	Y – 100 M – 200	
XI. Ready-to-use milk cereals								
23. Ready-to-use milk cereals, sterilized								Industrial sterility requirements: a) after thermostatic

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9

holding at the temperature of 37 °C for 3 – 5 days, a lack of visible defects or deterioration indices (package buckling, change of appearance, etc.), a lack of taste or texture changes;

b) after thermostatic holding the following

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
								changes are allowed: titratable acidity – no more than by 2°T; QMAFAnM – not above 10 CFU/cm^3 (g)
24. Ready-to-use milk cereals made at the dairy kitchens	1x10^3	1	–	50	1	–	–	

XIII. Low-lactose and lactose-free products

Product, group of products	QMAFAnM*, CFU**/cm^3 (g),	Product volume (amount), cm^3 (g) where not allowed				Bacteria B. cereus, CFU**/cm^3 (g), not above	Yeasts (Y), moulds (M), CFU / cm^3 (g), not above	Note
		E.coli group bacteria (coliforms) ***	Escherichia spp. E. coli****	Pathogenic, including salmonella and listeria spp. L. monocytogenes* ***	Staphylococcus spp. S.aureus			
1	2	3	4	5	6	7	8	9
25. Low-lactose products*****	2x10^3	1	–	100	10	100	Y – 50 M – 100	
26.Llactose-free products *****	2x10^3	1	10	100	10	100	Y – 50 M – 10	
XIV. Dry dairy high-protein products								
27. Dry dairy high-protein products	2,5x10^4	0,3	–	50	1	–	Y – 50 M – 100	
XV. Dry milk-based products								
28. Dry milk-based products	–	0,3	–	50	1	–	Y – 50 M – 100	

[*]QMAFAnM – Quantity of mesophilic aerobic and facultative anaerobic microorganisms.

[**]CFU – colony-forming units

[***]Coliforms – Escherichia coli group bacteria

[****]For dry adapted milk baby formulas – for the formulas intended for nutrition of children from the first days of life to 6 months of age and from 0 to 12 months of age – where controlled for E.coli and pathogenic microorganisms, including salmonella, and where Enterobacteriaceae bacteria not related to E.coli or salmonella are found in the normative product mass, a lack of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For dry milk ready-made cereals – where cereals intended for nutrition of children under 6 months of age are controlled for pathogenic microorganims, including salmonella, and where Enterobacteriaceae bacteria not related to salmonella are found in the normative product mass, a lack of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For dry dairy high-protein products – where salmonella and Enterobacteriaceae bacteria not related to salmonella are found in the normative mass of the product intended for children under 6 months, a lack of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

For milk-based baby formulas – reconstituted, pasteurized, made at the dairy kitchens that are intended for children under 6 months, where controlled for E.coli and pathogenic microorganisms, including salmonella, and where Enterobacteriaceae bacteria not related to E. coli or salmonella are found in the normative product mass, a lack of the pathogenic microorganism E.sakazakii in 300 g of the product is controlled.

Where dry milk-based baby food products are made (formulas, drinks, dry milk) and where staphylococci are found in the normative product mass, a lack of staphylococcus enterotoxins is controlled (not allowed in 5 specimens with the weight of 25 g each).

[*****]Elaborated by the indicators of Technical Regulation "On Safety of Certain Types of Specialized Food Products, Including Therapeutic and Preventive Dietary Food" (TR CU 027/2012) adopted by Resolution of the Eurasian Economic Commission Council No.34 of June 20, 2012.

ANNEX No. 3
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Organoleptic indicators for the identification of milk processing products

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
Fluid milk	Nontransparent liquid	Liquid homogenous, non-gummy	Typical of milk, with a light taste of boiling. Sweetish taste is allowed	White, for skimmed milk – with bluish shade is allowed, for sterilized milk – with light-cream shade is allowed, for enriched milk – depending on the color of the components used for enrichment
Fluid cream	Homogenous non-transparent liquid	Homogenous moderately viscous	Typical of cream, with mild boiling taste. Sweetish and salty taste is allowed	White with cream tint, uniform throughout the mass, light cream color; for sterilized cream – light cream uniform color; for varenets – from white to light cream color
Ryazhenka, varenets	Homogenous liquid with an impaired or non-impaired clot without gas generation		Pure sour milk, with strong taste of pasteurization	

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
Acidophilin	Homogenous gummy liquid		Pure sour milk, with mild sharp taste	Milk white, uniform
Kefir, liquid fermented milk products	Homogenous liquid with an impaired or non-impaired clot Gas formation is allowed for the products made using yeast. When food flavor components are added – with their presence.		Pure sour milk, with mild sharp taste, or taste and smell, due to the added components. For the products made using yeast - yeast flavor is allowed	Milk white uniform or determined by the color of the added components.
Yogurt	Homogenous moderately viscous liquid. When stabilizer is added – jelly or creamy. When food flavor components are added – with their presence.		Sour milk. When sugar or sweeteners are added -moderately sweet taste. When food flavor components are added – determined by the added components.	Milk white uniform or determined by the color of the added components.
Curds, curd mass, curd products	Soft or grainy with or without tangible particles of milk protein. When food flavor components are added – with their presence.		Pure sour milk, dry milk flavor is allowed. When sugar or sweeteners are added -moderately sweet. When food flavor components are added – determined by the added components.	White or with cream tint uniform or determined by the color of the added components.
Sour cream	Homogenous mass with glossy surface		Pure sour milk. Flavor of rendered butter is allowed.	White with cream tint, uniform
Ice cream	Portions of single-layer or multilayer ice	Compact, homogenous, without tangible pellets of	Pure taste, characteristic of the ice cream type	Characteristic of the ice cream type, uniform

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
	cream of various shape, fully or partially glazed (with chocolate) or not glazed (with chocolate)	fat, stabilizer and emulsifier, protein and lactose particles, ice crystals. When food flavor components are added – with their presence. In glazed ice cream the glaze (chocolate) structure is homogenous, without tangible particles of sugar, cocoa products, dry dairy products, with the presence of the nut particles, wafer crumbs and other components, if they are used.		throughout the mass of single-layer ice cream or each layer of multilayer ice cream. For glazed ice cream – color of coating characteristic of the glaze type.
Rendered butter	Granular or compact, when melted – clear, without sediment		Taste and odor of melted milk fat without foreign flavor and odor	From light yellow to yellow, uniform
Milk fat	Homogenous, compact, when melted – clear, without sediment		Pure, neutral, characteristic of milk fat	From white to yellow, homogenous throughout the mass
Dairy butter, butter paste	Compact, homogenous, plastic, cut surface is shiny, dry. Slightly shiny or slightly matt surface with single tiny droplets of water, insufficiently compact and plastic texture, slightly crumbly is allowed. When food flavor components are added – with their presence.		For sweet cream butter and sweet cream butter paste – pronounced creamy taste and flavor of pasteurization, without foreign flavor and odor. For sour cream butter and sour	From light yellow to yellow, homogenous, uniform. When food flavor components are added – determined by the color

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
			cream butter paste – pronounced creamy taste with sour cream flavor, without foreign flavor and odor. For cheese butter and butter paste whey flavor is allowed. For all type of butter and butter paste slight weedy flavor is allowed and (or) insufficiently pronounced flavors of: creamy, pasteurization, overpasteurization and melted butter, sour milk. When food flavor components are added – determined by the added components.	of the added components.
Cheese, cheese product dry, including processed	Shape of package	Powdery or hard, brittle or other. When food flavor components are added – with their presence.	Cheese, with odor and flavor characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product extra hard	Various shape	Brittle, granular or other. Without pattern or with holes of various shape and position. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name.	From light yellow to yellow. When food flavor components are added – determined by the color of the added components.

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
Cheese, cheese product hard	Shape of bar, cylinder or other arbitrary shape	Homogenous, compact, slightly brittle or other. Large, medium, small holes or no holes. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From light yellow to yellow, uniform. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product medium hard	Shape of bar, high or low cylinder, ellipse or other arbitrary shape	Homogenous, elastic, plastic. Large, medium, small holes of various shape and position no holes. When food flavor components are added – with their presence.	For cheese with high temperature second heating – cheese, sweetish, Spicy, pronounced at various degree for a particular cheese name, for cheese with intermediate and low temperature of second heating – cheese, slightly sour, slightly spicy, sharp, pronounced at various degree characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to light yellow, uniform, marble or other. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product soft	Shape of low cylinder or other arbitrary shape	From soft plastic, compact, slightly elastic to delicate, spreading, oily. Slightly	Sour milk or cheese characteristic of a particular cheese name. When mold or slime is used – those	From white to yellow. In cheese with mold – streaks of added mold,

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
		brittle, crumbly is allowed. No pattern. A small number of holes and voids of irregular shape is allowed. When food flavor components are added – with their presence.	determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product processed slice	Shape of package	From compact, slightly elastic to plastic, homogenous throughout the mass, retaining shape after cutting. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. For smoked cheese – with smoking flavor. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In smoked cheese – from light yellow to yellow; in sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product processed paste	Shape of package	From soft plastic to delicate, spreading, cream-like, homogenous throughout the mass. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
Dry milk	Homogenous powder	Fine dry powder	Pure, characteristic of fresh pasteurized milk	White with light cream tint
Dry cream	Homogenous powder	Fine dry powder	Pure, characteristic of pasteurized cream	White with light cream tint
Concentrated milk, cream	Homogenous liquid	Homogenous, moderately viscous liquid	Sweetish-salty taste characteristic of baked milk	Light cream
Condensed milk, cream with sugar	Viscous homogenous mass	Homogenous, viscous throughout the mass, without tangible crystals of milk sugar. Mealy texture and slight lactose sediment at the container bottom during storage is allowed	Pure, sweet, with pronounced taste of pasteurized milk. For condensed milk with sugar subjected to additional heat treatment – caramel flavor. Slightly weedy flavor is allowed	White with cream tint, uniform. At heat treatment and production with coffee and cocoa - brown
Whey	Transparent or semi-transparent liquid	Liquid, homogenous	Characteristic of whey, for curd whey – slightly sour taste, for cheese whey – sweetish or salty taste	From pale green to light yellow
Dry milk whey	Fine powder or powder consisting of single and agglomerated particles of dry whey	A very small number of pellets broken at slight mechanical action is allowed	Characteristic of milk whey, sweetish, salty, slightly sour taste	From white to yellow, homogenous throughout the mass
Buttermilk	Non-transparent liquid without sediment and flakes	Liquid, homogenous	Characteristic of buttermilk, for buttermilk of sweet cream butter – milk taste, for buttermilk of sour	From white to light yellow

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
1	2	3	4	5
Casein	Homogenous powder or crystalline substance	Powder or dry compact or porous grain of any shape	cream butter – sour cream taste. Flavor of pasteurization or slightly weedy flavor is allowed Odorless, neutral taste	From white to light cream
Lactulose	Crystalline substance	Fine crystals of heterogeneous shape	Odorless, sweet taste	White
Lactulose concentrate	Homogenous viscous liquid	Homogenous, viscous	Sweetish to sour sweet taste. Flavor and odor of caramelization is allowed	From light yellow to dark yellow
Cream-vegetable spread	Matt or slightly shiny surface, with dry appearance	Plastic homogenous, compact or soft	Creamy, sweet creamy or sour creamy taste	From white to light yellow, homogenous
Cream-vegetable rendered mixture	Granular or homogenous (compact or soft)		Taste and odor of melted milk fat	From light yellow to yellow, homogenous
Dairy composite products, milk-containing products	According to the description provided by the producer, with the taste, color and (or) odor determined by the added food flavor components, use of glaze or other food products			

ANNEX No. 4
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of potentially dangerous substances in milk and dairy products

Product, group of products	Potentially dangerous substances	Permissible levels, mg/kg (l), not above
1	2	3
Raw milk, raw skimmed milk, raw cream and all dairy products	antibiotics:	
	levomycetine (chloramphenicol)	Not allowed (below 0.01)
		Not allowed (below 0.0003)*
	Tetracycline group	Not allowed (below 0.01)
	Streptomycin	Not allowed (below 0.2)
	Penicillin	Not allowed (below 0.004)

*The indicator of levomycetine (chloramphenicol) level shall come into effect from 01.07.2015.

ANNEX No. 5
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms and somatic cells in raw milk, raw skimmed milk and raw cream

Product	QMAFAnM*, CFU**/ cm^3 (g), not above***	Product volume (amount,) cm^3 (g,) where not allowed		Count of somatic cells in 1 cm^3 (g), not above***
		E.coli group bacteria (coliforms)****	Pathogenic microorganisms, including salmonella	
1	2	3	4	5
Raw milk	$5x10^5$	–	25	$7.5x10^5$
Raw skimmed milk	$5x10^5$	–	25	–
Raw cream	$5x10^5$	–	25	–
Raw milk for making:				
a) baby foods;	$3x10^5$	–	25	$5x10^5$
б) cheese and sterilized milk	$5x10^5$	–	25	$5x10^5$

*QMAFAnM – Quantity of mesophilic aerobic and facultative anaerobic microorganisms.

**CFU – colony-forming units

[***]The established levels of QMAFAnM and somatic cells count shall come into force as of 01.07.2017 (prior to 01.07.2017, the norms established by the Unified Sanitary and Epidemiological and Hygienic Requirements for Products Subject to Sanitary and Epidemiological Control (Surveillance) shall apply).

[****]Coliforms – Escherichia coli group bacteria

ANNEX No. 6
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"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Indicators for the identification of raw cow's milk and raw milk of other livestock species

Table 1

Indicators for the identification of raw cow's milk

Indicator name	Parameters
1	2
Mass fraction of fat, %	not below 2.8
Mass fraction of protein, %	not below 2.8
Mass fraction of nonfat milk solids, %	not below 8.2
Texture	Homogenous liquid without precipitation or flakes. Freezing is not allowed
Taste and odor	Taste and odor are pure, without foreign flavors or smells that are not typical for fresh milk
Color	From white to light cream color
Acidity, °T	16 – 21
Density (kg/ m^3), not below*	1027 (at the temperature of 20 °C)

Indicator name	Parameters
1	2
Freezing temperature, °C (used where falsification is suspected0, not above	– 0.505

*The main physical parameters of milk are calculated using the following formula:

Nonfat milk solids (NFMS) = 0.25xA + 0.225xF+ 0.5,

where:
A – density, lactodensimeter;
F – mass fraction of fat in raw milk, %.

Table 2

Indicators for the identification of raw milk of other livestock species

Animal species	Content of milk constituents, %*			Density at the temperature of 20°C, not below	Acidity, °T, not above
	Fat, not below	Protein, not below	Dry solids, average		
1	2	3	4	5	6
Female goat	2.8	2.8	13.4	1027 – 1030	14 – 20
Female sheep	6.2	5.1	18.5	1034	25
Mare	1.8	2.1	10.7	1032	6.5
Female camel	3	3.8	15	1032	17.5

Animal species	Content of milk constituents, % *			Density at the temperature of 20°C, not below	Acidity, °T, not above
	Fat, not below	Protein, not below	Dry solids, average		
1	2	3	4	5	6
Buffalo cow	7.5	4.2	17.5	1029	17
Female ass	1.2	1.7	9.9	1011	6

*The values of identification indicators of milk received from individual milking operations may vary in broader ranges.

ANNEX No. 7
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Indicators for the identification of raw cream from cow's milk

Indicator name	Parameters
1	2
Mass fraction of fat, %, not below	10
Acidity, °T	14 – 19
Texture	Uniform homogenous. Individual fat balls are allowed
Taste and odor	Strong taste and odor – creamy, pure, sweetish
Color	White, with cream tint, uniform

ANNEX No. 8
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms in milk processing products when they are released into circulation

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
I. Fluid milk, fluid cream, dairy drink, milk whey, buttermilk, heat treated products on their basis							
1. Fluid milk, dairy drink, in consumer package, including those enriched with vitamins, macro- and trace elements, lactulose, prebiotics:							
a) pasteurized	$1x10^5$	0,01	25	1	25	–	
b) sterilized	–	–	–	–	–	–	Industrial sterility

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
c) ultra-pasteurized (with aseptic filling)	–	–	–	–	–	–	requirements: a) after thermostatic holding at the temperature of 37 °C for 3 – 5 days, a lack of visible defects or deterioration indices (package buckling, appearance changes, etc.), a lack of taste or texture changes; b) after thermostatic holding the following changes are allowed:

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
							titratable acidity – no more than by 2°T; QMAFAnM – not above 10 CFU/cm^3 (g)
d) ultra-pasteurized (without aseptic filling)	100	10	100	10	25	–	
e) baked	$2.5x10^3$	0.1	25	–	25	–	
2. Fluid milk, dairy drink in churns and tanks	$2x10^5$	0.01	25	0.1	25	–	
3. Milk whey and buttermilk in consumer package, pasteurized	$1x10^5$	0.01	25	1	25	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
4. Cream and cream-based products including those in consumer packages, in particular:							
a) pasteurized	$1x10^5$	0.01	25	1	25	–	
b) sterilized							Industrial sterility requirements: a) after thermostatic holding at the temperature of 37 °C for 3 – 5 days, a lack of visible defects or deterioration indices (package buckling, appearance changes, etc.), a lack of taste or

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
							texture changes; b) after thermostatic holding the following changes are allowed: titratable acidity – no more than by 2°T; QMAFAnM – not above 10 CFU/cm^3 (g)
c) enriched	$1x10^5$	0.01	25	1	25	–	
d) whipped	$1x10^5$	0.1	25	0.1	25	–	
5. Cream and cream-based products, including those in churns and tanks	$2x10^5$	0.01	25	0.1	25	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
6. Drinks, cocktails, kissels, jelly, sauces, creams, puddings, mousses, pastes, soufflé made on the basis of milk, cream buttermilk, whey – pasteurized	$1x10^5$	0.1	25	1	25	–	
7. Fermented milk products and products on their basis with the shelf life of no more than 72 hours:							
a) without components	Lactic acid microorganisms – not below $1x10^7$	0.01	25	1	–	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
b) with components	Lactic acid microorganisms – not below $1x10^7$	0.01	25	1	–	–	
8. Fermented milk products and products on their basis with the shelf life above 72 hours:							
a) without components	Lactic acid microorganisms – not below $1x10^7$	0.1	25	1	–	Y – 50**** M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
b) with components	Lactic acid microorganisms – not below $1x10^7$	0.01	25	1	–	Y – 50**** M – 50	
c) enriched with bifidum bacteria and other probiotic microorganisms	bifidum bacteria and other probiotic microorganisms – not below $1x10^6$ in the aggregate	0,1	25	1	–	Y – 50**** M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
9. Sour cream and products on its basis, including those with components	lactic acid microorganisms – not below $1x10^7$	0.001 (for heat treated after ripening sour cream products – 0.1 g/ cm^3)	25	1	–	For products with the shelf life above 72 hours. – Y – 50 M – 50	
10. Heat treated cultured and dairy composite products:							
а) without components	–	1	25	1	25	Y – 50 M – 50	
б) with components	–	1	25	1	25	Y – 50 M – 50	

II. Curd, curd mass, curd products and products on their basis

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
11. Curd without components (except curd made with the use of ultra-filtration, separation, and granular curd):							
a) with the shelf life of no more than 72 hours	lactic acid microorganisms – not below $1x10^6$	0.001	25	0.1	–	–	
b) with the shelf life above 72 hours	$1x10^6$	0.01	25	0.1	–	Y – 100 M – 50	
c) frozen	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 100 M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
12. Curd made with the use of ultra-filtration, separation:							
a) with the shelf life of no more than 72 hours	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	–	
b) with the shelf life above 72 hours	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 50 M – 50	
13. Granular curd	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 100 M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
14. Curd with components, curd mass, curd cheese bars:							
a) with the shelf life of no more than 72 hours	Microflora typical for curd starter, a lack of foreign microbial cells	0.001	25	0.1	–	–	
b) with the shelf life above 72 hours	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 100 M – 50	
c) frozen	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 100 M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
15. Curd products:	Microflora typical for curd starter, a lack of foreign microbial cells						
a) with the shelf life of no more than 72 hours	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	–	
with the shelf life above 72 hours b) со сроком годности более 72 ч.	Microflora typical for curd starter, a lack of foreign microbial cells	0.01	25	0.1	–	Y – 100 M – 50	
c) frozen	–	0.01	25	0.1	–	Y – 100 M – 50	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
16. Heat treated curd products, including those with components	–	0.1	25	1	–	50 in the aggregate	
17. Milk albumin, products on its basis, except those made by culturing	$2x10^5$	0.1	25	0.1	–	Y – 100 M – 50	

III. Milk, cream, buttermilk, dairy products, dairy composite products on their basis, sterilized concentrated and condensed, canned dairy products, canned composite dairy products

18. Sterilized condensed, concentrated milk; sterilized condensed cream; sterilized condensed dairy and dairy composite							Industrial sterility requirements: a) after thermostatic holding at the temperature of 37 °C for 6 days, a lack of

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8

products.

visible defects or deterioration indices (package buckling, appearance changes, etc.), a lack of taste or texture changes;

b) after thermostatic holding:

changes of titratable acidity are not allowed

microbial cells should not be found on a

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
							microscopic slide
							c) additional requirement to baby foods – where inoculation is made, no fungi, yeasts or lactic acid microorganisms are found.
19. Condensed and concentrated milk in transportation containers, including churns and tanks	$2x10^5$	0.01	25	0.1	25	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
20. Milk, cream condensed with sugar, in consumer package:							
a) without components	$2x10^4$	1	25	–	–	–	
b) with components	$2x10^4$	1	25	–	–	–	
21. Milk, cream condensed with sugar, in transportation containers	$4x10^4$	1	25	–	–	–	
22. Buttermilk, whey condensed with and without sugar	$5x10^4$	1	25	–	–	–	
23. Condensed dairy products with sugar	$3.5x10^4$	1	25	–	–	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
IV. Dairy products, dairy composite products, dry, sublimated (milk, cream, fermented milk products, drinks, ice-cream mixes, whey, buttermilk, skimmed milk)							
24. Dry (powdered) cow's milk							
a) ready-to-use	$5x10^4$	0.1	25	1	–	–	
b) for commercial processing	$1x10^5$	0.1	25	1	–	–	
25. Dry (powdered) dairy drinks	$1x10^5$	0.01	25	1	–	M – 50	
26. Dry (powdered) cream and dry (powdered) cream with sugar	$7x10^4$	0.1	25	1	–	–	
27. Dry	$1x10^5$	0.1	25	1	25	Y –	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
(powdered) milk whey						50 M – 100	
28. Dry (powdered) ice-cream mixes	$5x10^4$	0.1	25	1	25 (for soft ice-cream)	–	
29. Dry (powdered) fermented milk products	$1x10^5$	0.1	25	1	–	Y – 50 M – 100	
30. Buttermilk, whole milk substitute (powdered)	$5x10^4$	0.1	25	1	–	Y – 50 M – 100	
V. Concentrates of milk proteins, casein, milk sugar, caseinates, milk protein hydrolysates, powdered							
31. Alimentary caseinates	$5x10^4$ (sulfite-reducing clostridia in	0.1	25	–	–	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
	0.01 г are not allowed)						
32. Whey protein concentrate	$5x10^4$	1	25	1	–	–	
33. Alimentary casein concentrate	$2,5x10^3$	1	25	1	–	–	
34. Milk protein, alimentary caseins	$1x10^4$ (sulfite-reducing clostridia in 0.01 г are not allowed)	1	50	1	–	Y – 10 M – 50	
35. Milk sugar, refined	$1x10^3$	1	25	1	–	Y – 50 M – 100	
36. Alimentary milk sugar (alimentary	$1x10^4$	1	25	1	–	Y – 50 M –	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
lactose)						100	
37. Lactulose concentrate	$5x10^3$	1	50	1	–	Y – 50 M – 100	

VI. Cheeses, cheese products: extra-hard, hard, semi-hard, soft, processed, whey-and-albumin, dry; cheese pastes, sauces

38. Cheeses, cheese products: extra-hard, hard, semi-hard, soft, processed, whey-and-albumin)						
a) without components	–	0.001	25	0.001	25*****	–
b) with components	–	0.001	25	0.001	25*****	–
c) smoked	–	0.001	25	0.001	25*****	–

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
39. Processed cheeses and cheese products:							
a) without components	$5x10^3$	0.1	25	–	–	Y – 50 M – 50	
b) with components	$1x10^4$	0.1	25	–	–	Y – 100 M – 100	
c) smoked	$1x10^4$	0.1	25	–	–	Y – 100 M – 100	
40. Cheese sauces, pastes	$1x10^4$	0.1	25	–	–	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
41. Dry (powdered) cheeses, cheese products	$5x10^4$	1	25	–	–	–	
VII. Butter, butter paste from cow's milk, milk fat							
42. Butter form cow's milk (sweet-cream, sour-cream, salted, unsalted):	No regulated in sour-cream butter						
a) without components	$1x10^5$	0.01	25	0.1	25	100 in the aggregate	
b) with components	$1x10^5$	0.01	25	0.1	25	Y – 100 M – 100	
c) sterilized							Industrial sterility requirements:

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8

b) after thermostatic holding at the temperature of 37 °C for 3 – 5 days, a lack of visible defects or deterioration indices (package buckling, appearance changes, etc.), a lack of taste or texture changes;

b) after thermostatic holding the following changes are allowed:

acidity of

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
							fat phase – no more than by 0.5°K titratable acidity of milk plasma – no more than by 2°T QMAFAnM – no more than 100 CFU/g
43. Rendered butter	$1x10^3$	1.0	25	–	–	M – 200	
44. Powdered butter	$1x10^5$	0.01	25	0.1	25	100 in the aggregate	
45. Milk fat	$1x10^3$	1.0	25	–	–	M – 200	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
46. Butter paste:							
a) without components	$2x10^5$	0.01	25	0.1	25	Y – 100 M – 100	
b) with components	$2x10^5$	0.001	25	0.1	25	Y – 100 M – 100	
VIII. Cream-and-vegetable spread, rendered cream-and-vegetable mix							
47. Cream-and-vegetable spread	$1x10^5$	0.01	25	0.1	25	Y – 100 M – 100	
48. Rendered cream-and-vegetable mix	$1x10^3$	1	25	–	–	M – 200	
IX. Ice-cream: milk, sour-milk, cream, plombir, with milk fat substitute, tarts, cakes, deserts from ice-cream, mixes, ice-cream glaze							
49. Ice-cream: milk, cream, plombir, with milk	$1x10^5$	0.01	25	1	25	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
fat substitute, hardened, including that with components, tarts, cakes, deserts from ice-cream							
50. Мороженое молочное, сливочное, пломбир, с заменителем молочного жира, мягкое, в том числе с компонентами Ice-cream: milk, cream, plombir, with milk fat substitute, soft, including that with components	$1x10^5$	0.1	25	1	25	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
51. Liquid mixes for soft ice-cream	$3x10^4$	0,.1	25	1	25	–	
52. Sour-cream ice-cream	Lactic acid microorganisms – not below $1x10^6$	0.1	25	1	25	–	
X. Starters (starter and probiotic microorganisms for making fermented milk products, sour cream butter and cheeses)							
53. Starters for kefir on kefir fungi	$1x10^8$	3	100	10	–	Y – not below $1x10^4$ M – 5	
54. Symbiotic (liquid) starters for kefir product	$1x10^8$	3	100	10	–	Y – not below $1x10^4$ M – 5	
55. Starters from pure cultures: a) liquid, including	$1x10^8$	10	100	10	–	5 in the aggregate	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
frozen	for concentrated starters – not below $1x10^{10}$						
b) dry (powdered)	$1x10^9$ for concentrated starters – not below $1x10^{10}$	1	10	1	–	5 in the aggregate	
XI. Enzymatic milk-clotting preparations							
56. Enzymatic milk-clotting preparations:							
a) of animal origin	$1x10^4$	1 E.coli in 25 g/cm^3	25 Sulfite-reducing clostridia in 0.01 g	–	–	–	

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
b) of plant origin	$5x10^4$	1	25	–	–	–	
в) of microbial and fungal origin	$5x10^4$ should not contain viable forms of enzyme producers	1	25	–	–	–	should not have antibiotic activity. Enzymatic preparations of fungal origin should not contain mycotoxins.
XII. Milk-based dry nutrient media for the cultivation of starter and probiotic microflora							
57. Milk-based dry nutrient media for the cultivation of starter and probiotic microflora	$5x10^4$	0,01	25 Sulfite-reducing clostridia in 0.01 g	–	–	–	
XIII. Milk-containing products							

Product	QMAFAnM*, CFU**/g (cm^3), not above	Product volume (amount,) cm^3 (g,) where not allowed				Yeasts (Y), moulds (M), CFU/cm^3 (g), Not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococci, S.aureus	listeria L.mono-cytogenes		
1	2	3	4	5	6	7	8
58. Milk-containing products							requirements are established with consideration given to the regulatory and technical documents concerning the content and ratios of dairy and non-dairy components in a product

Notes: 1. The hygienic norms for microbiological indicators of safety and nutritional value of food products include the following groups of microorganisms:

sanitary indicator microorganisms that include the quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), E.coli group bacteria (coliforms), bacteria of Enterobacteriaceae spp., enterococci;

opportunistic pathogens that include E. coli, Staphylococcus aureus, bacteria of Proteus spp., B. cereus and sulfite-reducing clostridia, Vibrio parahaemolyticus;

pathogenic microorganisms, including salmonella and Listeria monocytogenes, Yersinia spp.;

spoilage microorganisms, including yeasts, mould fungi, lactic acid microorganisms;

starter microflora microorganisms and probiotic microorganisms (lactic acid microorganisms, propionoc acid microorganisms, yeasts, bifidum bacteria, acidophilic bacteria, etc.) – in products with a regulated level of biotech microflora and in

probiotic products.

2. The regulation of microbiological indicators of safety of food products is carried out for most of the groups of microorganisms based on the alternative concept – a product amount is rated where coliforms, most of opportunistic pathogens, and pathogenic microorganisms including salmonella and Listeria monocytogenes are not allowed. In other cases, a norm shows the quantity of colony-forming units in 1 cm^3 (g) of a product (CFU/ cm^3 (g)).

* QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

** CFU – colony-forming units.

***Coliforms – E.coli group bacteria.

**** The content of yeasts at the end of shelf life not below $1x10^4$ for ayran and kefir, not below $1x10^4$ for kumiss; the presence of yeasts is allowed in the products made with their use in the starter.

***** The amount of product (g) where not allowed is 125 g (for soft and pickled cheeses – in 5 samples of 25 g each.)

ANNEX No. 9
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of oxidative deterioration and potentially dangerous substances in milk-based baby foods, adapted or partly adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
All dairy products	antibiotics:	
	Levomycetine (chloramphenicol)	not allowed (below 0.0003)
	Tetracyclines	not allowed (below 0.01)
	Penicillin	not allowed (below 0.004)
	Streptomycin	not allowed (below 0.2)
	Mycotoxins:	
	afla-toxin M_1	not allowed (below 0.00002)

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	radionuclides (calculated for ready-to-use product):	
	Cesium-137	40 Bq/l
	Strontium-90	25 Bq/l
	Dioxins*	not allowed (within the measurement accuracy)
	melamine**	not allowed (below 1mg/kg)
Adapted initial or follow-on milk-based formulas (dry, liquid, non-acidified and acidified); products based on partly hydrolyzed proteins; milk – pasteurized, ultra-pasteurized, sterilized, including enriched; sterilized cream; liquid fermented milk products, including those with fruit and/or vegetable components; powdered milk for baby foods; powdered and liquid dairy drinks; low-lactose and lactose-free products	peroxide value	4 mmol of active oxygen/kg of fat (for dry products)
	Toxic elements:	
	Lead	0.02
	Arsenic	0.05
	Cadmium	0.02
	Mercury	0.005

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	pesticides (calculated as fat):	
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.02
	DDT* and its metabolites	0.01
Adapted milk-based mixes	Osmolality	320 mOsm/kg
	Acidity	60 °T (for liquid sour milk products)
Follow-on adapted milk-based mixes (formulas)	Osmolality	320 mOsm/kg
	Acidity	60 °T (for liquid sour milk products)
Follow-on partly adapted milk-based mixes (formulas)	Osmolality	330 mOsm/kg
	Acidity	60 °T (for liquid sour milk products)
Powdered milk cereals requiring cooking and instant (ready-made) powdered milk cereals	Toxic elements (in dry product):	
	lead	0.3
	arsenic	0.2

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	cadmium	0.06
	mercury	0.03
	Mycotoxins (in dry product):	
	ochratoxin A	not allowed (below 0.0005)
	aflatoxin B_1	not allowed (below 0.00015)
	desoxynivalenol	not allowed (below 0.05) (for cereals containing wheat, corn, barley flour or grits)
	zearalenone	not allowed (below 0.005) (for cereals containing wheat, corn, barley flour or grits)
	fumonisins B1 and B2	0.2 mg/kg (for cereals containing corn flour or grits)
	T-2 toxin	not allowed (below 0.05)
	pesticides (calculated for fat in dry product):	

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.001
	DDT*** and its metabolites	0.01
	Benzapyrene	below 0.2 μg/kg
	Infestation and contamination with bread cereals pests	not allowed
	metal impurities (in dry product)	$3x10^{-4}$, %, size of individual particles should exceed 0.3 mm in the largest linear measurement
Sterilized ready-to-use milk cereals; ready-to-use milk cereals made at the dairy kitchens	Toxic elements (in final product):	
	lead	0.02
	arsenic	0.05
	cadmium	0.02
	mercury	0.005
	Mycotoxins:	

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	ochratoxin A	not allowed (below 0.0005)
	aflatoxin B1	not allowed (below 0.00015)
	desoxynivalenol	not allowed (below 0.05) (for cereals containing wheat, corn, barley flour or grits)
	zearalenone	not allowed (below 0.005) (for cereals containing wheat, corn, barley flour or grits)
	fumonisins B1 and B2	0.2 mg/kg (for cereals containing corn flour or grits)
	T-2 toxin	not allowed (below 0.05)
	pesticides (calculated for fat):	
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.01
	DDT* and its metabolites	0.01
	Benzapyrene	below 0.2 µg/kg

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
Curd and curd-based products, including those with fruit and/or vegetable components	Infestation and contamination with bread cereals pests	not allowed
	metal impurities	$3x10^{-4}$, %, size of individual particles should exceed 0.3 mm in the largest linear measurement
	peroxide value	4.0 mmol of active oxygen/ kg of fat (for products with fat content above 5g/100g and products enriched with vegetable oils)
	acidity	150 °T
	Toxic elements:	
	lead	0.06
	arsenic	0.15
	cadmium	0.06
	mercury	0.015

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	pesticides (calculated for fat):	
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.55
	DDT* and its metabolites	0.33

*The level of indicator is controlled when government authorities or executive power bodies have formally determined that the environmental situation has deteriorated due to emergency situations of natural or man-made origin with dioxins entry into the environment.

** The level of indicator comes into force from 01.01.2015. Control over melamine level in milk, dairy and other products is conducted in case when there is a justified assumption on its potential presence in food raw materials.

***DDT – dichloro-diphenyl-trichloroethane, insecticide.

ANNEX No. 10
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of oxidative deterioration and content of potentially dangerous substances in dairy products, dairy composite products for nutrition of pre-school and school-age children

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
1. Dairy products	Antibiotics:	
	Levomycetine (chloramphenicol)	not allowed (below 0.0003)
	Tetracycline group	not allowed (below 0.01)
	Penicillin	not allowed (below 0.004)
	Streptomycin	not allowed (below 0.2)
	Mycotoxins:	
	aflatoxin M1	not allowed (below 0.00002), For cheese – not allowed (below 0.00005)
	radionuclides:	

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	Cesium137	40 Bq/l (kg)
	Strontium-90	25 Bq/l (kg)
	dioxins*	not allowed (within the measurement accuracy)
	melamine**	not allowed (below 1 mg/kg)
2. Milk – sterilized, ultra-pasteurized, including vitaminized milk; pasteurized milk; sterilized cream; liquid sour milk products, including enriched ones; sour cream; powdered milk for baby foods; dry and liquid dairy drinks; low-lactose and lactose-free products; milk and cream condensed with sugar; concentrated milk and cream	Peroxide value	4.0 mmol of active oxygen/ kg of fat (for products with fat content above 5g/100g and products enriched with vegetable oils)
	Toxic elements:	
	lead	0.02
	arsenic	0.05
	cadmium	0.02
	mercury	0.005
	pesticides (calculated for fat):	

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.02
	DDT* and its metabolites	0.01
3. Curd and curd-based products, including those with fruit and/or vegetable components and/or heat treated after culturing	Peroxide value	4.0 mmol of active oxygen/ kg of fat (for products with fat content above 5g/100g and products enriched with vegetable oils)
	acidity	150 ºT
	Toxic elements:	
	lead	0.06
	arsenic	0.15
	cadmium	0.06
	mercury	0.015
	pesticides (calculated for fat):	
	hexachlorocyclohexane (alfa-,	0.55

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
	beta-, gamma-isomers)	0.33
	DDT*** and its metabolites	
4. Cream butter, butter paste of premium quality	Acidity of fat phase	2.5 ºK (for butter and paste with components – 3,5 ºK)
	Toxic elements:	
	lead	0.1
	arsenic	0.1
	cadmium	0.03
	mercury	0.03
	pesticides (calculated for fat):	
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.2
	DDT and its metabolites	0.2

Product, group of products	Potentially dangerous substances and oxidative deterioration indicators	Permissible levels, mg/kg (l), not above (for powdered products – calculated as for reconstituted product)
1	2	3
5. Cheese, cheese products (hard, semi-hard, soft, pickled), processed, cheese pastes	Toxic elements:	
	lead	0.2
	arsenic	0.15
	cadmium	0.1
	mercury	0.03
	pesticides (calculated for fat):	
	hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.6
	DDT and its metabolites	0.2

*The level of dioxins is controlled when government authorities or executive power bodies have formally determined that the environmental situation has deteriorated due to emergency situations of natural or man-made origin with dioxins entry into the environment.

** The level of melamine comes into force from 01.01.2015. Control over melamine level in milk, dairy and other products is conducted in case when there is a justified assumption on its potential presence in food raw materials.

***DDT – dichloro-diphenyl-trichloroethane, insecticide.

ANNEX No. 11
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of microorganisms in dairy products, dairy composite products for nutrition of pre-school and school-age children

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
1. Pasteurized milk in consumer package	$1x10^5$	0.01	25	1	25	–	
2. Ultra-pasteurized milk without aseptic filling in consumer package	100	10	100	10	25	–	
3. Pasteurized cream in consumer package	$1x10^5$	0.01	25	1	25	–	
4. Ultra-pasteurized cream	100	10	100	10	25	–	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
without aseptic filling in consumer package							
5. Baked milk	$2.5x10^3$	1	25	–	–	–	
6. Milk and cream sterilized, ultra-pasteurized with aseptic filling, including those enriched							should comply with the industrial sterility requirements for sterilized, ultra-pasteurized milk and cream in consumer package
7. Fermented milk products, including yoghurt							
a) with the	–	0.01	25	1	–	–	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
shelf life of no more than 72 hours							
b) with the shelf life above72 hours	Lactic acid micro organisms – not below $1x10^7$, for heat treated products – not regulated	0.1	25	1	–	Y – 50 M – 50, Except products made with the use of starters containing yeasts	
c) enriched with bifidum bacteria, with the shelf life above72 hours	Lactic acid micro organisms – not below $1x10^7$, bifidum bacteria – not below $1x10^6$	0.1	25	1	–	Y – 50 M – 50, Except products made with the use of starters containing yeasts	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
8. Ryazhenka	lactic acid micro organisms – not below $1x10^7$	1	25	1	–	Y – 50 M – 50 (for products with the shelf life above72 hours)	
9. Sour cream and products made on its basis	For sour cream – lactic acid micro organisms – not below $1x10^7$	0.001 (for sour cream products heat treated after culturing – 0,1)	25	1	–	Y – 50 M – 50 (for products with the shelf life above72 hours)	
10. Cream butter, butter paste, curd and curd-based							In compliance with the

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
products, cheese, canned milk							levels established in Annex No. 8 to Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" (TR CU 033/2013)
11. Products used for making baby foods:							
a) powdered milk	$2.5x10^4$	1	25	1	–	Y – 50 M – 100	
b) concentrate of milk whey	$1x10^4$	1	25	1	–	Y – 10 M – 50	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
proteins produced by electrodialysis (ultra-filtration and electrodialysis)							
c) carbohydrate-and-protein concentrate	$1x10^4$	1	50	1	–	Y – 10 M – 50	
d) milk protein concentrate	$1x10^4$	1	50	1	–	Y – 10 M – 50	
e) dry carbohydrate-and-protein module from cheese whey	$2.5x10^4$	1	25	1	–	Y – 10 M – 50	
f) dry carbohydrate-and-protein modules from curd whey	$2.5x10^4$	1	25	1	–	Y – 10 M – 50	
g) liquid para-	–	3	25	1	–	Y – 50	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
casein concentrate						M – 50	
h) dry para-casein concentrate	–	1	25	1	–	Y – 50 M – 50	
i) dry casecyte	$1x10^4$	1	25	1	–	Y – 10 M – 50	
j) dry nonfat milk component (for dry baby foods)	$1.5x10^4$	0.3	25	1	–	Y – 10 M – 50	
k) dry milk component with malt extract (for liquid baby food products)	$1.5x10^4$	1	25	1	–	Y – 10 M – 50	
l) dry milk component with carbohydrate-	$2.5x10^4$	1	25	1	–	Y – 50 M – 50	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)** *	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
and-protein concentrate (for liquid baby food products)							
m) nonfat dry milk component without chemical treatment (for dry baby food products)	$2.5x10^4$	1	25	1	–	Y – 50 M – 50	
n) refined milk sugar	$1x10^3$	1	25	–	–	M – 10	
o) alimentary lactose	$1x10^4$	1	25	1	–	M – 100	
p) lactose concentrate	$1x10^3$	1	50	–	–	M – 100	
q) lactulose concentrate	$1x10^3$	1	50	1	–	Y – 50 M – 100	

Product, group of products	QMAFAnM*, CFU**/ cm^3 (g), not above	Product volume (amount), cm^3 (g) where not allowed				Yeasts (Y), moulds (M), CFU/ cm^3 (g), not above	Note
		E.coli group bacteria (coliforms)***	Pathogenic microorganisms, including salmonella	Staphylococcus spp. S. aureus	Listeria spp. L.monocytogenes		
1	2	3	4	5	6	7	8
r) dry milk whey	$1x10^4$	1	25	1	–	Y – 10 П – 50	

* QMAFAnM – quantity of mesophylic aerobic and facultative anaerobic microorganisms.

** CFU – colony-forming units.

***Coliforms – E.coli group bacteria.

ANNEX No. 12
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Physical-and-chemical indicators for the identification of milk-based products for baby foods, adapted or partly adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
1. Adapted milk baby formulas (dry, liquid, acidified) and products based on partly hydrolyzed proteins for nutrition of children from 0 to 6 months of age			
Nutritional value indicators (per 100 ml of ready-to-use products)			
Protein	g	1.2 – 1.7	+
Milk whey proteins	% of the total amount of protein not below	50*	+
Fat	g	3 – 4	+
Linoleic acid	% of the aggregate of fatty acids	14 – 20	+
	mg	400 – 800	–
The ratio of alfa tocoferol and polyunsaturated fatty acids	–	1 – 2	–

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
Carbohydrates	г	6.5 – 8	+
Lactose	% of the total amount of carbohydrates**, not below	65	+
Taurine	mg, not above	8	+
2. Follow-on adapted milk baby formulas (dry, liquid, non-acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children over 6 months of age			
Nutritional value indicators (per 100 ml of ready-to-use products)			
Protein	g	1.2 – 2.1	+
Milk whey proteins	% of the total amount of protein not below	35***	–
Fat	g	2.5 – 4.0	+
Linoleic acid	% of the aggregate of fatty acids	14 – 20	+
	mg	400 – 800	+
Carbohydrates	g	7 – 9	+
Lactose	% of the total amount of carbohydrates**, not below	50	+
3. Adapted milk baby formulas (dry, liquid, non-acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children from 0 to 12 months of age			
Nutritional value indicators (per 100 ml of ready-to-use products)			

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
Protein	g	1.2 – 2.1	+
Milk whey proteins	% of the total amount of protein not below	50*	–
Taurine	mg, not above	8	–
Fat	g	3 – 4	+
Linoleic acid	% of the aggregate of fatty acids	14 – 20	–
	mg	400 – 800	+
The ratio of alfa tocoferol and polyunsaturated fatty acids	–	1 – 2	–
Carbohydrates	g	6.5 – 8	+
Lactose	% of the total amount of carbohydrates**, not below	65	+
4. Follow-on partly adapted milk baby formulas (dry, liquid, non-acidified and acidified) for nutrition of children over 6 months of age			
Nutritional value indicators (per 100 ml of ready-to-use products)			
Protein	g	1.5 – 2.4	+
Milk whey proteins	% of the total amount of protein	20	–

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
	not below		
Fat	G	2.5 – 4	+
Linoleic acid	% of the aggregate of fatty acids, not below	14	+
	mg, not below	400	+
Carbohydrates	G	6 – 9	+
Lactose	% of the total amount of carbohydrates, not below	50	+

5. Supplemental feeding products and products for nutrition of infants and babies (per 100 ml or 100 g of ready-to-use product)

Fluid milk – pasteurized, sterilized, ultra-pasteurized, including enriched milk; sterilized fluid cream

Protein:			
milk	g	2.8 – 3.2	+
cream	g, not below	2.6	+
Fat:			
milk	g	2 – 4	+
cream	g	10	+

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
Ash	g	0.6 – 0.8	–
Calcium	mg, not below	100	–
6. Sour milk products, including those with fruit and/or vegetable components			
Protein	g	2 – 3.2 For prophylactic diet – not above 4	+
Fat	g	2 – 4	+
Carbohydrates, including sucrose****	g, not above g, not above	12 10	+ +
Ash	g	0.5 – 0.8	–
Calcium	mg, not below	60	+
Acidity	ºT, not above	110	–
7. Curd and curd-based products, paste-like dairy products, including those with fruit and/or vegetable components			
Protein	g	7 – 17	+
Fat	g	3 – 10	+
Carbohydrates,	g, not above	12	+

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
including sucrose****	g, not above	10	+
Calcium	mg, not below	85	+
Acidity	ºT, not above	150	–
8. Dry milk (per 100 ml of reconstituted product)			
Milk protein	g	2.8 – 3.2	+
Fat	g	2 – 4	+
Calcium	mg, not below	100	–
9. Dry (per 100 ml of reconstituted product) and liquid dairy, dairy composite and milk-containing drinks (for children over 6 months of age)			
Protein	g, not below	1.8	+
Fat	g	1 – 4	+
Carbohydrates, including sucrose*****	g, not above	12	–
	g, not above	6	
Calcium	mg	90 – 240	+
10. Dry milk-based cereals requiring cooking and instant (ready-made) (per 100 g of dry product)			

Criteria and indicators	Measurement units	Acceptable levels	Necessity of marking
1	2	3	4
Moisture	g, not above	8	+
Protein	g	12 – 20	+
	g not below – in cereals requiring reconstitution by whole or partly diluted cow's milk	7	
Fat	g	10 – 18	+
	g, not below – in cereals on whole milk with the mass faction of at least 25% provided that butter or vegetable oil is added to the reconstituted cereals	5	+
	g, not below – in cereals on skimmed milk provided that they are reconstituted with whole milk or that butter or vegetable oil is added to the reconstituted cereals	0.5	+
Carbohydrates, including sucrose *****	g	60 – 70	+
	g, not above	20	+

Notes:
1. The composition of proteins in adapted milk formula should be as close as possible to the composition of human breast milk.
2. Sesame oil or cotton oil are not used in the composition of fat in adapted milk formula.
3. The content of isomers should be more than 3% of the total fat content.
4. The content of myristic and lauric acids should not be more than 20% of the total fat content.
5. The ratio of linoleic acid and alfa-linoleic acid should be less than 5 and more than 15.

6. Where formulas are enriched with long-chain fatty acids, their content should not be above 1% of the total fat for "w-3" long-chain polyunsaturated fatty acid and 2% for "w-6" long-chain polyunsaturated fatty acid.
7. The content of eicosapentanoic acid should not the higher than the content of docosahexaenoic acid.
8. Along with lactose, maltodextrin and partly hydrolyzed gluten-free starch, sucrose and fructose are used – only in initial and follow-on adapted baby formulas based on partly hydrolyzed proteins and in follow-on partly adapted baby formulas; the amount of sucrose and/or fructose or their aggregate should not exceed 20% of the total carbohydrate content; glucose and glucose syrup – only in initial and follow-on adapted baby formulas based on partly hydrolyzed proteins in the amount not above 14 g/l; carbohydrate component may include prebiotics – galacto-oligosaccharides, fructo- oligosaccharides (not above 8 g/l in the aggregate) and lactulose.

* Except adapted casein-dominating formulas (milk baby formulas with casein content above 50% of the total amount of protein).

** Except products based on partly hydrolyzed proteins.

***Except adapted casein-dominating formulas (milk baby formulas with casein content above 65% of the total amount of protein).

****Sucrose replacement with fructose in the amount not above 5 g is allowed.

***** Sucrose replacement with fructose in the amount not above 3 g is allowed.
****** Sucrose replacement with fructose in the amount not above 10 g is allowed.

ANNEX No. 13
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Physical-and-chemical indicators for the identification of milk-based baby foods for nutrition of pre-school and school-aged children

Table 1

Fluid milk, fluid cream, fermented milk products milk-based drinks (dry and liquid), including enriched ones (per 100 ml of ready-to-use product)

Criteria and indicators	Measurement unit	Acceptable levels	Necessity of marking
1	2	3	4
Protein:			
milk, fermented milk products, milk-based drinks	g	2 – 5	+
sour cream	g, not below	2.5	+
cream	g, not below	2.5	+
Fat:			

Criteria and indicators	Measurement unit	Acceptable levels	Necessity of marking
1	2	3	4
milk, fermented milk products, milk-based drinks	g	1.5 – 4	+
cream	g	10 – 20	+
sour cream	g	10 – 20	+
Carbohydrates:			
fermented milk products, milk-based drinks	g, not above	16	+
including added sucrose*	g, not above	10	+
milk	g, not below	4.7	+
sour cream	g, not below	3.4	+
cream	g, not below	3.7	+
Calcium	mg	105 – 240 (for enriched products)	+

Note. For fermented milk composite products it is allowed that the identification physical-and-chemical indicators are regulated in the regulatory or technical documents guiding manufacture of these products.

* Sucrose replacement with fructose in the amount not above 5 g is allowed.

Table 2

Hard, semi-hard, soft and processed cheeses for nutrition of pre-school and school-aged children (per 100 ml of ready-to-use product)

Criteria and indicators	Measurement unit	Acceptable levels	Necessity of marking
1	2	3	4
Mass fraction of moisture	%, not above	70	–
Mass fraction of fat in dry solids	%, not above	55	+
Cooking salt	g, not above	2	–

Table 3

Curd and curd-based products including those with fruit and vegetable components
(per 100 g of ready-to-use product)

Criteria and indicators	Measurement unit	Acceptable levels	Necessity of marking
1	2	3	4
Protein	g, not below	6 – 17	+
Fat	g	3.5 – 10	+
Carbohydrates,	g, not above	16	+
including added sucrose*	g, not above	10	+
Acidity	ºT, not above	150	–

Criteria and indicators	Measurement unit	Acceptable levels	Necessity of marking
1	2	3	4

Note. For fermented milk composite products it is allowed that the identification physical-and-chemical indicators are regulated in the regulatory or technical documents guiding manufacture of these products.

* Sucrose replacement with fructose in the amount not above 5 g is allowed.

ANNEX No. 14
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy Products"
(TR CU 033/2013)

Permissible levels of micro-nutrients in liquid milk-based formulas for nutrition of infants and babies

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
I. Adapted milk baby formulas (dry, liquid, non- acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children from birth to 6 months of age (initial baby formulas)			
1. Minerals:			
calcium	mg/l	330 – 700	+
phosphorus	mg/l	150 – 400	+
calcium/phosphorus	ratio	1.2 – 2	–
potassium	mg/l	400 – 850	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	30 – 90	+
copper	µg/l	300 – 600	+
manganese	µg/l	10 – 300	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
iron	mg/l	3 – 9	+
zinc	mg/l	3 – 10	+
chlorides	mg/l	300 – 800	+
iodine	µg/l	50 – 150	+
selenium	µg/l	10 – 40	+
ash	g/l	2.5 – 4	–
2. Vitamins:			
retinol (A)	µg-equiv./l	400 – 1000	+
tocoferol (E)	mg/l	4 – 12	+
calciferol (D)	µg/l	7.5 – 12.5	+
Vitamin K	µg/l	25 – 100	+
thiamine (B1)	µg/l	400 – 2100	+
riboflavin (B2)	µg/l	500 – 2800	+
pantothenic acid	µg/l	2700 – 14000	+
pyridoxin (B6)	µg/l	300 – 1000	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
niacin (PP)	µg/l	2000 – 10000	+
folic acid (Bc)	µg/l	60 – 350	+
cyanocobalamin (B12)	µg/l	1 – 3	+
ascorbic acid (C)	mg/l	55 – 150	+
inosine	mg/l	20 – 280	+
choline	mg/l	50 – 350	+
biotine	µg/l	10 – 40	+
L-carnitine	mg/l, not above	20 (if added)	+
lutein	µg/l, not above	250 (if added)	+
nucleotides (the aggregate of cytidine-, uridine, adenosine,- guanosine- and inosine-5 monophosphates)	mg/l, not above	35 (if added)	+
II. Follow-on adapted milk baby formulas (dry, liquid, non- acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children over 6 months of age			
3. Minerals:			
calcium	mg/l	400 – 900	+
phosphorus	mg/l	200 – 600	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
calcium/phosphorus	ratio	1.2 – 2	–
potassium	mg/l	500 – 1000	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	50 – 100	+
copper	µg/l	400 – 1000	+
manganese	µg/l	10 – 300	+
iron	mg/l	7 – 14	+
zinc	mg/l	4 – 10	+
chlorides	mg/l	300 – 800	+
iodine	µg/l	50 – 350	+
selenium	µg/l	10 – 40	+
ash	g/l	2.5 – 6	–
4. Vitamins:			
retinol (A)	µg-equiv./l	400 – 1000	+
tocoferol (E)	mg/l	4 – 20	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
calciferol (D)	µg/l	8 – 21	+
Vitamin K	µg/l	25 – 170	+
thiamine (B1)	µg/l	400 – 2100	+
riboflavin (B2)	µg/l	600 – 2800	+
pantothenic acid	µg/l	3000 – 14000	+
pyridoxin (B6)	µg/l	400 – 1200	+
niacin (PP)	µg/l	3000 – 10000	+
folic acid (Bc)	µg/l	60 – 350	+
cyanocobalamin (B12)	µg/l	1.5 – 3	+
ascorbic acid (C)	mg/l	55 – 150	+
choline	mg/l	50 – 350	+
biotine	µg/l	10 – 40	+
inosine	mg/l	20 – 280	+
L-carnitine	mg/l, not above	20 (if added)	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
lutein	µg/l, not above	250 (if added)	+
nucleotides (the aggregate of cytidine-, uridine, adenosine,- guanosine- and inosine-5 monophosphates)	mg/l	not above 35 (if added)	+
III. Adapted milk baby formulas (dry, liquid, non- acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children over 12 months of age			
5. Minerals:			
calcium	mg/l	400 – 900	+
phosphorus	mg/l	200 – 600	+
calcium/phosphorus	ratio	1.2 – 2	–
potassium	mg/l	400 – 800	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	40 – 100	+
copper	µg/l	300 – 1000	+
manganese	µg/l	10 – 300	+
iron	mg/l	6 – 10	+
zinc	mg/l	3 – 10	+
chlorides	mg/l	300 – 800	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
iodine	µg/l	50 – 350	+
selenium	µg/l	10 – 40	+
ash	g/l	2.5 – 6	+
6. Vitamins:			
retinol (A)	µg-equiv./l	400 – 1000	+
tocoferol (E)	mg/l	4 – 12	+
calciferol (D)	µg/l	8 – 21	+
vitamin K	µg/l	25 – 170	+
thiamine (B1)	mg/l	0.4 – 2.1	+
riboflavin (B2)	mg/l	0.5 – 2.8	+
pantothenic acid	mg/l	2.7 – 14	+
pyridoxin (B6)	mg/l	0.3 – 1.2	+
niacin (PP)	mg/l	3 – 10	+
folic acid (Bc)	µg/l	60 – 350	+
cyanocobalamin (B12)	µg/l	1.5 – 3	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
ascorbic acid (C)	mg/l	55 – 150	+
inosine	mg/l	20 – 280	+
choline	mg/l	50 – 350	+
biotine	µg/l	10 – 40	+
L-carnitine	mg/l, not above	20 (if added)	+
lutein	µg/l, not above	250 (if added)	+
nucleotides (the aggregate of cytidine-, uridine, adenosine,- guanosine- and inosine-5 monophosphates)	mg/l, not above	35 (if added)	+
IV. Follow-on partly adapted milk baby formulas (dry, liquid, non- acidified and acidified) and products based on partly hydrolyzed proteins for nutrition of children over 6 months of age			
7. Minerals:			
calcium	mg/l	600 – 900	+
phosphorus	mg/l	200 – 600	+
calcium/phosphorus	ratio	1.2 – 2	–
potassium	mg/l	400 – 1000	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
sodium	mg/l	150 – 350	+
magnesium	mg/l	50 – 100	+
copper	µg/l	400 – 1000	+
manganese	µg/l	10 – 650	+
iron	mg/l	5 – 14	+
Zinc	mg/l	4 – 10	+
chlorides	mg/l	300 – 800	+
Iodine	µg/l	50 – 350	+
Ash	g/l	2.5 – 6	+
8. Vitamins:			
retinol (A)	µg-equiv./l	400 – 1000	+
tocoferol (E)	mg/l	4 – 12	+
calciferol (D)	µg/l	7 – 21	+
thiamine (B1)	mg/l	0.4 – 2,1	+
riboflavin (B2)	mg/l	0.5 – 2,8	+

Name	Measurement unit	Indicator	Necessity of marking
1	2	3	4
pantothenic acid	mg/l	2.5 – 14	+
pyridoxin (B6)	mg/l	0.4 – 1.2	+
niacin (PP)	mg/l	3 – 10	+
folic acid (Bc)	µg/l	60 – 350	+
cyanocobalamin (B12)	µg/l	1.5 – 3	+
ascorbic acid (C)	mg/l	55 – 150	+

ANNEX No. 15
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy
Products"
(TR CU 033/2013)

List of food additives and flavorings allowed for making milk-based products for baby foods for nutrition of infants and babies, adapted or partly adapted initial or follow-on milk baby formulas (including powdered ones); powdered acidified milk formulas; dairy drinks (including powdered ones) for nutrition of infants and babies; ready-to-use milk cereals and powdered milk cereals (reconstituted to readiness with drinking water in home conditions) for nutrition of infants and babies

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
Nitrogen (E 941)	for nutrition of infants and babies	In compliance with the technical documents of the producer
Argon (E 938)		
Helium (E 939)		
Carbon dioxide (E 290)		
Alginic acid (E 400)	Dessert, pudding	500 mg/kg
Potassium alginate (E 402)		
Calcium alginate (E 404) Sodium alginate (E 401) (separately or in combination)		
L-ascorbyl palmitate (E 304)	Fat-containing products	100 mg/kg

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
Tocopherol concentrate (E 306) Alpha tocopherol (E 307) Gamma tocopherol (E 308) Delta tocopherol (E 309) (separately or in combination)		
L-ascorbic acid (E 300) L-calcium ascorbate (E 302)	Cereal based fat-containing products, including biscuits and breadsticks	200 mg/kg
L-sodium ascorbate (E 301) (separately or in combination equivalent to Ascorbic acid)		
Potassium hydroxide (E 525) Calcium hydroxide (E 526)	supplementing feeding products	In compliance with the technical documents of the producer
Sodium hydroxide (E 524) (only for regulation of active acidity)		
Guar gum (E 412)	supplementing feeding products, anti-reflux formulas for baby foods, hypoallergic products	10 g/kg

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
Arabic gum (E 414) Locust bean gum (E 410) Xantham gum (E 415) Pectins (E 440) (Separately or in combination)		
Ammonium carbonates (E 503) Potassium carbonates (E 501) Sodium carbonates (E 500) (only as baking powder)	supplementing feeding products	In compliance with the technical documents of the producer
Calcium carbonates (E 170) (only for regulation of active acidity)	supplementing feeding products	In compliance with the technical documents of the producer
Citric acid (E 330) Potassium citrates (E 332) Calcium citrates (E 333) Sodium citrates (E 331) (separately or in combination, only for regulation of active	supplementing feeding products	In compliance with the technical documents of the producer

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
acidity)		
Converted starches: Acetylated distarch adipate (E 1422) Acetylated distarch phosphate (E 1414) Acetylated starch (E 1420) Acetylated oxidized starch (E 1451) Distarch phosphate (E 1412) Monostarch phosphate (E 1410) Oxidized starch (E 1404) Phosphatized distarch phosphate (E 1413) Starch sodium octenyl succinate (E 1450)(separately or in combination)	supplementing feeding products	50 g/kg
Lactic acid (E 270)	supplementing feeding products	In compliance with the technical documents of

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
		the producer
Potassium lactate (E 326) Calcium lactate (E 387) Sodium lactate (E 325) (separately or in combination, only for regulation of active acidity)*		
Hydrochloric acid (E 507)	supplementing feeding products	In compliance with the technical documents of the producer
Acetic acid (E 260) Potassium acetate (E 261) Calcium acetate (E 387) Sodium acetate (E 262) (separately or in combination, only for regulation of active acidity)	supplementing feeding products	In compliance with the technical documents of the producer
Ortho-phosphoric acid (E 339) (added phosphate equivalent to P_2O_5 for regulation of active acidity only)	supplementing feeding products	1 g/kg
Malic acid (E 296) (only for regulation of active	supplementing feeding products	In compliance with the technical documents of the producer

Food additive (Index E)	Food Products	Maximum level in final products for baby foods
1	2	3
acidity)**		
Natural flavoring	supplementing feeding products	In compliance with the technical documents of the producer

Note: The use of food additives in products for baby foods is allowed as part of another product. The content of Arabic gum (E 414) in products like this should not exceed 150 g/kg; that of amorphous silicon dioxide (E 551) – 10 g/kg. Admission of mannitol (E 421) to baby food products as solvent carrier is allowed with vitamin B-12; the content of vitamin B-12 in such products should not exceed 1 mg/kg of mannitol. Admission of sodium ascorbate (E 301) is allowed as part of polyunsaturated fatty acid preparation coating. Admission of Arabic gum from other products should not exceed 10 mg/kg of final product, that of sodium ascorbate - 75 mg/kg of final product)

* Only L(+)-forms of lactic, tartaric, malic acids and their salts are used for producing supplementing feeding products.

** L(+)-lactic acid produced by non-pathogenic and non-toxigenic strains of microorganisms is used in the production of fermented milk products.

ANNEX No. 16
to Technical Regulation
of the Customs Union
"On Safety of Milk and Dairy
Products"
(TR CU 033/2013)

Maximum permissible deviation of dairy product nutritional value marked on the packages or labels from the actual nutritional value of such products

Final product nutritional value	Maximum permissible deviation , ±
1	2
1. Proteins, carbohydrates, organic acids, alcohol, cellulose, fatty acids	
below 10 g per 100 g of product	10 %
10 – 40 g per 100 g of product	15 %
above 40 g per 100 g of product	6 г
2. Sodium, magnesium, calcium, phosphorus, iron, zinc, vitamins C, B1, B2, B6, panthothenic acid, niacin, cholesterol	20 %
3. Vitamins A, B12, Д, E, folic acid, biotin, iodine	30 % (not including an increased content of vitamins in the production of the final product)

Note: The actual values in terms of mass fractions of proteins, carbohydrates, organic acids, alcohol, cellulose, fatty acids, vitamins and minerals should comply with the requirements specified in the companies' regulations and technical documents or standards used for production and identification of dairy products.