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TECHNICAL REGULATIONS
OF
THE EURASIAN ECONOMIC COMMUNITY CUSTOMS UNION

Milk and Dairy Products

Contents

Article 1. Area of Application

1. These Technical Regulations of the Customs Union for Milk and Dairy Products (hereinafter referred to as the Technical Regulations) shall be applied to milk and dairy products released for circulation in the uniform Customs territory of the Customs Union and used for alimentary purposes including:

1) raw milk - raw material, skimmed milk (raw and heat treated) - raw and cream (raw and heat treated) - raw material;

2) dairy products including:

a) dairy products;

b) dairy component products;

c) milk-containing products;

d) child nutrition products based on milk, milk mixtures (including dry baby milkmixture), milk drinks (including dry milk drinks) for babies, milk porridge;

e) by-products from milk processing;

3) functionally necessary components.

4) processes of production, marking, storage, sale, shipment and disposal related to the requirements to milk and dairy products.

Products to which these Technical Regulations of the Customs Union do not apply include:

products made of milk and dairy products intended for therapeutic nutrition;

pre-cooked and confectionery products; food additives and dietary supplements; pharmaceuticals, animal food, inedible products produced with the usage of or on the basis of milk and dairy products;

products made for home use.

2. These Technical Regulations shall establish the requirements to milk and dairy products for protection of human life and health, prevention of actions misleading consumers. In production and circulation of milk and dairy products the requirements of other technical regulations shall also be applied the area of application of which covers milk and dairy products.

Article 2. Terms and Definitions

In these Technical Regulations the following terms and definitions are applied:

1) Milk means the product of the standard physiological secretion of the mammary glands of livestock obtained from one or several animals during the lactation period after one or several sets of milking without adding or extracting any substances out of this product.

2) Dairy products mean milk derivatives including a dairy product, dairy component product, milk-containing product, by-product from milk processing, child nutrition products based on milk, milk mixtures (including dry baby milkmixture), milk drinks (including dry milk drinks) for babies, milk porridge;

3) Dairy product means a food product made of milk and (or) its components and (or) dairy products with or without addition of by-products from milk processing (excluding by-product from milk processing obtained during production of milk-containing products) without any use of non-dairy fat and protein and the composition of which may contain components functionally necessary for milk processing;

4) Dairy component product means a food product made of milk and (or) its components and (or) dairy products with or without addition of by-products from milk processing (excluding by-products from milk processing obtained during production of milk-

containing products) and non-dairy products which are added not for the purpose of replacing milk components. The end product shall contain over 50 per cent of milk components and ice-cream over 40 per cent.

5) Milk-containing product means a food product made of milk and (or) its components and (or) dairy products and (or) by-products from milk processing and non-dairy components in accordance with the technology which provides for, inter alia, replacement of milk fat in the amount not exceeding 50 per cent of fat phase only by a milk fat replacer and allowing use of proteins of non-dairy origin not for the purpose of replacing milk proteins with the mass concentration of milk dry substances in end product dry substances not less than 20 per cent.

6) Secondary milk raw material means a by-product from milk processing, a dairy product, a dairy component product, a milk-containing product with partially lost identification characteristics or consumer properties (including products recalled within the shelf life but conforming to the safety requirements applied to food raw materials) intended for use after re-processing;

7) By-product from milk processing means a by-product obtained during the process of producing milk derivatives;

8) Raw milk means milk not exposed to heat treatment under the temperature above 40 degrees Celsius or to treatment which results in modification of milk components;

9) Raw skimmed milk means skimmed milk not exposed to heat treatment under the temperature above 45 degrees Celsius which is obtained as a result of separation of fat from milk;

10) Skimmed milk means drinking milk or raw material for milk derivatives with the mass concentration of fat less than 0.5 per cent obtained as a result of separation of fat from milk;

11) Drinking milk means whole, standardized, enriched milk, a dairy product with the mass concentration of fat less than 10 per cent exposed to heat treatment, at least to pasteurization, without adding any dry dairy products and water and packed in consumer package.

12) Whole milk means drinking milk or milk as raw material for producing milk derivatives the components of which have not been exposed to regulation;

13) Standardized milk means drinking milk or raw material for producing milk derivatives in which the mass concentration of fat and/or protein and/or dry skimmed milk substances or their ratio are brought to conformity with the indices established by the standards, regulatory or technical documents;

14) Reconstituted milk means raw material for producing milk derivatives, except for drinking milk, made of concentrated, condensed or dry dairy products and water with or without addition of other dairy products for the purpose of standardization of the mass concentration of fat and protein in accordance with the indices established by the standards, regulatory or technical documents;

15) Enriched milk means drinking milk which was additionally enriched, separately or in totality, with such substances as milk proteins, vitamins, macro- and microelements, dietary fibers, polyunsaturated fatty acids, phospholipids, prebiotics for the purpose of increasing the product nutritive value in comparison with the natural (original) content;

16) Pasteurized milk, sterilized milk, UHT milk means milk exposed to heat treatment for the purpose of conforming to the established requirements of these Technical Regulations by the safety microbiological indices;

17) Baked milk means drinking milk exposed to heat treatment under the temperature of 85-99 degrees Celsius with the isolation for at least three hours for achieving specific organoleptic properties;

18) Milk drink means a dairy or milk-containing product made of milk and/or milk components and/or dairy products including concentrated and/or condensed and/or dry dairy products and water with or without addition of other dairy products, with (or without addition) of

non-dairy components not for the purpose of replacing milk components with the mass concentration of milk proteins not less than 2.6 per cent and with the mass concentration of dry skimmed milk substances not less than 7.4 per cent (for a dairy product);

19) Concentrated or condensed whole milk means a concentrated or condensed dairy product in which the mass concentration of dry milk substances constitutes not less than 25 per cent, the mass concentration ofproteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of fat not less than 7 per cent;

20) Concentrated or condensed skimmed milk means a concentrated or condensed dairy product in which the mass concentration of dry milk substances constitutes not less than 20 per cent, the mass concentration of proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not less than 1.5 per cent;

21) Sweetened condensed milk means a concentrated or condensed dairy product with sugar in which the mass concentration of milk proteins in dry skimmed milk substances constitutes not less than 34 per cent;

22) Dry whole milk means a dry dairy product in which the mass concentration of dry milk substances constitutes not less than 95 per cent, the mass concentration of milk proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not less than 26 per cent;

23) Dry milk means a dry dairy product in which the mass concentration of dry milk substances constitutes not less than 95 per cent, the mass concentration of milk proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat is over 1.5 per cent but not less than 41 per cent;

24) Dry skimmed milk means a dry dairy product in which the mass concentration of dry milk substances constitutes not less than 95 per cent, the mass concentration of milk proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not more than 1.5 per cent;

25) Non-dairy components* mean food products that are added to milk derivatives; food additives; vitamins; micro- and macroelements; proteins, fats, carbohydrates of non-dairy origin.

26) Cream means a dairy product or raw material that is produced of milk and (or) dairy products; it is an emulsion of fat and milk plasma in which the mass concentration of milk fat constitutes not less than 10 per cent;

27) Raw cream means cream not exposed to heat treatment under the temperature above 45 degrees Celsius;

28) Drinking cream means cream exposed to heat treatment (at least to pasteurization) and packed in consumer package;

29) Cultured milk product means a dairy product or milk component made in the process that leads to decrease of actual acidity coefficient (pH), increase of the coefficient of acidity and coagulation of milk ripening protein and (or) dairy products and (or) their mixtures with non-dairy components which are added not for the purpose of replacing milk components (before or after ripening) or without adding such components with the use of fermenting microorganisms and which containlive fermenting microorganisms in the amount established in the Supplements to these Technical Regulations;

30) Ayran means a cultured milk product produced by means of mixing (lactic (acid) and alcohol) fermentation with the use of fermenting microorganisms: thermophilic lactic acid streptococci, Bulgarian lactic acid bacillus and yeast with further addition of water, salt or without adding them.

31) Acidophilus milk means a cultured milk product produced with the use of fermenting microorganisms in equal proportions: lactobacillus acidophilus, lactococci and culture made on tibicos or kefir culture.

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*Non-dairy components are notcovered bythese Technical Regulations.

32) Varenets (fermented baked milk) means a cultured milk product produced by means of ripening of milk and (or) dairy products which has been earlier sterilized or exposed to another type of heat treatment under the temperature of 97 degrees Celsius plus/minus 2 degrees Celsius with the use of fermenting microorganisms (thermophilic lactic acid streptococci) for achieving specific organoleptic properties;

33) Yoghurt means a cultured milk product with increased content of dry skimmed milk substances produced with the use of fermenting microorganisms: thermophilic lactic acid streptococci and Bulgarian lactic acid bacillus;

34) Kefir means a cultured milk product produced by means of mixing (lactic acid and alcohol) fermentation with the use of culture made on tibicos without adding any pure lactic acid bacteria and yeast;

35) Kumis means a cultured milk product produced by means of mixing (lactic acid and alcohol) fermentation of mare's milk with the use of fermenting microorganisms: Bulgarian lactic acid bacillus, lactobacillus acidophilus and yeast;

36) Kumis product means a cultured milk product produced from cow's milk in accordance with the technological processes of kumis production;

37) Soured milk means a cultured milk product produced with the use of fermenting microorganisms: lactococci and (or) thermophilic lactic acid streptococci;

38) Mechnikov's soured milk means a cultured milk product produced with the use of fermenting microorganisms: thermophilic lactic acid streptococci and Bulgarian lactic acid bacillus;

39) Ryazhenka (fermented baked milk) means a cultured milk product produced by means of ripening baked milk with the addition of dairy products or without them with the use of fermenting microorganisms: thermophilic lactic acid streptococci with the addition of Bulgarian lactic acid bacillus or without it;

40) 40) Sour cream (smetana) means a cultured milk product produced by means of ripening cream with the addition of dairy products or without them and with the use of fermenting microorganisms: lactococci or a combination of lactococci and thermophilic lactic acid streptococci the fat mass concentration of which constitutes not less than 10 per cent;

41) Curds mean a cultured milk product produced with the use of fermenting microorganisms: lactococci or a combination of lactococci and thermophilic lactic acid streptococci and by means of acid or acid rennet coagulation of proteins with further removal of whey through self-pressing and (or) pressing and (or) centrifugation and (or) ultrafiltering with or without addition of milk components (before and after ripening) for standardization of dairy products;

42) Cottage cheese means a milk product or milk complex product produced out of cheese curds with or without addition of cream, table salt and other non-dairy components added not for the purpose of replacing milk components. Heat treatment of the end product and addition of consistency stabilizers and preservatives shall not be allowed;

43) Sweet cream curds mean a milk product or milk complex product produced out of curds with the addition of butter, cream, sweetened condensed milk, sugar and (or) salt or without them, with or without addition of non-dairy products not for the purpose of replacing milk components. Heat treatment of these end products and addition of consistency stabilizers and preservatives shall not be allowed;

44) Curd product means a dairy product, milk complex product or milk-containing product produced of curds and (or) milk derivatives in accordance with the curds production technology with or without addition of dairy products, with or without addition of non-dairy products including non-dairy fats and (or) proteins (for milk-containing products) and with or without further heat treatment.

45) Curd snack means a dairy product or a milk complex product produced from sweet cream curds which is formed, covered with icing of food products or without this icing, the weight of which is not more than 150 grams;

46) Curd cake means a curd product which is formed, covered with icing of food products or without this icing, the weight of which is not more than 150 grams;

47) Soured product means a dairy product or milk complex product which is heat treated after souring or a milk-containing product or a product produced in accordance with the production technologies of cultured milk products and having similar organoleptic and physical and chemical properties;

48) Cream product means a dairy product or milk complex product with the mass concentration of fat more than 10%;

49) Butter out of cow's milk means a dairy product or milk complex product on the emulsion fat basis the prevailing component part of which is milk fat; which is made of cow's milk, dairy products and (or) by-products from milk processing by means of separation from them of a fat phase and by equal distribution of milk plasma in the fat phase with or without addition of non-dairy components but not for the purpose of replacing milk components;

50) Butter means butter out of cow's milk in which the mass concentration of fat constitutes from 50 to 85 per cent, inclusively;

51) Sweet butter means butter made of pasteurized cream;

52) Cultured butter means butter made of pasteurized cream with the use of lactic acid microorganisms;

53) Whey butter means butter made of cream obtained through skimming whey;

54) Melted butter means butter out of cow's milk in which the mass concentration of fat constitutes not less than 99 per cent and which is produced out of butter by means of melting a fat phase and which has specific organoleptic properties;

55) Butter paste means a dairy product or a milk complex product on the fat emulsion basis in which the mass concentration of fat constitutes from 39 to 49 per cent, inclusively, and which is produced out of cow's milk, dairy products and (or) by-products of milk processing by means of using stabilizers with or without addition of non-dairy components not for the purpose of replacing milk components;

56) Sweet butter paste means butter paste made of pasteurized cream;

57) Cultured butter paste means butter paste made of pasteurized cream with the use of lactic acid microorganisms;

58) Whey butter paste means butter made of cream obtained through skimming whey;

59) Milk fat means a dairy product in which the mass concentration of fat constitutes not less than 99.8 per cent and which has neutral taste and smell and which is produced out of milk and (or) dairy products by means of removing milk plasma;

60) Vegetable oil and butter spread means a milk-containing product on the fat emulsion basis in which the mass concentration of fat constitutes from 39 to 95 per cent and the mass concentration of milk fat in the fat phase is from 50 to 95 per cent;

61) Vegetable oil and butter rendered mixture means a milk-containing product in which the mass concentration of fat constitutes not less than 99 per cent and which is produced out of vegetable oil and butter spread by means of melting the fat phase and with the use of other technological processes;

62) Cheese means a dairy product or a milk complex product made of milk, dairy products and (or) by-products from milk processing with the use of special cultures, processes that provide for coagulation of milk proteins with or without use of milk-clotting ferments or in a souring or thermal souring way with further separation of cheese curd from whey, cheese curd formation, pressing, salting, with or without ripening, with or without addition of non-dairy components not for the purpose of replacing milk components;

63) Processed cheese means a dairy product or a milk complex product made of cheese and (or) curds with the use of dairy products and (or) by-products from milk processing, emulsifying salts or texturizers by means of grinding, mixing, melting and emulsifying a mixture for melting with or without addition of non-dairy components not for the purpose of replacing milk components;

64) Cheese product means a milk-containing product made in accordance with cheese production technology;

65) Processed cheese product means a milk-containing product made in accordance with cheese production technology;

66) Cheese, pickled cheese product means cheese, a cheese product ripening and (or) stored in a solution of salts;

67) Cheese, cheese product: soft, medium-hard, hard, extra-hard means cheese, a cheese product that have corresponding specific organoleptic and physical and chemical properties established in the Supplements to these Technical Regulations;

68) Cheese, a cheese product with mould means cheese, a cheese product produced with the use of mold fungi which are inside and (or) on the surface of the end cheese, cheese product;

69) Cheese, a cheese product with slime means cheese, a cheese product produced with the use of sliming bacteria developing on the surface of the end cheese, cheese product;

70) Smoked cheese, processed cheese, cheese products, processed cheese products mean cheese, processed cheese, cheese products, processed cheese products exposed to smoking and having specific organoleptic properties typical for smoked food products. The use of smoking flavours shall not be allowed.

71) Dairy, milk complex, milk-containing preserves mean dry or concentrated (condensed) dairy, milk complex, milk-containing products packed in package;

72) Ice cream means whipped, frozen sweet dairy, milk complex, milk-containing products including those which are consumed in a frozen form;

73) Milk ice cream means ice cream (a dairy product or milk complex product) in which the mass concentration of fat constitutes not more than 7.5 per cent;

74) Cream ice means ice cream (a dairy product or milk complex product) in which the mass concentration of fat constitutes from 8 to 11.5 per cent;

75) Plombir ice cream means ice cream, a dairy product or milk complex product in which the mass concentration of fat constitutes not less than 12 per cent;

76) Cultured milk ice cream means ice cream (a dairy product or milk complex product) in which the mass concentration of fat constitutes not more than 7.5 per cent and which is produced with the use of fermenting microorganisms and cultured milk products;

77) Ice cream with vegetable fat means ice cream (a milk-containing product) with the mass concentration of fat not more than 12 per cent;

78) Soft ice cream means ice cream the temperature of which is from minus 5 to minus 7 degrees Celsius and which is sold to consumers immediately after processing in a freezer;

79) Hardened ice cream means ice cream which is exposed to freezing after processing in a freezer to the temperature not higher than minus 18 degrees Celsius and which preserves the said temperature during storage, transportation and sale;

80) Fluid ice cream mixture means a fluid dairy product, a milk complex product or a milk-containing product which contain all the components necessary for ice cream production;

81) Dry ice cream mixture means a dry dairy product, dry milk complex product or a dry milk-containing product produced by means of drying fluid ice cream mixture or mixing the necessary dry components intended for ice cream production after reconstitution with water, milk, cream and (or) juice;

82) Standardized product from milk processing means a product from milk processing in which the mass concentration of fat, proteins and (or) dry skimmed milk substances or their ratio conform to the indices established by the standards, regulatory or technical documents;

83) Milk derivative: heat-treated, pasteurized, sterilized or ultra heat-treated means a milk derivative exposed to heat treatment and conforming to the requirements of these Technical Regulations established for the allowable level of content of microorganisms in such product;

84) Milk derivatives: concentrated, condensed, evaporated or frozen out means a product from milk processing produced by means of partial removal of water till the mass concentration of dry substances is achieved in the amount of not less than 20 per cent;

85) Milk derivatives: concentrated with sugar means a concentrated product from milk processing produced with the addition of sucrose and (or) other types of sugar;

86) Dry milk derivative means a product from milk processing produced by means of partial removal of water till the mass concentration of dry substances is achieved in the amount of not less than 90 per cent;

87) Dry cream means a dry dairy product in which the mass concentration of dry milk substances constitutes not less than 95 per cent, the mass concentration of milk proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of fat not less than 42 per cent;

88) Vacuum-dried milk derivative means a product from milk processing produced by means of removal of water out of a frozen milk derivative till the mass concentration of dry substances is achieved in the amount of not less than 95 per cent;

89) Reconstituted milk derivative means a product from milk processing, except for drinking milk, produced out of concentrated (condensed) or dry product from milk processing and water with or without addition of other dairy products;

90) Enriched milk derivative means a product from milk processing which is enriched, separately or in totality, with such substances as milk proteins, vitamins, macro- and microelements, dietary fibers, polyunsaturated fatty acids, phospholipids, prebiotics, probiotics;

91) Whipped milk derivative means a product from milk processing produced by means of whipping;

92) Re-combined milk derivative means a product from milk processing produced out of milk derivatives and (or) their separate components and water;

93) Skimmed milk derivative means a product from milk processing produced out of skimmed milk and (or) buttermilk and (or) whey and (or) products produced out of these components;

94) Low lactose product from milk processing means a product from milk processing in which lactose is partially hydrolysed or partially removed;

95) Lactose-free product from milk processing means a product from milk processing in which the lactose content constitutes not more than 0,1 grams per litre of the end product in which lactose is hydrolysed or removed;

96) Products based on whole or partial protein hydrolysates mean dairy products produced out of cow's milk proteins exposed to complete or partial hydrolysis;

97) Buttermilk means a by-product from milk processing obtained during production of butter out of cow's milk;

98) Whey (cheese, curd or casein) means a by-product from milk processing obtained during production of cheese (cheese whey), curds (curd whey) and casein (casein whey);

99) Dry whey means a dry dairy product produced by means of partial removal of water out of whey obtained during cheese manufacturing through protein coagulation exposed to milk-clotting enzyme preparations as well as during production of cheese, casein and curds through proteins coagulation as a result of lactic acid formation or in a thermal souring way till the mass concentration of dry substances is achieved in the amount of not less than 95 per cent;

100) National dairy product means a dairy product having the name which has been historically established on the territory of the state-member of the Customs Union and which is defined by the peculiarities of production technologies, raw materials, composition of the culture used in its production and (or) by the name of the geographical object, place where this dairy product is distributed;

101) Biological product (hereinafter "bioproduct") means a products of milk processing produced with the use of fermenting microorganisms and enriched by means of addition of live probiotic microorganisms (probiotics) in mono-cultures or associations and (or) prebiotics in the process of ripening and (or) after this process. Heat treatment of the end product shall not be allowed;

102) Milk components mean dry substances (milk fat, milk proteins, milk sugar (lactose), ferments, vitamins, mineral substances), water;

103) Dry milk remains mean milk components except forwater;

104) Dry skimmed milk remains mean milk components except for fat and water;

105) Milk plasma means a colloidal system of milk proteins, milk sugar (lactose), mineral substances, ferments and vitamins in the water phase;

106) Whey proteins mean milk proteins remaining in whey after casein settlement;

107) Concentrate of whey proteins means whey proteins obtained from whey by means of concentration or ultrafiltering;

108) Casein means a product from milk processing produced out of skimmed milk and which is the main fraction of milk proteins;

109) Albumen means a product from milk processing produced out of whey and which is a concentrate of whey proteins;

110) Condensed whole milk with sugar means a concentrated or condensed dairy product with sugar in which the mass concentration of dry milk substances constitutes not less than 28.5 per cent, the mass concentration of proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not less than 8.5 per cent;

111) Condensed skimmed milk with sugar means a concentrated or condensed dairy product with sugar in which the mass concentration of dry milk substances constitutes not less than 26 per cent, the mass concentration of proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not less than 1 per cent;

112) Condensed cream with sugar means a concentrated or condensed dairy product with sugar in which the mass concentration of dry milk substances constitutes not less than 37 per cent, the mass concentration of proteins in dry skimmed milk substances not less than 34 per cent and the mass concentration of milk fat not less than 19 per cent;

113) Concentrated or condensed milk means a concentrated or condensed dairy product in which the mass concentration of dry milk substances constitutes not less than 20 per cent, the mass concentration of proteins in dry skimmed milk substances not less than 34 per cent;

114) Lot of milk derivatives means the total sum of production units inform in content and quantity, of the same name, in the same package, produced in the same manufacturing enterprise in accordance with the same technical document, on the production equipment of the same type, of the same manufacturing date (except for a lot which is presented at the same time for assessment in the process of compliance confirmation). For the purpose of confirming the compliance of milk derivatives with the requirements of these Technical Regulations a lot of milk derivatives shall mean the total sum of production units of the same name, produced in the same manufacturing enterprise in the same conditions, in accordance with the same technical document and presented at the same time for assessment of compliance;

115) Functionally necessary components mean culture, probiotic microorganisms (probiotics), prebiotic substances (prebiotics), enzyme preparations, table salt, sugar that are introduced in the process of production of milk derivatives and without which production of certain milk derivative is not possible;

116) Culture means specially selected nonpathogenic, nontoxigenic microorganisms and (or) associations of microorganisms, mainly lactic acid microorganisms, used for production of milk derivatives;

117) Probiotic microorganisms (probiotics) mean nonpathogenic, nontoxigenic microorganisms entering the human intestine together with food, producing a positive effect on the human body and harmonizing the composition and biological activity of the gastrointestinal tract microflora (mainly, microorganisms of types of Bifidobacterium, Lactobacillus, Propionibacterium, Lactococcus);

118) Prebiotic substances (prebiotics) mean substance or a complex of substances producing a positive effect on the human body in case of their regular consumption as part of

food products as a result of selective stimulation of growth and (or) increase of biological activity of the normal microflora of gastrointestinal tract;

119) Enzyme preparations mean protein substances necessary for biochemical processes taking place during production of milk derivatives.

Article 3. Rules of Distribution in the Market

1. Milk and dairy products shall be released for distribution in the market provided they are compliant with these Technical Regulations.

2. The document confirming the right of distributing milk and dairy products in the market shall be a certificate of state registration or a declaration of compliance of these products with the requirements of these Technical Regulations registered by an authorized accredited certification agency in any state-member of the Customs Union; Products which have already undergone state registration do not need any additional declaration of compliance. For products of non-industrial (home) production and raw milk a confirming document shall be veterinary documents.

3. The state-members of the Customs Union shall ensure distribution of the products complying with the requirements of these Technical Regulations on the territory of their states without any additional requirements in relation to the requirements contained in these Technical Regulations and without any additional evaluations (approvals) of compliance including hygiene and sanitary requirements and veterinary requirements as well as other procedures.

4. Documents of compliance evaluation (approval) obtained outside the territory of the Customs Union including documents about testing third-country products imported for distribution on the territory of the Customs Union shall be confirmed provided all the states-members of the Customs Union have joined corresponding international treaties.

5. While distributing milk and dairy products of non-industrial (home) production in the markets, including agricultural markets, by individuals, including private entrepreneurs, they shall ensure compliance of these products with the requirements of these Technical Regulations as well as inform customers about safety of distributed products from the veterinary point of view (veterinary supporting documents issued by an authorized agency of the state-member of the Customs Union), about place of production of these products (address), their names and manufacturing dates.

6. While selling raw milk in agricultural markets out of containers of specialized transportation means or other empties, complying with the uniform veterinary and sanitary requirements of state-members of the Customs Union, to consumers' package sellers (legal entities, private entrepreneurs and individuals) shall present to the consumers veterinary supporting documents issued by an authorized agency of the state-member of the Customs Union which confirm safety of raw milk as well as inform customers that raw milk shall necessarily be boiled.

7. Recall of milk and dairy products shall be performed by the manufacturer or seller for these products independently or by a claim of the controlling agency or another authorized body having control and supervision functions in the area of sanitary and epidemiological safety of the population, consumer protection and forced production recall.

8. In delivering raw milk, raw skimmed milk, raw cream to milk collecting stations or milk processing enterprises legal entities, private entrepreneurs and individuals shall present veterinary supporting documents issued by an authorized agency of the state-member of the Customs Union confirming safety of the raw milk, raw skimmed milk, raw cream. The registration procedure for such documents shall be established in accordance with the laws in force of the state-member of the Customs Union.

9. In case of revelation of cases when raw milk is non-conforming at the stage of production, raw skimmed milk, raw cream are non-conforming at the stage of transportation for industrial processing to the requirements of these Technical Regulations in terms of safety as well as in cases of livestock diseases which require limited use of or prohibition of raw milk, raw skimmed milk, raw cream, the executive body of the state-member of the Customs Union authorized for performing state control (supervision) in the veterinary area shall issue an order to suspend sale and delivery of such products.

10. Suspension of production and sale of milk and dairy products non-conforming to the requirements of these Technical Regulations and posing a threat to the health and life of citizens, their property, the environment shall be performed by the manufacturer or seller of these products independently or by an authorized national agency of the state-member of the Customs Union performing state control (supervision) in the area of food products and production, storage, transportation and sale processes related to it.

11. Upon getting documentary evidence about non-compliance of milk and dairy products with the requirements of these Technical Regulations the executive body of the state-member of the Customs Union performing control and supervision functions in the area of sanitary and epidemiological safety of the population, consumer protection shall be entitled to issue an order for suspension of sale of such products for a period necessary for obtaining test certificate for such products from an accredited testing laboratory (centre).

12. Disposal of, including destruction of, milk and dairy products non-conforming to the requirements to these Technical Regulations shall be carried out by the manufacturer or seller of such products in accordance with the procedure established by the law of state-members of the Customs Union in the area of sanitary and epidemiological safety of the population, veterinary law and environmental safety law.

13. The disposal method, including destruction of mill and dairy products, shall be agreed with the executive body performing control and supervision functions in the area of sanitary and epidemiological safety of the population, consumer protection, with the executive body performing control and supervision functions in the veterinary area and (or) with the executive body authorized for state control (supervision) in the area of environmental safety.

14. The executive body performing control and supervision functions in the area of sanitary and epidemiological safety of the population, consumer protection, the executive body performing control and supervision functions in the veterinary area and (or) with the executive body authorized for state control (supervision) in the area of environmental safety which receive the order concerning disposal of milk and dairy products that have been compulsorily recalled shall control disposal of these products in order to prevent the risk of beginning and spreading of diseases and harming the health and life of citizens and animals as well as for preventing environmental contamination.

Article 4. Safety Requirements

4.1 Safety requirements to raw milk, raw skimmed milk and raw cream

1. The conditions of obtaining milk from the livestock, transportation, sale and disposal of raw milk, raw skimmed milk and raw cream shall comply with the uniform veterinary and sanitary requirements of state-members of the Customs Union.

2. Raw milk shall be obtained from healthy livestock on the territory which is safe from the point of view of infectious and other diseases common for people and animals. The use of raw milk obtained from ill animals, or healthy animals located on the problem territory from the point of view of infections and other diseases common both for people and animals shall be

carried out in accordance with the uniform veterinary and sanitary requirements of state-members of the Customs Union.

3. Use of products from processing raw milk obtained within the first seven days after the calving of animals and within five days before their initiation (before the calving) and (or) from ill animals and animals in quarantine shall not be allowed.

4. The mass concentration of dry skimmed substances in cow's raw milk shall constitute not less than 8 per cent.

5. Additional requirements to raw milk used in production of food products with certain consumer properties shall be established by the national law of state-members of the Customs Union.

6. The allowable levels of potentially dangerous substances in raw milk, raw skimmed milk and raw cream shall not exceed the permissible level established in Supplement 1 of these Technical Regulations.

7. The allowable levels of microorganisms and somatic cells in raw milk, raw skimmed milk and raw cream shall not exceed the standards established in Supplement 2 of these Technical Regulations.

8. The identification indices for cow raw milk, cow raw skimmed milk and cow raw cream are specified in Supplements 3 and 4 of these Technical Regulations.

9. The decision concerning use of raw milk, raw skimmed milk and raw cream non-conforming to the safety requirements to the allowable levels of potentially dangerous substances, microorganisms and somatic cells, for non-food purposes shall be taken by the manufacturer in accordance with the law of sate-members of the Customs Union in the area of sanitary and epidemiological safety of the population and environmental safety law.

4.2. The requirements to special production processes in manufacturing, storage, transportation and disposal of raw milk, raw skimmed milk and raw cream

1. The special production processes used in raw milk production, conditions of keeping, feeding, milking of livestock, conditions of collecting, cooling and storage of raw milk, raw skimmed milk and raw cream shall comply with the requirements of the uniform veterinary and sanitary requirements of state-members of the Customs Union.

2. After livestock milking raw milk shall be refined and cooled to the temperature of 4 degrees Celsius plus/minus 2 degrees Celsius for no more than 2 hours.

3. Before industrial processing it is allowed to store raw milk, raw skimmed milk (including the storage period of raw milk used for skimming) under the temperature of 4 degrees Celsiusplus/minus 2 degrees Celsius, raw cream under the temperature not higher than 8 degrees Celsius for no more than 36 hours including transportation time. Before industrial processing it is allowed to store raw milk, raw skimmed milk (including the storage period of raw milk used for skimming), raw cream intended for babies' nutrition products under the temperature of 4 degrees Celsius plus/minus 2 degrees Celsius for no more than 24 hours including transportation time.

4. It is allowed to perform preliminary heat treatment, including pasteurization, of raw milk, raw skimmed milk and raw cream by the manufacturer in the following cases:

1) the acidity of raw milk, raw skimmed milk is from 19 to 21 Turner degrees, the acidity of raw cream is from 17 to 19 Turner degrees;
2) storage of raw milk, raw skimmed milk and raw cream for more than 6 hours;
3) transportation of raw milk, raw skimmed milk and raw cream the duration of which exceeds the permissible storage period but not more than for 25 per cent.

5. In case of preliminary heat treatment of raw milk, raw skimmed milk and raw cream, including pasteurization, heat treatment modes (temperature, exposure period) shall be indicated in supporting documents.

6. In production of raw milk, raw skimmed milk and raw cream agricultural manufacturers shall use equipment and materials allowed for contact with dairy products in

accordance with the procedure established by the authorized executive body of the state-member of the Customs Union performing control and supervision functions in the area of sanitary and epidemiological safety of the population, consumer protection.

7. During transportation of cooled raw milk, raw skimmed milk and raw cream to the place of processing and till the moment of their processing the temperature of these products shall not exceed 10 degrees Celsius. Raw milk, raw skimmed milk and raw cream non-conforming to the established temperature requirements shall be subject to immediate processing.

8. Transportation of raw milk, raw skimmed milk and raw cream shall be carried out in containers with tight lids made of materials allowed for contact with milk in accordance with the law of the state-members of the Customs Union in the area of sanitary and epidemiological safety of the population. They shall also be sealed. The means of transportation shall maintain the temperature established by these Technical Regulations.

9. Storage of raw milk, raw skimmed milk, raw cream and raw skimmed cream, which have been preliminarily heat treated, by the manufacturer of milk derivatives and before their processing shall be carried out in separate marked containers under the temperature of 4 degrees Celsius plus/minus 2 degrees Celsius.

10. Disposal of, including destruction of, raw milk, raw skimmed milk, raw cream non-conforming to the requirements to these Technical Regulations shall be carried out in accordance with clause 12 of Article 3 of these Technical Regulations.

4.3. Requirements to dairy products

1. Production of dairy products shall be performed out of milk complying with the safety requirements established by these Technical Regulations and exposed to heat treatment which ensures end products complying with the requirements of these Technical Regulations.

2. The content of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microorganisms in milk derivatives intended for sale as well as oxydative spoilage indicator values shall not exceed the standards established by these Technical Regulations.

3. The allowable levels of potentially dangerous substances in milk derivatives shall comply with the requirements specified in Supplement 5.

Definition of residual quantities of potentially dangerous substances not indicated in Supplement 5 shall be done on the basis of information about their application provided by the manufacturer of alimentary raw materials and food products during their import to the uniform customs territory of the Customs Union.

4. The allowable levels of microorganisms in milk derivatives upon their release for distribution shall not exceed the standards established in Supplement 6.

5. Development and production of new milk derivatives shall be done in accordance with the international standards or the states' national standards or the standards of organizations or technical documents. The requirements of such documents to these products or to the processes of production, storage, transportation, sale and disposal related to them shall comply with the requirements specified in these Technical Regulations.

6. Non-dairy components used in production of dairy products shall comply with the law requirements of the state-members of the Customs Union in the area of quality and safety of food products.

7. Production of dietetic nutrition and cultured milk products (except for milk complex products) produced in accordance with the national standards of the states-members of the Customs Union shall be done without any use of food additives and flavours except for functionally necessary components.

8. The decision about using dairy products non conforming to the requirements of this Article shall be taken by the manufacturer or a seller in accordance with the laws of the Customs

Union in the area of sanitary and epidemiological safety of the population, the laws of the state-members of the Customs Union in the veterinary area and in the area of environmental safety.

9. The identification organoleptic indices of products from milk processing are regulated by Supplement 7 of these Technical Regulations.

10. The identification chemical and physical and microbiological indices of products from milk processing are regulated by Supplement 8 of these Technical Regulations.

4.4. Requirements to functionally necessary components used in production of milk and dairy products

1. Microorganisms including probiotic ones used in monocultures or in the composition of culture for dairy products production shall be identified, non-pathogenic, non-toxigenic and shall have properties necessary for production of milk derivatives complying with the requirements of these Technical Regulations.

2. Enzyme preparations used for production of dairy products shall have the activity and specificity necessary for certain production process and shall conform to the requirements established by the technical regulations of the Customs Union and, in case of absence of such regulations, by the international, national or regional standards.

3. The allowable level of microbiological safety of culture, enzyme preparations, culture media for cultivating starter and probiotic microorganisms shall not exceed the standards established in Supplement 6 of these Technical Regulations.

4. Other safety factors for cultures, probiotic microorganisms, prebiotic substances, enzyme preparations and culture media for preparation of starter shall conform to the requirements of the law of the Customs Union in the area of quality and safety of food products and the requirements of these Technical Regulations.

4.5. Requirements to production and distribution of dairy products

1. The production processes of milk and dairy products shall ensure release of products conforming to the requirements of these Technical Regulations.

2. The requirements to production processes shall be established by a manufacturer in processes instructions for production of dairy products.

3. The equipment, stock, empties and package which have direct contact with dairy products during their production, storage, transportation and sale shall be made out of materials conforming t the requirements of the law of the Customs Union in the area of sanitary and epidemiological safety of the population.

4. Production process stages related to production, storage, transportation and sale of milk and dairy products as well as to processing, disposal of potentially dangerous products from milk processing and resulting waste shall comply with the law of the Customs Union in the area of sanitary and epidemiological safety of the population, veterinary law and environmental safety law.

4.6. Requirements to child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge

1. The terms and definitions of child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge characterizing specific child nutrition products shall be established by the national standards of the state-members of the Customs Union with the use of the main general terms of milk derivatives including child nutrition products established by these Technical Regulations.

2. The allowable levels of oxydative spoilage and potentially dangerous substances in child nutrition milk products for babies are specified in Supplement 9. The allowable levels of

microorganisms in child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks), milk porridge for babies including in products produced in infant feeding centres are specified in Supplement 10 of these Technical Regulations.

3. The allowable levels of oxydative spoilage and potentially dangerous substances in milk and milk complex products of child nutrition for preschool and school children are specified in Supplement 11 of these Technical Regulations.

4. The allowable levels of microorganisms in milk and milk complex products of child nutrition for preschool and school children are specified in Supplement 12 of these Technical Regulations.

5. The physical and chemical identification indices for child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks), milk porridge for babies are specified in Supplement 13 of these Technical Regulations.

6. The physical and chemical identification indices for child nutrition products based on milk for preschool and school children are specified in Supplement 14 of these Technical Regulations.

7. Child nutrition products mean food products intended for feeding children till the age of 14 which conform to the physiological needs of a child's organism.

8. Child nutrition products based on milk mean child nutrition products (excluding dry and liquid milk mixtures, milk drinks and milk porridge) produced out of livestock milk with or without addition of products from milk processing and (or) milk components as well as non-dairy components in the amount which does not exceed 50 per cent of the total mass of the end product.

9. Child nutrition products for babies mean child nutrition products intended for feeding children since birth till the age of three. Child nutrition products for school children mean child nutrition products intended for feeding children at the age from 6 to 14.

10. Adapted milk mixtures (breast milk substitutes) mean child nutrition products for babies produced in a liquid or powdered form on the basis of cow milk or milk of other livestock animals which is in the greatest extent brought closer to breast milk by chemical composition in order to meet the physiological needs in necessary substances and energy of babies in their first year of life;

11. Initial milk mixtures mean adapted (close to breast milk by chemical composition as much as possible) or partially adapted (partially close to breast milk by chemical composition) mixtures produced on the basis of cow milk or milk of other livestock animals and intended for feeding babies since their birth till six months;

12. Follow-up milk mixtures mean adapted (close to breast milk by chemical composition as much as possible) or partially adapted (partially close to breast milk by chemical composition) mixtures produced on the basis of cow milk or milk of other livestock animals and intended for feeding babies over six months in combination with other baby food;

13. Milk mixtures for premature and (or) low birth-weight babies mean specialised products for therapeutic and protective nutrition for babies meeting the physiological needs of premature and low birth-weight babies in the hospital and after discharge from the hospital that provide for adequate body weight gain.

14. Baby food means child nutrition products introduced in the diet of babies of the first year of life as addition to breast milk, its substitutes or follow-up mixtures produced on the basis of ingredients of animal and (or) vegetable origin taking into account the age physiological peculiarities of a baby body;

15. Milk porridge ready to use and dry milk porridge (reconstituted with drinking water in domestic conditions) for babies mean products produces from different types of cereals and (or) flour, milk and (or) dairy products and (or) milk containing products with or without addition of non-dairy components with the mass concentration of milk dry substances in the dry substances of ready-to-use product not less than 15 per cent.

16. Lactose-free products mean specialized child nutrition products in which the content of lactose constitutes not more than 0,1 gram per litre of such ready-to-use product.

17. Low lactose products mean specialized child nutrition products in which the content of lactose constitutes not more than 10 grams per litre of such ready-to-use product.

18. Products based on whole or partial protein hydrolysates mean specialized child nutrition products produced out of cow milk proteins exposed to complete or partial hydrolysis (correspondingly);

19. Gluten-free products mean specialized child nutrition products in which the level of gluten does not exceed 20 mg/kg of the product;

20. Dry milk drinks for babies mean powered products for feeding babies produced out of cow milk and (or) dairy products with or without addition of non-dairy components with the mass concentration of milk dry substances in the dry substances of the end product not less than 15 per cent and which meet the physiological needs of babies;

21. Milk drinks for babies mean ready-to-use products for feeding babies produced out of raw cow milk and (or) dairy products with or without addition of non-dairy components with further heat treatment, at least pasteurization, which meet the physiological needs of babies;

22. Dry cultured milk mixtures for babies mean dry milk mixtures produced in accordance with the production of cultured milk products that leads to decrease of actual acidity coefficient (pH) and coagulation of milk proteins with the use of fermenting microorganisms (without use of organic acids) and with further addition of live fermenting microorganisms in dry mixture in the amount specified in Supplement 6 to these Technical Regulations or without addition of live fermenting microorganisms in dry mixture which conform to the requirements of Supplement 6 to these Technical Regulations.

23. The nutritive value of child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge shall correspond to the functional status of a baby organisms taking into account the age. Child nutrition products based on milk shall be safe for a child's health.

24. The nutritive value of child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge shall comply with the level established in Supplement 13.

25. Child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge shall not contain any components obtained with the use of genetically modified organisms, artificial colouring agents and flavours.

26. The indices of potentially dangerous substances as well as the indices of oxydative spoilage in child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge for babies shall not exceed the permissible level specified in Supplement 5 to these Technical Regulations.

27. The indices of microbiological safety in child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge for babies shall not exceed the permissible level specified in Supplement 10 to these Technical Regulations.

28. In production of adapted milk mixtures (breast milk substitutes) and follow-up mixtures for the purpose of making them as close as possible to the breast milk it is allowed to include in their composition only L-amino acids, taurine, nucleotides, prebiotics (galacto- and fructo-oligosaccharides, lactulose), bifidus bacteria and other probiotics as well as fish oil and other concentrates of polyunsaturated fatty acids.

29. The form of application of vitamins and mineral substances used in production of child nutrition products for babies based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge is specified in Supplement 5 to these Technical Regulations. The content of vitamins and mineral substances

in child nutrition products shall correspond to the level specified in Supplement 16 to these Technical Regulations.

30. In production of child nutrition products for babies based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge it is allowed to use food additives the list of which is specified in Supplement 17 to these Technical Regulations.

31. The requirements to the nutritive value of child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge shall be established taking into account the age of children, the assessment of risk to the health of children of different age groups (babies, preschool children and school children).

32. Non-dairy components used in production of child nutrition products shall comply with the law requirements of the state-members of the Customs Union in the area of quality and safety of food products.

33. Production of child nutrition products based on milk, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks), milk porridge for babies shall be done in organizations or in isolated production facilities of the organizations which are territorially isolated from other organizations.

4.7. Requirements to package of dairy products

1. Dairy products intended for sale shall be pre-packed, packed up into empties and (or) packets conforming to the requirements of the Technical Regulations of the Customs Union "On Safe Package" and ensuring safety and quality of milk and dairy products within their shelf life.

2. Child nutrition products based on milk for babies, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge shall be released only pre-packed and packed into tight packing by small units which shall not exceed the following amount:

1) 1 kilogram: dry products (adapted milk mixtures, follow-up mixtures, baby food, instant products, milk porridge);

2) 0.2 litre: liquid adapted, partially adapted mixtures, follow-up mixtures;

3) 0.25 litre (kg): drinking milk, drinking cream, cultured milk products;

4) 0.1 kilogram: child nutrition paste-like products based on milk.

3. Child nutrition products based on milk for pre-school and school children shall be released in tight packing. Child nutrition liquid products based on milk for pre-school and school children shall be released in the package of no more than 2 litres, child nutrition paste-like products in the package of no more than 200 grams (for directed dosed use).

4. In selling non-prepacked and non-packed perishable milk derivatives the use of consumer's (buyer's) package shall not be allowed "except for the cases specified in clause 3.6".

5. Sliced dairy products shall be packed by the manufacturer or seller in the conditions ensuring safety of such products and preservation of their organoleptic properties.

6. Each package of milk-processing products shall have marking, labels and, if necessary, a product insert or label with information for consumers in accordance with clause 4.8 of these Technical Regulations.

7. Dairy products in damaged empties and (or) packaged shall be recalled.

4.8. Marking requirements to milk and dairy products

1. Milk and dairy products shall be supported with information for consumers conforming to the requirements of the Technical Regulations of the Customs Union "Marking of Food Products" and to the requirements of these Technical Regulations.

2. Information for consumers shall be printed on each unit of group package of milk and dairy products, each unit of multiway tare or transportation package as well as on each unit of consumer package and shall be located in the place convenient for reading. Information shall be in Russian and, if necessary, in the official languages of the state-members of the Customs Union, in foreign languages. Information about milk and milk-processing products in other languages shall be identical to the information in the Russian language.

3. Each unit of group package, unit of multiway tare or transportation package shall be marked to contain the following information for consumers:

1) Name of milk and dairy products in accordance with the requirements of these Technical Regulations;
2) Name and location of the product manufacturer;
3) Trademark of the product manufacturer (if available);
4) Net weight and gross weight of group package, multiway tare or transportation package (if necessary);
5) Number of consumer package units in a group package, multiway tare or transportation package;
6) Product shelf life;
7) Product manufacturing date;
8) Conditions of storage;
9) Net weight and volume of consumer package (at the discretion of the manufacturer);
10) Indication of standard, regulative or technical document in accordance with which this product has been manufactured (not obligatory for products imported from third countries);
11) Number of production lot;
12) Market circulation mark;
13) Warnings and handling instructions, such as "Keep away from sun", "Temperature Limits", "Keep dry", "Perishables", shall be put selectively, if necessary.

4. In case of wrapping group package or transportation package of dairy products with transparent protective polymeric materials their marking shall not be obligatory. In this case the information for consumers shall be the information located on consumer package labels.

5. Marking on transportation tare or consumer package shall be done in any way ensuring clear reading.

6. The name of milk and products from milk processing shall conform to the terms established by Article 2 of these Technical Regulations. The names of products may be supplemented by range signs and the manufacturer's business name. The word order in the names of products formed on the basis of the terms and definitions from Article 2 in the marking text shall not be regulated, for example: "whole milk", "milk, whole", "butter" and others.

It shall not be obligatory to indicate the classification features of butter describing its characteristics (sweet butter, unsalted) if in its production culture and table salt have not been used.

7. The indication of domestic animals, except for cows, from which the milk is obtained shall be located on the package labels before the term "milk" or after this term.

8. Terms related to the method of heat treatment of milk or milk derivatives shall be located after the product name, for example, "milk pasteurized", "cream sterilized".

9. After the name of milk and dairy products together with the term related to the heat treatment method other terms related to such products may be located which characterize the production method, specific raw material composition, use of culture, for example, "curds product heat treated, flavoured (with a flavour)", "cultured milk drink", "cottage cheese", "recombined cream". The terms "drinking", "standardized" in the name of dairy products shall not be obligatorily indicated.

10. The name of milk complex products shall consist of terms established for dairy products and shall be supplemented by the information about added non-dairy component, for example, "curds with pieces of fruit", "fruit kefir", "processed cheese with ham".

11. The term of "bioproduct" on the labels, packs of such dairy products shall be located in any suitable place in the form of one word or compound words with the use of the first part "bio..." in compound words and the name of such products, for example, "biokefir", "bioryazhenka".

12. The term "product" in the name of dairy products may be replaced or in the name of milk complex products it may be supplemented by a general technical term characterizing the consistency or form of the product, for example, jelly, kissel, cocktail, cream, mousse, drink, paste, roll, sauce, soufflé, cake etc. The examples of the names of such products are "milk-juicy cocktail", "sour cream sauce", "milk kissel", "curd soufflé with nuts", "spicy cheese roll".

13. The use of the terms of cultured milk products established in these Technical Regulations shall not be allowed in marking the names of milk-containing and soured products in the names of which the terms of "milk-containing" or "soured" shall be replaced by the terms characterizing the production method of such products, for example, "kefir", "heat treated kefir", "yoghurt", "heat treated yoghurt". In forming the name of a cultured milk product produced by kefir technology with the use of starter prepared on pure cultures of lactic acid microorganisms and yeast the term of "kefir product" shall be used in an inseparable phrase in the same font.

14. The definition of the terms of cheese types (hard, medium-hard, soft, fresh (without ripening), sliced, paste-like) shall not be obligatorily used in the names of cheese,

15. The term of "enriched" shall be used in combination with the names of corresponding products and shall be accompanied by the information about the content and amount of added substances including recommended daily intake (in case it is established).

16. The terms established by Article 2 of these Technical Regulations shall not be applied in range signs and other additional names of milk and products from milk processing if such products do not conform to the identification indices established by these Technical Regulations.

17. In marking products it shall be allowed to indicate parts of the names of milk products and milk complex products on the package side convenient for reading provided the full name of such products is indicated on the same consumer package units. Indication of parts of the names of milk-containing products established by Article 2 of these Technical Regulations on the package side convenient for reading shall not be allowed in order to avoid confusing consumers.

Information concerning the use of non-dairy fats in production of milk-containing products in accordance with the technology providing for substitute of milk fat with fats of non-dairy origin (except for vegetable oil and butter spreads) shall be indicated together with the full name of the corresponding type of milk-containing products (for example, "soured product with vegetable fat", "curd cake with vegetable fat") on the front side of consumer package.

18. For milk-containing products it shall not be allowed to use the terms established by these Technical Regulations for milk and dairy products, including words or parts of words in the composition of such terms, their combination in manufacturers' trade names and registered trade marks in marking such products, on their labels, in advertising and other purposes which may confuse consumers.

In the name of food products not related to milk-containing products by definition use of terms established by these Technical Regulations for milk-containing products shall not be allowed. Formation of the names of products which are not milk products or milk complex products or milk-containing products produced with addition of milk and or milk derivatives shall be done with the use of general technical terms used in food industry (paste, cream, jelly, pudding and others) indicating in the first place the main components of the recipe with the use (at the manufacturer's discretion) of terms of added milk products, for example: "nut cream with sour cream", "fruit pudding with cream", "milk chocolate", "curd dumpling" and others.

19. The term of "butter" shall not be used, including in the manufacturer's trade names, in marking butter paste and vegetable oil and butter spread, on the labels of such products, in advertising and other purposes that may confuse consumers. The term of "melted butter" shall not be used, including in the manufacturer's trade names, in marking vegetable oil and butter rendered mixture, on the labels of such products, in advertising and other purposes that may confuse consumers.

20. The marking of milk ice cream, cream ice, plombir, cultured milk ice cream, ice cream with vegetable fat shall contain the name of such products corresponding to the terms established by Article 2 of these Technical Regulations. In marking ice cream the front side of consumer package shall contain the full name of this product in the same font.

The use of such terms as "milk", "cream", "plombir" shall not be used in marking ice cream which contain vegetable fat.

21. Raw milk, raw skimmed milk, raw cream sold to legal entities, private entrepreneurs, individuals for processing shall be accompanied by commodity transport documents containing the following information:

1) name

2) identification indices (a list of indices in accordance with the contract between a supplier and buyer) (for legal entities and private entrepreneurs);

3) manufacturer's name: individuals, including private entrepreneurs (full name), the manufacturer's name for such products: legal entities (agricultural organization, peasant (farm) enterprise);

4) manufacturer's address;

5) amount of products (in litres) and weight (in kilograms);

6) date and time (hours, minutes) of shipment;

7) temperature during shipment;

8) lot number.

22. Dairy products pre-packed into consumer package and sold on the territory of the Customs Union at the wholesale and retail markets shall have marking containing the following information:

1) products name with the use of terms established by Article 2 and Clause 4.5 and in compliance with the requirements to their use established in this Article;

2) fat mass concentration in percentage (except for skimmed products, cheese, cheese products, processed cheese, processed cheese products);

fat mass concentration in percentage in dry substances for cheese, cheese products, processed cheese, processed cheese products;

for products produced out of whole milk it is allowed to indicate the fat mass concentration in the range "from...to..." in percentage with a clear visible mark for each lot, with the certain fat mas concentration indicated in any convenient way; for child nutrition dry products, milk mixtures (including dry baby milk mixture), milk drinks (including dry milk drinks) for babies, milk porridge the fat mass concentration may be indicated in grams in a marking text in the section of "Nutritive value";

3) milk fat mass concentration in percentage in the fat phase (for milk-containing products);

4) name and location of the manufacturer (address including the country and (or) product place of origin) and organization in the state-member of the Customs Union authorized by the manufacturer to receive claims related to milk and products from milk processing from consumers on the territory of the Customs Union (in case of such claims);

5) trademark of the product manufacturer (if available);

6) product net and gross weight;

7) product content with the indication of ingredients. The list of ingredients of such products shall be formed in the decreasing order of their mass concentration at the moment of production of such end products (except for water used for reconstitution). If a component is a

food product consisting of two or more components, this food product may be included in the content of milk derivatives under its name. Dairy products contained in a milk complex product or milk-containing product shall be indicated under their names in a list of components. The content of such products shall indicate the names of food products, food additives (group name and the name or E index; functional components used for production processes but not included in the content of end products may not be indicated), flavours (with the indication of origin, for example, natural, nature-identical, artificial etc.), components of non-usual content. Components contained in icing shall be indicated separately.

8) product nutritive value (fat content in the end product, proteins, carbohydrates including sucrose) in percentage or in grams for 100 grams of the product, energy value in calories or kilocalories (at the manufacturers discretion it can be additionally indicated in joules/kilojoules);

In milk products produced out of whole milk nutritive value may be indicated in the range "from..to...";

9) content of microorganisms (lactic acid microorganisms, bifidus bacteria and other probiotic microorganisms as well as yeast (if it is in the culture), colony-forming units in a product gram, for end cultured milk or soured products (not exposed to heat treatment after souring);

10) content of micro- and macroelements, vitamins, other substances used for product enrichment in an end enriched product with the indication of the ratio of the amount of added substances and daily intake of these substances and peculiarities of the product intake.

11) information about components obtained with the use of genetically modified organisms (in case their content exceeds 0.9 per cent);

12) storage conditions for milk and dairy products (including before opening the package of child nutrition products based on milk, milk mixtures (including dry baby milk mixtures), milk drinks (including dry milk drinks) for babies, milk porridge);

13) manufacturing date and packing date of dairy products (in case they are not the same) indicated in two-digit numbers: hour, date, month (for short-life dairy products with the shelf life counted in hours); date, month, year (for short-life dairy products with the shelf life of up to 30 days); month, year (for non-perishable dairy products including preserves);

14) shelf life indicated in two-digit numbers: hour, date, month (for short-life dairy products with the shelf life counted in hours); date, month, year (for short-life dairy products with the shelf life of up to 30 days); month, year (for non-perishable dairy products including preserves). The shelf life shall be indicated after the words "Valid till", "Use before" or "Best before". The shelf life may be indicated in hours, days, months ("Use within 36 hours", "Use within 14 days", "Use within 6 months", "Valid for 14 days", "Valid for 6 months");

15) ways and conditions of dairy products consumption (if necessary);

16) document in accordance with which products have been produced and may be identified (it is not obligatory for products imported to the territory of the Customs Union from third countries);

17) market circulation mark;

23. Marking of concentrated (condensed) and dry milk derivatives shall contain the following additional information:

1) Manufacturing date and shelf life of products shall be indicated on the lid or bottom of cans or packs. In indicating the shelf life with the use of the words "Best before" or "Use before" near these words the place of indication of this information shall be specified with the use of the words "See lid or bottom in first or second line" or "See lid or bottom of pack". In indicating the shelf life with the use of the words "Use within" or "Sell within" near these words there shall be specified the shelf life in months and indication with the use of the words "Manufacturing date is indicated on can lid or bottom in first or second line" or "Manufacturing date is indicated on package lid or bottom";

2) Type of sugar (sucrose, fructose, glucose, lactose) for products from milk processing which are concentrated (condensed) with sugar (in the product content).

24. Information on the cheese envelope or cheese coating shall be indicated with the use of indelible safe ink or self-adhesive labels or labels allowed for contact with dairy products in the established order or with the use of other available methods. Cheese, cheese products shall have marks indicating the following additional information:

1) type of main starter population (wording in the marking shall be formulated at the discretion of the manufacturer);

2) nature of origin of milk-clotting enzyme preparations.

25. Child nutrition products in accordance with the requirements of Clause 4.6 intended for feeding babies shall have the marking containing the following additional information:

1) recommendations for use of these products;

2) conditions of coking these products (if necessary);

3) indication of children age (in marking the age may be indicated in digits without abbreviating words) for whom these products are intended;

a) since birth: adapted milk and cultured milk mixtures and mixtures on the basis of partially or completely hydrolysed proteins;

b) over (since) six months: follow-up adapted and partially adapted milk and cultured milk mixtures;

c) over (since) six months: milk drinks, curds and products on the basis of curds;

d) over (since) eight months: drinking milk (allowed for use in preparing baby food for babies

over (since) four months with the indication of age limits in the marking for intended use of the product);

e) over (since) eight months: drinking cream (allowed for use in preparing baby food for babies over (since) six months with the indication of age limits in the marking for intended use of the product);

f) over (since) eight months: kefir, yoghurt and other cultured milk products.

4) product content (with the indication of the names of used vegetable oils and carbohydrates);

5) product nutritive value including content of vitamins, mineral substances and energy value (in case of product enrichment: % of daily maintenance). The quantitative information about mineral substances and vitamins may be indicated at the manufacturer's discretion if their content in 100gr (ml, sm3) of a milk derivative constitutes not less than 5% of recommended daily intake. For gluten-free products information about absence of gluten shall be indicated.

26. On the package of adapted milk mixtures and follow-up mixtures the warning indication shall be made: "Breast milk is preferable for feeding babies". Marking on breast milk substitutes shall not contain any images of infants.

27. Information on other child nutrition milk, milk complex and milk-containing products intended for nutrition of pre-school and school children shall comply with the requirements of Clause 22 of this Article and the requirements of regulatory and (or) technical documents in accordance with which such products are produced and can be identified.

28. The allowable deviations of nutritive value indices of a milk-processing product indicated in its package or label from the actual nutritive value indices of such product shall not exceed the levels specified in Supplement 18 to these Technical Regulations. The nutritive value indices to be marked for a milk derivative shall be established on the basis of average weighted values obtained through calculating on the basis of known values, or on the basis of average weighted values obtained through researching (testing) of a milk derivative by the manufacturer or through calculating on the basis of table values obtained from official sources or through

calculating in analysing the nutritive value indices of used components. In products produced out of whole milk the nutritive value may be indicated in the range "from..to...";

29. The amount of substances used in enriched dairy products shall be specified taking into account the content of such substances in these products at the end of their shelf life. Due to natural decrease of the amount of vitamins in milk derivatives within the shelf life, in producing such products it shall be allowed to increase the amount of vitamins but not more than for 50 per cent for fat-soluble vitamins and not more than 100 per cent for water-soluble vitamins in relation to the declared indices.

30. The information on the marking text shall comply with the requirements of this Article. The product name shall be indicated on the front side of consumer package with the use of font of the same size but not less than 9.5 point, on the consumer package with the volume or weight of less than 100 millilitres (grams) the font of the same size shall be not less than 8.5 point.

31. If it is impossible to indicate all the necessary information in the marking text of consumer package a part of the information, excluding the product name, the fat mas concentration value, net weight or product volume, manufacturing date and shelf life, manufacturer's name, may be indicated in an insert. In this case, in the marking text of the consumer package there shall be the indication: "For additional information refer to the insert".

Article 5. Conformity assessment of milk and dairy products

1. Conformity assessment of milk and dairy products to the requirements of these Technical Regulations (hereinafter referred to as "the conformity assessment") shall be done in the following forms:

1) obligatory confirmation that milk and dairy products conform to the requirements of these Technical Regulations;

2) state control (supervision).

2. Conformity assessment of milk and dairy products of non-industrial origin to the laws of the state-members of the Customs Union.

3. Conformity assessment of production facilities shall be done in accordance with the requirement of the Technical Regulations of the Customs Union "On Safety of Food Products" in the form of state registration of production facilities by an authorized body of the state-member of the Customs Union on the basis of an application for state registration of production facilities.

4. Conformity assessment of production, storage, transportation and distribution processes for milk and dairy products to the requirements of these Technical Regulations shall be done in the form of state control (supervision).

5. Obligatory confirmation that milk and dairy products conform to the requirements of these Technical Regulations (hereinafter referred to as "the conformity confirmation") shall be done in the form of a veterinary examination, state registration or collection of the declaration concerning conformity of milk and dairy products to the requirements of these Technical Regulations (hereinafter referred to as "the conformity declaration").

6. The authorized bodies participating in conformity confirmation procedures and testing laboratories (centres) within the framework of their powers shall be included in the Unified Register of Certification Agencies and Testing Laboratories (Centres) and shall be accredited for food products including milk and dairy products.

7. In the conformity confirmation process an applicant may be a legal entity or private entrepreneur registered in accordance with the laws in force of state-members of the Customs

Union, that are manufacturers or sellers or perform the functions of a foreign manufacturer on the basis of a contract with such foreign manufacturer in the part of ensuring conformity of delivered milk and dairy products to the requirements of these Technical Regulations and in the part of responsibility for non-conformity of delivered milk and dairy products to the requirements of these Technical Regulations.

8. Applicants may foreign legal entities that have undertaken the obligations in the part of ensuring conformity of milk and dairy products to the requirements of these Technical Regulations and in the part of non-conformity of milk and dairy products, provided under delivery contracts which are executed in accordance with the procedure established by the legislation of the state-members of the Customs Union, to the requirements of these Technical Regulations.

9. Confirmation of conformity of raw milk, raw skimmed milk and raw cream shall be done in the form of veterinary examination in accordance with the Technical Regulations of the Customs Union "On Safety of Food Product".

1) The results of veterinary examination of raw milk, raw skimmed milk and raw cream which are raw materials for industrial production of dairy products shall be registered in a veterinary certificate in accordance with the national legislation of the state-members of the Customs Union.

2) A copy of such veterinary certificate shall be a supportive document in delivering raw milk, raw skimmed milk and raw cream which are raw materials for industrial production of dairy products.

3) The results of veterinary examination of milk and dairy products of non-industrial production sold in retail markets shall be registered in veterinary documents in accordance with the national legislation of the state-members of the Customs Union.

4) The validity period of such veterinary certificate and other veterinary documents shall be established in accordance with the national legislation of the state-members of the Customs Union.

5) Veterinary examination shall not apply to:

– milk and dairy products of industrial production;

– raw milk, raw skimmed milk and raw cream during their transportation within the same production unit and between production sites of the same business entity;

– combined lots as well as parts of lots of raw milk, raw skimmed milk and raw cream formed from lots of raw milk, raw skimmed milk and raw cream which have earlier undergone veterinary examination.

10. Before release for circulation in the common customs territory of the Customs Union dairy products of industrial production as well as heat-treated skimmed milk as raw material and heat-treated cream as raw material shall undergo the procedure of conformity confirmation to the requirements of these Technical Regulations.

11. Conformity confirmation of dairy products of industrial production shall be done in the form of state registration or receipt of conformity declaration.

12. State registration shall apply to child nutrition dairy products, a new type of dairy products. State registration of dairy products shall be done in accordance with the requirements of the Technical Regulations of the Customs Union "On Safety of Food Product".

13. The conformity declaration shall be submitted on the basis of the manufacturer's own evidence or the evidence obtained with the participation of third parties and with the use of plans (modules) for conformity confirmation established by these Technical Regulations.

14. The evidence for accepting the conformity declaration for milk and dairy products to the requirements of these Technical Regulations shall be results of testing products which are obtained by the applicant independently upon availability of a product quality management system certificate (quality and safety system certificate) and a testing laboratory certified in accordance with the procedure established by the documents of the Customs Union.

15. For obligatory confirmation that milk and dairy products conform to the requirements of these Technical Regulations the following declaration plans shall be established:

- for serial production: 3д, 5д, 6д;
- for serial short-life production: 5д, 6д;
- for a lot of production: 4д;
- for future production: 5д.

1) The declaration plan of 3д includes the following procedures:
   - formation and analysis of technical documents;
   - execution of production control; - testing production samples;
   - acceptance and registration of a conformity declaration;
   - application of a market circulation mark.

The applicant shall take all the necessary measures to ensure stable production process and conformity of produced goods to the requirements of these Technical Regulations as well as the applicant shall form technical documents and analyse them.

The applicant shall ensure execution of production control.

In order to control products conformity to the requirements of these Technical Regulations the applicant shall carry out testing of production samples. Testing of production samples shall be done in a certified testing laboratory.

The applicant shall execute the conformity declaration and register it in accordance with the notifying principle.

The applicant shall put a market circulation mark in accordance with the requirements of Article 6 of these Technical Regulations unless otherwise specified by the Technical Regulations.

2) The declaration plan of 4д includes the following procedures:
   - formation and analysis of technical documents;
   - testing representative samples out of a production lot;
   - acceptance and registration of a conformity declaration;
   - application of a market circulation mark.

The applicant shall form technical documents and analyse them.

The applicant shall test production samples in order to ensure the declared conformity of products to the requirements of these Technical Regulations. Testing of production samples shall be done in a certified testing laboratory.

The applicant shall execute the conformity declaration and register it in accordance with the notifying principle.

The applicant shall put a market circulation mark unless otherwise specified by the Technical Regulations.

3) The declaration plan of 5д includes the following procedures:
   - formation and analysis of technical documents;
   - execution of production control;
   - research (testing) of the type;
   - acceptance and registration of a conformity declaration;
   - application of a market circulation mark.

The applicant shall take all the necessary measures to ensure stable production process and conformity of produced goods to the requirements of these Technical Regulations as well as the applicant shall form technical documents and analyse them.

The applicant shall ensure execution of production control.

An agency of production certification (a certified testing laboratory) shall perform testing of the productions types in accordance with its area of certification and under the applicants' instruction through one of the following methods:

– testing of a sample of planned production as a typical representative of the whole future production;

– analysis of technical documents, testing of a production sample or critical components of production.

The results of testing the type shall be recorded in an opinion (a conformity certificate) and (or) protocol where the certified testing laboratory assesses the conformity of production type to the established requirements.

The applicant shall execute the conformity declaration and register it in accordance with the notifying principle.

The applicant shall put a market circulation mark in accordance with the requirements of Article 6 of these Technical Regulations unless otherwise specified by the Technical Regulations.

4) The declaration plan of 6д includes the following procedures:

– forming and analysis of technical documentations which shall obligatorily include a management system certificate (a certificate copy) issued by a management system certification agency which confirms the conformity of the management system to the requirements set in the technical regulations.

– execution of production control:

– testing production samples;

– acceptance and registration of a conformity declaration;

– application of a market circulation mark;

– control over the stability of management system operation.

The applicant shall take the necessary measures to ensurestable operation of the management system and production conditions conforming to the requirements of the technical regulations, form and analyse technical documents taking into account the fact that the technical regulations may establish one or several documents for the conformity to which the management system shall be certified.

The applicant shall ensure production control and inform the management system certification agency about all the modifications in the management system.

The applicant shall test production samples. Testing of production samples shall be done in a certified testing laboratory.

The applicant shall execute the conformity declaration and register it in accordance with the notifying principle.

The applicant shall put a market circulation mark in accordance with the requirements of Article 6 of these Technical Regulations.

The management system certification agency shall perform control over the operation of the certified management system.

In case of negative results of such control the applicant shall take one of the following decisions:

– suspend the validity of the conformity declaration;

– cancel the conformity declaration;

The applicant shall make a corresponding record in the Uniform Register of Issued Conformity Certificates and Registered Conformity Declarations executed in the unified form.

16. Together with the documents specified in point 15 of this Article the applicant shall also submit:

– a list of standards and/or technical specifications related to these Technical Regulations the requirements of which these products conform to (if used by the manufacturer);

– an explanatory note describing the taken technical decisions and risk assessment confirming execution of the safety requirements of these Technical Regulations provided standards related to these Technical Regulations are absent or not applied.

17. An authorized agency registered in the Unified Register of Certification Agencies and Testing Laboratories (Centres) and authorized for registration of conformity declarations shall take the decision about registering the declaration and including it in the Uniform Register of Conformity Declarations in case of positive results of the examination presented by the applicant.

18. The manufacturer or a person authorized by the manufacturer or a supplier shall accepts the conformity declaration in the unified form and mark products with a market circulation mark.

19. The manufacturer that has accepted the conformity declaration shall perform production control and take all the necessary measures so that the production process could ensure conformity of the products to the requirements of these Technical Regulations. The requirements to productions process and control as well as the results of such control shall be executed in written form (in accordance with the form established by the manufacturer);

20. The validity period of a conformity declaration for milk and dairy products to the requirements of these Technical Regulations for a lot of products imported to the common customs territory of the state-members of the Customs Union shall not exceed the shelf life of the products contained in this lot.

21. The validity period of a conformity declaration for milk and dairy products to the requirements of these Technical Regulations for serial production shall not exceed 5 years.

22. Documents confirming conformity of milk and dairy products (state registration certificates, declarations) issued and (or) registered by an authorized agency of one of the state-members of the Customs Union shall be equally valid on the common customs territory of the state-members of the Customs Union without any additional procedures for conformity confirmation.

23. The conformity declaration shall be made in the Russian language and, if necessary, in the official language of a state-member of the Customs Union.

24. The package of documents constituting the basis of conformity declaration shall be kept:

in case of conformity confirmation of serial production the documents shall be kept by the manufacturer, seller (supplier) or a person authorized by them within at least 10 years since the day when manufacturing of these products is discontinued;

in case of conformity confirmation of a production lot the documents shall be kept by the manufacturer, a person authorized by it or a supplier within at least 5 years since the day of sale of the last item from the lot.

25. In case of the risk that products non-conforming to the requirements of these Technical Regulations will be released for distribution the manufacturer or a person authorized by it shall suspend the validity of the conformity declaration and inform the certification agency which has registered the conformity declaration.

26. In case of suspension of production and (or) distribution of milk and dairy products by the decision of executive authorities of the state-members of the Customs Union authorised for state control (supervision) or by the court order the validity of a conformity declaration confirming conformity of milk and dairy products to the requirements of these Technical Regulations shall be suspended for a period established by such decisions.

27. Before these Technical Regulations come into force products which are covered by the same obligatory requirements as well as the same forms and plans of obligatory assessment (confirmation) of conformity (declaration of conformity and (or) certification) shall be allowed for distribution in the common customs territory of the Customs Union if such products have undergone the established procedures of conformity assessment (confirmation) on the territory of any state-member of the Customs Union.

28. State control (supervision) over the conformity of milk and dairy products, their production processes, storage, transportation and distribution to the requirements of these Technical Regulations shall be carried out in accordance with the national legislation of the state-members of the Customs Union.

29. State control (supervision) over the conformity of milk and dairy products to the requirements of these Technical Regulations shall be carried out at the stage of their distribution by an authorized executive agency of this state-member of the Customs Union.

30. State control (supervision) shall be carried out in the following forms:

1) visual inspection;

2) analytical control.

31. In performing visual inspection the presence of marking of milk and dairy products is checked as well as its conformity to the requirements of these Technical Regulations.

32. In performing analytical control with the use of measurement tools the conformity of milk and dairy products to the requirements of these Technical Regulations shall be established by means of selecting samples for testing milk and dairy products. Assessment of conformity of production, storage and transportation processes for milk and dairy products to the requirements of these Technical Regulations shall be carried out by means of examining these processes.

Article 6. Labelling of Products with a Unified Market Circulation Mark

1. Milk and dairy products which conform to safety requirements and which have undergone the conformity confirmation procedure according to Article 5 hereof must be labelled with a unified mark of circulation of products on the market of the member states of the Customs Union.

2. Labelling with a unified mark of circulation of products on the market of the member states of the Customs Union must be made before issuance of milk and dairy products into circulation on the market of the member states of the Customs Union.

3. A unified mark of circulation of products on the market of the member states of the Customs Union shall be placed on retail containers and shipment containers of products and shall be specified in the accompanying documents attached thereto. As regards milk in shipment containers, including in tanks, a unified mark of circulation of products on the market of the member states of the Customs Union may only be specified in the accompanying documents.

A unified mark of circulation of products on the market of the member states of the Customs Union shall be placed by any means ensuring distinct and clear image during the whole shelf-life period of milk and dairy products.

4. Labelling of milk and dairy products with a unified mark of circulation of products on the market of the member states of the Customs Union shall certify conformance of such milk and dairy products to the requirements hereof.

Article 7. Safeguard clause

1. The member states of the Customs Union must take measures to limit or prohibit issuance into circulation on the territory or a member state of the Customs Union of, as well as to withdraw from market, milk and dairy products not conforming to the requirements hereof.

2. The authorized body of a member state of the Customs Union must notify the Customs Union Commission and the authorized bodies of other member states of the Customs Union of the adopted decision specifying the reasons for taking such a decision and providing evidence clarifying the necessity of taking such a measure.

3. Should authorized bodies of other member states of the customs union object to the decision mentioned in clause 1 of this Article, the Commission of the Customs Union shall forthwith hold consultations with the authorized bodies of all member states of the Customs Union with a view to taking a mutually acceptable decision.

4. Individual member states of the Customs Union may not establish additional requirements to quality and safety of products apart from those specified in these Technical Regulations with respect to other member states.

Article 8. Final Provisions

1. These Technical Regulations shall enter into force upon expiration of twenty four months from the date of ratification of the international treaty concerning acceptance hereof, in the manner stipulated by national law of the member states of the Customs Union.

2. After these Technical Regulations enter into force, regulatory legal acts, which are effective on the territory of the member states of the Customs Union, before they are brought into harmony with these Technical Regulations, shall apply to the extent, to which they are not inconsistent with the requirements of these Technical Regulation.

3. Before these Technical Regulations enter into force, milk and dairy products for which the member state of the Customs Union have established unified mandatory requirements as well as unified forms and procedures of mandatory confirmation of conformity (declaration of conformity or certification, state registration) shall be admitted to circulation on the unified customs territory of the Customs Union, if they have undergone the established procedures of confirmation of conformity on the territory of any of the member states of the Customs Union.

4. Documents of confirmation of conformity of milk and dairy products issued by the authorized body of any of the member states of the Customs Union before these Technical Regulations enter into force shall be equally valid on the unified customs territory of the Customs Union without conduction of any additional procedures of confirmation of conformity of such products during the whole period up to expiration dates of such products.

5. The products produced and issued into circulation before these Technical Regulations enter into force shall be admitted to circulation on the unified customs territory of the Customs Union during the established shelf-life of such products.

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Appendix No.1
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Potentially Hazardous Substances in Raw Milk, Raw Skimmed Milk and Raw Cream

Products	Potentially hazardous substances	Allowable levels, mg/kg(l), not to exceed
Raw milk, raw skimmed milk, raw cream	**Toxic elements:**	
	Lead	0.1
	Arsenic	0.05
	Cadmium	0.03
	Mercury	0.005
	Mycotoxins:	
	Aflatoxin M1	0.0005
	Antibiotics:	
	Laevomycetin	less than 0.01
	Tetracycline group	less than 0.01
	Streptomycin	less than 0.5
	Penicillin	less than 0.004
	Inhibiting substances	not allowed
	Pesticides	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.05 (1.25 for cream in fat equivalent)
	DDT* and its metabolites	0.05 (1.0 for cream in fat equivalent)
	Radionuclides:	
	Caesium-137	100 Bq/l (kg)
	Strontium-90	25 Bq/l (kg)
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed

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* DDT — dichlorodiphenyltrichloroethane, an insecticide
** shall be subject to control in case governmental or executive bodies officially establish aggravation of ecological situation in connection with extraordinary circumstances of natural and technogenic character leading to entry of dioxins into environment.
*** shall enter into force since January 1, 2015.

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Appendix No.2
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Microorganisms and Somatic Cells in Raw Milk, Raw Skimmed Milk and Raw Cream

Products	QMAFAnM*, CFU**/cm^3 (g), not to exceed	Mass of product (g, cm^3) in which shall not be allowed		Content of somatic cells in 1 cm^3 (g), not to exceed
		Coliform bacteria (coliforms)	Pathogenic, including salmonellae	
Raw milk:				
higher grade	1×10^5	-	25	4×10^5
premium grade	5×10^5	-	25	1×10^6
second grade	4×10^6	-	25	1×10^6
Raw skimmed milk:				
higher grade	1×10^5	-	25	-
premium grade	5×10^5	-	25	-
second grade	4×10^6	-	25	-
Raw cream				
higher grade	5×10^5	-	25	-
premium grade	4×10^6	-	25	-

*QMAFAnM — quantity of mesophilic aerobic and facultative anaerobic microorganisms.
**CFU — colony-forming units.

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Appendix No.3
to Technical Regulations
of the Eurasian Economic Community
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"Milk and Dairy Products"

1. Identification Indices for Raw Cow Milk and Raw Skimmed Cow Milk

Index name	Parameters	
	Raw milk	Raw skimmed milk
Fat content, mass %	2.8—6.0	less than 0.5
Protein content, mass %	at least 2.8	
Content of dry skimmed substances of milk, mass %	at least 8.0	
Consistency	Homogeneous liquid without sediment or flakes. May not be frozen	
Taste and smell	Pure taste and smell without foreign flavours and odours not inherent to milk. Slight feedy flavour and aroma may be present	
Colour	From white to light-cream	White with a bit bluish tint
Acidity, degrees Terner	16.0—21.0	
Density, kg/m^3, at least**	1027.0 (at the temperature of 20 ^{0}C and fat mass fracture 3.5%)	1030.0 — for higher grade, 1029.0 — for premium and second grades (at the temperature of 20 ^{0}C)
Freezing temperature, Celsius degrees (used if falsification suspected), no higher than	minus 0.520	-

2. Identification Indices for Raw Milk from Other Types of Livestock in a Batch

Type of livestock	Content of milk ingredients, %*					Density at the temperature of 20 degrees Celsius	Acidity, degrees Terner, not to exceed
	fat	protein	lactose	dry substances in average	mineral substances, at least		
Goat	2.8—5.5	2.8—3.8	4.4—4.6	13.4	0.8	1027—1030	14—20
Sheep	6.2—7.2	5.1—5.7	4.2—6.6	18.5	0.9	1034	25.0
Mare	1.8—1.9	2.1—2.2	5.8—6.4	10.7	0.3	1032	6.5
She-camel	3.0—5.4	3.8—4.0	5.0—5.7	15.0	0.7	1032	17.5
Buffalo cow	7.5—7.7	4.2—4.6	4.2—4.7	17.5	0.8	1029	17.0
She-ass	1.2—1.4	1.7—1.9	6.0—6.2	9.9	0.5	1011	6.0

*The values of identification indices for milk received from different livestock in individual milking operations may vary in wider ranges.

**Calculation of basic physical properties of milk shall be done according to the following formula:

Dry skimmed milk remains = 0.25*A + 0.225*F + 0.5, where A — density of lactometer;

F — content of fat in raw milk, mass %

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Appendix No.4
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"Milk and Dairy Products"

Identification Indices for Raw Cream

Index name	Parameters
Content of fat, mass %, at least	10.0
Acidity, degrees Terner	14.0—19.0
Consistency	Homogeneous Separate fat nubbles may be present
Taste and smell	Pronounced cream, pure, sweetish taste and smell. Slight feedy flavour and odour may be present
Colour	White with cream tint, homogeneous.

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Appendix No.5
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Potentially Hazardous Substances in Milk Derivatives

Product group	Potentially hazardous substances	Allowable levels, mg/kg (l, dm^3), not to exceed
1	2	3
All milk processing products (for milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk albumen and products based thereon, milk protein hydrolysates — except for antibiotics) (for dairy, dairy component dry and freeze-dried products — in reconstituted product equivalent)	**Mycotoxins:**	
	Aflatoxin M_1	0.0005
	Antibiotics:	
	Laevomycetin	less than 0.01
	(chloramphenicol)	
	Tetracycline group	less than 0.01
	Streptomycin	less than 0.5
	Penicillin	less than 0.004
Drinking milk and drinking cream, buttermilk, whey, milk drink, fluid fermented dairy products (ayran, acidophilus milk, varenets (fermented baked milk), kefir, kumis and kumis product, yoghurt, soured milk, ryazhenka (fermented baked milk), sour cream, dairy component products based thereon, products heat treated after ripening	**Toxic elements:**	
	Lead	0.1
	Arsenic	0.05
	Cadmium	0.03
	Mercury	0.005
	Pesticides	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.05 (for cream, for sour cream — 1.25 in fat equivalent)
	DDT* and its metabolites	0.05 (for cream, for sour cream — 1.0 in fat equivalent)
	Radionuclides:	
	Caesium-137	100 Bq/l (kg)
	Strontium-90	25 Bq/l (kg)
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Curds, curd mass, cottage cheese, curd snack, curd products, curd cheese, dairy component products on based thereon, milk albumen and product based thereon, paste-like milk protein products, including heat treated after ripening	**Toxic elements:**	
	Lead	0.3
	Arsenic	0.2
	Cadmium	0.1
	Mercury	0.02
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25

	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	100 Bq/l (kg)
	Strontium-90	25 Bq/l (kg)
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Milk, cream, buttermilk, whey, dairy component products based thereon, concentrated and condensed products with sugar, sterilized condensed milk, preserved dairy products and preserved dairy component products	**Toxic elements:**	
	Lead	0.3
	Arsenic	0.15
	Cadmium	0.1
	Mercury	0.015
	Tin	for preserves in precast tin containers - 200
	Chrome	for preserves in chrome-plated containers – 0.5
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	300 Bq/l (kg)
	Strontium-90	100 Bq/l (kg)
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Dairy products, dairy component products — dry, freeze-dried (milk, cream, cultured milk products, drinks, mixtures for ice cream, buttermilk, whey, skimmed milk)	**Toxic elements** (in reconstituted product equivalent):	
	Lead	0.1
	Arsenic	0.05
	Cadmium	0.03
	Mercury	0.005
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	500 Bq/kg

	Strontium-90	200 Bq/kg
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolysates	**Toxic elements:**	
	Lead	0.3
	Arsenic	1.0
	Cadmium	0.2
	Mercury	0.03
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	300 Bq/kg
	Strontium-90	80 Bq/kg
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Cheeses, cheese products: extra-hard, hard, medium-hard, soft, **whey-albumen**, processed cheeses, dry cheeses, cheese pastes, sauces	**Toxic elements**	
	Lead	0.5
	Arsenic	0.3
	Cadmium	0.2
	Mercury	0.003
	Benzapyrene	for smoked products and with smoked components – 0.001
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	50 Bq/kg
	Strontium-90	100 Bq/kg
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Butter, butter paste from cow milk, milk fat	**Toxic elements**	
	Lead	0.1 (for products with **cacao** –

		0.3)
	Arsenic	0.1
	Cadmium	0.03 (for products with **cacao** – 0.2)
	Mercury	0.03
	Cuprum	for reserved products – 0.4
	Iron	for reserved products – 1.5
	Tin	for sterilized butter in precast tin containers - 200
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	200 Bq/kg (for milk fat – 100)
	Strontium-90	60 Bq/kg (for milk fat – 80)
	Dioxins <**>	0.000003 (in fat equivalent)
Vegetable oil and butter spread, vegetable oil and butter rendered mixture	**Oxidative spoilage indices:**	
	Peroxide number in fat subtracted from product	10 mmol active oxygen/kg fat
	Toxic elements	
	Lead	0.1 (for products with **cacao** – 0.3)
	Arsenic	0.1
	Cadmium	0.03 (for products with **cacao** – 0.2)
	Mercury	0.03
	Cuprum	for reserved products – 0.4
	Iron	for reserved products – 1.5
	Nickel	for products with hydrogenated fat – 0.7
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	100 Bq/kg
	Strontium-90	80 Bq/kg
	Dioxins <**>	0.000003 (in fat equivalent)
Ice cream of all kinds from milk and on milk basis	**Toxic elements:**	
	Lead	0.1

	Arsenic	0.05
	Cadmium	0.03
	Mercury	0.005
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	100 Bq/kg
	Strontium-90	25 Bq/kg
	Dioxins <**>	0.000003 (in fat equivalent)
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Starter cultures: fermenting and probiotic microorganisms for manufacture of cultured milk products, cultured butter, cheeses	**Toxic elements:**	for fluid (including frozen), for dry
	Lead	0.1/1.0
	Arsenic	0.05/0.2
	Cadmium	0.03/0.2
	Mercury	0.005/0.03
Dry nutrient solutions on milk basis for culturing of starter and probiotic populations	**Toxic elements:**	
	Lead	0.3
	Arsenic	1.0
	Cadmium	0.2
	Mercury	0.03
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	1.25
	DDT* and its metabolites	1.0
	Radionuclides:	
	Caesium-137	160 Bq/kg
	Strontium-90	80 Bq/kg
Enzyme preparations	**Toxic elements:**	
	Lead	10.0
	Arsenic	3.0
Dairy component products and milk-containing products with the content of non-milk components over 35 per cent	Requirements to allowable levels of content of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indices and oxidative spoilage shall be established with account for content and proportion of milk and non-milk components as well as for types and levels of content of potentially hazardous substances therein.	

* DDT — dichlorodiphenyltrichloroethane, an insecticide

** shall be subject to control in case governmental or executive bodies officially establish aggravation of ecological situation in connection with extraordinary circumstances of natural and technogenic character leading to entry of dioxins into environment.
*** shall enter into force since January 1, 2015.

Notes. 1. Allowable levels of content of pesticides, antibiotics, sulfanilamides and food additives with antibiotic properties which are not provided herein shall be controlled according to the procedure established by the laws of the Customs Union as regards assurance of quality and safety of food products.

2. When using chemical methods for detection of penicillin, streptomycin and antibiotics of this group, antibiotics of tetracycline group, recalculation of their actual content in grams shall be made according to the activity of the standard.

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Appendix No.6
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Microorganisms in Milk Derivatives at the time of Issuance into Circulation

Product, product group	QMAFAnM*, CFU**/cm^3 (g), not to exceed	Mass of product (g, cm^3) in which shall not be allowed				Yeast (Y), mold (M), CFU/cm^3 (g), not to exceed
		coliform bacteria (coliforms)	pathogenic, including salmonellae	staphylo-cocci S. aureus	listeriae L. mono-cytogenes	
1	2	3	4	5	6	7
1. Drinking milk, drinking cream, milk drink, milk whey, buttermilk, products based thereon, thermally treated, including: drinking milk, milk drink in retail container, including pasteurized	1×10^5	0.01	25	1	25	-
sterilized, ultrapasteu-rized (UHT) (with aseptic bottling)	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste and consistency; 2) the following changes shall be allowed after thermostatic heating: a) titrable acidity — not to exceed 2 degrees Terner; b) QMAFAnM — not to exceed 10 CFU/cm^3 (g)					
ultrapasteu-rized (without aseptic bottling)	100	10.0	100	10.0	25	-
rendered	25×10^3	0.1	25	-	25	-
enriched with vitamins, macro-, micro-	In accordance with the requirements established for drinking milk at different processes of thermal treatment					

elements, lactulose, prebiotics						
in cans and tanks	2 x 10^5	0.01	25	0.1	25	-
Pasteurized milk whey and buttermilk in retail container	1 x 10^5	0.01	25	1.0	25	-
Cream and products based thereon, including: in retail container, including:						
pasteurized	1 x 10^5	0.01	25	1.0	25	-
sterilized	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3-5 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste and consistency; 2) the following changes shall be allowed after thermostatic heating: a) titrable acidity — not to exceed 2 degrees Terner; b) QMAFAnM — not to exceed 10 CFU/cm^3 (g)					
enriched	1 x 10^5	0.01	25	1.0	25	-
whipped	1 x 10^5	0.1	25	0.1	25	-
in cans and tanks	2 x 10^5	0.01	25	0.1	25	-
Drinks, cocktails, jellies, sauces, creams, puddings, mousses, pastes, soufflé, produced on the basis of milk, cream, buttermilk, whey - pasteurized	1 x 10^5	0.1	25	1.0	25	-
2. Cultured milk products, products based thereon,						

including with shelf-life of not to exceed 72 hours:						
without components	Lactic-acid microorganisms at least 1 x 10^7	0.01	25	1.0	-	-
with components		0.01	25	1.0	-	-
with shelf-life over 72 hours;						
without components	Lactic-acid microorganisms at least 1 x 10^7	0.1	25	1.0	-	Y-50*** M-50
with components		0.01	25	1.0	-	Y-50*** M-50
enriched with bifidobacteria and other probiotic microorganisms	Bifidobacteria and other probiotic microorganisms at least 1 x 10^6 in total	0.1	25	1.0	-	Y-50*** M-50
Sour cream, products on its basis, including with components	For sour cream – lactic-acid microorganisms at least 1 x 10^7	0.001 (for sour cream products heat treated after ripening – 0.1)	25	1.0	-	For products with shelf-life over 72 hours – Y-50 M-50
Thermally treated soured milk and dairy component products, including:						
without components	-	1.0	25	1.0	25	Y-50 M-50
with components	-	1.0	25	1.0	25	Y-50 M-50
3. Curds, curd mass, curd products, products based thereon, including:						

curds without components (apart from commercial with the use of ultra-filtration, skimming, cottage cheese), including:						
with shelf-life of not to exceed 72 hours	Lactic-acid microorga-nisms at least 1 x 10^6	0.001	25	0.1	-	-
with shelf-life over 72 hours	-	0.01	25	0.1	-	Y-100 M-50
frozen	-	0.01	25	0.1	-	Y-100 M-50
Curds produced with the use of ultra-filtration, skimming, including:						
with shelf-life under 72 hours	-	0.01	25	0.1	-	-
with shelf-life over 72 hours	-	0.01	25	0.1	-	Y-50 M-50
frozen	-	0.01	25	0.1	-	Y-50 M-50
Curd products, including:						
with shelf-life under 72 hours	-	0.01	25	0.1	-	-
with shelf-life over 72 hours	-	0.01	25	0.1	-	Y-50 M-50
frozen	-	0.01	25	0.1	-	Y-50 M-50
Thermally treated curd products including with	-	0.1	25	1.0	-	50 in total

components						
4. Milk albumen, products based thereon, except for products produced by way of ripening	2×10^5	0.1	25	0.1	-	Y-100 M-50
5. Milk, cream, buttermilk, whey, dairy products, dairy component products based thereon — concentra-ted and condensed, sterilized, preserved milk products, dairy component products, including:						
milk – condensed, concentra-ted, sterilized, cream – condensed, sterilized, dairy products and dairy component products – condensed, sterilized	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 6 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste and consistency; 2) after thermostatic heating: a) no change in titrable acidity shall be allowed; b) no cells of microorganisms may be present in microscopic specimen; 3) additional requirement to child nutrition products — absence of fungi, yeast and lactic-acid microorganisms when inoculating samples					
milk, cream – condensed, with sugar, in retail container, including:						

without components	2×10^4	1.0	25	-	-	-
with components	2×10^4	1.0	25	-	-	-
milk, cream – condensed, with sugar, in shipment containers	4×10^4	1.0	25	-	-	-
buttermilk, whey – condensed, without sugar and with sugar	5×10^4	1.0	25	-	-	-
Dairy component products – condensed, with sugar	3.5×10^4	1.0	25	-	-	-
6. Dairy and dairy component products – dry, freeze-dried (milk, cream, cultured milk products, drinks, mixtures for ice cream, whey, buttermilk, skimmed milk), including:						
cow milk – dry, unskimmed	5×10^4	0.1	25	1.0	-	-
dry skimmed milk: for direct consumption	5×10^4	0.1	25	1.0	-	-
for commercial processing	1×10^5	0.1	25	1.0	-	-
dry milk drinks	1×10^5	0.01	25	1.0	-	M-50
dry cream and dry cream with	7×10^4	0.1	25	1.0	-	-

sugar						
dry milk whey	1×10^5	0.1	25	1.0	-	Y-50 M-100
dry mixtures for ice cream	5×10^4	0.1	25	1.0	25 (for soft ice cream)	-
dry cultured milk products	1×10^5	0.1	25	1.0	-	Y-50 M-100
buttermilk, whole milk replacer (dry)	5×10^4	0.1	25	1.0	-	Y-50 M-100
7. Milk protein concentra-tes, casein, milk sugar, caseinates, milk protein hydrolysates, dry, including:						
edible caseinates	5×10^4 sulfite-reducing clostridia in 0.01 g shall not be allowed	0.1	25	-	-	-
whey protein concentrate	5×10^4	1.0	25	1.0	-	-
casein concentrate	2.5×10^3	1.0	25	1.0	-	-
milk protein, caseins	1×10^4 sulfite-reducing clostridia in 0.01 g shall not be allowed	1.0	50	1.0	-	Y-10 M-50
milk refined sugar	1×10^3	1.0	25	1.0	-	Y-50 M-100
milk edible sugar (edible lactose)	1×10^4	1.0	25	1.0	-	Y-50 M-100
lactulose concentrate	5×10^3	1.0	50	1.0	-	Y-50 M-100
8. Cheeses, cheese products: extra-hard, hard,						

medium-hard, soft, processed, whey-albumen, dry, cheese pastes, sauces, including: cheeses, cheese products (extra-hard, hard, medium-hard, soft, whey-albumen)						
without components	-	0.001	25	0.001	25	-
with components	-	0.001	25	0.001	25	-
smoked	-	0.001	25	0.001	25	-
processed cheeses and cheese products:						
without components	5×10^3	0.1	25	-	-	Y-50 M-50
with components	1×10^4	0.1	25	-	-	Y-100 M-100
smoked	1×10^4	0.1	25	-	-	Y-100 M-100
cheese sauces, pastes	1×10^4	0.1	25	-	-	-
dry cheeses and cheese products	5×10^4	1.0	25	-	-	-
9. Butter, butter paste from cow milk, milk fat, including: butter from cow milk: cream (sweet cream, cultured cream, salted, non-salted), including:						

without components	1×10^5	0.01	25	0.1	25	100 in total
with components	1×10^5	0.01	25	0.1	25	Y-100 M-100
sterilized	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3-5 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste and consistency; 2) the following changes shall be allowed after thermostatic heating: a) change in fat phase acidity not to exceed 0.5 degree Kettstofer; b) change in titrable acidity of milk plasma not to exceed 2 degrees Terner; c) QMAFAnM not to exceed 100 CFU/g					
melted butter	1×10^3	1.0	25	-	-	M-200
dry butter	1×10^5	0.01	25	0.1	25	100 in total
milk fat	1×10^3	1.0	25	-	-	M-200
butter paste, including:						
without components	2×10^5	0.01	25	0.1	25	Y-100 M-100
with components	2×10^5	0.001	25	0.1	25	Y-100 M-100
10. Vegetable oil and butter spread, vegetable oil and butter rendered mixture, including:						
vegetable oil and butter spread	1×10^5	0.01	25	0.1	25	Y-100 M-100
vegetable oil and butter rendered mixture	1×10^3	1.0	25	-	-	M-200
11 Ice cream – milk, sour-milk, cream ice, plombir, with vegetable fat, cakes and desserts from ice cream, mixtures, glaze for ice cream:						
ice cream –	1×10^5	0.01	25	1.0	25	-

milk, cream-ice, plombir, with vegetable fat – hardened, including with components, cakes and desserts from ice cream						
ice cream – milk, cream ice, plombir, with vegetable fat – soft, including with components	1×10^5	0.1	25	1.0	25	-
fluid mixtures for soft ice cream	3×10^4	0.01	25	1.0	25	-
sour-milk ice cream	Lactic-acid microorganisms at least 1×10^6	0.1	25	1.0	25	-
12. Starter cultures (fermenting and probiotic microorganisms for manufacturing of cultured milk products, cultured butter and cheeses), including:	Quantity of lactic-acid and (or) other fermenting microorganisms, CFU/cm^3 (g), at least					
kefir cultures – symbiotic (fluid)	1×10^8	3.0	100	10	-	M-5
pure growth cultures, including						
fluid, including frozen	1×10^8 For concentrated cultures at	10.0	100	10	-	5 in total

	least 1×10^{10}					
dry	1×10^{9} For concentrated cultures at least 1×10^{10}	1.0	1.0	1.0	-	5 in total
13. Milk-clotting enzyme preparations, including:						
of animal origin	1×10^{4}	1.0 E.coli in 25	25 sulfite-reducing clostridia in 0.01 g	-	-	-
of plant origin	5×10^{4}	1.0	25	-	-	-
bacteriogenous and mycogenous	5×10^{4} Must not contain viable forms of enzyme producer	1.0	25	-	-	-
	Must not have antibiotic activity. Mycogenous enzyme preparations must not contain mycotoxins.					
14. Nutrient solutions for culturing of starter and probiotic populations – dry, on milk basis	5×10^{4}	0.01	25 sulfite-reducing clostridia in 0.01 g	-	-	-
15. Milk-containing products	Requirements shall be established with account for content and proportion of milk and non-milk components in the product as specified in regulatory and technical documents.					

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*QMAFAnM — quantity of mesophilic aerobic and facultative anaerobic microorganisms.
**CFU — colony-forming units.
***- presence of yeast as of the end of shelf-life, at least 1×10^{4} for ayran and kefir, at least 1×10^{5} for kumys; presence of yeast shall be allowed in products produced with their use in starter cultures.

Notes.1. Hygienic standards concerning microbiological indices of safety and nutrition value of food products shall include the following groups of microorganisms:

1) sanitary indicator microorganisms, which shall comprise quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), coliform bacteria (coliforms), Enterobacteriaceae, enterococci;

2) opportunistic pathogens, which shall comprise E. coli, Staphylococcus aureus, Proteus type bacteria, B. cereus and sulfite-reducing clostridia, Vibrio parahaemolyticus;

3) pathogenic microorganisms, including salmonellae and Listeria monocytogenes, Yersinia type bacteria;

4) spoilage microorganisms — yeast, mold fungi, lactic-acid microorganisms;

5) starter population microorganisms and probiotic microorganisms (lactic-acid microorganisms, propionic-acid microorganisms, yeast, bifidobacteria, acidophilic bacteria etc.) — in products with controlled level of biotechnological microflora and in probiotic products.

2. Standardization of microbiological safety indices of food products shall be done for the majority of microorganism groups.

according to the alternative principle — a mass of product shall be standardized in which shall not be allowed coliform bacteria, the majority of opportunistic pathogens and pathogenic microorganisms, including salmonellae and Listeria monocytogenes. In other cases, the standard shall reflect the quantity of colony-forming units in 1 g (ml) of product (CFU/g, ml);

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Appendix No.7
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Organoleptical Indicators of Identification of Milk Derivatives

Dairy products	Indicators			
	External appearance	Consistency	Taste and smell	Colour
Drinking milk	Non-transparent liquid	Liquid, homogeneous, non-gummy	Typical for milk with a slight boiling flavour. Sweetish flavour may be present.	White, a bluish tint may be present in skimmed milk, light-cream tint – in sterilized milk; as regards enriched milk – depending on the colour of enriching components used
Drinking cream	Homogeneous non-transparent liquid	Homogeneous, moderately viscous	Typical for cream with a slight flavour of boiling. Sweetish-and-saltish flavour may be present	White with a cream tint, even across the whole mass, light-cream — for sterilized cream
Ryazhenka, varenets	Homogeneous liquid, stirred or non-stirred, without gas generation		Pure sour-milk, with a pronounced pasteurization flavour	Even light-cream; for varenets – from white to light-cream
Acidophilus milk	Homogeneous gummy liquid		Pure sour-milk, slightly spicy flavour	Even milk-white
Kefir	Homogeneous stirred or non-stirred liquid. For products produced with the use of yeast — gas making may be present. If flavouring agents are added — with their presence.		Pure sour-milk and slightly spicy taste or taste and smell conditioned by added components. For products produced with the use of yeast — a yeast flavour may be present.	Even milk-white or conditioned by added components

Yoghurt	Homogeneous, moderately viscous liquid. If stabilizer is added — jelly-like or cream-like. If flavouring agents are added — with their presence.		Sour-milk. If sugar or sweetener is added — moderately sweet taste. If flavouring agents are added — conditioned by added components.	Even milk-white or conditioned by added components
Curds, curd mass, curd products	Soft smudgeable or crumbly with presence of perceptible particles of milk protein or without them. If flavouring agents are added, with their presence.		Pure sour-milk. Dry milk flavour may be present. If sugar or sweetener is added — moderately sweet. If flavouring agents are added — conditioned by added components.	Even white or with cream tint or conditioned by added components
Sour cream	Homogeneous mass with glazed surface		Pure sour-milk. Flavour of melted butter may be present	Even white with cream tint
Ice cream	Portions of one-layer or multi-layer ice cream of different form, wholly or partially coated by glaze (chocolate) or without glaze (chocolate)	Dense. Homogeneous, without perceptible nubbles of fat, stabilizer and emulsifier, particles of protein and lactose, ice crystals. If flavouring agents are added – with their presence. In glazed ice cream, structure of glaze (chocolate) is homogeneous, without perceptible particles of sugar, cacao products, dry milk products,	Pure, typical for the given type of ice cream	Typical for the given type of ice cream, even across the whole mass of a one-layer ice cream or across the whole mass of each layer of a multi-layer ice cream. For glazed ice cream — colour of coating typical for said type of glaze

		with presence of particles of nuts, waffle crumbs and other components, if used.		
Melted butter	Granular or dense, homogeneous, in melted form — transparent, without sediment		Taste and smell of rendered milk fat without foreign flavours and odours	From white yellow to yellow, even
Milk fat	Homogeneous, dense; in melted form — transparent, without sediment		Pure, neutral, typical for milk fat	From white to yellow, even across the whole mass
Butter, butter paste	Dense, homogeneous, plastic; cut surface — shiny, seemingly dry. There may be a bit shiny or slightly mat surface with presence of single small drops of moisture, not sufficiently dense and plastic consistency, a bit crumbly. If flavouring agents are added — with their presence.		For sweet butter and sweet butter paste — pronounced cream taste and flavour of pasteurization, without foreign flavours and odours. Four cultured butter and cultured butter paste — pronounced cream taste with sour-milk flavour, without foreign flavours and odours. For whey butter and butter paste — whey flavour may be present. For all types of butter and paste — there may be a slight feedy flavour and (or) insufficiently pronounced flavours: cream, pasteurization, over-pasteurization and melted butter, sour-cream. If	From white-yellow to yellow, homogeneous, even. If flavouring agents are added — conditioned by colour of added components

		flavouring agents are added — conditioned by added components.	
Cheese, cheese product — dry, including processed	Form of package. Consistency — powdery or hard, friable or other. If flavouring agents are added — with their presence	Cheesy, with smell and flavours typical for particular type of cheese. If flavouring agents are added — conditioned by added components	From white to yellow. If flavouring agents are added — conditioned by added components
Cheese, cheese product — super hard	Form — different. Consistency — friable, granular or other. Without pattern or with eyeholes of different form and location. If flavouring agents are added — with their presence.	Cheesy, sweetish-and-spicy with different degree of manifestation, typical for particular type of cheese	From white-yellow to yellow. If flavouring agents are added — conditioned by added components
Cheese, cheese product — hard	Form of a bar, cylinder or other optional form. Consistency — homogeneous, dense, lightly friable or other. Eyeholes — large, average, small or absent. If flavouring agents are added — with their presence.	Cheesy, sweetish-and-spicy, with different degree of manifestation, typical for particular type of cheese. If flavouring agents are added — conditioned by added components	From white-yellow to yellow, even. If flavouring agents are added — conditioned by added components.
Cheese, cheese product — medium-hard	Form of a bar, high or low cylinder, sphere, ellipse or other optional form. Consistency — homogeneous, elastic, plastic. Eyeholes — large, average or small, of different from and location or absent. If flavouring agents are added — with their presence.	For cheeses with high temperature of second heating — cheesy, sweetish, spicy, with different degree of manifestation, typical for particular type of cheese; for cheeses with medium and low temperature of second heating	From white to light-yellow, even, marble or other. For cheeses with mold — streaks of injected mold. For cheeses with surface mold — its presence. If flavouring agents are added — conditioned by added components.

		— cheesy, sourish, a bit spicy, with different degree of manifestation, typical for particular type of cheese. If mold or smear is used — taste and smell conditioned by the type of mold or smear microflora. If flavouring agents are added – conditioned by added components.	
Cheese, cheese product — soft	Form of a low cylinder or other optional form. Consistency — from soft, plastic, slightly elastic to tender, smudgeable, oily. May be a bit friable, crumbly. No pattern. There may be a few eyeholes and pores of irregular form. If flavouring agents are added — with their presence.	Sour-milk or cheesy, typical for particular type of cheese. If mold or smear is used — taste and smell conditioned by the type of mold or smear microflora. If flavouring agents are added — conditioned by added components.	From white to yellow. For cheeses with mold — streaks of injected mold. For cheeses with surface mold — its presence. If flavouring agents are added — conditioned by added components.
Cheese, cheese product – processed, sliced	Form of package. Consistency — from dense, slightly elastic to plastic, homogeneous across the whole mass, preserving the form after slicing. If flavouring agents are added — with their presence	Pure, typical for particular type of cheese. For smoked cheese — with a smoking flavour. If flavouring agents are added — conditioned by added components.	From white to intensive-yellow, even. For smoked cheese — from light-yellow to yellow. For sweet cheeses — from white to brown. If flavouring agents are added — conditioned by added components.
Cheese, cheese product —	Form of package. Consistency — from soft, plastic to	Pure, typical for particular type of	From white to intensive-yellow,

processed, paste-like.	tender, smudgeable, cream-like, homogeneous across the whole mass. If flavouring agents are added — with their presence.		cheese. If flavouring agents are added — conditioned by added components.	event. For sweet cheeses — from white to brown. If flavouring agents are added — conditioned by added components.
Dry milk	Homogeneous powder	Fine dry powder	Pure, typical for fresh pasteurized milk	White, with a light-cream tint
Dry cream	Homogeneous powder	Fine dry powder	Pure, typical for fresh pasteurized cream	White, with a light-cream tint
Milk, cream — concentrated	Homogeneous liquid	Homogeneous, moderately viscous liquid	Sweetish-saltish taste typical for baked milk	Light-cream
Milk, cream — condensed, with sugar	Viscous, homogeneous mass	Homogeneous, viscous across the whole mass, no perceptible crystals of milk sugar. There may be a mealy consistency and a narrow sediment of lactose at the bottom of container during storage	Pure, sweet, with pronounced taste of pasteurized milk. For condensed milk with sugar, subjected to additional thermal treatment — caramel flavour. A slight feedy flavour may be present.	White, with cream tint, even. In the case of thermal treatment or production with coffee or cacao — brown
Whey	Transparent or half-transparent liquid	Liquid, homogeneous	Typical for whey, for curd whey — sourish taste, for cheese whey — sweetish or saltish taste	From pale-green to light-yellow
Dry milk whey	Fine powder or powder consisting of single and agglomerated particles of dry whey. There may be some few nubbles crumbling after slight mechanical effect		Typical for milk whey, sweetish, saltish, sourish.	From white to yellow, homogenous across the whole mass
Butter milk	Non-transparent liquid without sediment or flakes	Liquid, homogeneous	Typical for buttermilk; for buttermilk from sweet butter – milk; for buttermilk from cultured butter – sour-milk taste.	From white to light-yellow

			There may be a flavour of pasteurization or a slight feedy flavour	
Casein	Homogeneous powder or crystalline substance	Either powder or dry dense or porous grain of any form	Without flavour, neutral taste	From white to light-cream
Lactulose	Crystalline substance	Small crystals of irregular form	Without smell and sweet taste	White
Lactulose concentrate	Homogeneous viscous liquid	Homogeneous, viscous	Taste from sweetish to sweet-sour. There may be a flavour and smell of caramelisation.	From white-yellow to dark-yellow
Vegetable oil and butter spread	Plastic, homogeneous, dense or soft consistency, surface — mat or a bit shiny, seemingly dry		Taste — cream, sweet-cream or sour-cream	From white to light-yellow, even
Vegetable oil and butter rendered mixture	Granular or homogeneous (dense or soft)		Taste and smell of rendered milk fat	From light-yellow to yellow, even
Dairy component products, milk-containing products	In accordance with the description submitted by manufacturer — with taste, colour and (or smell) conditioned by added flavouring agents, use of glaze or other food products.			

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Appendix No.8
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Physico-Chemical and Microbiological Indices of Identification of Milk Derivatives

1. Drinking milk, Cream, Dairy Component Products — Fluid and Structured, Cultured Milk Products, Condensed Milk Products, Dry Milk Products

Name of milk derivative	Indices			
	Ranges of mass fraction, %			Lactic-acid microorganisms, probiotic microorganisms, yeast
	Fat	Protein, at least (for dairy component products – in milk basis)	Dry skimmed milk remains, at least (for dairy component products – in milk basis)	
Drinking milk	0.1 – 8.9	2.8 (for milk with fat content over 4 per cent — 2.6)	8.0	-
Milk drink	0.1 -6.0	2.6	7.4	-
Milk cocktails, drinks. jellies, puddings, mousses, pastes, soufflés	0.1 -9.5	-	-	-
Cream, high-fat cream	10.0 – 34.0 35.0 – 58.0	1.8 – 2.6 1.2	5.2 – 8.0 3.6	- -
Cultured milk products, except for ayran and other products produced with addition of water, yoghurt, sour cream, curds; including products with bifidobacteria and other probiotic microorganisms	0.1 – 8.9	2.8 (for product with fat content over 4 per cent – **2.6**)	At least 7.8	Lactic-acid microorganisms – at least 1 x 10^7 CFU. For products enriched with bifidobacteria and other probiotic microorganisms, including for yoghurt — at least 1 x 10^6 CFU of bifidobacteria and (or) other probiotic microorganisms. Yeast, as of the
Yoghurt	0.1 – 10.0	3.2, with addition of components – 2.8	At least 7.0	

				end of shelf-life, at least: for ayran, kefir – 1 x 10^4; for kumys – 1 x 10^5 CFU
Sour cream, products on its basis	10.0 – 58.0	1.2	3.6	Lactic-acid microorganisms for sour-cream – at least 1 x 10^7 CFU
Curds (except for curds produced with the use of ultra-filtration, skimming and except for cottage cheese)	0.1 – 35.0	12.0 (for curds with fat content over 18 per cent – 8.0)	13.5 (for curds with fat content over 18 per cent – 10.0)	-
Curds produced with the use of ultra-filtration, skimming	0.1 – 25.0	7.0	10.0	-
Cottage cheese	Not to exceed 25.0	8.0	-	-
Curd mass	At least 0.1	6.0	-	-
Curd products*	0.1 – 35.0	-	-	-
Sterilized condensed milk	0.2 – 16.0	6.0	11.5	-
Condensed milk with sugar	0.2 – 16.0	5.0	12.0	-
Sterilized concentrated milk	7.0 – 9.5	6.0	16.0	-
Sterilized cream	25.0	2.6	5.3	-
Condensed cream with sugar	19.0 – 20.0	6.0	18.0	-
Dry milk	0.1 – 41.0	18.0	54.0	-
Dry cream, including dry high-fat cream	42.0 – 74.0 75.0 – 80.0	7.0 – 18.0 5.0	21.0 – 55.0 15.0	- -
Dry milk whey	Not to exceed 2.0	At least 10.0	At least 95.0	-

* Identification indices shall be specified in regulatory or technical documents or standards of the organisation.

2. Butter and butter paste from cow milk

Name of butter	Mass fracture, %			Titrable acidity of milk plasma of the product, degrees Terner	
	fat	moisture	salt	sweet butter	cultured butter
Melted butter	at least 99.0	not to exceed 1.0	-		
Butter, including:					
sweet butter and cultured butter:				not to exceed 30.0	40.0 – 65.0
non-salted	50.0 – 85.0 incl.	14.0 – 46.0	-		
salted	50.0 – 85.0 incl.	13.0 – 45.0	1.0		
with components	50.0 – 69.0	16.0 – 45.0	-	-	-
Butter paste — sweet and cultured:				not to exceed 33.0	40.0 – 65.0
non-salted	39.0 – 49.0	56.0 – 47.0	-		
salted	39.0 – 49.0	55.0 – 46.0	1.0		
with components	39.0 – 49.0	40.0 – 55.0	-	-	-
Milk fat	at least 99.8	not to exceed 0.2	-	-	-

3. Vegetable Oil and Butter Spread, Vegetable Oil and Butter Rendered Mixture

Name of products	Mass fracture of common fat, %	Mass fracture of milk fat in fat phase, %	Mass fracture of linoleic acid in fat extracted from product, %	Mass fracture of trans-isomers of oleinic acid in fat extracted from product in methyl-elaidate equivalent, %	Fat melting temperature, ^{0}C, not to exceed
Vegetable oil and butter spread	39 – 95	At least 50	10.0 – 35.0	8.0	36
Vegetable oil and butter rendered mixture	At least 99	At least 50	10.0 – 35.0	8.0	36

4. Cheese, cheese product

Name of products	Mass fracture, %			
	moisture	moisture in fat-free substance	fat in dry substance	salt
Cheese, cheese product — dry	2.0 – 10.0	less than 15.0	1.0 – 40.0 incl.	2.0 – 6.0
Cheese, cheese product — extra-hard	30.0 – 35.0	less than 51.0	1.0 – 60.0 and more	1.0 – 3.0 incl.
Cheese, cheese product — hard	40.0 – 42.0	49.0 – 56.0 incl.	1.0 – 60.0 and more	0.5 – 2.5 incl.
Cheese, cheese product — medium-hard	36.0 – 55.0	54.0 – 69.0 incl.	1.0 – 60.0 and more	0.5 – 4.0 incl.
Cheese, cheese product – soft	30.0 – 80.0	more than 67.0	1.0 – 60.0 and more	0.4 – 5.0 incl., for pickled cheese — 2.0 – 7.0 incl.

5. Processed cheese, processed cheese product

Name of products	Mass fracture, %			
	fat in dry substance	moisture	common salt (except for sweet cheeses)	sucrose (for sweet cheeses)
Cheese (cheese product) — processed, sliced	up to 65.0 incl.	35.0 – 70.0 incl.	0.2 – 4.0 incl.	up to 30 incl.
Cheese (cheese product) – processed, paste-like	20.0 – 70.0 incl.	35.0 – 70.0 incl.	0.2 – 4.0 incl.	
Cheese (cheese product) – processed, dry	up to 51.0 incl.	3.0 – 7.0 incl.	2.0 – 5.0 incl.	

6. Ice cream

Types	Mass fracture, %		Mass fracture, %, at least		Acidity**, degrees Terner, not to exceed	Overrun, %
	milk fat	dry skimmed milk remains	sucrose or total sugar (with deduction of lactose)	dry substances		
Plombir	At least 12.0	7.0 – 10.0	14.0	36	21	40 – 130
Cream ice	8.0 – 11.5	7.0 -11.0	14.0	32	22	40 – 110
Milk	Not to	7.0 – 11.5	14.5	28	23	40 – 90

	exceed 7.5					
Sour-milk	Not to exceed 7.5	7.0 – 11.5	17.0	28	90	40 – 90
With vegetable fat	Not to exceed 12.0*	7.0 – 11.0	14.0	29	22	40 - 110

* Mixture of milk and vegetable fat

** Acidity of ice cream with flavouring agents shall be established by national standards, technical documents or standards of organisations.

Notes:

1. Identification indices for dairy component products and milk-containing milk derivatives shall be established by national standards, technical documents or standards of organizations;

2. The “mass fracture of dry skimmed milk remains, %” index shall not be a mandatorily standardized and controlled index and shall be established at the discretion of manufacturer.

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Appendix No.9
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Oxidative Spoilage and Content of Potentially Hazardous Substances in Baby Milk Products

Product, product group	Potentially hazardous substances and oxidative spoilage indices	Allowable levels, mg/kg (l), not to exceed (for dry products – in reconstituted product equivalent)
All milk products	**Antibiotics:**	
	Laevomycetin	less than 0.01
	Tetracycline group	less than 0.01
	Penicillin	less than 0.004
	Streptomycin	less than 0.5
	Mycotoxins:	
	Aflatoxin M_1	not to exceed 0.00002
	Radionuclides (in ready-to-use product equivalent):	
	Caesium-137	40 Bq/l
	Strontium-90	25 Bq/l
	Dioxins <**>	not allowed
	Melamine <***>	not allowed (less than 1.0 mg/kg)
	Oxidative spoilage index	4.0 mmol of active oxygen/ kg fat (for dry products)
Adapted milk mixtures and follow-up milk mixtures (dry, fluid, fresh and cultured milk), products based on partially hydrolysed proteins, milk — pasteurized, ultra-pasteurized, sterilized (including enriched), cream — sterilized, fluid cultured milk products, including with fruit and (or) vegetable components, dry milk for child nutrition, dry and fluid milk drinks, low-lactose and lactose-free products	**Toxic elements:**	
	Lead	0.02
	Arsenic	0.05
	Cadmium	0.02
	Mercury	0.005
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.02
	DDT* and its metabolites	0.01
Adapted milk mixtures	Osmolality	320 mOsm/kg
	Acidity	60 degrees Terner for fluid cultured milk products
Follow-up adapted mixtures	Osmolality	320 mOsm/kg

(formulas)	Acidity	60 degrees Terner for fluid cultured milk products
Follow-up partially adapted mixtures (formulas)	Osmolality	330 mOsm/kg
	Acidity	60 degrees Terner for fluid cultured milk products
Dry milk porridges requiring cooking and dry milk instant porridges	**Toxic elements** (in dry product):	
	Lead	0.3
	Arsenic	0.2
	Cadmium	0.06
	Mercury	0.03
	Mycotoxins (in dry product):	
	Ochratoxin A	0,0005
	Aflatoxin B_1	0.00015
	Dezoxynivalenol	0.05 (for porridges containing wheat, maize or barley flour or grits)
	Zearalenone	0.005 (for porridges containing wheat, maize, barley flour or grits)
	Fumonisins B1 and B2	0.2 mg/kg (for porridges maize flour or grits)
	T-2 toxin	0.05
	Pesticides (in dry product fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.001
	DDT and its metabolites	0.001
	Benzapyrene	less than 0.2 mcg/g
	Pollution and contamination with cereal pests	not allowed
	Metallic impurities (in dry product)	3×10^{-4}, %, size of individual particles must not exceed 0.3 mm in maximum linear measurement
Milk porridges — ready-to-use, sterilized, milk porridges — ready, manufactured in infant feeding centres	**Toxic elements** (in ready product):	
	Lead	0.02
	Arsenic	0.05
	Cadmium	0.02
	Mercury	0.005
	Mycotoxins (in dry product):	
	Ochratoxin A	0,0005
	Aflatoxin B_1	0.00015
	Dezoxynivalenol	0.05 (for porridges containing wheat, maize or barley flour or grits)
	Zearalenone	0.005 (for porridges containing wheat, maize or barley flour or grits)

	Fumonisins B1 and B2	0.2 mg/kg (for porridges maize flour or grits)
	T-2 toxin	0.05
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.01
	DDT and its metabolites	0.001
	Benzapyrene	less than 0.2 mcg/g
	Pollution and contamination with cereal pests	not allowed
	Metallic impurities (in dry product)	3×10^{-4}, %, size of individual particles must not exceed 0.3 mm in maximum linear measurement
Curds and products based thereon, including with fruit and (or) vegetable components	**Oxidative spoilage index**	4.0 mmol of active oxygen/ kg fat for products with fat content over 5g/100g and products enriched with vegetable fats
	Acidity	150 degrees Terner
	Toxic elements:	
	Lead	0.06
	Arsenic	0.15
	Cadmium	0.06
	Mercury	0.015
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.55
	DDT and its metabolites	0.33

* DDT — dichlorodiphenyltrichloroethane, an insecticide
** shall be subject to control in case governmental or executive bodies officially establish aggravation of ecological situation in connection with extraordinary circumstances of natural and technogenic character leading to entry of dioxins into environment.
*** shall enter into force since January 1, 2015.

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Appendix No.10
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Microorganisms in Milk-Based Child Nutrition Products, Milk Mixtures (Including Dry Milk Mixtures), Milk Drinks (Including Dry Milk Drinks), Milk Porridges for Babies, Including in Products Produced in Infant Feeding Centres*

Product, product group	QMAFAnM, CFU/cm^3 (g), not to exceed	Mass of product (g, cm^3) in which shall not be allowed				B. cereus, , CFU/cm^3 (g), not to exceed	Yeast (Y), mold (M), CFU/cm^3 (g), not to exceed
		coliform bacteria (coliforms)	escherichia E. coli*	pathogenic, including salmonellae and listeria L. monocyto-genes*	staphylo-coccus S. aureus		
1	2	3	4	5	6	7	8
Adapted milk mixtures, including: dry instant milk mixtures	2×10^3 – for mixtures reconstituted at the temperature of 37 – 50 degrees Celsius, 3×10^3 – for mixtures reconstituted at the temperature of 70 -85 degrees Celsius. In cultured milk mixtures: acidophilic microorganisms – at least 1×10^7 (if used in production), bifidobacteria – at least 1×10^6 (if used in production), lactic-acid microorganisms – at least 1×10^7 (if added after drying), lactic-acid microorganisms – at least 1×10^2 (if not added	1.0	10	100	10	100	Y-10 M-50

	after drying)						
fluid milk mixtures produced with ultra-pasteuriza-tion and with aseptic bottling.	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3 – 5 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste or consistency, no bacteria cells in microscopic specimen; 2) the following changes shall be allowed after thermostatic heating: a) change of titrable acidity not to exceed 2 degrees Terner; b) QMAFAnM — not to exceed 10 CFU/cm^3 (g)						
Fluid cultured milk mixtures with aseptic bottling, including with the use of acidophilic microorga-nisms or bifidobacteria	Lactic-acid microorganisms – at least 1 x 10^7, acidophilic microorganisms – at least 1 x 10^7 (if used in production), bifidobacteria – at least 1 x 10^6 (if used in production)	3.0	10	50	10	-	Y-10 M-10
Partially adapted milk mixtures, including:							
instant mixtures	2 x 10^3 – for mixtures reconstituted at the temperature of 37 – 50 degrees Celsius, 3 x 10^3 – for mixtures reconstituted at the temperature of 70 – 85 degrees Celsius	1.0	10	100	10	100	Y-10 M-50
mixtures requiring thermal processing	2.5 x 10^4	1.0	-	50	1.0	200	Y-50, M-100
milk mixtures — adapted, sterilized, produced in infant feeding centres	1 x 10^2	10.0	10.0	100.0	10.0	-	-
Milk and cream — sterilized,	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3 – 5 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on),						

ultra-pasteurized, with aseptic bottling, including enriched milk	no change in taste and consistency; 2) the following changes shall be allowed after thermostatic heating: a) change in titrable acidity not to exceed 2 degrees Terner; b) QMAFAnM – not to exceed 10 CFU/cm^3 (g); 3) microscopic specimen — no cells of microorganisms.						
Milk, cream — sterilized, produced in infant-feeding centres, without aseptic bottling	1 x 10^2	10.0	10.0	100.0	10.0	-	-
Fluid cultured milk products, including with the use of acidophilic microorganisms or bifidobacteria	Lactic-acid microorganisms — at least 1 x 10^7, acidophilic microorganisms — at least 1 x 10^7 (if used in production), bifidobacteria — at least 1 x 10^6 (if used in production)	3.0	10.0	50.0	10.0	-	Y-10 M-10, for kefir — yeast 1 x 10^4
Cultured milk products produced in infant feeding centres, with non-aseptic bottling	Acidophilic microorganisms, if used in production – at least 1 x 10^7, bifidobacteria, if used in production – at least 1 x 10^6	3.0	10.0	50.0	10.0	-	-
Curds, curd products	Microflora typical for curd culture, no cells of foreign microflora	0.3	1.0	50	1.0	-	Y-10. M-10
Curds, curd products, acidophilic paste, low-lactose protein paste — produced in infant feeding centres	Microflora typical for curd culture, no cells of foreign microflora	0.3	-	50	1.0	-	
High-calcium	100	1.0	-	50	1.0	-	

curds produced in infant feeding centres							
Dry milk for child nutrition, including:							
instant milk	2×10^3 – for mixtures reconstituted at the temperature of 37-50 degrees Celsius, 3×10^3 – for mixtures reconstituted at the temperature of 70-85 degrees Celsius	1.0	10	100	10	100	Y-10 M-50
Milk requiring thermal processing	2.5×10^4	1.0	-	50	1.0	200	Y-50 M-100
Pasteurized milk, including with shelf-life over 72 hours	1.5×10^4	0.1	1.0	50	1.0	25	-
Dry and fluid milk drinks for babies from 6 months to 3 years, including:							
fluid drinks	1.5×10^4	0.1	1.0	50	1.0	-	Y-50, M-50
follow-up mixtures, including instant ones	2×10^3 – for mixtures reconstituted at 37 – 50 degrees Celsius, 3×10^3 – for mixtures reconstituted at 70 – 85 degrees Celsius	1.0	10	100	10	100	Y-10, M-50
follow-up mixtures requiring	2.5×10^4	1.0	-	50	1.0	-	Y-50 M-100

thermal processing after reconstitu-tion							
Dry milk porridges, including:							
instant	1×10^4	1.0	-	50	1.0	2×10^2	Y-50 M-100
requiring cooking	5×10^4	0.1	-	50	-	-	Y-100 M-200
Milk porridges – ready-to-use, sterilized	Industrial sterility requirements: 1) after thermostatic heating at a temperature of 37 degrees Celsius during 3-5 days — no visible defects or signs of spoilage (swollen packs, change in appearance and so on), no change in taste and consistency; 2) the following changes shall be allowed after thermostatic heating: a) titrable acidity — not to exceed 2 degrees Terner; b) QMAFAnM — not to exceed 10 CFU/cm^3 (g)						
Milk porridges — ready-to-use, produced in infant feeding centres	1×10^3	1.0	-	50	1.0	-	-
Low-lactose and lactose-free products	2.5×10^4	1.0	-	100	1.0	200	Y-50 M-100
Dry milk high protein products	2.5×10^4	0.3	-	50	1.0	-	Y-50 M-100
Dry products on milk basis	-	0.3	-	50	1.0	-	Y-50 M-100
Dry milk for child nutrition	2.5×10^4	1.0		25	1.0	-	Y-50 M-100

* As regards control of E. coli and pathogenic microorganisms, including salmonellas — if Enterobacteriae, which do not relate to E. coli and salmonellas, are detected in standardised masses of product entered into the diet of babies aged 0 to 4 months, — absence of E. sakazakii pathogenic microorganism in 300 g. of product shall be controlled.

Note. As regards production of dry baby products on milk basis (mixtures, drinks, dry milk) — if staphylococci are detected in standardised product mass — absence of staphylococcal enterotoxins shall be controlled (not allowed in five samples 25 g each);

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Appendix No.11
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Oxidative Spoilage and Content of Potentially Hazardous Substances in Dairy, Dairy Component Products for Pre-School and School Age Children

Product, product group	Potentially hazardous substances and oxidative spoilage indices	Allowable levels, mg/kg (l), not to exceed (for dry products — in reconstituted product equivalent)
1	2	3
All milk products	**Antibiotics:**	
	Laevomycetin	less than 0.01
	Tetracycline group	less than 0.01
	Penicillin	less than 0.004
	Streptomycin	less than 0.5
	Mycotoxins:	
	Aflatoxin M_1	0.00002 for cheeses — 0.00005
	Radionuclides	
	Caesium-137	40 Bq/l (kg)
	Strontium-90	25 Bq/l (kg)
	Dioxins <**>	not allowed
	Melamine <***>	not allowed (less than 1.0 mg/kg)
Milk — sterilized, ultra-pasteurized, including vitaminized, milk — pasteurized, cream — sterilized, fluid cultured milk products, including enriched ones, sour cream, dry milk for child nutrition, dry and fluid milk drinks, low-lactose and lactose-free products, milk and cream — condensed, with sugar, milk and cream — concentrated	**Oxidative spoilage index**	4 mmol of active oxygen/kg fat for products with fat content over 5 g/100 g and products enriched with vegetable oils
	Toxic elements:	
	Lead	0.02
	Arsenic	0.05
	Cadmium	0.02
	Mercury	0.005
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.02
	DDT* and its metabolites	0.01
Curds and products based thereon, including with fruit and (or) vegetable components and (or) heat treated after ripening	**Oxidative spoilage index**	4 mmol of active oxygen/kg fat for products with fat content over 5 g/100 g and products enriched with vegetable oils
	Acidity	150 degrees Terner
	Toxic elements:	
	Lead	0.06
	Arsenic	0.15
	Cadmium	0.06
	Mercury	0.015
	Pesticides (in fat equivalent):	

	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.55
	DDT* and its metabolites	0.33
Butter, butter paste — higher grade	**Fat phase acidity**	2.5 degrees Kettstofer (for butter and paste with components — 3.5 degrees Kettstofer)
	Toxic elements:	
	Lead	0.1
	Arsenic	0.1
	Cadmium	0.03
	Mercury	0.03
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.2
	DDT* and its metabolites	0.2
Cheeses, cheese products (hard, medium-hard, soft, pickled), processed cheese, cheese pastes	**Toxic elements:**	
	Lead	0.2
	Arsenic	0.15
	Cadmium	0.1
	Mercury	0.03
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.6
	DDT* and its metabolites	0.2
Components of non-dairy origin	Must conform to Customs Union food quality and safety legislation	

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* DDT — dichlorodiphenyltrichloroethane, an insecticide

** shall be subject to control in case governmental or executive bodies officially establish aggravation of ecological situation in connection with extraordinary circumstances of natural and technogenic character leading to entry of dioxins into environment.

*** shall enter into force since January 1, 2015.

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Appendix No.12
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Allowable Levels of Content of Microorganisms in Dairy and Dairy Component Products for Pre-School and School Age Children

Index, product group	QMAFAnM*, CFU**/cm^3 (g), not to exceed	Mass of product (g, cm^3) in which shall not be allowed				Yeast (Y), mold (M), CFU/cm^3 (g), not to exceed
		coliform bacteria (coliforms)	pathogenic, including salmonellae	staphylo-cocci S. aureus	listeriae L. mono-cytogenes	
Milk — pasteurized, in retail container	1×10^5	0.01	25	1.0	25	-
Milk — ultra-pasteurized, without aseptic bottling, in retail container	100	10.0	100	10.0	25	-
Cream — pasteurized, in retail container	1×10^5	0.01	25	1.0	25	-
Cream — ultra-pasteurized, without aseptic bottling, in retail container	100	10.0	100	10.0	25	-
Rendered milk	2.5×10^3	1.0	25	-	-	-
Milk and cream — sterilized, ultra-pasteurized, with aseptic bottling, including enriched	Must conform to industrial sterility requirements for milk and cream — sterilized, ultra-pasteurized, in retail container					
Cultured milk products, including yoghurt, with shelf-life of up to 72 hours	-	0.01	25	1.0	-	-
Cultured milk products, including yoghurt, with shelf-life over 72 hours	Lactic-acid microorganisms — at least 1×10^7, for products subjected to thermal treatment — not to be	0.1	25	1.0	-	Y-50, M-50, except for products produced with the use of cultures containing

	standardized					yeast
Cultured milk products enriched with bifidobacteria with shelf-life over 72 hours	Lactic-acid microorganisms — at least 1 x 10^7; bifidobacteria — at least 1 x 10^6	0.1	25	1.0	-	Y-50 M-50, except for products produced with the use of cultures containing yeast
Ryazhenka	Lactic-acid microorganisms — at least 1 x 10^7	1.0	25	1.0	-	Y-50 M-50 (standardized for products with shelf-life over 72 hours)
Sour cream and products based thereon	For sour cream: lactic-acid microorganisms — at leas 1 x 10^7	0.001 (for sour cream products heat treated after ripening – 0.1)	25	1.0	-	Y-50 M-50 for products with shelf-life over 72 hours
Butter, butter paste, curds and products based thereon, cheeses, milk preserves	In accordance with levels established by Appendix 4 hereto					
Products used in production of children's products:						
dry milk with fat content over 25 per cent, dry skimmed milk	2.5 x 10^4	1.0	25	1.0	-	Y-50 M-100
Milk whey protein concentrate obtained through electrodialysis (ultra-filtration and electrodialysis)	1 x 10^4	1.0	25	1.0	-	Y-10 M-50
carbohydrate-protein concentrate	1 x 10^4	1.0	50	1.0	-	Y-10 M-50
milk protein concentrate	1 x 10^4	1.0	50	1.0	-	Y-10 M-50
dry carbohydrate-	2.5 x 10^4	1.0	25	1.0	-	Y-10 M-50

protein module from cheese whey						
dry carbohydrate protein modules from curd whey	2.5×10^4	1.0	25	1.0	-	Y-10 M-50
fluid paracasein concentrate	-	3.0	25	1.0	-	Y-50 M-50
dry paracasein concentrate	-	1.0	25	1.0	-	Y-50 M-50
dry casecyte	1×10^4	1.0	25	1.0	-	Y-10 M-50
non-fat dry milk component for dry children's food products	1.5×10^4	0.3	25	1.0	-	Y-10 M-50
dry milk component with malt extract (for fluid children's food products)	1.5×10^4	1.0	25	1.0	-	Y-10 M-50
dry milk component with carbohydrate-protein concentrate (for fluid children's food products)	2.5×10^4	1.0	25	1.0	-	Y-50 M-50
non-fat dry milk component with no chemical processing (for dry children's food products)	2.5×10^4	1.0	25	1.0	-	Y-50 M-50
refined milk sugar	1×10^3	1.0	25	-	-	M-10
edible lactose	1×10^4	1.0	25	1.0	-	M-100
lactose concentrate	1×10^3	1.0	50	-	-	M-100
lactulose concentrate	1×10^3	1.0	50	1.0	-	Y-50 M-100
dry milk whey	1×10^4	1.0	25	1.0	-	Y-10 M-50

*QMAFAnM — quantity of mesophilic aerobic and facultative anaerobic microorganisms.
**CFU — colony-forming units

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Appendix No.13
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Physico-Chemical Identification Indices of Milk-Based Baby Food Products, Milk Mixtures (Including Dry Milk Mixtures), Milk Drinks (Including Dry Milk Drinks), Milk Porridges for Babies

1. Adapted Milk Mixtures (Dry, Fluid, Fresh and Fermented) and Products Based on Partially or Wholly Hydrolysed Proteins for Babies from Birth to Six Months (per 100 ml of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	
		controlled	labelled
Protein	g	1.2 – 1.7	+
Milk whey proteins	percentage of total protein, at least	50*	+
Fat	g	3.0 – 4.0	+
Linoleic acid	percentage of total fatty acids	14 - 20	+
	mg	400 - 800	
Alpha-tocopherol/polyunsaturated fatty acids ratio	-	1-2	
Carbohydrates	g	6.5 – 8.0	+
Lactose	Percentage of total carbohydrates**, at least	65	+
Taurine	mg, not to exceed	8.0	+

* Except for adapted casein-dominating mixtures (milk mixtures with casein content over 50 per cent of total protein content).

** Except for products based on partially or wholly hydrolysed proteins

2. Follow-up Adapted Milk Mixtures (Dry, Fluid, Fresh and Fermented) and Products Based on Partially or Wholly Hydrolysed Protein for Babies over the Age of Six Months (per 100 ml of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Protein	g	1.2 – 2.1	+
Milk whey proteins	percentage of total protein, at least	35*	+
Fat	g	2.5 – 4.0	+
Linoleic acid	percentage of total fatty acids	14 - 20	+
	mg	400 - 800	
Carbohydrates	g	7.0 – 9.0	+

Lactose	Percentage of total carbohydrates**, at least	50	+

* Except for adapted casein-dominating mixtures (milk mixtures with casein content over 65 per cent of total protein content).

** Except for products based on partially or wholly hydrolysed proteins

3. Adapted Milk Mixtures (Dry, Fluid, Fresh and Fermented) and Products Based on Partially or Wholly Hydrolysed Protein for Babies from Birth to 12 Months

Nutrition Value Indices
(per 100 ml of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Protein	g	1.2 – 2.1	+
Milk whey proteins	percentage of total protein, at least	50*	
Taurine	mg, not to exceed	8.0	
Fat	g	3.0 – 4.0	+
Linoleic acid	percentage of total fatty acids	14 - 20	
	mg	400 - 800	
Alpha-tocopherol/polyunsaturated fatty acids ratio	-	1.0 – 2.0	
Carbohydrates	g	6.5 – 8.0	+
Lactose	Percentage of total carbohydrates**, at least	65	+

* Except for adapted casein-dominating mixtures (milk mixtures with casein content over 50 per cent of total protein content).

** Except for products based on partially or wholly hydrolysed proteins

4. Follow-up Partially Adapted Milk Mixtures (Dry, Fluid, Fresh, Fermented) for Babies over the Age of Six Months

Nutrition Value Indices
(per 100 ml of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Protein	g	1.5 – 2.4	+
Milk whey proteins	percentage of total protein, at least	20	
Fat	g	2.5 – 4.0	+

Linoleic acid	percentage of total fatty acids, at least	14	+
	mg, at least	400	
Carbohydrates	g	6.0 – 9.0	+
Lactose	Percentage of total carbohydrates, at least	50	+

Notes. 1. The composition of adapted milk mixture proteins must approximate as closely as possible the composition of women's milk proteins.

2. Sesame oil and cottonseed oil must not be used in adapted milk mixture fat.

3. Trans-isomer content must not exceed 3 per cent of total fat content.

4. Myristic and lauric acid content must not exceed 20 per cent of total fat content.

5. The linoleic acid to alpha-linoleic acid ratio must be at least 5 and must not exceed 15.

6. The content of long chain fatty acids used to enrich formulas must not exceed 1 per cent of total fat for w-3 long chain polyunsaturated fatty acids and 2 per cent for w-6 long chain polyunsaturated fatty acids.

7. Eicosapentaenoic acid content must not exceed docosahexaenoic acid content.

8. Maltodextrin and partially hydrolysed gluten-free starch may be used in addition to lactose; sucrose and fructose — only in initial and follow-up mixtures based on partially hydrolysed proteins and in follow-up partially adapted mixtures; sucrose and (or) fructose content or their total must not exceed 20 per cent of total carbohydrate content; glucose and glucose syrup — only in initial and follow-up mixtures based on partially hydrolysed proteins in quantity not exceeding 14 g/l; carbohydrate component may include prebiotics — galacto-oligosaccharides and fructo-oligosaccharides (in the amount not exceeding 0.8 per cent of product mass) and lactulose.

5. Special-Purpose Products for Infant Nutritional Therapy (per 100 ml of ready-to-eat product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Low-lactose and lactose-free products			
Protein	g	1.2 – 2.1	+
Taurine	mg, not to exceed	8.0	
L-carnitine	mg, not to exceed	2.0 (when added)	
Fat	g	3.0 – 4.0	+
Linoleic acid	Per cent of total fatty acids	14 - 20	
	mg	400 – 800	
Carbohydrates	g	6.5 – 8.0	+
Lactose	g. not to exceed	1.0	in low-lactose products
	g, not to exceed	0.01	in lactose-free products

6. Supplemental Feeding Products for Babies (per 100 ml or 100 g of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Milk — pasteurized, sterilized, ultra-pasteurized drinking, including enriched; cream — sterilized, drinking			
Protein:			+
milk	g	2.8 – 3.2	
cream	g. not to exceed	2.6	
Fat:			+
milk	g	2.0 – 4.0	
cream	g	10.0	
ash	g	0.6 – 0.8	
Mineral substances			
Calcium in milk	mg, at least	100	
Cultured milk products, including with fruit and (or) vegetable components			
Protein:	g	2.0 – 3.2, not to exceed 4.0 — for prophylactic feeding	+
Fat	g	2.0 – 4.0	+
Carbohydrates, including sucrose*	g, not to exceed g, not to exceed	12 10	+
Ash	g	0.5 – 0.8	
Calcium	mg, at least	60	
Acidity	degrees Terner, not to exceed	110	
Curds and products based thereon, paste-like milk products, including with fruit and (or) vegetable components			
Protein	g	7 – 17	+
Fat	g	3 – 10	+
Carbohydrates, including sucrose*	g, not to exceed g, not to exceed	12 10	+
Mineral substances			
Calcium	mg, at least	85	
Acidity	degrees Terner, not to exceed	150	
Dry milk (per 100 ml of reconstituted product)			
Milk protein	g	2.8 – 3.2	+
Fat	g	2.0 – 4.0	+
Mineral substances			
Calcium	mg, at least	100	
Dry (per 100 ml of reconstituted product) and fluid dairy, dairy component and milk-containing drinks (for children over the age of 6 months)			
Protein	g, at least	1,8	+
Fat	g	1.0 – 4.0	+
Carbohydrates, including sucrose**	g, not to exceed g, not to exceed	12.0 6.0	
Mineral substances			
Calcium	mg	90 – 240	
Dry milk-based porridges — requiring cooking and instant (per 100 g of dry product)			
Moisture	g, not to exceed	8	+
Protein	g	12 – 20	+
	g, at least – in porridges that need to be reconstituted by with	7.0	

	whole or partially diluted cow's milk		
Fat	g	10 – 18	+
	g. at least – in porridges ob whole milk whose mass fraction is less than 25 per cent, provided butter or vegetable oil is added to the reconstituted porridge	5.0	
	g, at least – in porridges on skimmed milk, provided they are reconstituted with whole milk or that butter or vegetable oil is added to the reconstituted porridge	0.5	
Carbohydrates, including sucrose**	g g, not to exceed	60 – 70 20	+

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* Substitution of fructose for sucrose shall be allowed in quantity of no more than 5 grams.

** Substitution of fructose for sucrose shall be allowed in quantity of no more than 3 grams.

*** Substitution of fructose for sucrose shall be allowed in quantity of no more than 10 grams.

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Appendix No.14
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Physico-Chemical Identification Indices of Children's Milk-Based Food Products for Pre-School and School Age Children

1. Drinking Milk, Drinking Cream, Cultured Milk Products*, Milk-Based Drinks (Dry and Fluid), Including Enriched (per 100 ml of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Protein:			+
milk, cultured milk products, milk-based drinks	g	2.0 – 5.0	+
sour cream	g, at least	2.5	
cream	g, at least	2.5	+
Fat:			
milk, cultured milk products, milk-based drinks	g	1.5 – 4.0	
cream	g	10 – 20	+
sour cream	g	10 – 20	+
Carbohydrates:			
cultured milk products, milk-based drinks, including added sucrose**	g, not to exceed g, not to exceed	16.0 10.0	+
Carbohydrates:			
milk	g, at least	4.7	+
sour cream	g, at least	3.4	+
cream	g, at least	3.7	+
Mineral substances:			
calcium	mg	105 – 240	+ for enriched products

* As regards dairy component cultured products, physico-chemical identification indices may be specified in regulatory or technical documents pursuant to which such products are manufactured.

** Substitution of fructose for sucrose shall be allowed in quantity not exceeding 5 grams.

2. Hard, Medium-Hard, Soft and Processed Cheeses for Pre-School and School Age Children (per 100 g of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Moisture content	per cent, not to exceed	70	
Fat content in dry substance	per cent, not to exceed	55	+
Cooking salt	g, not to exceed	2	

3. Curds and Products Based Thereon, Including with Fruit and Horticultural Components (per 100 g of ready-to-use product)

Criteria and parameters	Units of measurement	Allowable levels	Obligation of labelling
Protein	g, at least	6.0 – 17.0	+
Fat	g	3.5 – 10.0	+
Carbohydrates, including sucrose*	g, not to exceed	16.0 10.0	+
Acidity	degrees Terner, not to exceed	150	

* Substitution of fructose for sucrose shall be allowed in quantity not exceeding 5 grams.

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Appendix No.15
to Technical Regulations
of the Eurasian Economic Community
Customs Union
"Milk and Dairy Products"

Forms of Added Micronutrients Permitted for Use in Production of Children's Food Products for Pre-School and School Age Children

Name	Form
Vitamins:	
Vitamin A	Retinol acetate; retinol palmitate; beta-carotene
Vitamin D	D_2 ergocalciferol; D_3 cholecalciferol
Vitamin E	D-alpha tocopherol; DL-alpha tocopherol; D-alpha tocopherol acetate; DL-alpha tocopherol acetate
Vitamin B_1	Thiamine hydrochloride; ~~thiamine bromide~~; thiamine mononitrate; thiamine chloride
Vitamin B_2	Riboflavin; riboflavin-5-phosphate, sodium
Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin B_6	Pirodixine hydrochloride; pirodixine-5-phosphate; pirodixine dipalmitate
Pantothenic acid	Calcium D-pantothenate, sodium D-pantothenate, dexapanthenol
Vitamin B_{12}	Cyanocobalamin, hydroxocobalamine
Folic acid	Folic acid
Vitamin C	L-ascorbic acid; sodium L-ascorbate; calcium L-ascorbate; 6-palmitoyl-L-ascorbic acid (ascorbyl palmitate); potassium ascorbate
Vitamin K	Phylloquinone (phytomenadione)
Biotin	D-biotin
Choline	Choline chloride; choline citrate; choline bitartrate
Inosite	Inosite preparation
Carnitine	L-carnitine; L-carnitine hydrochloride; L-carnitine L-tartrate

Mineral salts (element):	
Calcium	Calcium carbonate Calcium citrates (E 333) Calcium gluconate (E 578) Calcium glycerophosphate (E 383) Calcium lactate (E 327) Calcium orthophosphate (E 341) Calcium chloride
Sodium	Sodium citrate Sodium chloride (E 331) Sodium gluconate Sodium bicarbonate Sodium carbonate Sodium lactate Sodium orthophosphates Sodium hydroxide
Magnesium	Magnesium carbonate (E 504) Magnesium chloride (E 511) Magnesium gluconate (E 580) Magnesium salts of orthophosphoric acid (E 343) Magnesium sulphate (E 518) Magnesium lactate (E 329) Magnesium citrate (E 345) Magnesium oxide

	Magnesium hydroxide
Potassium	Potassium citrate (E 332) Potassium lactate (E 326) Disubstituted potassium phosphate (GOST 2493) Potassium carbonate Potassium bicarbonate Potassium chloride Potassium gluconate Potassium hydroxide
Iron	Iron (II) gluconate (E 579) Iron (II) sulphate 7-hydrate (GOST 4148) Iron (II) lactate (E 585) Iron (II) fumarate Iron (II) diphosphate (pyrophosphate) Iron citrate Iron sulphate
Copper	Copper carbonate Copper citrate Copper gluconate Copper sulphate (E 519)
Zinc	Zinc acetate Zinc sulphate Zinc chloride Zinc lactate Zinc citrate Zinc gluconate Zink oxide
Manganese	Manganese carbonate Manganese chloride Manganese citrate Manganese gluconate Manganese sulphate
Iodine	Potassium iodine Sodium iodine Potassium iodate Iodcasein*
Selenium	Sodium selenite, sodium selenate
Phosphorus	Phosphates

* Used to enrich milk for children over 2 years of age.

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Appendix No.16
to Technical Regulations
of the Eurasian Economic Community
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"Milk and Dairy Products"

Allowable Levels of Content of Micronutrients in Fluid Milk Mixtures, Dry Milk Mixtures for Babies

Name	Units of measurement	Parameter	Obligation of labelling
Adapted milk mixtures (dry, fluid, fresh and cultured), products based on partially hydrolysed proteins for babies from birth to six months (initial mixtures)			
Mineral substances:			
calcium	mg/l	330 - 700	+
phosphorus	mg/l	150 – 400	+
calcium/phosphorus	ratio	1.2 – 2.0	
potassium	mg/l	400 – 850	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	30 – 90	+
copper	mcg/l	300 – 600	+
manganese	mcg/l	10 – 300	+
iron	mg/l	3 -9	+
zinc	mg/l	3 -10	+
chlorides	mg/l	300 – 800	+
iodine	mcg/l	50 – 150	+
selenium	mcg/l	10 – 40	+
ash	g/l	2.5 – 4	
Vitamins:			
retinol (A)	mcg-equ/l	400 – 1000	+
tocopherol (E)	mg/l	4 – 12	+
calciferol (D)	mcg/l	7.5 – 12.5	+
vitamin K	mcg/l	25 – 100	+
thiamine (B1)	mcg/l	400 – 2100	+
riboflavin (B2)	mcg/l	500 – 2800	+
pantothenic acid	mcg/l	2700 – 14000	+
pyridoxine (B6)	mcg/l	300 – 1000	+
niacin (PP)	mcg/l	2000 – 10000	+
folic acid (Bc)	mcg/l	60 – 350	+
cyanocobalamin (B12)	mcg/l	1.0 – 3.0	+
ascorbic acid (C)	mg/l	55 – 150	+
inosite	mg/l	20 – 280	+
choline	mg/l	50 – 350	+
biotin	mcg/l	10 – 40	+
L-carnitine	mg/l, not to exceed	20.0 (when added)	+
lutein	mcg/l, not to exceed	250 (when added)	+
nucleotide (total of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, not to exceed	35 (when added)	+
Follow-up adapted milk mixtures (dry, fluid, fresh and cultured), products based on partially hydrolysed proteins for babies over the age of six months			
Mineral substances:			

calcium	mg/l	400 - 900	+
phosphorus	mg/l	200 - 600	+
calcium/phosphorus	ratio	1.2 – 2.0	
potassium	mg/l	500 - 1000	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	50 - 100	+
copper	mcg/l	400 - 1000	+
manganese	mcg/l	10 – 300	+
iron	mg/l	7 - 14	+
zinc	mg/l	4 -10	+
chlorides	mg/l	300 – 800	+
iodine	mcg/l	50 – 350	+
selenium	mcg/l	10 – 40	+
ash	g/l	2.5 – 6	
Vitamins:			
retinol (A)	mcg-equ/l	400 – 1000	+
tocopherol (E)	mg/l	4 – 20	+
calciferol (D)	mcg/l	8 - 21	+
vitamin K	mcg/l	25 – 170	+
thiamine (B1)	mcg/l	400 – 2100	+
riboflavin (B2)	mcg/l	500 – 2800	+
pantothenic acid	mcg/l	3000 – 14000	+
pyridoxine (B6)	mcg/l	400 - 1200	+
niacin (PP)	mcg/l	3000 – 10000	+
folic acid (Bc)	mcg/l	60 – 350	+
cyanocobalamin (B12)	mcg/l	1.5 – 3.0	+
ascorbic acid (C)	mg/l	55 – 150	+
choline	mg/l	50 – 350	+
biotin	mcg/l	10 – 40	+
inosite	mg/l	20 - 280	+
L-carnitine	mg/l, not to exceed	20 (when added)	+
lutein	mcg/l, not to exceed	250 (when added)	+
nucleotide (total of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, not to exceed	35 (when added)	+
Adapted milk mixtures (dry, fluid, fresh and cultured), products based on partially hydrolysed proteins for children from birth to twelve months			
Mineral substances:			
calcium	mg/l	400 - 900	+
phosphorus	mg/l	200 - 600	+
calcium/phosphorus	ratio	1.2 – 2.0	
potassium	mg/l	400 - 800	+
sodium	mg/l	150 – 300	+
magnesium	mg/l	40 - 100	+
copper	mcg/l	300 - 1000	+
manganese	mcg/l	10 – 300	+
iron	mg/l	6 - 10	+
zinc	mg/l	3 -10	+
chlorides	mg/l	300 – 800	+
iodine	mcg/l	50 – 350	+
selenium	mcg/l	10 – 40	+
ash	g/l	2.5 – 6.0	+

Vitamins:			
retinol (A)	mcg-equ/l	400 – 1000	+
tocopherol (E)	mg/l	4 – 12	+
calciferol (D)	mcg/l	8 - 21	+
vitamin K	mcg/l	25 – 170	+
thiamine (B_1)	mg/l	0.4 – 2.1	+
riboflavin (B_2)	mg/l	0.5 – 2.8	+
pantothenic acid	mg/l	2.7 – 14.0	+
pyridoxine (B_6)	mg/l	0.3 – 1.2	+
niacin (PP)	mg/l	3.0 – 10.0	+
folic acid (Bc)	mcg/l	60 – 350	+
cyanocobalamin (B_{12})	mcg/l	1.5 – 3.0	+
ascorbic acid (C)	mg/l	55 – 150	+
inosite	mg/l	20 - 280	+
choline	mg/l	50 – 350	+
biotin	mcg/l	10 – 40	+
L-carnitine	mg/l, not to exceed	20 (when added)	+
lutein	mcg/l, not to exceed	250 (when added)	+
nucleotide (total of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, not to exceed	35 (when added)	+
Follow-up partially adapted milk mixtures (dry, liquid, fresh and cultured), products based on partially hydrolysed proteins for babies over the age of six months			
Mineral substances:			
calcium	mg/l	600 - 900	+
phosphorus	mg/l	200 - 600	+
calcium/phosphorus	ratio	1.2 – 2.0	
potassium	mg/l	400 - 1000	+
sodium	mg/l	150 – 350	+
magnesium	mg/l	50 - 100	+
copper	mcg/l	400 - 1000	+
manganese	mcg/l	10 – 650	+
iron	mg/l	5 - 14	+
zinc	mg/l	4 -10	+
chlorides	mg/l	300 – 800	+
iodine	mcg/l	50 – 350	+
ash	g/l	2.5 – 6.0	+
Vitamins:			
retinol (A)	mcg-equ/l	400 – 1000	+
tocopherol (E)	mg/l	4 – 12	+
calciferol (D)	mcg/l	7 - 21	+
thiamine (B_1)	mg/l	0.4 – 2.1	+
riboflavin (B_2)	mg/l	0.5 – 2.8	+
pantothenic acid	mg/l	2.5 – 14.0	+
pyridoxine (B_6)	mg/l	0.4 – 1.2	+
niacin (PP)	mg/l	3.0 – 10.0	+
folic acid (Bc)	mcg/l	60 – 350	+
cyanocobalamin (B_{12})	mcg/l	1.5 – 3.0	+
ascorbic acid (C)	mg/l	55 – 150	+

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Appendix No.17
to Technical Regulations
of the Eurasian Economic Community
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"Milk and Dairy Products"

List of Food Additives and Flavourants Permitted to Use in Production of Children's Food Products on Milk Basis, Milk Mixtures (Including Dry Milk Mixtures), Milk Drinks (Including Dry Milk Drinks), Milk Porridges for Babies in the First Year of Life and Babies from One to Three Years of Age

Food additive (index E)	Food products	Maximum level in ready children's food products
Azote (E 941) Argon (E 938) Helium (E 939) Carbon dioxide (E 290)	Supplemental feeding products	In conformity with producer's technical documents
Alginic acid (E 400) Potassium alginate (E 402) Calcium alginate (E 404) Sodium alginate (E 401) (separately or in combination)	Desserts, puddings	500 mg/kg
L-Ascorbyl palmitate (E 304) Tocopherol concentrate (E 306) Alpha-tocopherol (E 307) Gamma-tocopherol (E 308) Delta-tocopherol (E 309) (separately or in combination)	Fat-containing products	100 mg/kg
L-Ascorbic acid (E 300) Calcium L-ascorbate (E 302) Sodium L-ascorbate (E 301) (separately or in combination in ascorbic acid equivalent)	Fat-containing, grain-based products, including biscuits and rusks	200 mg/kg
Potassium hydroxide (E 525) Calcium hydroxide (E 526) Sodium hydroxide (E 524) (only to regulate active acidity)	Supplemental feeding products	In conformity with producer's technical documents
Guar gum (E 412) Gum arabic (E 414) Carob gum (E 410) Xanthan gum (E 415) Pectins (E 440) (separately or in combination)	Supplemental feeding products, antireflux mixtures for infant nutrition, hypoallergic products	10 g/kg
Ammonium carbonates (E 503) Potassium carbonates (E 501) Sodium carbonates (E 500) (only as a leavening agent)	Supplemental feeding products	In conformity with producer's technical documents
Calcium carbonates (E 170) (only to regulate active acidity)	Supplemental feeding products	In conformity with producer's technical documents
Citric acid (E 300) Potassium citrates (E 332) Calcium citrates (E 333) Sodium citrates (E 331) (separately or in combination; only to regulate active acidity)	Supplemental feeding products	In conformity with producer's technical documents

Modified 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) Phosphated distarch phosphate (E 1413) Starch sodium octenyl succinate (E 1450) (separately or in combination)	Supplemental feeding products	50 g/kg
Lactic acid (E 270) Potassium lactate (E 326) Calcium lactate (E 387) Sodium lactate (E 325) (separately or in combination; only to regulate active acidity)**	Supplemental feeding products	In conformity with producer's technical documents
Hydrochloric acid (E 507)	Supplemental feeding products	In conformity with producer's technical documents
Acetic acid (E 260) Potassium acetate (E 261) Calcium acetate (E 387) Sodium acetate (E 262) (separately or in combination; only to regulate active acidity)	Supplemental feeding products	In conformity with producer's technical documents
o-phosphoric acid (E 339) (added phosphate in P_20_5 equivalent only to regulate active acidity)	Supplemental feeding products	1 g/kg
Malic acid (E 296) (only to regulate active acidity)***	Supplemental feeding products	In conformity with producer's technical documents
Natural flavourants	Supplemental feeding products	In conformity with producer's technical documents

** Only L(+) – forms of lactic, tartaric, and malic acids and their salts – may be used to make supplemental feeding products

*** L(+) – lactic acid obtained from non-pathogenic and non-toxic microorganism strains – may be used to make cultured milk products

Note:

It is allowed to use food additives to make children's food products as part of another product. The content of gum arabic (E 414) in such products must not exceed 150 g/kg, and of silicon dioxide amorphous (E 551) – 10 g/kg. As part of vitamin B_{12}, mannite is allowed in children's food when it is used as a dissolvent-carrying agent; vitamin B_{12} content must not exceed 1 mg/kg of mannite. Sodium ascorbate (E 301) is allowed as part of the covering of polyunsaturated fatty acid preparations. Ready-to-use products must have no more than 10 mg/kg of gum arabic or 75 mg/kg of sodium ascorbate.

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Appendix No.18
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"Milk and Dairy Products"

Allowable Deviations from Actual Values of a Ready Product's Labelled Nutritional Value Parameters

Proteins, fat, carbohydrates, sugar, organic acids, alcohol, fibre, fatty acids	Limit of allowable deviations from actual values of a ready products' labelled nutritional value parameters, +/-
less than 10 g per 100 g of product	+/- 10%
10 – 40 g per 100 g of product	+/- 15%
more than 40 g per 100 g of product	+/- 6 g
Sodium, magnesium, calcium, phosphorus, iron, zinc, vitamins C, B_1, B_2, B_6, pantothenic acid, niacin, cholesterol	+/- 20%
Vitamins A, D, E, folic acid, B12, biotin, iodine	+/- 30% (not counting enhanced vitamin content in the making of a ready product)

Note. Actual values of fat, proteins, carbohydrates, organic acids, alcohol, fibre, fatty acids, vitamins and mineral substances content must conform to the requirements specified in regulatory or technical documents or standards of organisations, pursuant to which dairy products are produced and may be identified.

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