

**Questions for consideration by the Russian inspectors
during inspection milk-processing enterprises**

1. General questions

1.1. Presence at the enterprise of the Russian specifications and requirements of exported production (the list of documents), including the Federal Law of the Russian Federation № 88-FZ from 6/12/2008 (Technical regulations on milk and dairy production) in country language. To name date of receipt of the document on the enterprise and actually carried out actions for its implementation	
1.2. Documentary substantiation of the fact of visiting (audit) the enterprise by the commission of Authorized body for the purpose of evaluation of Russian requirements implementation in full. Level (status) of the commission of Authorized body (Central office, autonomous region, a province, the state veterinary surgeon at the enterprise, etc.)	
1.3. Presence of regulatory framework of the country of visit. Regulatory legal acts (the name, number and approval date, authorized body which confirmed above documents), establishing:	
– Conditions of raw milk acceptance	
– Technological processes of milk processing products	
– Use, storage, transportation, packing and labeling of milk and milk processing products	
– Procedures for processing and recycling of potentially dangerous products and wastes derived from milk processing	

2. General parameters of the enterprise and its territory

2.1. Conformity of the presented master plan of the enterprise to an actual status on the date of inspection (updates and modification should be duly incorporated)	
2.2. Conformity of capacity and assortment of products to design parameters of the enterprise	
2.3. Ensure and follow process flow diagram. Exclude overlapping of raw materials and finished goods areas, pure and dirty containers etc.	
2.4. Presence of a sanitary-protective zone of the enterprise from housing estates / other industrial enterprises and zoo veterinary ruptures from cattle-breeding objects to milk processing enterprises (to specify remoteness in m / km)	
2.5. Condition of production area and access roads. Ensure cleanliness, presence of a hard flooring and good drains in the water drain, creation of conditions in order to exclude the danger of pollution of the enterprise and dairy products, intended for consumption by people	
2.6. The prevention of potential hazards:	
– Influence of undesirable factors, such as: sand, dust, smoke and air pollutions	
– protection against undesirable animals, including dogs, cats,	

and also from insects, rodents or birds	
2.7. Insect and rodents threat response plan. Presence of the response program (plan) against rodents and insects threat, providing regular destruction of rodents, insects, etc. Implementation in accordance with the existing requirements. Installation and conformity to the plan with regards to number of the mousetraps	
2.8. Building design. Durability of capital structures. Sufficient space. Ensure proper condition of the building	
2.9. Branch (isolation) of premises in which the actions causing pollution of products or raw materials, from other areas are made	
2.10. Water supply at the enterprise. Division of water pipes technical and potable water; various coloring of pipelines. Maintenance with hot and cold potable water	
2.11. The control over quality and safety of the water used in technological processes	
2.12. Presence and overall performance of treatment facilities and the water drain, the control over their operation	

3. Reception of arriving dairy raw materials

3.1. Availability and arrangement at the enterprise territory / beyond its borders of disinfecting sprinkling unit for haulers washing. Acting procedure and methodology of the disinfection process	
3.2. Indoor area for milk acceptance. Sound sanitary condition at the moment of inspection	
3.3. Presence at the enterprise of special transport for gathering and delivery of dairy raw materials	
3.4. Procedure and order of submitting of accompanying documents on dairy raw materials at its acceptance on milk processing enterprise.	
3.5. Existing forms of accompanying documents on arriving dairy raw materials. <i>(To Familiarize with documents from various suppliers (minute 5-7) to Describe all the information (indicators), specified in the given documentation)</i>	
3.6. Acknowledgement of quality and safety of dairy raw materials arriving on the enterprise according to the Russian requirements:	
<ul style="list-style-type: none"> • Sound condition of territories of the suppliers and good health condition of lactating cows with regards to the infectious and other general for the person and animal diseases 	
<ul style="list-style-type: none"> • The control of an interdiction for use of the milk received within five days before calving and within first seven days after calving, and also the milk received from cows, being on quarantine and-or were subject to treatment and during removal of the medication from an organism. An allocation order (isolation from herd) the specified groups of animals, documentary acknowledgement of withdrawal and recycling of the milk received from them 	
<ul style="list-style-type: none"> • Absence in raw milk of residual quantities inhibitory, disinfectant and neutralized substances, growth factors animal (including hormonal preparations), medical products 	

(including antibiotics), applied in animal industries for fattening, treatment of cattle and (or) preventive maintenance of its diseases	
<ul style="list-style-type: none"> • Conformity of raw milk to the parameters established by the Russian requirements (<i>Appendix</i>) 	
<ul style="list-style-type: none"> • Conformity of raw milk to admissible levels of potentially dangerous substances, microorganisms and somatoplasm (<i>Appendix</i>) 	
<ul style="list-style-type: none"> • Modes of preliminary thermal processing (temperature, the carrying out period) rawmilk (<i>Appendix</i>). Reflection of the given information in the accompanying documentation 	
<ul style="list-style-type: none"> • Conformity of the equipment and the materials used by manufacture and transportation of raw milk and raw cream, which are in direct contact with dairy products 	
<ul style="list-style-type: none"> • The equipment of vehicles with refrigerating systems to maintain necessary temperature. Densely closed covers of tanks used for transportation of milk (<i>Appendix</i>) 	
<ul style="list-style-type: none"> • Maintain necessary storage conditions of raw milk prior to the beginning of its processing (<i>Appendix</i>) 	
<ul style="list-style-type: none"> • recycling procedure of raw milk or the raw cream which are not corresponding to safety requirements 	
<ul style="list-style-type: none"> • The organization of washing and disinfection of filtering materials (filters) at acceptance of dairy raw materials (at periodic acceptance – after each break, at acceptance from separate suppliers – after each delivery, at continuous acceptance –not rare than 1 time per shift) 	

4. Condition of production and auxiliary facilities

4.1. The sizes of production area must be sufficient to make processing under satisfactory hygienic conditions	
4.2. Design and equipment of the workplaces shall provide accurate differentiation of pure and dirty sectors to exclude possible pollution of dairy products and excepting cross contamination and counter flows	
4.3. Exclusive use of workplaces, instruments of labor and raw materials for milk processing	
4.4. Household premises for workers of production area at the enterprise must be equipped like disinfestations post.	
4.5. isolated wardrobe for top / house clothes from places of storage of working / sanitary clothes	
4.6. Sufficient number of locker rooms for the personnel	
4.7. The maintenance of locker rooms (cleanliness, sanitary, quality of illumination and ventilation)	
4.8. No direct access (input) from industrial shops to muck storage, cesspools, toilets, urinals and-or to ditches	
4.9. Maintain clean and working condition of toilet rooms	

4.10. Toilet rooms shall be equipped by the cranes which operate in a contactless way. Use of flavorless washing-up liquids and disinfectants; use of disposable towels	
4.11. Toilet rooms shall equipped with visual information desks (signs) with the requirement about obligatory washing of hands after toilet visiting	
4.12. Heating, illumination, ventilation:	
– Ensure that the above technical systems are available for technological processes and create conditions for the working personnel as per regulatory framework	
– Illumination should be sufficient, the equipment of artificial illumination should be kept clean and in good working condition	
– Air circulation should be sufficient and effective removal of possible air pollutions / evaporations shall be provided	
4.13. Flooring:	
– Should be made of water-proof, easy for cleaning and disinfection of a nonslipping material, without trenches and cracks	
– Should be kept clean and in good condition	
– Tap of flowing down water on inclined floors in the outflows equipped with siphons, and in case of need both carefully cleared and disinfected sewers is provided	
4.14. Walls:	
– of light color, with a smooth surface, easy to service, reliable and impenetrable	
– Should be kept clean and in good condition	
– Connections of floor with wall and other constant dividing walls should be insulated	
4.15. Doors:	
– Should be made of solid and easy to service materials	
– Should be kept clean and in good condition	
4.16. Ceilings:	
– Should be made of solid and easy to service materials and also designed to reduce to a minimum condensation of water steam, shelling or mould formation	
– Should be kept clean and in good condition	
4.17. Windows and other apertures:	
– The design shall prevent from accumulation of dirt and dust	
– Should be kept clean and in good condition	
4.18. Design of the equipment, instruments and milk delivery lines shall ensure the following:	
– Easy access for cleaning, washing and disinfection of all parts adjoining to milk and dairy products	
– Full draining of milk washing and disinfectants substances	
– Connection to the water drain with flow splitting through the	

siphon	
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5. Production of ferments and probiotic cultures

5.1. The production facility in which preparation of industrial ferments and (or) probiotic cultures shall be carried out in line with the following requirements:	
<ul style="list-style-type: none"> • Should be located in one building with facilities in which industrial ferments and (or) probiotic cultures are used, but separately from them (at an entrance there should be the point for change of sanitary clothes and a disinfection rug is provided) 	
<ul style="list-style-type: none"> • Presence of a forced-air and exhaust ventilation and effective system of clearing and air processing 	
<ul style="list-style-type: none"> • Starter premises as well as airlock should be equipped with bactericidal lamps for protection of ferments and (or) probiotic cultures from pollution 	
5.2. Only authorized personnel is allowed to enter starter premises	
5.3. Containers and equipment of the starter premises	
<ul style="list-style-type: none"> – Should be marked 	
<ul style="list-style-type: none"> – After use should be washed, disinfected and sterilised in an autoclave 	
<ul style="list-style-type: none"> – clean containers and equipment shall be stored on the disinfected racks or special supports, covered with clean parchment or polyethylene film 	
<ul style="list-style-type: none"> – if stored for more than 24 hours before use clean container and equipment should be disinfected again 	
5.4. For each lot of culture the certificate of quality and safety shall be issued. It is forbidden to use any ferment (dry, laboratory or industrial) with the expired working life, and also industrial ferment with the raised acidity.	
5.5. Culture for seeding and bulk culture should be prepared by specially designated personnel who also incorporate the culture into the milk for production of the bulk culture and finished product	
5.6. The control over safety of cultures and (or) probiotic microorganisms and over conformity to the established norms (<i>Appendix</i>) shall be carried out by the workers, who were specially trained and certified.	
<u>6. Laboratory testing</u>	
6.1. The enterprise should have a laboratory which is certified to carry out research works on parameters which ensure the safety of products. If the enterprise does not have an accredited laboratory which is carrying out the above mentioned control; it is necessary to indicated how far such a facility is located from	

the enterprise	
6.2. Implementation of the laboratory control for the purpose of quality check of arriving milk and cream	
– organoleptical parameters <i>(daily for each lot)</i>	
– Temperature, °C <i>(daily for each lot)</i>	
– free acidity, °T <i>(daily for each lot)</i>	
– Fat content mass, % <i>(daily for each lot)</i>	
– Density, kg/m <i>(daily for each lot)</i>	
– Purity group <i>(daily for each lot)</i>	
– bacterial content, WHICH/G <i>(no less than once in 10 days)</i>	
– Protein content mass, % <i>(no less than two times a month)</i>	
– Freezing temperature, °C <i>(daily for each lot)</i>	
– Phosphates <i>(at suspicion of thermal treatment)</i>	
– Heat stability group <i>(daily for each lot)</i>	
– Somatic cells content, thousand/sm ³ <i>(no less than once in 10 days)</i>	
– Inhibitory substances <i>(no less than once in 10 days)</i>	
6.3. daily laboratory tests for the purpose of quality check	
• Auxiliary materials	
• Ferments	
• Finished goods	
6.4. Frequency of lab control:	
– Finished goods for microbiological safety indicators <i>(milk, cream, sour-milk drinks not less than once in five days, sour cream and cottage cheese not less than once in three days)</i>	
– Quality of sanitary treatment of the equipment <i>(not less than once a decade)</i>	
– Cleanliness of hands of each worker <i>(not less than three times a month)</i>	
6.5. laboratory of the enterprise shall have a separate room for carrying out of microbiological researches with a room changing into special clothes (a dressing gown, a cap or a kerchief). The above room shall be equipped with bactericidal lamps (from calculation of 2,5 W/m), which must be turned on upon termination of work and cleaning when there is nobody inside for 30-60 minutes	
6.6. Daily cleaning of the above room with hot soap-alkaline solution. Weekly disinfection of such room shall be carried out by wiping of all surfaces with disinfecting substances.	
6.7. autoclaves for sterilization of ware and culture mediums should be installed in the special isolated room	
6.8. The control of periods of storage	
– Sterile ware – in densely closed cases or boxes with covers <i>(no more than 30 days)</i>	
– Sterile mediums – in a refrigerator at temperature 4 - 6°C <i>(no more than 14 days)</i>	

7. <u>The industrial inspection organisation</u>	
7.1. The enterprise should have a program (system) for safety control of finished products covering below-mentioned positions. Documentary substantiation that the program is applied for every position:	
<ul style="list-style-type: none"> • Periodic control and scope of the actions taken 	
<ul style="list-style-type: none"> • The control of quality parameters and safety of raw materials, the components, ready dairy products, signs of their identification; 	
<ul style="list-style-type: none"> • Controllable stages (critical control points) of manufacture processes; 	
<ul style="list-style-type: none"> • The control of storage conditions and transportation of raw materials, components, finished goods, terms of their validity; 	
<ul style="list-style-type: none"> • The control of following the technological, veterinarno-sanitary and hygienic modes in manufacturing 	
<ul style="list-style-type: none"> • Schedules and modes of carrying out of sanitary processing, cleaning, works on disinfection, disinfection and deracination of industrial premises, the equipment, storage 	
<ul style="list-style-type: none"> • Schedules and modes of maintenance service of the equipment and instruments 	
<ul style="list-style-type: none"> • Actions to ensure that the hygiene requirements are followed; 	
<ul style="list-style-type: none"> • Ways of product recall, completion and processing of raw materials and ready dairy products; 	
<ul style="list-style-type: none"> • Measures to prevent and reveal violations within the organization and in production process; 	
<ul style="list-style-type: none"> • Ways to recycle products derived from milk which are currently not in line with the provisions of the Federal Law; 	
<ul style="list-style-type: none"> • The list of the officials bearing personal responsibility for execution of the program of industrial inspection. 	
7.2. The established procedure of medical inspection of employees of the enterprise, including laboratory analyses.	
7.3. The organization and monitoring by official/authorized bodies behind to make sure that hygiene standards are followed by the enterprise personnel.	
8. <u>Requirements to washing and disinfection of the equipment and production facilities</u>	
8.1. The short description of the program (plan) of industrial inspection concerning the list of objects (production facilities, the equipment, stock, containers and vehicles) and periodicity of their washing and disinfection	
8.2. Practical implementation of the program (plan) to maintain clean condition (washing and disinfection) at the enterprise	
8.3. Permission (certification) from corresponding authorized body	

about safety of the means used at the enterprise for washing and disinfection. Cleaning substances and disinfectants are used in such a manner that there is no chemical damage or damage of the equipment, devices and products	
8.4. Presence of disinfection showers at the entrances (exits) leading to the production facilities	
8.5. Washing and disinfection procedure:	
– Tanks for milk and milk products storage	<i>(Not later than 2 hours after everyone опорожнения)</i>
– The equipment which is not used after washing and disinfection for more than 6 hours	<i>(Repeated disinfection before the work beginning)</i>
– In case of equipment downtimes for more than 2 hours for the pasteurized milk or the normalized mixes of initial products of its processing	<i>(Repeated pasteurization and a sink / disinfection of pipelines and the equipment)</i>
8.6. brief description of volumes and periodicity of laboratory researches under the program (plan) of industrial inspection to ensure efficiency of washing and disinfection. Results confirming inferior quality of taken measures	
8.7. Locked room or case for storage of washing-up liquids and cleaning devices / equipment, means for disinfection, destruction of insects, disinfectants, etc., where there is no possible contact with food products	
8.8. All the cleaning detergents and disinfectants or storage reservoirs where they are stored must be marked up with information saying about their properties and concentration. Marking and assignment of cleaning equipment should be done to corresponding amenity rooms / production facilities	

9. Discrepancies revealed at the enterprise

<u>10. In addition, it was revealed during inspection:</u>	
<u>11. Proposals</u>	

For information of Russian inspectors / experts -
The Russian requirements to raw milk (№ 88-FZ of 12.06.08)

The appendix 1

**PERMISSIBLE LEVEL OF POTENTIALLY DANGEROUS SUBSTANCES CONTENT
IN RAWMILK AND RAWCREAM**

Products	Potentially dangerous substances	Admissible levels, mg/kg (), no more
Raw milk, raw cream	Toxic elements:	
	Lead	0.1
	Arsenic	0.05
	Cadmium	0.03
	Mercury	0.005
	Microtoxins:	
	Aflatoxin M1	0.0005
	Antibiotics:	
	Chloramphenicol	not permitted
	Tetracycline group	not permitted
	Streptomycin	not permitted
	Penicillin	not permitted
	Inhibitory substances	not permitted
	Pesticides (in recalculation on fat):	
Hexachlorocyclohexane (an alpha - beta - scale-isomeasure)	0.05 (1.25 for cream)	
DDT and its metabolite	0.05 (1.0 for cream)	
Radionuclide:		
Caesium -137	100 Bk/l	
Strontium -90	25 k/l	

The appendix 2

PERMISSIBLE LEVEL OF MICROORGANISMS AND SOMATIC CELLS CONTENT IN RAWMILK AND RAWCREAM

Products	QMAFAnM <1>, CFU <2> / sm3, no more	Product weight (gr, sm3), in which are not supposed		Content of somatic cells, in 1 sm3 (g), no more
		CGB <3> (coliform)	pathogenic, including salmonellas	
Raw milk				
top grade	1 x 10 ⁵	-	25	2 x 10 ⁵
first grade	5 x 10 ⁵	-	25	1 x 10 ⁶
second grade	4 x 10 ⁶	-	25	1 x 10 ⁶
Raw cream				
top grade	5 x 10 ⁵	-	-	-
first grade	4 x 10 ⁶	-	-	-

1. Indicators of cow raw-milk identification

Indicator	Parameters
Fat mass fraction, %	2,8 - 6,0
Protein mass fraction, %	not less than 2,8
Nonfat milk solids mass fraction, %	not less than 8,2
Consistence	Homogeneous liquid without flocks and flakes. Freezing is not permitted
Taste and flavor	Taste and flavor are clean, without foreign smell and the taste is not typical of fresh natural milk. Faint feed flavor and taste is allowed
Color	From white to light-cream
Acidity, degrees Turner	16,0 - 21,0
Density, kg/m ³ , not less	1027,0 (at temperature of 20 degrees Celsius and a mass fraction of fat of 3,5 %)
Freezing temperature, degrees C(it is used when there is suspicion of falsification)	not above 0,520

2. Indicators of identification of raw milk from agricultural animals in single lot

the Kind	Content of milk components, %					Density at temperature 20 degrees Celsius	Acidit, degrees Turner
	Fat	Protein	Lactose	Dry	Minerals		
Cow	2.8 – 6.0	2.8 – 3.6	4.7 – 5.6	13.0	0.7	1027-1030	16.0-21.0
Goat	4.1 - 4.3	3.6 – 3.8	4.4 – 4.6	13.4	0.8	1030	17.0
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
Female 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-donkey	1.2 – 1.4	1.7 – 1.9	6.0 – 6.2	9.9	0.5	1011	6.0

Article 6. Requirements to special technological processes by manufacture, storage, transportation and recycling of raw milk and raw cream

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2. Raw milk after milking of agricultural animals should be cleared and cooled to temperature of 4 degrees Celsius plus-minus of 2 degrees Celsius within 2 hours.

3. Storage of raw milk by the manufacturer is supposed to be arranged at temperature of 4 degrees Celsius plus-minus of 2 degrees Celsius no more than 24 hours taking into account transportation time, storage of raw cream at temperature not above than 8 degrees of Celsius no more than 36 hours taking into account transportation time.

4. Preliminary thermal processing, including pasteurization of raw milk is allowed for manufacturer the following cases:

1) acidities of raw milk from 19 degrees to Turner's 21 degrees;

2) storages of raw milk more than 6 hours;

3) transportation of the raw milk which duration exceeds the permissible period of storage of the cooled raw milk, but no more than by 25 %.

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7. During transportation of cooled raw milk or raw cream to a place of processing before the beginning of their processing the temperature of such products should not exceed 10 degrees Celsius. Raw milk and the raw cream which are not corresponding to established requirements to their temperature, are subject to immediate recycling.

8. Transportation of raw milk and raw cream is carried out in capacities with densely closed covers, made of the materials permitted for contact to milk by federal enforcement authority, (carrying out functions under the control and supervision in sphere of maintaining of sanitary-and-epidemiologic well-being of the population, protection of the rights of consumers), and sealed up. Vehicles should be equipped by the refrigerating systems to maintain desired temperature, as per existing Federal law.

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10. The manufacturer is supposed to arrange storage of raw milk, milk, which were thermally treated, raw cream the prior to the beginning of processing in the separate marked tanks at temperature of 4 degrees Celsius plus-minus 2 degrees Celsius within the period of product's lifetime.

**PERMISSIBLE LEVEL
OF MICROORGANISMS CONTENT IN PRODUCTS DERIVED FROM MILK
AT THEIR RELEASE TO THE MARKET**

Products	QMAFAnM <1>, CFU <2> / sm ³ (g), no more	product weight (gr, sm ³), in which are not supposed				Yeast (Д), fungus (П), CFU/sm ³ (g), no more
		CGB <4> (coliform)	Pathogenic, including salmonella	Staphylococci S.aureus	Listeria L.monocytog enes	
1	2	3	4	5	6	7
1. Drinking milk, drinking cream, dairy and creamy drinks, dairy thrusting, buttermilk, products on their basis, thermically treated, including : Drinking milk in consumer packaging, including pasteurised	1 x 10 ⁵	0,01	25	1	25	-
sterilised, ultrapasteurised (with aseptic bottling)	Industrial sterility standards: 1) after thermal holding at temperature 37 Celsius degrees during 3 - 5 days with no sign of defects and damage signs (a packing buckling, deformation), stable taste and consistence; 2) after thermal holding the following changes are allowed: a) free acidity no more than by 2 Turner degrees; b) QMAFAnM no more than 10 CFU/sm ³ (g)					
Ultrapasteurized (without aseptic bottling)	100	10,0	100	10,0	25	-
baked	2.5 x 10 ³	1,0	25	-	25	-
flavoured, rich on vitamines, makro - microelements, lactulose, probiotics	In conformity with the requirements established for drinking milk at various processes of thermal processing					
in flasks and tanks	2 x 10 ⁵	0,01	25	0,1	25	-
cream and products on its basis, icnluding						
in consumer packaging, including pasteurised	1 x 10 ⁵	0,1	25	1	25	-
	5					
sterilised,	Industrial sterility standards: 1) after thermal holding at temperature 37 Celsius degrees during 3 - 5 days with no sign of defects and damage signs (a packing buckling, deformation), stable taste and consistence; 2) after thermal holding the following changes are allowed: a) free acidity no more than by 2 Turner degrees b) QMAFAnM no more than 10 CFU/sm ³ (g)					
enriched	1 x 10 ⁵	0,01	25	1	25	-
shaken up	1 x 10 ⁵	0,01	25	0,1	25	-
in flasks, tanks	2 x 10 ⁵	0,01	25	0,1	25	-
drinks, cocktails, dairy jelly dring and cream, made of buttermilk and whey, jelly, sauses, creams, puddings, mousse, pastes, dairy and creamy souffle, of buttermilk and whey, pasteurised	1 x 10 ⁵	0,1	25	1	25	-
2. liquid Cultured milk products, sour-cream,						

products on their basis, including liquid Cultured milk products						
with lifetime period not more than 72 hours:						
without components	milk micro – organisms not less than 1×10^7	0,01	25	1	-	-
with components		0,01	25	1	-	-
with lifetime period more than 72 hours:						
without components	milk micro - organisms not less than 1×10^7	0,1	25	1	-	Д-50 <4> П-50
with components		0,01	25	1	-	Д-50 П-50
enriched with bifido - bacteria and other probiotic microorganisms, including yogurt	bifido - bacteria and (or) other probiotic microorganisms not less than 1×10^6 in total	0,1	25	1	-	Д-50 <4> П-50
sour cream, products on its basis, including с components	Для сметаны milk – кислых microorga – низмов не less 1×10^7	0,001 – for smeta - ны, 0,1 – для termi - ziro – ваных сметан – ных produk - тов	25	1	-	Для продуктов со term годности более 72 часов – Д-100 П-100
thermally treated sour dairy and dairy compound products, including: without components	-	0,1	25	1	25	Д-50 П-50
with components	-	0,1	25	1	25	Д-50 П-50
3. curd, curd paste, curd products, products on its basis, including: lifetime no more than 72 hours without components	sour-milk microorganism s not less than 1×10^6	0,001	25	0,1	-	Д-50 П-50
with components	-	0,001	25	0,1	-	Д-100 П-50
with lifetime of more than 72 hours без components	-	0,01	25	0,1	-	Д-100 П-50
with components	-	0,01	25	0,1	-	Д-100 П-50
frozen	-	0,01	25	-	-	Д-100 П-50
Thermally treated curd products, including with components	-	0,1	25	1	-	50 in the sum
4. Mass from albumins from dairy whey, продукты on its basis, excluding those developed by souring	2×10^5	0,1	25	0,1	-	Д-100 П-50

5. Milk, cream, buttermilk, whey, dairy products, compound dairy products on their basis, concentrated products - and condensed dairy products, including compound, products:						
condensed milk, concentrated, condensed cream, sterilised, dairy products, dairy compound products, condensed	Industrial sterility standards: 1) after thermal holding at temperature 37 Celsius degrees during 3 - 5 days with no sign of defects and damage signs (a packing buckling, deformation), stable taste and consistence; 2) after thermal holding the following changes are allowed: a) free acidity no more than by 2 Turner degrees b) QMAFAnM no more than 10 CFU/sm3 () 3) the additional requirement to infant's food products Is that yeast and mushroom samples are not allowed for inoculation of milk culture,					
condensed, cream milk with sugar in consumer packaging, including: without components	2×10^4	1,0	25	-	-	-
with components	2×10^4	1,0	25	-	-	-
condensed, cream milk with sugar in consumer packaging	4×10^4	1,0	25	-	-	-
condensed buttermilk, whey without sugar and with sugar	5×10^4	1,0	25	-	-	-
cocoa, coffee natural with condensed milk or cream with sugar	$3,5 \times 10^4$	1,0	25	-	-	-
6. dairy products, compound, solid, sublimated (milk, cream, products, drinks, mixes for ice-cream, whey, buttermilk, skim milk), including:	5×10^4	1,0	25	1	-	-
cow whole milk powder	5×10^4	1,0	25	1	-	-
skim milk powder: for direct consumption	5×10^4	1,0	25	1	-	-
for industrial processing	1×10^5	1,0	25	1	-	-
dairy drink powder	1×10^5	0,01	25	1	-	П-50
cream powder and cream powder with sugar	7×10^5	0,1	25	1	-	-
dairy whey powder	1×10^5	0,1	25	1	25	Д-50 П-100
dry mix for ice-cream	5×10^4	0,1	25	1	-	-
cultured milk powder products	1×10^5	0,1	25	1	-	Д-50 П-100
buttermilk, as a substitute of whole powder milk	5×10^4	0,1	25	1	-	Д-50 П-100
7. Concentrates of dairy proteins, casein, lactose, caseinates, hydrolyzate of dairy proteins, powdered, inclu						

ding:						
caseinates	5 x 10 ⁴	0,1	25	-	-	-
whey albumin concentrate	5 x 10 ⁴	1,0	25	0,1	-	-
albumin concentrate and casein	2,5 x 10 ³	1,0	25	1	-	-
milk proteins, caseins	1 x 10 ⁴ sulfitreducer clostridia in 0,01 gr not permitted	1,0	25	1	-	Д-10 П-50
Lactose refined	1 x 10 ³	1,0	25	1	-	Д-50 П-100
Lactose food(lactose food)	1 x 10 ⁴	1,0	25	1	-	Д-50 П-100
Lactulose concentrate	1 x 10 ³	1,0	50	1	-	Д-50 П-100
8. Cheese, cheese products (hard - pressed, hard, semihard, soft), processed, whey - albumin powdered, cheese mass, sauces, including:						
Cheese, cheese products (hard - pressed, hard, semihard, soft):						
without components	-	0,001	25	0,001	25	-
with components	-	0,001	25	0,001	25	-
processed cheese:						
without components	5 x 10 ³	0,1	25	-	-	Д-50 П-50
with components	1 x 10 ⁴	0,1	25	-	-	Д-100 П-100
processed cheese products	1 x 10 ⁴	0,1	25	-	-	Д-100 П-100
cheese sauces, pastes	1 x 10 ⁴	0,1	25	-	-	-
cheese, cheese products powdered	5 x 10 ⁴	1,0	25	-	-	-
cheese, cheese products, whey-albumin cheese, smoked	1 x 10 ⁴	0,1	25	-	-	
9. butter, cow milk butter paste молока, dairy fat, including:	in sour – cream butter it is not specified					
butter made of cow milk: creamy (sweet-creamy, sour-creamy, salted, unsalted), including:						
without components	1 x 10 ⁵	0,01	25	0,1	25	100 in the sum
with components	1 x 10 ⁵ ₅	0,01	25	0,1	25	Д-100 П-100
branded, including Vologda	1 x 10 ⁴	0,1	25	-	25	П-50
sterilised	Industrial sterility standards: 1) after thermal holding at temperature 37 Celsius degrees during 3 - 5 days with no sign of defects and damage signs (a packing buckling deformation), stable taste and consistence; 2) after thermal holding the following changes are allowed a) fat phase acidity no more than by 2 degrees Kettstofera; b) free acidity no more than by 2 Turner degrees c) QMAFAnM no more than 100 CFU/sm ³ ()					
butter baked	1 x 10 ³	1,0	25			П-200

butter powdered	1 x 10 ⁵	0,01	25	0,1	25	100 in the sum
butter fat	1 x 10 ³	1,0	25			П-200
butter paste including:						
without components	2 x 10 ⁵	0,01	25	0,1	25	Д-100 П-100
with components	2 x 10 ⁵	0,001	25	0,1	25	Д-100 П-100
10. Spread, baked mix	1 x 10 ⁵	0,01	25	0,1	25	Д-100 П-100
11. Ice-cream milk, creamy, full cream ice, with vegetable fat, cakes, pastries, deserts from ice-cream, mixes, glaze for ice-cream:						
hardened, including with components	1 x 10 ⁵	0,01	25	1	25	-
soft, including with components	1 x 10 ⁵	0,1	25	1	25	-
liquid mixes for soft ice-cream	3 x 10 ⁴	0,1	25	1	25	-
12. Cultures (starter and probiotic microorganismes for production of milk cultured products, cultured - butter and various cheese), including:						
cultures for butter milk (in Russia – kefir) symbiotic (liquid)	1 x 10 ⁸	3,0	100	10	-	П-5
ferments from pure cultures (including liquid)	1 x 10 ⁸ for starting concentrated not less than 1x10 ¹⁰	10,0	100	10	-	5 in the sum
frozen, dry	1 x 10 ⁹ for starting concentrated not less than 1x10 ¹⁰	1,0	10	1	-	5 in the sum
13. Ferments including						
of animal origin milk - changing	1 x 10 ⁴	1,0 E.coli in 25	25 sulfit – reducer – clostridia in 0,01 gr	-	-	-
vegetable origin	5 x 10 ⁴	1,0	25	-	-	-
microbially derived	5 x 10 ⁴ should not contain viable - forms of ferment producers	1,0	25	-	-	-
14. Nutrient mediums for culturing of starter and probiotic population, powdered milk based	5 x 10 ⁴	0,01	25 sulfit - reducer clostridia в 0,01 г	-	-	-
15. Milkcontaining products	Requirements are established taking into account the content and ratio in a product of dairy to non dairy components					

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- <1> QMAFAnM - Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms.
 - <2> CFU – colony forming units.
 - <3> Coliforms - bacteria of coliform group.

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<4> Presence of yeast at the end of the life time, should be not less than 1×10^5 for 5 ayran and kefir, not less than 1×10^6 for koumiss, yeast is allowed in when it is used in the product as a starter (ferment).

Notes.

1. Hygienic specifications on microbiological indicators of safety and food value include the following groups of microorganisms:

- 1) sanitary-indicative which include QMAFAnM, coliforms, bacteria of Enterobacteriaceae group, enterococcus;
- 2) conditional-pathogenic microorganisms which include E. coli, staphylococcus aureus, bacteria of Proteus, cereus B. and sulphit-reducing clostridia, Vibron parahaemolyticus;
- 3) pathogenic microorganisms, including salmonellas and Listeria monocytogenes, bacteria of sort Yersinia;
- 4) spoilage microorganisms - yeast, mold fungi, lactic microorganisms;
- 5) microorganisms of starter microflorae and probiotic microorganisms (lactic microorganisms, propionate microorganisms, yeast, bifido-bacteria, acidophile bacteria and others) - in products with normalized level of biotechnological microflora and in probiotic products.

2. Standardization of microbiological indicators of food safety is carried out for the majority of groups of microorganisms based on an alternative principle - the weight of a product is standardized in which bacteria of coliform group, the majority of is conditional-pathogenic microorganisms, and also pathogenic microorganisms, including salmonellas and Listeria monocytogenes are not allowed. In other cases the specification reflects the number of colony forming units in 1 gr product (ml) (CFU/G, ml).

3. When producing cheese with short term maturing one should control that there are no enterotoxins of staphylococcus aureus.