

2. In the Annex 3 «3. Hygienic standards for baby food safety and nutritional value» of section «3.1. «Products for infants »:

2.1. In the paragraph 3.1.1.1. section «1) Nutritional value (in ready-to-eat product) » shall be with new wording:

1) Nutritional value (in ready-to-eat product)

Criteria and indicators	Measurement units	Allowable levels		Note
		rated	marked	
1	2	3	4	5
For children from 0 to 5 months of age				
Protein ¹	g/l	12-17	+	
Lactoserum proteins	% of the overall proteins, at least	50	+	
Taurin	mg/l	40-60	+	
Fat ²	g/l	30-40	+	
Linoleic acid	% of total fatty acids	14-20	+	
Linoleic acid	mg/l	4000-8000	-	
α -tocopherol/ polyunsaturated fatty acid ratio	-	1-2	-	
Carbohydrates ³	g/l	65-80	+	
Lactose	% of overall carbohydrates, at least	65	+	
Energy value	kcal/l	640-700	+	
<i>Minerals:</i>				
Calcium	mg/l	330-700	+	
Phosphorus	mg/l	150-400	+	
calcium/phosphorus ratio	-	1.2-2.0	-	
Potassium	mg/l	400-800	+	
Sodium	mg/l	150-300	+	
potassium/sodium ratio	-	2.5-3	-	
Magnesium	mg/l	30-90	+	
Cuprum	mkg/l	300-600	+	
Manganese	mkg/l	10-300	+	
Iron	mg/l	3-9	+	
Zinc	mg/l	3-10	+	
Chlorides	mg/l	300-800	-	
Iodine	mkg/l	50-150	+	
Selenium	mkg/l	10-40	+	
Ash	g/l	2.5-4.0	+	
<i>Vitamins:</i>				
retinol (A)	mkg-eq/l	400-1000	+	
tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mkg/l	7.5-12.5	+	
vitamin K	mkg/l	25-60	+	
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	+	
pyridoxin(B ₆)	mg/l	0.3-1.0	+	
niacin (PP)	mg/l	2.0-10.0	+	
folic acid (Bc)	mkg/l	60-350	+	
cyancobalamin (B ₁₂)	mkg/l	1-3	+	
ascorbic acid (C)	mg/l	55-150	+	
Inose	mg/l	20-280	+	
Choline	mg/l	50-350	+	
Biotin	mkg/l	10-40	+	
L-carnitine	mg/l	10-20	+	

Nucleotides (the sum of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, maximum	35	+	
Acidophilic microorganisms⁴	CFU/cm³, at least	1·10 ⁷	+	in fermented milk products, (when made using those)
Bifid bacteria ⁴	same	1·10 ⁶	+	same
Milk fermenting microorganisms ⁴	same	1·10 ⁷	+	same
Osmolarity	mOsm/l	290-320	+	
Acidity	⁰ Turner, maximum	90	-	for fermented milk products
For children between 5 and 12 months of age				
Protein ¹	g/l	12-21	+	
Lactoserum proteins	% of the overall proteins, at least	At least 35	+	
Fat ²	g/l	25-40	+	
Linoleic acid	% of total fatty acids	14-20	+	
Linoleic acid	mg/l	4000-8000	-	
Carbohydrates ³	g/l	70-90	+	
Lactose	% of overall carbohydrates, at least	65	+	
Energy value	kcal/l	640-750	+	
Minerals:				
calcium	mg/l	400-900	+	
phosphorus	mg/l	200-600	+	
calcium/phosphorus ratio	-	1.2-2.0	-	
potassium	mg/l	500-900	+	
sodium	same	150-300	+	
potassium/sodium ratio	-	2-3	-	
magnesium	mg/l	50-100	+	
cuprum	mkg/l	400-1000	+	
manganese	mkg/l	10-300	+	
iron	mg/l	7-14	+	
zinc	mg/l	4-10	+	
chlorides	mg/l	300-800	-	
iodine	mkg/l	50-350	+	
selenium	mkg/l	10-40	+	
ash	g/l	2.5-6.0	+	
Vitamins:				
retinol (A)	mkg-eq/l	400-800	+	
tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mkg/l	8-21	+	
vitamin K	mkg/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	3.0-14.0	+	
pyridoxin(B ₆)	mg/l	0.4-1.2	+	
niacin (PP)	mg/l	3.0-10.0	+	
folic acid (Bc)	mkg/l	60-350	+	
cyancobalamin (B ₁₂)	mkg/l	1.5-3.0	+	
ascorbic acid (C)	mg/l	55-150	+	

choline	mg/l	50-350	+	
biotin	mkg/l	10-40	+	
inose	mg/l	20-280	+	
L-carnitine	mg/l	5-20	-	
Nucleotides (the sum of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, maximum	35	+	
Acidophilic microorganisms	CFU/cm ³ , at least	1·10 ⁷	+	in fermented milk products, (when made using those)
microorganisms ⁴				
Bifid bacteria ⁴	same	1·10 ⁶	+	same
Milk fermenting microorganisms ⁴	same	1·10 ⁷	+	same
Osmolarity	mOsm/l	290-320	+	
Acidity	⁰ Turner, maximum	90	-	for fermented milk products
For children between 0 and 12 months of age				
Protein ¹	g/l	12-21	+	
Lactosum proteins	% of the overall proteins, at least	50	+	
Taurin	mg/l	40-60	+	
Fat ²	g/l	30-40	+	
Linoleic acid	% of total fatty acids	14-20	+	
Linoleic acid	mg/l	4000-8000	-	
α-tocopherol/polyunsaturated fatty acids ratio	-	1-2	-	
Carbohydrates ³	g/l	65-80	+	
Lactose	% of overall carbohydrates, at least	65	+	
Energy value	kcal/l	640-720	+	
Minerals:				
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	+	
potassium/sodium ratio	-	2.5-3	-	
magnesium	mg/l	40-100	+	
cuprum	mkg/l	300-1000	+	
manganese	mkg/l	10-300	+	
iron	mg/l	6-10	+	
zinc	mg/l	3-10	+	
chlorides	mg/l	300-800	-	
iodine	mkg/l	50-350	+	
selenium	mkg/l	10-40	+	
ash	g/l	2.5 – 6.0	+	
Vitamins:				
retinol (A)	mkg-eq/l	500-800	+	
tocopherol (E)	mg/l	4-12	+	
calciferol (D)	mkg/l	8-21	+	
vitamin K	mkg/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	+	
pyridoxin(B ₆)	mg/l	0.3-1.2	+	
niacin (PP)	mg/l	3.0-10.0	+	
folic acid (Bc)	mkg/l	60-350	+	
cyancobalamin (B ₁₂)	mkg/l	1.5-3.0	+	
ascorbic acid (C)	mg/l	55-150	+	
inose	mg/l	20-280	+	
choline	mg/l	50-350	+	
biotin	mkg/l	10-40	+	
L-carnitine	mg/l	5-20	+	
Nucleotides (the sum of cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	mg/l, maximum	35	+	
Acidophilic microorganisms ⁴	CFU/cm ³ , at least	1·10 ⁷	+	in fermented milk products, (when made using those)
Bifid bacteria ⁴	same	1·10 ⁶	+	same
Milk fermenting microorganisms ⁴	same	1·10 ⁷	+	same
Osmolarity	mOsm/l	290-320	+	
Acidity	⁰ Turner, maximum	90	-	for fermented milk products

Note:

¹ - on the condition of providing maximum proximity of proteins in mixture to the composition of human milk proteins;

² – the use of sesame oil and cotton oil is prohibited;

the content of trans-isomers should not exceed 3% of the overall fats content;

myristinic and lauric acid overall content should not exceed 20% of total fat content;

ratio of linoleic to α -linoleic acid should not be less than 5 and more than 15;

in the event of enrichment of mixtures with long-chain fatty acids, their content should not exceed 1% of total fat for w-3 long-chain polyunsaturated fatty acids 2% for w-6 long-chain polyunsaturated fatty acids;

content of eicosapentanoic acid should not exceed the content of docosahexaenic acid;

³ – in addition to lactose, malt dextrin and maltose can be used; sucrose and/or fructose content or their sum total shall not exceed 20% of the overall carbohydrates content; carbohydrate component may include prebiotics galactooligosaccharides and fructooligosaccharide (total sum not more than 0.8% of the product weight) and lactulose;

⁴ – for dry and liquid fermented milk mixtures.

2.2. In the paragraph 3.1.1.1. in section «2) Safety indicators (in ready-to-eat product) » in the line «lead» in column 2 replace the value «0.05» with «0.02».

2.3. In paragraphs 3.1.1.1., 3.1.1.2., 3.1.1.3 section «2) Safety indicators (in ready-to-eat product)» and in paragraphs **3.1.1.4., 3.1.1.5** in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

2.4. In the paragraph 3.1.1.5. «Cottage cheese and cream cheese products (including those with fruit and vegetable fillings)» in section «2) Safety indicators»:

- in the line «lead» in column 2 replace the indicator «0.15» with «0.06»

2.5. In paragraphs 3.1.1.6., 3.1.1.7. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

2.6. In the paragraph 3.1.2.1. in section «2) Safety indicators» include additionally «mycotoxins» indicators «ochratoxin A» and «fumonisin B₁ and B₂» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
ochratoxin A	not allowed	<0.0005 for wheat, rye, barley, oats and rice flour
fumonisin B ₁ and B ₂	0.2	For corn flour

2.7. In paragraphs 3.1.2.2.; 3.1.2.3.; 3.1.2.4. in section «2) Safety indicators» in column 1 «Indicators» replace «hazardous admixtures» with «cereals infestation (insects, ticks) and metal admixtures».

2.8. In paragraphs 3.1.2.3., 3.1.2.4. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

2.9. In the paragraph 3.1.2.5. in section «2) Safety indicators» in column 1 «Indicators» include additionally the line «Cereals infestation (insects, ticks) and metal admixtures» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Cereals infestation (insects, ticks) and metal admixtures	pursuant to p. 3.1.2.1	

2.10. In the paragraph 3.1.3. :

- in section «1) Nutritional value (in 100 g of product)» after the line «Carbohydrates» add the line «including added sugar» with the following wording:

Criteria and indicators	Measurement units	Allowable levels		Note
		rated	marked	
including added sugar	g, maximum	10	-	Except juices

- in section «2) Safety indicators» include additionally «mycotoxins» the indicator «ochratoxin A» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
ochratoxin A	not allowed	<0.0005 containing wheat, rye, barley, oats and rice flour

2.11. In paragraphs 3.1.4.1, 3.1.4.2., 3.1.4.3. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

2.12. In the paragraph 3.1.4.3. in section «2) Safety indicators» include additionally in «mycotoxins» the «ochratoxin A» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
<u>ochratoxin A</u>	not allowed	<0.0005 for that containing wheat, rye, barley, oats and rice flour

2.13. In paragraphs 3.1.5.1., 3.1.5.2. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

3. In the Annex 3 «3. Hygienic standards for baby food safety and nutritional value» of section “3.2. Foods for preschool and school children”

3.1. In the paragraph 3.2.1.1. section «1) Nutritional value (in 100 g of product)» shall be with new wording:

Criteria and indicators	Measurement units	Allowable levels	Note
Protein	g, at least	12	
Fat	g, maximum	18	
Cooking salt	g, maximum	1.2	
Starch	g, maximum	3.0	
Or rice and (or) wheat flour	g, maximum	5.0	

3.2. In paragraphs 3.2.1.1., 3.2.1.2. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

3.3. In the paragraph 3.2.1.3. in section «1) Nutritional value (in 100 g of product)» in the line «fat»:

- in column «Measurement units» replace the «g» measurement unit with «g, maximum»;
- in column «rated» replace allowable level «14-20» with «20».

3.4. In paragraphs 3.2.1.3., 3.2.1.4. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Dioxins	not allowed	

3.5. In the paragraph 3.2.1.4. in section «2) Safety indicators» in the line «toxic elements, antibiotics, pesticides, nitrates, nitrites, radioactive nuclides» replace the word «nitrates» with «nitrosamines».

3.6. In the paragraph 3.2.2.:

- replace the name «Pasta and bread products» with «Bread products, flour-based confectionery and flour and cereal products»;

- in section «1) Nutritional value (in 100 g of product)» add the line «Flour-based confectionery products» with the following wording:

Criteria and indicators	Measurement units	Allowable levels		Note
		Rated	Marked	
FLOUR-BASED CONFECTIONERY PRODUCTS				
Fats	g, maximum	25	+	
Trans-isomers	% of total fat, maximum	7		
Added sugar	g, maximum	25	+	For pastry for biscuit semi-fabricated products
		38	+	

- in section «2) Safety indicators» in column «Note» replace «bread products» with «bread products and flour-based confectionery products» except for the line «Microbiological indicators»;

- in section «2) Safety indicators» modify the line «Microbiological indicators» in column «Note» adding the words “flour-based confectionery products” and give the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Microbiological indicators	pursuant to p.1.4.5	flour and cereal products
	pursuant to p.1.4.7	bread products
	pursuant to p.1.5.5	Flour-based confectionery

- in section «2) Safety indicators» include additionally in «mycotoxins» the indicator «ochratoxin A» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
ochratoxin A	not allowed	<0.0005 wheat, rye, barley, oats and rice products

3.7. Section «3.2. Foods for preschool and school children» should be extended by paragraph 3.2.3. «Fish and non-fish objects of fishery» with the following wording:

3.2.3. Fish and non-fish objects of fishery

3.2.3.1. Semiproductions of fish and non-fish objects of fishery

1) Nutritional value (in 100 g of product).

Criteria and indicators	Measurement units	Allowable levels	
		rated	marked
Protein	g, at least	16	+
Fat	g	1-11	+
Energy value	kcal	70-160	+

2) Safety indicators

Indicators	Allowable levels, mg/kg, maximum	Note
Toxic elements:		
Lead	0.5	
Arsenic	0.5	
cadmium	0.1	
Mercury	0.15	
Phytotoxin:		
Molluscan paralyzant (saxitoxine agent)	not allowed	molluscan
Molluscan amnesic toxin (domoic acid)	not allowed	molluscan
Molluscan amnesic toxin (domoic acid)	not allowed	crab internals
Molluscan diarrhea toxin (okadaic acid)	not allowed	molluscan
Pesticides**:		
HCH (α , β , γ - isomers)	0.02	
DDT and metabolites	0.01	
Nitrosamines:		
Nitrosodimethylamine plus nitrosodiethylamine	not allowed	
Histamine	100	tuna, mackerel, salmon, herring
Polychlorinated biphenyl	0.5	
Dioxins	not allowed	Fish semi-finished products
Radioactive nuclides:		
cesium – 137	100	Bq/kg
strontium – 90	60	same
Microbiological indicators:		
QMAFAnM	$5 \cdot 10^4$	CFU/g, maximum
Coliforms	0.01	product weight (g), in which these are not allowed

S.aureus	0.01	same
Pathogenic including salmonella and L.monocytogenes	25	same
Sulfite-reducing clostridia	0.01	product weight (g), in which these are not allowed (for vacuum-packed products)
V.paraaemolyticus	100	CFU/g, maximum (for sea fish)

3.2.3.2. Culinary products of fish and non-fish objects of fishery

1) Nutritional value (in 100 g of product)

Criteria and indicators	Measurement units	Allowable levels
Protein	g, at least	13
Fat	g, maximum	8
Energy value	kcal	90-130
Cooking salt	%, maximum	0.8
Starch	g, maximum	5

2) Safety indicators

Indicators	Allowable levels, mg/kg, maximum	Note
Toxic elements:		
Lead	0.5	
Arsenic	0.5	
Cadmium	0.1	
Mercury	0.15	
Phytotoxin:		
Molluscan paralyzant (saxitoxine agent)	control of raw materials	molluscan
Molluscan amnesic toxin (domoic acid)	control of raw materials	molluscan
Molluscan amnesic toxin (domoic acid)	control of raw materials	Crab internals
Molluscan diarrhea toxin (okadaic acid)	control of raw materials	molluscan
Mycotoxins: control of raw materials		
aflatoxin B ₁	not allowed	for grains and flour
aflatoxin M ₁	not allowed	For products with milk component
Vomitoxin	not allowed	for grains and flour
zearalenon	not allowed	for grains and flour
T-2 toxin	not allowed	for grains and flour
ochratoxin A	not allowed	<0.0005 or wheat, rye, barley, oats and rye flour

Antibiotics*: control of raw materials		
Chloromycetin	not allowed	for products with milk component
Tetracycline group	not allowed	for products with milk component
Penicillin	not allowed	for products with milk component
Streptomycin	not allowed	for products with milk component
Baitracin	not allowed	For products with egg component
Pesticides**:		
HCH (α , β , γ -isomers)	0.02	
DDT and metabolites	0.01	
Hexachlorbenzene	0.01	control of raw materials for grains and flour
Mercury-organic pesticides	not allowed	control of raw materials for grains and flour
2.4-D acid, its salts and ethers	not allowed	control of raw materials for grains and flour
Benzapyrene	not allowed	
Histamine	100	tuna, mackerel, salmon, herring
Nitrates	150	For products containing vegetables
N-nitrosamines: Nitrosodimethylamine plus nitrosodiethylamine	not allowed	
Polychlorinated biphenyl	0.5	
Radioactive nuclides:		
Cesium - 137	100	
Strontium - 90	60	
Dioxins	not allowed	fish meals
Microbiological indicators:	pursuant to p.p. 1.3.3.9., 1.3.3.10., 1.3.3.11.	

Note:

* If chemical methods are used for detection of grizin, baitracin, tetracycline group antibiotics, penicillin, streptomycin the calculation of their actual content in unit/g is performed pursuant to the standard's activity status.

** It is also necessary to control the residual quantities of pesticides used in production of raw materials.

3.8. Section «3.2. Foods for preschool and school children» shall be augmented by paragraph 3.2.4. «Milk and milk products» with the following wording:

3.2.4. Milk and milk products.

3.2.4.1. Milk; cream; fermented milk products, including yoghurts; milk-based products

1) Nutritional value (in 100 g of ready-to-eat product)

Criteria and indicators	Measurement units	Allowable levels	Note
Protein			
	g	2.0-5.0	- milk, fermented milk products
	g, at least	2.7	- cream
Fat			
	g	1.5-4.0	- milk, fermented milk products
	same	10-20	- cream
Carbohydrates, including sugar	g	16.0	
	g, maximum	10	

2) Safety indicators (in ready-to-eat product)

Indicators	Allowable levels, mg/kg, maximum	Note
1	2	3
Oxidative spoilage indicators		
peroxide value	4.0	mM of active oxygen/kg of fat
Toxic elements:		
lead	0.02	
arsenic	0.05	
cadmium	0.02	
mercury	0.005	
Antibiotics*:		
chloramphenicol	not allowed	<0.01

tetracycline group	not allowed	<0.01 unit/g
penicillin	not allowed	<0.01 unit/g
streptomycin	not allowed	<0.5 units/k
Mycotoxins:		
aflatoxin M ₁	not allowed	<0.00002
Pesticides**:		
HCH (α, β, γ-isomers)	0.02	
DDT and metabolites	0.01	
Dioxins	not allowed	
Radioactive nuclides:		
cesium-137	40	Bq/l
strontium-90	25	same

Microbiological indicators:				
Index, products group	QMAFAn M, CFU/cm ³ (g), maximum	Product weight (g, cm ³), in which this is not allowed		Note
		Coliforms	Pathogenic, including salmonella	
1	2	3	4	5
Pasteurized milk				
in consumer's tare	1·10 ⁵	0.01	25	<i>S. aureus</i> in 1 cm ³ not allowed; <i>L. monocytogenes</i> in 25 cm ³ not allowed
Pasteurized cream:				
- in consumer's tare	1·10 ⁵	0.01	25	<i>S. aureus</i> in 1 cm ³ not allowed; <i>L. monocytogenes</i> in 25 cm ³ not allowed
Rendered milk	2.5·10 ³	1.0	25	
Milk and cream, sterilized	Conformity with industrial sterility requirements for sterilized milk and cream in consumer's tare pursuant to Annex 8 to SanPiN 2.3.2.1078-01			

Microbiological indicators:						
Index, products group	Number of milk-fermenting microorganisms, CFU/cm ³ (g)	Product weight (g, cm ³), in which these are not allowed			Yeast and mold, CFU/cm ³ (g), maximum	Note
		Coliforms	<i>S. aureus</i>	Pathogenic, including salmonella		
1	2	3	4	5	6	7
Liquid fermented milk products, including yoghurt, with maximum 72 hours	-	0.01	1.0	25	-	

shelf life.						
Liquid fermented milk products, including yoghurt, with shelf life over 72 hours.	at least $1 \cdot 10^7$ **	0.1	1.0	25	yeast - 50* mold - 50	* except beverages made with yeast-containing ferments ** not rated for heat-treated products
Liquid fermented milk products enriched with bifid bacteria with shelf life exceeding 72 hours.	at least $1 \cdot 10^7$; bifid bacteria - at least $1 \cdot 10^6$	0.1	1.0	25	yeast - 50* mold - 50	* except beverages made with yeast-containing ferments
Boiled fermented milk (ryazhenka)	-	1.0	1.0	25	-	
Sour cream and products	-	0.001*	1.0	25	yeast - 50** mold - 50**	* for heat-treated products – 0.01; ** for products with shelf-life exceeding 72 hours.

3.2.4.2. Cottage cheese, cream cheese products (including those with fruit and vegetable fillings).

1) Nutritional value (in 100 g of product)

Criteria and indicators	Measurement units	Allowable levels	Note
1	2	3	4
Protein	g	7-17	
Fat	same	3.5-15	
Carbohydrates, including sugar	g, maximum	12	
	g, maximum	10	
Energy value	kcal	105-250	
Acidity	⁰ T, maximum	150	

2) Safety indicators

Indicators	Allowable levels, mg/kg, maximum	Note
1	2	3
Oxidative spoilage indicators		
peroxide value	4.0	mM of active oxygen/kg of fat, for products with fat content exceeding 5 g/100 g and for products enriched with vegetable oils

Toxic elements:		
lead	0.06	
arsenic	0.15	
cadmium	0.06	
mercury	0.015	
Antibiotics, mycotoxins and radioactive nuclides, dioxins	pursuant to p. 3.2.4.1	
Pesticides**:		
HCH (α , β , γ -isomers)	0.55	in conversion to fat
DDT and metabolites	0.33	same

Microbiological indicators:					
Index, products group	Product weight (g), in which these are not allowed			Yeast and mold, CFU/g, maximum	Note
	Coliforms	S. aureus	Pathogenic, including salmonella		
1	2	3	4	5	6
Cottage cheese and cream cheese products with shelf life maximum 72 hours.	0.001	0.1	25	-	
Cottage cheese and cream cheese products with shelf life exceeding 72 hours	0.01	0.1	25	yeast - 100, mold - 50	
Cream cheese products (heat-treated)	0.01	1.0	25	yeast and mold - 50	

3.2.4.3. Cheeses (hard, semi-hard, soft, briny, processed)

1) Nutritional value (in 100 g of product)

Criteria and indicators	Measurement units	Allowable levels	Note
1	2	3	4
Humidity weight fraction	%, maximum	60	
Fat weight fraction in dry matter	same	50	
Cooking salt	g, maximum	2	

2) Safety indicators

Indicators	Allowable levels,	Note
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	mg/kg (l), maximum	
Toxic elements:		
lead	0.2	
arsenic	0.15	
cadmium	0.1	
mercury	0.03	
Mycotoxins:		
aflatoxin M ₁	not allowed	<0.0005
Antibiotics*:		
chloramphenicol	not allowed	<0.01
tetracycline group	not allowed	<0.01 unit/g
streptomycin	not allowed	<0.5 unit/g
penicillin	not allowed	<0.01 unit/g
Pesticides**:		
HCH (α, β, γ-isomers)	0.6	in conversion to fat
DDT and metabolites	0.2	same
Dioxins	not allowed	
Radioactive nuclides:		
cesium-137	40	Bq/kg
strontium-90	25	same

Microbiological indicators:

Index, products group	QMAFAn M, CFU/g, maximum	Product weight (g), in which these are not allowed		Note
		coliforms	Pathogenic, including salmonella	
1	2	3	4	5
Cheeses (hard, semi-hard, soft, briny)	-	0.001	25	<i>S. aureus</i> maximum 500 CFU/g <i>L. monocytogenes</i> в 25 g not allowed
Processed cheeses				
- without fillings	5·10 ³	0.1	25	mold maximum 50 CFU/g, yeast maximum 50 CFU/g
- with fillings	1·10 ⁴	0.1	25	mold maximum 100 CFU/g, yeast maximum 100 CFU/g

Note:

* If chemical methods are used for detection of grizin, baitracin, tetracycline group antibiotics, penicillin, streptomycin the calculation of their actual content in unit/g is performed pursuant to the standard's activity status.

** It is also necessary to control the residual quantities of pesticides used in production of raw

materials.

3.9. Section «3.2. Foods for preschool and school children» shall be augmented by paragraph 3.2.5. «Canned fruit and vegetable products (juices, nectars, drinks, fruit infusions, pap: fruit-milk and fruit-cereal pap; combined products) with the following wording:

3.2.5. Canned fruit and vegetable products (juices, nectars, drinks, fruit infusions, pap: fruit-milk and fruit-cereal pap; combined products)

1) Nutritional value (in 100 g of product)

Criteria and indicators	Measurement units	Allowable levels	Note
1	2	3	4
Dry matter weight fraction	g	5-20	not taking into account chlorides and sugar for vegetable juices
	g, at least	4	For tomato juice
Overall acidity	%, maximum	1.3	
Carbohydrates	g	4-25	
including added sugar	g, maximum	10	for nectars and drinks
	g, maximum	12	for fruit infusions
Mass share of ethyl alcohol	%, maximum	0.2	For fruit juices
Cooking salt	g, maximum	0.6	For vegetable juices
Vitamins:			
ascorbic acid (C)	mg, maximum	75.0	
	mg, at least	25	Close to the expiry date

2) Safety indicators

Indicators	Allowable levels, mg/kg, maximum	Note
Toxic elements:		
lead	0.3	
arsenic	0.2	
cadmium	0.02	
mercury	0.01	
Mycotoxins:		
penicidin	not allowed	<0.02, for those containing apples, tomatoes and sea-buckthorn
Pesticides**:		
HCH (α , β , γ -isomers)	0.01	

DDT and metabolites	0.005	
Nitrates	50	fruit-based
	200	vegetable and vegetable/fruit-based, as well as containing bananas
5-Hydroxymethyl furfural	20	for fruit juices and nectars
	10	For orange and grapefruit juices and nectars
Radioactive nuclides:		
cesium-137	60	Bq/kg
strontium-90	25	Same
Microbiological indicators	Conformity with industrial sterility requirements for corresponding groups of canned foods (Annex 8 SanPiN 2.3.2.1078-01)	

Note:

** It is also necessary to control the residual quantities of pesticides used in production of raw materials.

4. In the Annex 3 «3. Hygienic standards for baby food safety and nutritional value» of section «3.3. Special products for children’s dietary therapy»:

4.1. In paragraphs 3.3.1., 3.3.3. in section «2) Safety indicators (in ready-to-eat product)» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
dioxins	not allowed	

4.2. In the paragraph 3.3.4. in section «2) Safety indicators» include additionally in «mycotoxins» the «ochratoxin A» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
ochratoxin A	not allowed	<0.0005 wheat, rye, barley and rice products

4.3. In paragraphs 3.3.5.1.; 3.3.6.1. section «2) Safety indicators (in ready-to-eat product)» augment with the line «indicators of oxidative spoilage, peroxide value» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Oxidative spoilage indicators		
peroxide value	4.0	mM of active oxygen/kg of fat

4.4. In paragraphs 3.3.6.1., 3.3.6.2. in section «2) Safety indicators (in ready-to-eat product)» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
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dioxins	not allowed	
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4.5. In the paragraph 3.3.7. section «2) Safety indicators (in ready-to-eat product)»:

- augment with the line «indicators of oxidative spoilage» and «peroxide value» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
Oxidative spoilage indicators		
peroxide value	4.0	mM of active oxygen/kg of fat

- include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
dioxins	not allowed	Milk and meat base

5. In the Annex 3 «3. Hygienic standards for baby food safety and nutritional value» of section «3.5. Foods for pregnant and breast-feeding women»

5.1. In paragraphs 3.5.1., 3.5.2. in section «2) Safety indicators» include additionally «dioxins» indicator with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
dioxins	not allowed	For milk-based products

5.2. In the paragraph 3.5.2. in section «2) Safety indicators» include additionally in «mycotoxins» the indicator «ochratoxin A» with the following wording:

Indicators	Allowable levels, mg/kg, maximum	Note
ochratoxin A	not allowed	<0.0005 wheat, rye, barley and rice products

6. In the Annex 3 «3. Hygienic standards for baby food safety and nutritional value» of section «3.6. Main raw materials and components used for baby food production»:

6.1. In paragraphs 3.6.1., 3.6.3., 3.6.4., 3.6.4.1., 3.6.5., 3.3.6., 3.6.7., 3.6.8. in section «Indicators» include additionally «dioxins» and «radioactive nuclides: cesium-137 and strontium-90» and their allowable levels by groups of products, with the following wording:

Index, products group	Indicators	Allowable levels, mg/kg, maximum	Note
3.6.1. Milk, cream and milk components raw, thermally processed, dry	Dioxins:	not allowed	
3.6.3. Fresh fruit and vegetables	Radioactive nuclides:		
	cesium-137	60	Bq/kg

	strontium-90	25	Same
3.6.4. Butcher's beats meat (beef, pork, horse beef, etc.)	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	70	Bq/kg
	strontium-90	30	same
3.6.4.1. Butcher's beast subproducts (liver, heart, tongue)	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	70	Bq/kg
	strontium-90	30	same
3.6.5. Poultry meat	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	70	Bq/kg
	strontium-90	30	same
3.6.6. Fish	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	100	Bq/kg
	strontium-90	60	same
3.6.7. Vegetable oil, refined and deodorized	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	60	Bq/kg
	strontium-90	80	same
3.6.8. Butter, premium grade	Dioxins:	not allowed	
	Radioactive nuclides:		
	cesium-137	40	Bq/kg
	strontium-90	25	same

6.2. In the paragraph 3.6.6. in section «Microbiological indicators» in column «Index, products group» change product names from: «fish: raw, refrigerated, frozen» to «fish: raw, refrigerated, subfrozen, frozen».

6.3. In the paragraph 3.6.7. in column «Indicators», в «Indicators of oxidative spoilage», include additionally «anisidine number» indicator with the following wording:

Index, products group	Indicators	Allowable levels, mg/kg, maximum	Note
3.6.7. Vegetable oil, refined and deodorized	Oxidative spoilage indicators		
	Anisidine number	3.0	Unit/g