June 12, 2008 No. 88-FZ

THE RUSSIAN FEDERATION

FEDERAL LAW

TECHNICAL REGULATIONS FOR MILK AND MILK PRODUCTS

Adopted
by the State Duma
on May 23, 2008
Approved
by the Federation Council
on May 30, 2008

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Chapter 1. GENERAL PROVISIONS

Article 1. Sphere of Application of this Federal Law

1. This Federal Law establishes:
1) the objects of technical regulation which are listed and described herein;
2) the safety requirements for the objects of technical regulation;
3) the rules for identifying the objects of technical regulation for the purposes of application of this Federal Law;
4) the rules and forms of the compliance evaluation and verification of the compliance of the objects of technical regulation with the requirements of this Federal Law;
5) the requirements to the terminology, packing, marking of milk and milk products, including requirements to information on a name, ingredients and consumer attributes provided to consumers on packing of such products and in accompanying documents.
2. This Federal Law also establishes the rights and obligations of the participants of the relations regulated by this Federal Law.

Article 2. Objects of Technical Regulation Listed and Described Herein

1. The objects of technical regulation which are listed and described herein are:
1) milk and milk products, including milk-based children's food products released for circulation in the territory of the Russian Federation;
2) processes of manufacture, storage, transportation, sale and disposal of milk and milk products.
2. The list of milk and milk products which are the objects of technical regulation hereunder include:
1) raw milk, raw skimmed milk and raw cream;
2) milk products including:
a) milk products;
b) milk component products;
c) milk-containing products;
d) milk-based children's food products, milk formula (including dry milk formula), milk drinks (including dry milk drinks) for babies of tender age, milk porridges;
e) milk processing by-product ;
3) functionally essential products.
(Part 2 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 3. Purposes of Adoption of this Federal Law

This Federal Law is being adopted for the following purposes:
1) to protect the life and health of individuals;
2) to prevent actions that mislead consumers, and to ensure the accuracy of information on a name, ingredients and consumer attributes of milk and milk products.

Article 4. Basic Notions Used Herein

For the purposes of this Federal Law the basic notions established by Article 2 of the Federal Law dated December 27, 2002 No. 184-FZ “On Technical Regulation” (hereinafter referred to as the Federal Law “On Technical Regulation”), Article 1 of the Federal Law dated January 2, 2000 No. 29-FZ “On Quality and Safety of Food Products,” as well as the following basic notions are used:

1) milk – a product of the normal physiological secretion of the mammary glands of livestock obtained from one or several animals during lactation in one or more milking operations, with no additions thereto or extractions of any substances therefrom;

2) milk products – milk processing products, including milk product, milk component product, milk-containing product, milk processing byproduct;

3) milk product – a food product made from milk and (or) its constituents without the use of non-milk fat and protein and which may contain components that are functionally necessary for milk processing;

4) milk component product – a food product made from milk and (or) milk products without or with the addition of milk processing byproducts and non-milk components that are added for purposes other than replacement of milk constituents. Provided that milk constituents in this finished product shall be more than 50 percent, in ice cream and sweet products of milk processing - more than 40 percent;

Clause 5 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"5) milk-containing product – a food product made from milk and (or) milk products and (or) milk processing byproducts and non-milk components in accordance with the technology that provides for replacement of the milk fat, the mass fraction of which does not exceed 50 percent of the fat phase, solely with a milk fat substitute and allows to use non-milk protein for the purpose other than replacement of milk protein with the mass fraction of milk solids in the dry solids of the finished product of not less than 20 percent;”

The specified amendments shall come into force upon expiration of one year after entry into force of the Federal Law No. dated 22.07.2010 163-FZ.

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5) milk-containing product – a food product made from milk and (or) milk products and (or) milk processing byproducts and non-milk components, including non-milk fats and (or) proteins, with the mass fraction of milk solids in the dry solids of the finished product of not less than 20 percent;

6) secondary milk raw material – a milk processing byproduct, a milk product with partially lost identifying characteristics or consumer attributes (including such products withdrawn before their expiry date but complying with the safety requirements for food raw materials) which are intended for use after processing;

7) milk processing by-product – an accompanying product obtained during the manufacture of milk processing products;

8) raw milk – milk that has not undergone heat treatment at the temperature of more than 40 degrees Celsius or processing that has changed its constituents;

9) whole milk – milk the constituents of which have not been affected through regulation;

10) skim milk – milk with the fat mass fraction of less than 0.5 percent obtained by removing fat from milk;

11) fluid milk – milk with the fat mass fraction of not more than 9 percent made from raw milk and (or) milk products and that has undergone heat or other treatment to regulate its constituents (without the use of dry whole milk, dry skim milk);

12) baked milk – fluid milk that has undergone heat treatment at the temperature of 85 to 99 degrees Celsius with the ageing of not less than three hours until specific organoleptic properties are achieved;

13) pasteurized milk, sterilized milk, ultra-pasteurized (ultra-high temperature processed) milk – fluid milk that has undergone heat treatment to comply with the applicable requirements to microbiological safety indicators;

14) milk beverage - a milk product made from concentrated or condensed milk or dry whole milk or dry skim milk and water;

15) enriched milk beverage – a milk beverage into which such substances as protein, vitamins, micro- and macroelements, dietary fibers, polyunsaturated fatty acids, phospholipids, probiotics, prebiotics have been introduced additionally, separately or in combination;

16) concentrated or condensed whole milk – a concentrated or condensed milk product in which the mass fraction of milk solids is not less than 25 percent, the protein mass fraction in the dry skim milk solids is not less than 34 percent, and the fat mass fraction is not less than 7 percent;

17) concentrated or condensed skim milk – a concentrated or condensed milk product in which the mass fraction of milk solids is not less than 20 percent, the protein mass fraction in the dry skim milk solids is not less than 34 percent, and the fat mass fraction is not more than 1.5 percent;

18) sweetened condensed milk – a concentrated or condensed milk product with sugar in which the protein mass fraction in the dry skim milk solids is not less than 34 percent;

19) dry whole milk – a dry milk product in which the mass fraction of milk solids is not less than 95 percent, the protein mass fraction in the dry skim milk solids is not less than 34 percent, and the fat mass

fraction is not less than 20 percent;

20) dry skim milk – a dry milk product in which the mass fraction of milk solids is not less than 95 percent, the protein mass fraction in the dry skim milk solids is not less than 34 percent, and the fat mass fraction does not exceed 1.5 percent;

21) non-milk components – foodstuff which is added to milk processing products (mushrooms; sausages and meat products; seafood; honey, vegetables, nuts, fruits; eggs; jams, preserves, chocolate and other confectioneries; coffee, tea, liquor, rum; sugar, salt, spices; other foodstuff; food additives; vitamins; micro- and macroelements; proteins, fats, non-milk carbohydrates);

22) cream – a milk product which is made from milk and (or) milk products and is an emulsion of fat and milk plasma in which the fat mass fraction is not less than 9 percent;

23) raw cream – cream that has not undergone heat treatment at the temperature of more than 45 degrees Celsius;

24) potable cream – cream that has undergone heat treatment (at least, pasteurization) and has consumer packing;

25) fermented milk product – a milk product or a milk component product made by culturing of milk and (or) milk products, and (or) their formulas which reduces the active acidity (pH) and coagulation indicator of protein with the use of ferment microorganisms, with or without the addition of non-milk components for purposes other than replacement of milk constituents (before or after culturing), and containing live ferment microorganisms in the quantity specified in Addenda 4, 6, 8 and 12 hereto;

(Clause 25 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

26) ayran – a fermented milk product made by mixed (lactate and alcohol) fermentation with the use of ferment microorganisms - thermophilic lactic streptococci, Bulgarian bacillus and yeast, with or without the addition of water, salt;

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

27) acidophilus milk – a fermented milk product made with the use of equal amounts of ferment microorganisms – acidophilus bacillus, lactococci and ferments prepared on kefir fungi;

28) varenets – a fermented milk product made by ripening of milk and (or) milk products that are first sterilized or have undergone other heat treatment at the temperature of 97 degrees Celsius plus-minus 2 degrees Celsius with the use of ferment microorganisms - thermophilic lactic streptococci – until characteristic organoleptic properties are achieved;

29) yogurt – a fermented milk product with a high concentration of skim milk solids made with the use of a mixture of ferment microorganisms – thermophilic lactic streptococci and Bulgarian bacillus;

30) kefir – a fermented milk product made by mixed (lactate and alcohol) fermentation with the use of ferment prepared on kefir fungi without the addition of pure cultures of lactate microorganisms and yeast;

31) kumiss – a fermented milk product made by mixed (lactate and alcohol) fermentation and culturing of mare's milk with the use of ferment microorganisms – Bulgarian and acidophilus bacillus and yeast;

32) kumiss product – a fermented milk product made from cow's milk in accordance with kumiss manufacturing technology;

33) curdled milk – a fermented milk product made with the use of ferment microorganisms – lactococci and (or) thermophilic lactic streptococci;

34) Mechnikov curdled milk – a fermented milk product made with the use of ferment microorganisms - thermophilic lactic streptococci and Bulgarian bacillus;

35) ryazhenka – a fermented milk product made by culturing of baked milk with or without the addition of milk products with the use of ferment microorganisms - thermophilic lactic streptococci with or without the addition of Bulgarian bacillus;

36) sour cream – a fermented milk product made by culturing of cream with or without the addition of milk products with the use of ferment microorganisms – lactococci or a mixture of lactococci and thermophilic lactic streptococci – and in which the fat mass fraction is not less than 9 percent;

37) curds – a fermented milk product made with the use of ferment microorganisms - lactococci or a mixture of lactococci and thermophilic lactic streptococci – and acidic or acidic-abomasal protein coagulation methods, with the consequent removal of the whey by self-pressing, pressing, centrifugation and (or) ultrafiltration;

38) granular curds – a milk product made from curd grain with the addition of cream and salt. Heat treatment of the finished product and the addition of consistency stabilizers are not allowed;

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

39) curd mass – a milk product or a milk component product made from curds with or without the addition of milk butter, cream, condensed milk, sugar and (or) salt, with or without the addition of non-milk components for purposes other than replacement of milk constituents. Heat treatment of such finished products and the addition of consistency stabilizers are not allowed;

ConsultantPlus: note.

The wording of the second sentence of Clause 40 Article 4 has been brought into compliance with the publication in the Parlamentskaya Gazeta, No. 39-40, 19.06.2008. The second sentence of Clause 40 Article 4 has the following wording in “Collection of Legislative Acts of the Russian Federation”, 16.06.2008, No. 24, Article 2801 and the Rossiyskaya Gazeta, No. 131, 20.06.2008:

“If a ready milk or milk component curd product contains not less than 75 percent of the mass fraction of milk components and such products have undergone heat treatment and ageing in order to obtain specific organoleptical and physical and chemical characteristics, the notion “curd cheese” shall be used for such products.

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40) curd product – a milk product, a milk component product or a milk-containing product made from curds and (or) milk processing products in accordance with curd manufacturing technology with or without the addition of milk products, with or without the addition of non-milk components, including nonmilk fats and (or) proteins, with or without the consequent heat treatment. If the ready milk or non-milk component curd product contains not less than 75 percent of the mass fraction of milk constituents and such products have not undergone heat treatment and ageing to obtain specific organoleptic and physiochemical properties, the notion “curd cheese” shall be used for such products;

41) sweet curd cheese – a milk or milk component product made from a curd mass which is formed, covered or not covered with a food glaze, and weighs not more than 150 grams;

42) curd cheese bar – a curd product which is formed, covered or not covered with a food glaze, and weighs not more than 150 grams;

43) cultured product – a milk or milk component fermented milk product which has undergone heat treatment after culturing, or a milk-containing product made in accordance with the technology of manufacturing of a fermented milk product and having similar organoleptic and physiochemical properties;

44) cow’s milk butter – a milk product or a milk component product on an emulsion fat base, in which the predominant constituent is milk fat, which is made from cow’s milk, milk products and (or) milk processing byproducts by removing the fat phase from them and evenly distributing the milk plasma in the fat phase with or without the addition of non-milk components for purposes other than replacement of milk constituents;

45) milk butter – butter from cow’s milk, in which the fat mass fraction is 50 to 85 percent inclusively;

46) sweet cream butter – milk butter made from pasteurized cream;

47) cultured butter – milk butter made from pasteurized cream with the use of lactate microorganisms;

48) whey cream butter – milk butter made from cream obtained during cheese manufacture;

49) rendered butter – cow’s milk butter, in which the fat mass fraction is not less than 99 percent, which is made from milk butter by rendering the fat phase and has specific organoleptic properties;

50) butter paste – a milk product or a milk component product on an emulsion fat base, in which the fat mass fraction is 39 to 49 percent inclusively, and which is made from cow’s milk, milk products and (or) milk processing byproducts with the use of stabilizers with or without the addition of non-milk components for purposes other than replacement of milk constituents;

51) sweet-cream butter paste – a butter paste made from pasteurized cream;

52) sour-cream butter paste – a butter paste made from pasteurized cream with the use of lactate microorganisms;

53) whey butter paste – a butter paste made from cream obtained during cheese manufacture;

54) milk fat – a milk product, in which the fat mass fraction is not less than 99.8 percent, which has a neutral taste and odor and is made from milk and (or) milk products by removing the milk plasma;

55) cream-vegetable spread – a product of milk processing on an emulsion fat base, in which the fat mass fraction is 39 to 95 percent and the milk fat mass fraction in the fat phase is 50 to 95 percent;

56) cream-vegetable rendered mixture – a product of milk processing, in which the fat mass fraction is not less than 99 percent and which is made from cream-vegetable spread by rendering the fat phase or with the use of other manufacturing methods;

57) cheese – a milk product or milk component product made from milk, milk products and (or) milk processing byproducts with the use of special ferments and technologies to coagulate milk proteins with or without milk-clotting ferments, or by the acidic or thermoacidic method, with the consequent separation from the whey, formation, pressing, salting, ripening or non-ripening of the cheese mass, with or without the addition of non-milk components for purposes other than replacement of milk constituents;

58) processed cheese - a milk product or milk component product made from cheese and (or) curds with the use of milk products and (or) milk processing byproducts, emulsifying salts or structure-forming agents by breaking up, blending, liquefying and emulsifying the mixture for processing with or without the addition of non-milk components for purposes other than replacement of milk constituents;

59) cheese product – a milk-containing product made in accordance with cheese manufacturing

technology;

60) processed cheese product – a milk-containing product made in accordance with processed cheese manufacturing technology;

61) pickled cheese, cheese product – cheese, cheese product ripened and (or) stored in brine;

62) soft, medium-hard, extra-hard cheese, cheese product – cheese, cheese product that have specific organoleptic and physiochemical properties that comply with Addenda 11 and 12 hereto;

63) mold cheese, cheese product – cheese, cheese product made with the use of mold fungi located in and (or) on the surface of the ready cheese, cheese product;

64) slime cheese, cheese product – cheese, cheese product made with the use of slime microorganisms that develop on the surface of the ready cheese, cheese product;

65) smoked cheese, processed cheese, cheese product, processed cheese product – cheese, processed cheese, cheese product, processed cheese product that has been smoked and has specific organoleptic properties characteristic of smoked food;

66) canned milk, milk component, milk-containing canned goods – dry or concentrated packaged milk, milk component, milk-containing products;

67) ice cream – a whipped, frozen and used frozen sweet milk product, milk component product or milk-containing product;

68) ice milk – ice cream (milk product or milk component product), in which the milk fat mass fraction is not more than 7.5 percent;

69) cream ice – ice cream (milk product or milk component product), in which the milk fat mass fraction is 8 percent to 11.5 percent;

70) plombir – ice cream (milk product or milk component product), in which the milk fat mass fraction is 12 percent to 24 percent;

(Clause 70 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

71) sour milk ice cream – ice cream (milk product or milk component product), in which the milk fat mass fraction is not more than 7.5 percent and which is made with the use of ferment microorganisms or fermented milk products;

72) vegetable oil ice cream – ice cream (milk-containing product), in which the fat mass fraction is not more than 12 percent;

(Clause 72 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

73) soft ice cream – ice cream which has a temperature of minus 5 to minus 7 degrees Celsius and is sold to consumers directly from the freezer;

74) hardened ice cream – ice cream that is placed in the freezer and then frozen to a temperature of minus 18 degrees Celsius or below and maintains that temperature during storage, shipment and sale;

75) fluid ice cream mix – a fluid milk product, milk component product or milk-containing product containing all components required for manufacture of ice cream;

76) dry ice cream mix – a dry milk product, dry milk component product or dry milk-containing product made by drying a fluid ice cream mix or mixing the necessary dry components and cream and (or) juice;

77) standardized milk processing product – a milk processing product, in which fat, protein and (or) dry skim milk solids mass fractions or their proportions are brought into compliance with the parameters established by the standards, normative documents of the federal executive bodies, codes of practice, and (or) technical documents;

78) heat treated, pasteurized, sterilized or ultra-pasteurized milk processing product – a milk processing product that has undergone heat treatment and complies with the requirements of this Federal Law to the allowable level of microorganisms in such a product;

(Clause 78 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

79) concentrated, condensed, evaporated or frozen milk processing product – a milk processing product made by partially removing water from it to bring its dry solids mass fraction to not less than 20 percent;

80) concentrated milk processing product with sugar – a concentrated milk processing product made with the addition of sucrose and (or) other types of sugars;

81) dry milk processing product – a milk processing product made by partially removing water from the product to bring its dry solids mass fraction to not less than 90 percent;

82) sublimated milk processing product – a milk processing product made by removing water from a frozen milk processing product to bring its dry solids mass fraction to not less than 95 percent;

83) reconstituted milk processing product – a milk processing product made from a concentrated or dried milk processing product and water;

84) enriched milk processing product – a milk processing product to which are added, separately or in combination, such substances as protein, vitamins, micro- and macroelements, dietary fibers, polyunsaturated fatty acids, phospholipids, probiotics and prebiotics;

85) whipped milk processing product – a milk processing product made by whipping;

86) recombined milk processing product – a milk processing product made from milk processing products and (or) their separate constituents and water;

87) low-lactose milk processing product – a milk processing product, in which lactose has been partially hydrolyzed or partially removed;

88) lactose-free milk processing product – a milk processing product, in which lactose has been fully hydrolyzed or completely removed;

89) products based on full or partial protein hydrolyzates – milk processing products made from fully or partially hydrolyzed cow's milk and soy proteins;

90) buttermilk – a milk processing byproduct obtained when making cow's milk butter;

91) milk whey (cheese, curd or casein whey) – a milk processing byproduct obtained when making cheese (cheese whey), curds (curd whey), and casein (casein whey);

92) national milk product – a milk product that has a name that has been historically shaped in the territory of the Russian Federation and is defined by the specific technologies to make it, the composition of the ferment used to make it, and (or) a name of the geographic area where the milk product is common;

93) biological product (hereinafter referred to as bioproduct) – a milk processing product made with ferment microorganisms and enriched by adding, during and (or) after culturing, live probiotic microorganisms (probiotics) in monocultures or associations and (or) prebiotics. Heat treatment of the finished product is not allowed;

94) milk constituents – dry solids (milk fat, milk protein, milk sugar (lactose), ferments, vitamins, mineral substances), water;

95) residual milk solids – milk constituents, except water;

96) residual skim milk solids – milk constituents, except fat and water;

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

98) whey proteins – milk proteins that remain in milk whey after casein sedimentation;

99) whey protein concentrate – whey proteins obtained from milk whey through concentration or ultrafiltration;

100) casein – a milk processing product which is made from skim milk and is the major constituent of milk proteins;

101) albumin – a milk processing product which is made from milk whey and is a concentrate of whey proteins of milk;

102)skim product of milk processing – a product of milk processing produced from skim milk and (or) buttermilk, and (or) whey, and (or) products made on their basis;

(Clause 102 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

103) raw skim milk – skim milk that has not undergone heat treatment at the temperature of more than 45 degrees Celsius;

(Clause 103 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

104) enriched milk – potable milk which is supplemented by such components as milk protein, vitamins, micro- and macroelements, dietary fibers, polyunsaturated fatty acids, phospholipids, prebiotics either separately or in a complex in order to improve its food value;

(Clause 104 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

105) sugar condensed whole milk – a concentrated or evaporated milk product with sugar, in which the mass fraction of dry milk substances is not less than 28.5 percent, the mass fraction of proteins in dry skim milk substances is not less than 34 percent, and the mass fraction of fat is not less than 8.5 percent;

(Clause 105 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

106) sugar evaporated skim milk - a concentrated or evaporated milk product with sugar, in which the mass fraction of dry milk substances is not less than 26 percent, the mass fraction of proteins in dry skim milk substances is not less than 34 percent, and the mass fraction of fat is not more than 1 percent;

(Clause 106 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

107) condensed cream with sugar – concentrated or condensed milk product with sugar, in which the mass fraction of milk substances is less than 37 percent, mass fraction of protein in dry skim milk substances is less than 34 percent, and fat mass fraction is less than 19 percent;

(Clause 107 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

108) dry cream – a dry milk product, in which the mass fraction of dry milk substances is not less than 95 percent, mass fraction of protein in dry skim substances of milk is not less than 34 percent, and fat mass fraction is not less than 42 percent;

(Clause 108 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

109) batch of milk products – an assembly of product items of uniform content and quality, having the same description, placed in uniform containers and produced by the same manufacturer in accordance with the same specification with the use of similar process equipment and having the same date of manufacture (with the exception of a batch of milk products simultaneously submitted for

evaluation at confirmation of its compliance with the requirements of this Federal Law). A batch of milk products submitted for the purpose of confirmation of its compliance with the requirements of this Federal Law shall be understood as an assembly of product items having the same description and produced by the same manufacturer in the same conditions in accordance with the same specification and simultaneously submitted for evaluation at confirmation of its compliance.
(Clause 109 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

Chapter 2. REQUIREMENTS TO RAW MILK, RAW MILK PROCESSING PRODUCTS

Article 5. Safety Requirements for Raw Milk, Raw Skim Milk and Raw Cream
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. The conditions for obtaining milk from livestock, transporting, selling and utilizing raw milk, raw skim milk and raw cream, and non-commercial milk products shall comply with the requirements of the legislation of the Russian Federation on animal health.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2. Raw milk shall be obtained from healthy livestock in the territory that is free from infectious and other diseases common to humans and animals.

3. It is not allowed to use in food raw milk obtained during the first seven days after parturition or for five days prior to start of labor (before parturition) and (or) from animals that are diseased or in quarantine.

4. The manufacturer shall ensure the safety of raw milk so that it does not contain residual amounts of inhibitory, detergent, disinfectant, or neutralizing substances, animal growth stimulants (including hormone preparations), drugs (including antibiotics) used in livestock rearing to feed and treat cattle and (or) prevent illness.

5. Milk obtained from various types of livestock, with the exception of cow's milk, shall comply with the parameters established by the standards, normative documents of the federal executive bodies, codes of practice and (or) technical documents.

6. The dry skim solids mass fraction in cow's milk shall be not less than 8.2 percent. The density of cow's milk, in which the fat mass fraction is 3.5 percent, shall be not less than 1,027 kilograms per cubic meter at the temperature of 20 degrees Celsius or not less than the equivalent value for milk in which the fat mass fraction is different.

7. The following additional requirements may be stipulated for raw milk used to make food with specific consumer attributes:

1) the raw milk of farm animals that is intended for the manufacture of milk-based children's food products shall comply with the requirements of this Article, as well as the following requirements:

a) not less than first class purity and not less than third class heat stability based on the alcohol test in accordance with the requirements of the national standard;

b) the number of mesophilic aerobic microorganism colonies and facultative anaerobic microorganisms shall not exceed the allowable level established for premium grade raw milk and first grade raw milk in accordance with Addendum 2 hereto;

c) the number of somatic cells shall not exceed the allowable level established for premium grade raw milk in accordance with Addendum 2 hereto;

d) raw milk that is intended for the manufacture of milk-based children's food products shall be stored and transported in separate containers in compliance with Article 6;

e) it is not allowed to use raw milk the identification parameters of which do not match the breed of farm animals from which the milk was obtained, and (or) the safety parameters of which do not comply with the requirements hereof;

2) raw cow's milk intended for the manufacture of sterilized milk, including concentrated milk or evaporated milk, shall comply with the requirements of this Article and shall have third class heat stability based on the alcohol test in accordance with the requirements of the national standard;

3) raw cow's milk intended for the manufacture of cheese shall comply with the requirements of this Article, as well as to the following requirements:

a) classes I and II rennet fermentation tests;

b) bacterial population based on classes I and II reductase test in compliance with the national standard; the number of colonies of mesophilic aerobic microorganisms and facultative anaerobic microorganisms shall not exceed 1*106 colony-forming units per cubic centimeter;

c) the number of spores of mesophilic anaerobic lactate-fermenting butyric microorganisms shall:

for cheese with a low scalding temperature not exceed 13,000 spores per cubic decimeter;

for cheese with a high scalding temperature not exceed 2,500 spores per cubic decimeter;

d) acidity not to exceed 19 degrees Terner;

e) protein mass fraction of not less than 2.8 percent;

4) raw cow's milk intended for the manufacture of dietary food products shall comply with the

requirements of this Article, as well as with the following requirements:

a) the number of colonies of mesophilic aerobic microorganisms and facultative anaerobic microorganisms not to exceed 5*105 colony-forming units per cubic centimeter;

b) the number of somatic cells shall not exceed 5*105 per cubic centimeter;

c) not less than class two heat stability based on the alcohol test in accordance with the requirements of the national standard.

8. The chemical and radiological safety parameters of raw cow's milk, raw skim milk and raw cream shall be within the allowable level established in Addendum 1 hereto.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

9. The microbiological safety parameters and somatic cell content of raw cow's milk, raw skim milk and raw cream shall be within the allowable level established in Addendum 2 hereto.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

10. The decision to use raw milk, raw skim milk and raw cream that does not meet the safety requirements to allowable levels of potentially dangerous substances, microorganisms and somatic cells shall be taken by manufacturers in accordance with the requirements of the legislation of the Russian Federation on animal health, the legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population, and the environmental safety legislation.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 6. Requirements to Special Technological Processes for the Manufacture, Storage, Transportation and Disposal of Raw Milk, Raw Skim Milk and Raw Cream
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. Special technological processes used during the manufacture of raw milk, conditions of the care, feeding, milking of farm animals, conditions of the collection, cooling, storage of raw milk, raw skim milk, raw cream shall comply with the requirements of the legislation of the Russian Federation on animal health.
(Part 1 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2. After the milking of farm animals, raw milk shall be refined and cooled to a temperature of 4 degrees Celsius plus-minus 2 degrees Celsius within 2 hours.

3. It is allowed to store raw milk, raw skim milk (including the period of storage of raw milk used for separation) at the temperature of 4 degrees Celsius plus-minus 2 degrees Celsius for not more than 36 hours, inclusive of shipping time, to store raw cream at the temperature of not higher than 8 degrees Celsius for up to 36 hours, inclusive of shipping time, with the exception of the cases of storage of raw milk, raw skim milk (including the period of storage of raw milk used for separation), raw cream intended for manufacture of milk-based children's food (for babies), infant formula (including dry infant formula), milk drinks (including dry milk drinks), milk porridges, that shall be stored at the temperature of 4 degrees Celsius plus-minus 2 degrees Celsius for up to 24 hours, inclusive of shipping time.
(Part 3 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

4. Preliminarily heat treatment, including pasteurization of raw milk, raw skim milk, raw cream by the manufacturer is allowed in the following cases:

1) the raw milk, raw skim milk's acidity is 19 to 21 degrees Terner, raw cream's acidity is 17 to 19 degrees Terner;

2) raw milk, raw skim milk and raw cream is stored for more than 6 hours;

3) raw milk, raw skim milk and raw cream shipment time exceeds the allowable storage period for such products, but not more than by 25 percent.
(Part 4 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

5. When raw milk, raw skim milk, raw cream undergo preliminarily heat treatment, including pasteurization, the heat treatment regimes (temperature, duration) shall be specified in the accompanying documentation.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

6. In the manufacture of raw milk, raw skim milk and raw cream, agricultural commodity manufacturers shall use equipment and materials that are permitted for contact with milk products by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

7. The temperature of chilled raw milk, raw skim milk or raw cream shall not be more than 10 degrees Celsius during shipment to the processing site and until the start of processing. Raw milk, raw skim milk and raw cream that do not comply with the established requirements to their temperature shall be processed immediately.
(Part 7 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

8. Raw milk, raw skim milk, raw cream shall be shipped in containers with tightly closing lids made

from materials permitted for contact with milk by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, and sealed. The vehicles shall be equipped so that they allow maintenance of the temperature in compliance with the requirements provided for by this Federal Law.
(Part 8 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

9. Raw milk, raw skim milk and raw cream storage and shipment shall be accompanied by a compliance declaration and the information provided for by Parts 23 and 24 of Article 36 hereof.
(Part 9 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

10. The manufacturer of milk processing products shall store raw milk, raw skim milk, raw cream, as well as the milk, skim milk, cream that have undergone preliminary heat treatment (including pasteurization) in separate marked containers at the temperature of 4 degrees Celsius plus-minus 2 degrees Celsius.
(Part 10 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

11. Manufacturer or seller shall dispose of raw milk, raw skim milk or raw cream that does not comply with the requirements of this Federal Law in accordance with the procedure established by the legislation of the Russian Federation on animal health, the legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population, and the environmental safety legislation.
(Part 11 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 7. Requirements to Milk Processing Products

1. Milk processing products shall be made from milk that complies with the safety requirements established by this Federal Law and has undergone heat treatment to obtain such finished products that comply with the requirements hereof.

2. The content of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microorganisms in milk processing products intended for sale, and oxidative deterioration shall not exceed the standards established herein.

3. The chemical and radiological safety parameters of milk processing products shall be within the allowable level established in Addendum 3 hereto.

4. Microbiological safety parameters for milk processing products shall be within the allowable level established in Addendum 4 hereto.

5. New milk processing products shall be developed and manufactured in compliance with international standards, or national standards, or industry standards. The requirements of these standards as regards such products or their related processes of manufacture, storage, shipment, sale, and disposal shall comply with the requirements established herein. Products which are being made or imported into the territory of the Russian Federation for the first time shall be subject to national registration in accordance with the legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population.

6. Non-milk components used in the manufacture of milk processing products shall comply with Russian Federation food quality and safety legislation.

Part 7 Article 7 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

“7. Except for functionally necessary components, it is not allowed to use food additives or flavoring agents in the manufacture of dietary food or national milk products that are fermented milk products (except for manufacture of milk component products)”.

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

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7. Except for functionally necessary components, it is not allowed to use food additives or flavoring agents in the manufacture of dietary food or national milk products.

8. Control over the content level of probiotics and prebiotics in enriched milk processing products shall be carried out by the methods used to control the content level of these components.

9. The decision to use milk processing products that do not comply with the safety requirements of this Article shall be taken by the manufacturer or seller in accordance with the requirements of the legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population, the legislation of the Russian Federation on animal health, and the environmental safety legislation.

Chapter 3. REQUIREMENTS TO MANUFACTURE AND SPECIAL TECHNOLOGICAL PROCESSES IN THE MANUFACTURE AND (OR) SALE OF MILK PROCESSING PRODUCTS

Article 8. General Requirements to Manufacture of Milk Processing Products

1. The requirements to manufacture of milk processing products shall apply to all legal entities and natural persons engaged in the manufacture and (or) sale of milk processing products in the territory of the Russian Federation.

2. Technological processes for the manufacture of milk processing products, as well as those related to the manufacture, use, storage, shipment, and sale of milk processing products, and the use, processing, and disposal of potentially dangerous milk processing products and manufacture waste shall comply with the requirements of the legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population, the legislation of the Russian Federation on animal health, and the environmental safety legislation.

3. Equipment, inventory, packing and packing materials that come into direct contact with milk processing products during manufacture, storage and sale shall be made from materials permitted for contact with milk products by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights in accordance with the requirements of legislation of the Russian Federation in the sphere of provision of sanitary and epidemiological welfare of the population.

4. Manufacture and sale procedures for milk processing products shall be evaluated for compliance with safety requirements during their planning. Control over compliance with such requirements shall be carried out by a manufacturer during the organization of manufacture, as well as at all stages of manufacture (manufacture, storage, shipment, and sale of milk processing products, and processing or disposal of non-complying milk processing products and waste materials).

5. In order to ensure that milk processing products comply with the requirements, their manufacture includes aromatizing, bactofuging, fermenting, whipping, reconstituting, rendering, hydrolyzing, glazing, homogenizing, deaerating, demineralizing, adding components, hardening ice cream, freezing, isomerizing, coagulating, concentrating, smoking, membrane enriching, standardizing, enriching, cooling, refining, pasteurizing, shipping, melting, converting high fat cream, pressing, reserving, recombining, self-pressing, churning, clotting, evaporating, separating, culturing, mixing, ripening, stabilizing, sterilizing, drying, thermizing, heating, ultra-pasteurizing, packing, prepacking, filtering, forming, freezing (ice cream), storing, cheddarizing, emulsifying (dispergating), and other procedures for making such products.

6. This Federal Law defines the notions of the manufacturing processes of milk processing products and the requirements to those processes, which are related to the mandatory requirements to raw milk and its processing products.

Article 9. Notions of the Manufacturing Processes of Milk Processing Products and the Requirements to the Processes, which are Related to the Mandatory Requirements to Raw Milk and its Processing Products

The following notions and requirements are defined with respect to the manufacturing processes of raw milk and its processing products:

1) refine raw milk – to free raw milk of mechanical impurities and (or) microorganisms. Raw milk manufacturers or makers of milk processing products shall refine raw milk without the use of centrifugal force in order to make the raw milk comply with purity requirements, or shall use centrifugal force and special equipment to make the raw milk comply with purity requirements and free it of microorganisms;

2) filter – to free raw milk and milk processing products of mechanical impurities. Filtering does not use centrifugal force;

3) separate – to divide raw milk or milk processing products into two parts with reduced and enhanced fat content;

4) standardize – to regulate the content and ratio of milk constituents in raw milk or milk processing products so as to attain the parameters established by the standards and normative documents of the federal executive bodies, codes of practice, and (or) technical documents. Standardization is achieved by removing from or adding to a product the constituents of milk and milk products and (or) separate constituents thereof in order to reduce or increase the fat mass fraction, protein mass fraction and (or) dry solids mass fraction;

5) thermize – to effect heat treatment of raw milk or milk processing products. Thermization shall be carried out at the temperature of 60 to 68 degrees Celsius for up to 30 seconds, while maintaining the milk's alkaline phosphatase activity;

6) pasteurize – to effect heat treatment of raw milk or its processing products. Pasteurization shall be carried out in different conditions (temperature, time) at the temperature of 63 to 120 degrees Celsius long enough to reduce the number of any pathogenic microorganisms in raw milk or its processing products to a level at which these microorganisms will not significantly harm human health. Low temperature pasteurization shall be carried out at the temperature of not more than 76 degrees Celsius and shall inactivate the alkaline phosphatase. High temperature pasteurization shall be carried out in different fashions (temperature, time) at the temperature of 77 to 120 degrees Celsius and shall inactivate

both the phosphatase and the peroxidase. Control over the effectiveness of pasteurization shall be carried out by one of the following methods:
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

a) biochemical method (depending on the pasteurization temperature, a phosphatase test or peroxidase test, enzyme tests) through the testing of samples of the milk or its processing products. Such samples shall be selected from each storage tank after it has been filled with the pasteurized product;

b) microbiological method through the testing of samples of the milk or its processing products for sanitary indicator microorganisms. Such samples shall be selected after cooling of the products that have undergone heat treatment. The frequency of control over the effectiveness of pasteurization shall be established by a manufacturing control program;

7) sterilize – to effect heat treatment of raw milk or its processing products. Sterilization shall be carried out at the temperature above 100 degrees Celsius long enough to make the ready milk processing product comply with industrial sterilization requirements. Control over the effectiveness of sterilization shall be carried out by testing samples of the milk and its processing products in order to verify that they comply with industrial sterilization requirements. The frequency of control over the effectiveness of sterilization and ultra-pasteurization shall be established by a manufacture control program;

8) ultra-pasteurize – to effect heat treatment of raw milk and its processing products. Ultra-pasteurization shall be carried out in a flow in a closed system for not less than two seconds by one of the following methods:

a) by bringing the product into contact with a heated surface at the temperature of 125 to 140 degrees Celsius;

b) by directly mixing sterile steam with the product at the temperature of 135 to 140 degrees Celsius. Ultra-pasteurization with the consequent aseptic packing shall bring the product into compliance with industrial sterilization requirements. Control over the effectiveness of ultra-pasteurization shall be carried out by testing samples of the milk and its processing products in order to verify their compliance with the requirements herein. The frequency of control over the effectiveness of ultra-pasteurization shall be established by a manufacture control program;

9) ripen – to keep milk, as well as cream, other milk processing products or a mixture thereof in specific conditions. The purpose of ripening is to bring about organoleptic, microbiological, physical and chemical or structural-mechanical properties that are characteristic of a specific product;

10) culture – to form milk clots in milk and its processing products with the use of ferment microorganisms. Culturing reduces active acidity (pH) and increases milk acid content;

11) clot – to coagulate protein in milk and its processing products. Clotting is accomplished by with the use of milk-clotting enzyme preparations and other substances and factors that promote protein coagulation;

12) heat – to keep milk or its processing products at a high temperature to give it characteristic organoleptic properties – cream or light-brown color and a specific taste and odor. Milk processing products (with the exception of butter and rendered mixtures) shall be heated at the temperature of 85 to 99 degrees Celsius for not less than three hours or at the temperature above 105 degrees Celsius for not less than 15 minutes;

13) convert high fat cream – to obtain milk butter by changing the type of emulsion from “fat in milk plasma” to “milk plasma in fat.” High fat cream is converted through intense thermodynamic or thermomechanical impact on high fat cream;

14) churn butter – to obtain milk butter by separating the fat phase from the cream in the form of butter grain. Butter is churned at the temperature of 7 to 16 degrees Celsius, with the consequent clumping and plasticization through intense mechanical impact;

15) self-press – to change the configuration of a milk processing product. Self-pressing is accomplished by fluid phase removal, which is caused by the impact of the product’s own weight;

16) press – to change the configuration of a milk processing product. Pressing is accomplished by fluid phase removal, which is caused by external physical impact on the product;

17) melt – to impact a milk processing product with heat so that it changes from a hard to a liquid state. Mixtures of primary products shall be melted to make processed cheese and processed cheese products as established by normative and (or) technical documents, and at the temperature of not less than 83 degrees Celsius;

18) smoke cheese – to process cheese, processed cheese, cheese products, and processed cheese products with smoke obtained from dry non-resinous tree species. Smoking shall be carried out in special chambers that maintain the temperature-humidity conditions established by normative and (or) technical documents. It is not allowed to use smoke flavoring;

19) enrich – to add to milk and its processing products vitamins, micro- and macroelements, prebiotic substances, protein, dietary fibers, polyunsaturated fatty acids, phospholipids, and probiotic microorganisms;

20) cool – to reduce the temperature of milk and its processing products to a level at which microorganisms and oxidative processes cease to develop in them. Cooling of milk and its processing products (with the exception of ice cream, cheese, cheese products, processed cheese, processed cheese products and dry, concentrated, evaporated, and sterilized milk processing products) that have undergone heat treatment shall be effected to a temperature of not more than 6 degrees Celsius for not more than two hours;
(Clause 20 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

21) freeze (ice cream) – to simultaneously churn and freeze an ice cream mix;

22) concentrate (condense) – a process used during the making of concentrated and condensed milk processing products. Concentration (evaporation) is achieved by partially removing water from a milk processing product to bring the dry solids mass fraction to 20 to 90 percent;

23) dry - a process used during the making of dry milk processing products. Drying is achieved by removing moisture from a milk processing product to bring the dry solids mass fraction to 90 percent or greater;

24) sublimate – a process used during the making of sublimated milk processing products. Sublimation is achieved by removing moisture from a frozen milk processing product with the use of a vacuum, with the consequent final drying at the temperature of not more than 45 degrees Celsius to bring the dry solids mass fraction to 95 percent or greater;

25) reconstitute – a process used during the making of reconstituted milk processing products. Reconstitution is achieved by mixing drinking water with a dry, concentrated, or evaporated milk processing product to achieve the proper organoleptic and physical and chemical properties of a product;
(Clause 25 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

26) recombine – to make milk processing products from constituents of milk or milk products, milk component products, milk-containing products and water;

27) whip – a process used during the making of whipped milk processing products during which the volume of such products grows;

28) cheddarize – to profoundly demineralize the caseinate-calcium phosphate complex of milk and (or) a cheese mass with the use of lactic acid, which forms when milk sugar (lactose) is fermented with a ferment lactate microflora or organic acids (vinegar, milk, lemon) during direct milk acidification. Cheddarization is used in the making of medium-hard and soft cheese so that they acquire specific organoleptic properties;

29) milk processing products shall be stored during their shelf life in conditions which are established by manufacturers and which shall ensure that the products are preserved in accordance with the safety parameters established in Article 7 hereof;

30) milk processing products shall be shipped and sold under conditions determined by manufacturers, and in accordance with Russian Federation food quality and safety legislation.

Article 10. Requirements to the Washing and Disinfection of Manufacture Areas and Equipment

1. Washing and disinfection of manufacture areas, equipment, inventory, containers, and means of transportation shall ensure the safety of milk processing products and obviate the possibility of their secondary contamination, and shall be carried out as often as established by a manufacture control program.

2. The means used to wash and disinfect shall be environmentally safe and permitted for use in the food industry by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights.

3. The tanks for making and storing milk and its processing products shall be washed and disinfected within 2 hours of each tank emptying. Equipment that is not used for more than 6 hours after washing and disinfection shall be re-disinfected prior to the start of operation.

4. If equipment is idle for more than 2 hours, the pasteurized milk or standardized mixture of its primary processing products shall be sent for re-pasteurization, and the pipes and equipment shall be thoroughly washed and disinfected.

5. The effectiveness of the washing and disinfection shall be determined by laboratory tests the scope and frequency of which are established by a manufacture control program.

Chapter 4. REQUIREMENTS TO THE FUNCTIONALLY NECESSARY COMPONENTS USED IN THE MANUFACTURE OF MILK PROCESSING PRODUCTS

Article 11. Functionally Necessary Components

1. Functionally necessary components shall mean ferments, probiotic microorganisms (probiotics), prebiotic substances (prebiotics), enzyme preparations, and non-milk components which are introduced during the making of milk processing products and without which a specific milk processing product

cannot be made.

2. A ferment is understood to mean nonpathogenic, nontoxic microorganisms and (or) association of microorganisms, mostly lactate microorganisms, which are specially selected and used to make milk processing products.

3. Probiotic microorganisms (probiotics) shall mean nonpathogenic, nontoxic microorganisms that enter the human intestinal tract with food, have a favorable effect on the human body, and normalize the composition and biological activity of the microflora of the alimentary canal (mostly Bifidobacterium, Lactobacillus, Propionibacterium, Lactococcus microorganism genus).

4. Prebiotic substances (prebiotics) shall mean a substance or complex of substances which, when systematically consumed in food, have a favorable effect on the human body by selectively stimulating growth and (or) increasing the biological activity of the normal microflora of the alimentary canal.

5. Enzyme preparations shall mean protein substances needed for the biochemical processes that take place during the making of milk processing products.

Article 12. Requirements to Ferments and Enzyme Preparations

1. Microorganisms, including probiotics, used in monocultures or as part of ferments to make milk processing products shall be identifiable, nonpathogenic, and nontoxic and possess the properties needed to make milk processing products that comply with the requirements hereof.

2. Enzyme preparations used to make milk processing products shall possess the activity and specificity needed for a particular manufacture process, and comply with the standards and normative documents of the federal executive bodies, codes of practice, and (or) technical documents.

3. The microbiological safety of ferments, enzyme preparations and culture media for cultivating ferment and probiotic microorganisms shall be within the allowable level established by Addendum 4 hereto.

4. Other safety parameters of ferments, probiotic microorganisms, prebiotic substances, enzyme preparations and culture media for making ferments shall comply with Russian Federation food and safety legislation and the requirements hereof.

Article 13. Requirements to Facilities for Ferment and Probiotic Microorganism Manufacture

1. Ready-to-use ferments and probiotic microorganisms shall be produced in companies or at the separate manufacture facilities of companies that are detached from other companies. Manufacturers of milk processing products shall make commercial ferments and probiotic microorganisms from ready-to-use ferments at special manufacture facilities in accordance with the requirements established by the standards and normative documents of the federal executive bodies, codes of practice, and (or) technical documents.

2. Makers of milk processing products shall ensure the safety of ferments, probiotic microorganisms, their manufacture, and the making from them of commercial ferments through design features (location, number and condition of the facilities), organizational arrangements (work routine, manufacture control), and compliance with sanitary and epidemiological requirements to conditions for working with microorganisms and the condition of equipment.

3. Makers of milk processing products shall produce commercial ferments and (or) probiotic microorganisms in a special manufacture facility that shall meet the following requirements:

1) housed in the same manufacture building with, but separated from, the main manufacture facilities in which the commercial ferments and (or) probiotic microorganisms are used;

2) availability of several manufacture facilities where conditions are created and maintained to protect the ferments and (or) probiotic microorganisms from being contaminated by unwanted microorganisms, bacteriophages and similar extraneous agents;

3) balanced ventilation and an effective air purification and conditioning system.

4. At all stages of manufacture,, control over the safety of ferments and (or) probiotic microorganisms during their manufacture and making from them of commercial ferments and activated bacterial concentrates by manufacturers of milk processing products shall be carried out by workers who have been specially trained and certified.

5. The entire process of making commercial ferments and (or) probiotic microorganisms (including reconstitution of dry culture media or dry milk, pasteurization and (or) sterilization, cooling, souring, cultivation and cooling of ferments) shall take place in a closed system.

6. The washing and disinfection routine for the manufacture facilities, equipment and inventory at the facility referred to in Part 3 of this Article shall comply with the requirements of Article 10 of this Federal Law and be stipulated by a manufacture control program.

7. It is not allowed to use commercial ferments and (or) probiotic microorganisms which do not comply with the requirements hereof, have not been fully used up from open packages, or have expired.

8. Each batch of commercial ferments and (or) probiotic microorganisms that is to be transferred from the facility referred to in Part 3 of this Article to other manufacture facilities shall be accompanied by documentation of the hour and date of its manufacture, composition, application, volume, and activity.

Chapter 5. REQUIREMENTS TO MILK-BASED CHILDREN'S FOOD PRODUCTS AND THEIR MANUFACTURE

Article 14. Notions of Children's Food Products

1. This Article contains general notions that characterize children's food products. Notions characterizing children's food products shall be established by national standards with the use of the basic general notions of milk processing products, including children's food products, established by this Federal Law.

2. Children's food products shall mean food which is intended for children up to 14 years of age and meets the physiological requirements of a child's body.

Clause 3 Article 14 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"3, Milk-based children's food products shall mean children's food products (except for infant formula (including dry infant formula), milk drinks (including dry milk drinks), milk porridges) made from cow's milk or milk of other farm animals with or without addition of milk processing products and (or) milk components, as well as with or without addition of non-milk components not exceeding 50 percent of the total mass of such finished product".

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

3. Milk-based children's food products shall mean children's food products made from cow's milk or the milk of other farm animals with or without the addition of nonmilk components in an amount not to exceed 20 percent of the total weight of these products.

4. Baby food products shall mean baby food products intended for infants from birth to three years of age.

Clause 5 Article 14 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"5. Adapted infant formula (women's milk substitute) is understood to mean baby food products which are made in fluid or powdered form on the basis of cow's milk or milk of other farm animals, provided that the chemical composition of such products shall be close to the chemical composition of women's milk to the maximum extent in order to meet the physiological need for the necessary substances and energy of the children in the first year of life".

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

5. Adapted infant formula (women's milk substitute) is understood to mean baby food products which are made in fluid or powdered form from the milk of farm animals and soy protein (except for proteins obtained from raw material containing genetically modified organisms), approximate women's milk as closely as possible in chemical composition and properties, and meet the physiological requirements of infants in the first year of life.

Clause 6 Article 14 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"6. Supplemental feeding products are understood to be infant food products which are introduced into the diet of the children in the first year of life as a supplement of the women's milk, its substitutes or follow-up infant formula, and are made on the basis of animal and (or) vegetable products with regard to the age-related physiological characteristics of the child nature".

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

6. Supplemental feeding products are understood to be infant food products which are introduced into the diet to supplement women's milk, adapted infant formulas (women's milk substitute) and (or) follow-up formulas, and are made from animal and (or) vegetable products based on the age-related physiological characteristics of children.

Clause 7 Article 14 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"7. The follow-up infant formula is understood to mean adapted (of which the chemical composition is drawn close to the chemical composition of women's milk to the maximum extent) or partly adapted (of which the chemical composition is drawn partly close to the chemical composition of women's milk) formula produced on the basis of caw's milk or milk of other farm animals and intended to be used for feeding the children of the age over six months in combination with supplemental feeding products".

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

7. Follow-up formula is understood to mean infant food products based on the milk of farm animals and soy protein (with the exception of proteins obtained from raw material containing genetically modified

organisms) and adapted or partially adapted for babies over the age of six months.

8. Instant baby food products shall mean dry baby food products which are reconstituted at home through dilution with drinking water, milk, adapted infant formula or juice, the temperature of which shall not be below 30 degrees Celsius. It is not allowed to use the notion “instant product.”

9. Preschool children’s food products shall mean children’s food products for children at the age of three to six years.

10. School age children’s food products shall mean children’s food products for children at the age of six to 14 years.

Clause 11 Article 14 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

“11. Ready-to-use milk porridges and dry milk porridges (that can be brought into the condition of ready product at home through addition of potable water) shall mean children’s food products for the babies produced of various cereals and (or) powder, milk and (or) milk products, and (or) milk-containing products with or without addition of non-milk components with the not less than 15 percent mass fraction of dry milk components in the dry components of a ready-to-use product”.

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

11. Ready-to-use milk-based porridges shall mean milk-based baby food products made from different cereals, milk products and (or) milk-containing products with or without the addition of non-milk components.

12. Lactose-free products shall mean special children’s food products the lactose content of which does not exceed 0.1 gram per liter of such ready-to-use product.

13. Low-lactose products shall mean special children’s food products the lactose content of which does not exceed 10 grams per liter of such ready-to-use product.

Article 14 will be amended as to include Parts 14, 15, 16, 17 and 18 by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

“14. Children’s food products made on the basis of full or partial protein hydrolyzates shall mean the children’s food products made from cow’s milk and (or) other farm animals’ milk proteins that have undergone full and partial hydrolysis.”;

“15. Gluten-free children’s food products shall mean special children’s food products in which the content of gluten does not exceed 20 milligrams per one kilogram of such ready-to-use product.”;

“16. Baby milk drinks shall mean ready-to-use children’s food products made from raw milk and (or) milk products with or without addition of non-milk components that undergo further heat treatment (pasteurization as a minimum) and meet the physiological needs of the babies.”;

“17. Dry milk drinks for the babies are understood as dry children’s food products for the babies produced from cow’s milk and (or) milk products with or without addition of non-milk components where the mass fraction of dry milk substances in the dry substances of a ready product is not less than 15 percent and provided that such products meet the physiological needs of the babies.”;

“18. Dry fermented milk products for the babies are understood as dry milk formula for the babies produced through application of milk proteins leading to reduction of the active acidity (pH) and coagulation with the use of ferment microorganisms (without application of organic acids), with further addition of living ferment microorganisms in the amount specified in Addendum 6 to this Federal Law into the dry milk formula or without such addition and complying with the requirements stipulated in Addendum 6 to this Federal Law.

The specified changes shall become effective one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

Article 15. Requirements to Milk-Based Children’s Food Products

1. The nutritional value of milk-based children’s food products shall be appropriate for the functional status of a child’s body based on age. Milk-based children’s food products shall be safe for children’s health.

2. Milk-based children’s food products and their components shall comply with the safety and nutritional requirements established by this Federal Law and by Russian Federation food quality and safety legislation.

3. Milk-based children’s food products shall not contain components obtained with the use of genetically modified organisms or artificial colorings or flavorings.

4. The parameters for potentially dangerous substances as well as oxidative spoilage in milk-based baby food products shall be within the allowable level established by Addendum 5 hereto.

5. Microbiological safety parameters in milk-based baby food products shall be within the allowable level established in Addendum 6 hereto.

6. Only L-amino acid, taurine, nucleotide, prebiotics (galacto- and fructo-oligosaccharide, lactulose), bifidobacteria, and other probiotics, as well as fish oil and other polyunsaturated fatty acid concentrates

may be included in the ingredients of adapted milk formula (women's milk substitute) and follow-up formulas to make them most closely approximate the composition of women's milk.

7. Addendum 15 hereto establishes the form of use of the vitamins and minerals used to make milk-based baby food products. The vitamin and mineral content of children's food products shall correspond to the level established by Addendum 16 hereto.

8. The food additives listed in Addendum 17 hereto may be used to make milk-based baby food products.

9. The requirements to the nutritional value of milk-based children's food products, including milk products, milk component products and milk-containing products, shall be based on age and an evaluation of the health risk for children of various age groups (babies, preschool children, and school age children).

10. The parameters of oxidative spoilage and chemical and radiological safety of milk-based food products for preschool and school age children shall be within the allowable level established in Addendum 7.

11. The microbiological safety parameters of milk-based food products for preschool and school age children shall be within the allowable level established in Addendum 8 hereto.

12. Non-milk components used to produce children's food products shall comply with the requirements of the Russian Federation in the sphere of food quality and safety.

13. The provisions of this Article shall also cover milk formula (including dry milk formula), milk drinks (including dry milk drinks), and milk porridges.

(Part 13 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ).

Article 16. Requirements to Organization of the Manufacture and Manufacturing Processes of Milk-Based Children's Food Products

1. Milk-based baby food products shall be produced in companies or at the separate manufacture facilities of companies that are detached from other companies.

2. The location of companies and manufacture facilities that make milk-based baby food products shall eliminate the possibility that they could be adversely impacted by other companies or manufacture facilities. It is not allowed to collocate on the premises of businesses and manufacture facilities where milk-based children's food products are made buildings or structures unrelated thereto. These businesses and manufacture facilities shall be equipped in such a way as to ensure that measures are taken to comply with Russian Federation public health and disease control legislation, and Russian Federation food quality and safety legislation. Separate manufacture facilities and equipment shall be made available if needed for the manufacture, sterilization, prepacking, or cooling of milk-based children's food products. These manufacture facilities shall be furnished with waterproof, nonabsorbent, washable, nonslip and nontoxic materials with no cracks. The number of such manufacture facilities shall be sufficient for the manufacture of high quality milk-based children's food products.

3. Companies and manufacture facilities that make milk-based children's food products shall have:

1) a water supply, including hot water of a temperature of not less than 80 degrees Celsius;

2) a system for making and supplying steam that does not contain substances which are harmful to humans or which contaminate milk-based children's food products when the steam is used in close proximity to them or to surfaces that come into contact with milk-based children's food products;

3) an industrial water drainage system that is completely separate and marked with a special color;

4) lighting, ventilation, plumbing.

4. Plant and equipment (including product pipes, water pipes and steam pipes) and inventory shall be marked, accessible for sanitization in accordance with sanitation standards, and made from noncorrosive nontoxic materials that are permitted for food contact, are able to withstand repeated cleaning and disinfection, are free of foreign odors and taste, and do not impart same to milk-based children's food products.

5. Milk-based food products for preschool and school age children shall be made with the use of industrial facilities (at shift start or on a separate shift after the equipment and inventory have been washed and disinfected) in accordance with requirements similar to those for milk processing products.

6. The packing of milk-based children's food products shall carry the information stipulated in Article 36 hereof.

7. The provisions of this Article shall also cover milk formula (including dry milk formula), milk drinks (including dry milk drinks), and milk porridges.

(Part 7 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

Chapter 6. REQUIREMENTS TO THE SALE AND DISPOSAL OF MILK AND ITS PROCESSING PRODUCTS

Article 17. Requirements to the Sale of Milk and its Processing Products

1. Milk processing products that are compliant with Russian Federation food quality and safety legislation and this Federal Law may be sold.

2. When a manufacturer or a person exercising functions of a foreign manufacturer delivers milk processing products to the seller, he shall simultaneously present copies of documents which certify that the products are compliant with this Federal Law.

3. Prior to selling milk processing products, the seller shall verify availability of information on such products provided for by this Federal Law and compliance of such information with the manufacturer's documents.

4. When selling milk processing products for which some product information is included on package inserts, sellers shall provide the consumer with such information.

5. The seller shall abide by the terms established by the manufacturer for storing and selling milk processing products.

6. Milk-based baby food products shall only be sold through retail outlets, pharmacies, and distribution counters if such retail outlets, pharmacies and counters provide the product storage conditions stipulated by the manufacturer.

7. The seller who cannot provide the product storage conditions stipulated by the manufacturer are not allowed to sell milk processing products.

8. Sellers of milk processing products do not have the right to set a sell-by date beyond the expiry date stipulated by the manufacturer. It is not allowed to sell expired milk processing products.

9. Individuals, including sole proprietors, who sell nonindustrial milk processing products at markets, including farmers' markets, shall ensure that these products comply with this Federal Law's requirements to safety and identification, and shall also provide consumers with information on the manufacture site (address), names and date of manufacture of the products.

10. While selling raw milk at retail markets (including farmers' markets) through pouring milk from transport or other containers the sellers (legal entities and individuals, including individual entrepreneurs) shall present to consumers documents issued by an executive agency of a constituent entity of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health and certifying the safety of the raw milk, and shall also provide consumers with the information that it is imperative to boil raw milk.

While selling pasteurized milk at retail markets (including farmers' markets) through pouring milk from transport or other containers the sellers (legal entities and individuals, including individual entrepreneurs) shall present a compliance declaration and bring to the consumers' knowledge the information on mandatory boiling of the pasteurized milk.

(Part 10 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

11. Milk processing products shall be withdrawn by manufacturers or sellers of these products voluntarily or upon a mandatory withdrawal by the federal executive body exercising functions of control and supervision in the sphere of public health and disease control, consumer rights.

12. While supplying raw milk, raw skim milk and raw cream to milk receiving stations or organizations carrying out industrial processing of milk the legal persons and individuals, including individual entrepreneurs shall submit the documents issued by an executive body of the constituent entity of the Russian Federation authorized to carry out state control (supervision) in the sphere of preventive veterinary measures in accordance with the legislation of the Russian Federation on animal health. The validity term of such documents shall be determined depending on the results of such measures and their frequency.

(Part 12 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

13. Any activity of selling raw milk, raw skim milk and raw cream used for industrial processing shall be subject submission of a compliance declaration.

(Part 13 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 18. Suspension of the Manufacture and Sale of Milk Processing Products

1. The manufacture and sale of milk processing products that are noncompliant with Russian Federation food quality and safety legislation, Russian Federation consumer rights legislation, or this Federal Law and endanger the health, life or property of individuals, the environment, or the health or life of animals shall be suspended by manufacturers or sellers of these products voluntarily or at the direction of the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, or by court order in accordance with the procedure and for the period established by the legislation of the Russian Federation.

2. If the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, receives information on non-compliance of milk processing products with the requirements hereof, it shall

have the right to issue an order to suspend the sale of these products for the period of time necessary to obtain a product test report at an accredited testing laboratory (centre).

Article 19. Requirements to Disposal of Milk Processing Products

1. Manufacturers or sellers of milk processing products that are out of compliance with the requirement of this Federal Law shall dispose of these products in accordance with the procedure established by the legislation of the Russian Federation on public health and disease control, the legislation of the Russian Federation on animal health, and the environmental safety legislation.

2. The disposal method for milk processing products shall be approved by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, the federal executive body exercising functions of control and supervision in the sphere of animal health, and (or) the federal executive body authorized to carry out state control (supervision) in the sphere of environmental safety.

3. The federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, the federal executive body exercising functions of control and supervision in the sphere of animal health, and (or) the federal executive body authorized to carry out state control (supervision) in the sphere of environmental safety which decrees that mandatorily withdrawn milk processing products shall be disposed of, shall control their disposal in order to avert the danger of disease outbreak and spread or of harm to the life or health of individuals or animals, as well as to prevent environmental pollution.

Chapter 7. REQUIREMENTS TO ARRANGEMENT OF MANUFACTURING CONTROL

Article 20. Obligations of Manufacturers and Sellers to Arrange Manufacturing Control

1. Manufacturers or sellers who make and (or) sell milk processing products in the territory of the Russian Federation shall draw up a manufacturing control program and arrange manufacturing control over compliance with the requirements of this Federal Law internally and (or) by engaging an accredited testing laboratory (centre).

2. The manufacturing control program shall be approved by the company director, individual proprietor or duly authorized individual.

3. Legal entities and individual entrepreneurs that are manufacturers or sellers of milk processing products shall submit information on the results of manufacturing control to the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, at their request

4. In the event of an emergency or danger thereof, or of a disruption of manufacturing processes that jeopardizes the life or health of individuals, the property of natural persons or legal entities, federal or municipal property, the environment, or the life or health of animals or plants, manufacturers or sellers shall inform the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, the federal executive body exercising functions of control and supervision in the sphere of animal health, and (or) the federal executive body authorized to carry out state control (supervision) in the sphere of environmental safety, and the local government body.

Article 21. Content of a Manufacturing Control Program

1. Manufacturing control shall be carried out in accordance with the program established by Part 2 Article 20 hereof.

2. A manufacturing control program shall stipulate:

1) implementation parameters for the manufacturing processes related to the mandatory requirements for milk products established herein, the control frequency and the control scope;

2) parameters for the quality and safety of the raw material, components and ready milk products in accordance with the requirements for safety, identifying marks, storage and shipment conditions and shelf life of raw material, components, and ready product, the control frequency and the control scope;

3) schedules and routines for sanitizing, cleaning, disinfecting, disinfecting and deratting manufacture facilities, equipment, and inventory;

4) schedules and routines for maintaining equipment and inventory;

5) methods of withdrawal, improving and reprocessing raw material and ready milk products;

6) measures to forestall and identify breakdowns in the organization and implementation of manufacturing processes;

7) sanitation measures;

8) stages (critical check points) of manufacturing processes to be controlled;

9) measures to prevent harm to the life or health of individuals, the property of natural persons or legal entities, national or municipal property, the environment, or the life or health of animals and plants;

10) methods for disposing of milk processing products that do not comply with the requirements hereof;

11) other routines, programs and methods to prevent unacceptable risk to the life or health of individuals, the property of natural persons or legal entities, national or municipal property, the environment, or the life or health of animals or plants;

12) a list of the officers who are personally responsible for performance of the manufacturing control program.

3. Introduction of amendments to the manufacturing control program shall be effected in the event of organizational, engineer or technical changes in manufacture conditions, manufacturing processes or the conditions of sale of milk processing products.

Chapter 8. REQUIREMENTS TO EMPLOYEES OF MANUFACTURERS AND SELLERS OF MILK AND ITS PROCESSING PRODUCTS

Article 22. Sanitary Requirements to the Employees of Manufacturers or Sellers of Milk and Milk Processing Products

Employees engaged in the manufacture, storage, shipment, sale and disposal of milk and its processing products shall:

1) undergo preliminary medical examinations (checkups) upon being hired and periodical medical examinations (checkups);

2) undergo sanitation training and be duly certified before starting work;

3) have a standard personal medical record.

Article 23. Qualification Requirements to Employees of Manufacturers or Sellers of Milk and its Processing Products

Employees engaged in the manufacture, storage, shipment, sale and disposal of milk and its processing products shall:

1) have professional training and meet the qualification requirements for positions, professions and specialties in accordance with the designations and requirements stipulated in skills manuals approved in the manner established by the Government of the Russian Federation;

2) know and follow job descriptions, technology guidelines, and the sanitation and animal health rules and standards as to food quality and safety;

3) follow the rules for operating equipment for the manufacture of milk and milk products;

4) take the measures stipulated under Russian Federation law to prevent harm to the life or health of individuals, the property of natural persons or legal entities, or the life or health of animals or plants.

Chapter 9. IDENTIFICATION OF MILK AND ITS PROCESSING PRODUCTS

Article 24. Objectives of Milk and Milk Processing Products Identification

1. Milk and its processing products are identified in order to:

1) place milk and its processing products in the scope of this Federal Law;

2) determine the compliance of milk and its processing products, including their names and identification parameters, with the requirements hereof;

3) determine the compliance of milk and its processing products with the consumer information, compliance declaration, or compliance certificate provided by manufacturers or sellers.

2. Milk and its processing products the accompanying document or label information of which does not correspond to a name and (or) identification parameters established by this Federal Law, or is inaccurate, shall be deemed adulterated and subject to mandatory withdrawal.

3. The federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights shall take measures in accordance with the procedure established by the legislation of the Russian Federation to suspend the manufacture and sale of adulterated milk and its processing products and shall notify consumers of said action.

Article 25. Rules and Procedures for Identifying Milk and its Processing Products

1. Milk and its processing products shall be identified during evaluation and confirmation of compliance with the requirements hereof, as well as in the event that information about a specific product contains an incomplete description.

2. Milk and its processing products shall be identified:

1) by agencies certifying that these products comply with this Federal Law;

2) by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, the federal executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health;

(Clause 2 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3) on the initiative of legal entities or natural persons as appropriate to establish that these products comply with the information furnished about them, as well if such information is called into question or in order to conduct a preliminary evaluation of these products.

3. Milk and its processing products shall be identified with due account for the attributes set forth in addenda 9-14 hereof, as well as the product descriptions provided by manufacturers.

4. Normative documents of federal executive bodies, international standards, national standards or industry standards, accompanying documents, supply agreements, contracts, product specifications, retail package label information, and other descriptive documents may be used as descriptions of milk and its processing products.

5. The following identification procedures shall be used depending on the purpose and specific nature of the identification of milk and its processing products:

1) expert evaluation of the documents which a specific product complies with;

2) product tests;

3) expert evaluation of the documents specified in Clause 1 of this Part and product test results.

6. When identifying milk and its processing products by expert evaluation of the documents specified in Clause 1, Part 5 of this Article, the accompanying documents for milk and its processing products and their correspondence to the marking on the retail package and shipping container and to the appearance of the product and packing shall be scrutinized in order to establish that a specific product complies with a variety or a specific batch, and to certify the uniformity of the product batch.

7. If the information obtained from an expert evaluation of the documents specified in Clause 1, Part 5 of this Article is inadequate or inaccurate, and also when milk and its processing products are being certified compliant with this Federal Law, the milk products shall be checked (tested) with regard to the parameters established in Article 26 hereof.

8. If it becomes necessary to corroborate that milk or its processing products have been adulterated, they shall be checked (tested) with regard to the following identification and other parameters established herein:

1) content of dry milk solids (dry milk residue) in the ready milk product, milk component product or milk-containing product, and their mass fraction in such ready products in percentages (with the exception of milk processing products containing milk butter);

2) presence and content of fats of non-milk origin, and their mass fraction in milk and its processing products in percentages;

3) fatty acid composition of the fat phase of milk processing products (excluding milk processing products the fat mass fraction of which is less than 1.5 percent, and ice cream the fat mass fraction of which does not exceed 8 percent;

4) protein content in the dry milk residue in canned milk and milk-containing canned goods, and its mass fraction in such products in percentages;

5) ratio of whey protein and casein in canned milk and milk-containing canned goods.

9. Certified measuring methods which provide objective and accurate results of the checks (tests) shall be used to determine the identification parameters of milk and its processing products.

10. The results of the identification of a specific milk processing product shall be analyzed and documented in the form of an identification report which shall include:

1) information on the organization that identified the milk or its milk processing products;

2) information on the manufacturer of the milk or milk processing product, including the location (address) and contact details of a legal entity, or the address and last name, first name and patronymic of a natural person, including an individual entrepreneur;

3) the product name and the name of its classification attributes;

4) information on the milk or milk processing product that is needed to identify it;

5) the date of manufacture, expiry date, storage life (where applicable), sell-by date (where applicable), storage conditions, specific marking instruction, and special marking (where applicable) of milk or milk processing product;

6) the results of the checks (tests) of the product in an accredited testing laboratory (centre) (if required), including organoleptic parameter checks (tests);

7) packing information, including type of packing, net weight or volume of the product in the retail package or shipping container;

8) product batch size;

9) information on compliance of the marking with the requirements of this Federal Law;

10) name of the standards and normative and (or) technical documents which the product complies with (where applicable), or other documents containing a description of the product, including a product imported into the territory of the Russian Federation (supply contract, certificate of origin, document certifying the product's safety parameters, the product's certificate of quality, specifications for the product);

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

11) findings on the conduct of additional checks (tests) (if required);

12) findings on the product's compliance with its stated name and (or) specific batch and declared parameters.

Article 26. Identification Parameters of Milk, its Processing Products, Ferments, Probiotic Microorganisms, and Enzyme Preparations

1. The following groups of property parameters shall be used to identify milk, its processing products, ferments, probiotic microorganisms and enzyme preparations:

1) organoleptic – appearance, consistency, taste, odor, color and other organoleptic parameters specified in the standards and normative and (or) technical documents for the manufacture of a specific product (where applicable) and (or) other documents containing a description of the product;

2) physiochemical – the constituent mass fractions of milk and its processing products, acidity, density, temperature, solubility index, viscosity and other physiochemical parameters specified in the standards and normative and (or) technical documents for the manufacture of a specific product or other documents containing a description of the product;

3) microbiological – the specie and genus composition of microorganisms, the number of microorganisms of a particular specie or genus in a unit of weight or volume of a specific product in accordance with this Federal Law, and the standards, normative and (or) technical documents for the manufacture of a specific products (where applicable) and (or) other documents containing a description of the product.

2. The following parameters shall be used to identify raw milk, raw skim milk and raw cream:

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1) the identification parameters of milk obtained from various types of farm animals which are set forth in Addendum 9 hereto and determine its name (cow's milk, goat's milk, sheep's milk, mare's milk, buffalo's milk);

2) the organoleptic and physiochemical indicators set forth in addenda 9 and 10 hereto and used to identify raw cow's milk, raw skim milk and raw cream;

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3) the indicators specified in the standards and normative and (or) technical documents used to identify milk obtained from other types of farm animals.

3. The following parameters shall be used to identify milk processing products:

1) the organoleptic indicators specified in Clause 1, Part 1 of this Article, inclusive of the parameters listed in Addendum 11 hereto;

2) the physiochemical and microbiological parameters specified in Clause 2, Part 1 of this Article, inclusive of the parameters listed in Addendum 12 hereto.

4. The presence of glaze and food products used for decoration (wafers, chocolate, milk or fruit glaze, caramel, nuts, biscuits, fruits, candied fruits, chocolate, and other foods that are not constituents of milk processing products) shall be disregarded during identification of glazed and decorated milk processing products.

5. During identification of enriched milk processing products, a determination shall be made as to the presence and content level of substances added thereto and the correspondence of the level of those substances to the information contained on the label or packing.

6. Milk-based children's food products shall be identified with due account for the physiochemical parameters set forth in Addendum 13 hereto. Milk-based products that are preschool children's food products and school age children's food products shall be identified with due account for the physiochemical parameters set forth in Addendum 14 hereto.

7. Enzyme preparations shall be identified by expert evaluation of the manufacturer documents specified in Clause 1, Part 5, Article 25 of this Federal Law based on the following parameters:

1) substrate specificity;

2) enzyme preparation activity;

3) nature of enzyme origin.

8. Ferments and probiotic microorganisms (probiotics) shall be identified by expert evaluation of the manufacturer documents specified in Clause 1, Part 5, Article 25 of this Federal Law based on the following parameters:

1) nature of microorganism origin;

2) specie and genus of microorganism composition;

3) number of viable cells in a gram or unit of ferment activity.

Chapter 10. EVALUATION OF COMLIANCE OF MILK AND ITS PROCESSING PRODUCTS WITH THE REQUIREMENTS OF THIS FEDERAL LAW

Article 27. Rules for Evaluation of Compliance of Milk and its Processing Products with the Requirements of this Federal Law

1. Compliance evaluation of milk and its processing products, as well as their manufacturing processes related to the mandatory requirements to such products established by this Federal Law, shall be made in the form of state control (supervision) over compliance with the mandatory requirements and in the form of confirmation of the compliance of milk and its manufacturing products with the established requirements in accordance with the procedure stipulated by Chapter 11 hereof.

2. Compliance evaluation of milk and its processing products, as well as their manufacturing processes related to the mandatory requirements to such products established by this Federal law, shall be made in the form of state control (supervision) by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, the federal executive body exercising functions of control and supervision in the sphere of animal health, executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, animal health.

3. In case of revelation of violations of the requirements of this Federal Law, the federal executive bodies exercising functions of control and supervision specified in Part 2 of this Article shall have the right:

1) to issue a violation correction order and set a reasonable deadline for correction taking into account the nature of the violation;

2) to take measures under Russian Federation law to prevent harm to the life or health of individuals, the property of natural persons or legal entities, national or municipal property, the environment, or the life or health of animals and plants;

3) to inform the agencies that issued the compliance certificate or the agencies that registered the compliance declaration of the need to suspend or cancel the validity of the compliance declaration or compliance certificate;

4) to call the manufacturer (seller, person acting for a foreign manufacturer) to account under Russian Federation law;

5) to decide to take legal recourse to force a mandatory withdrawal of milk and its processing products that do not comply with the requirements of this Federal Law.

4. It is not allowed to demand from the manufacturer (seller) documents for assessing or certifying the compliance of milk and its processing products with the requirements of this Federal Law other than those specified in Articles 31 and 32 hereof.

Article 28. Objects of State Control (Supervision)

State control (supervision) over compliance with the requirements of this Federal Law shall be exercised in relation to:

1) the manufacturing processes, storage, shipment, sale and disposal of nonindustrial raw milk, raw cream, and milk processing products (milk processing products that are made by individuals at home and (or) on private farms and intended to be sold at markets (including farmers' markets), the processes of transportation, selling, disposal of raw skim milk, raw cream – by executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health;

(Clause 1 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2) the manufacturing processes, storage, shipment, sale and disposal of milk and its processing products intended for use in food (at the stage of acceptance and commissioning of industrial facilities and periodic verification of compliance by the manufacturer (seller, person acting for a foreign manufacturer) with this Federal Law and the arrangements for averting harm) – by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights;

3) milk and its processing products in circulation if information on their non-compliance with the

requirements hereof is found to be accurate at a manufacture stage, including:

a) for raw milk and milk processing products of nonindustrial manufacture – by executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health;

b) for industrial milk processing products made by legal entities and individual entrepreneurs – by federal executive bodies of the Russian Federation constituent entities authorized to exercise functions of control (supervision) in the sphere of public health and disease and protection of consumers' rights.

(Clause 3 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Chapter 11. CONFIRMATION OF COMPLIANCE OF MILK AND ITS PROCESSING PRODUCTS WITH THE REQUIREMENTS OF THIS FEDERAL LAW

Article 29. Forms of Confirmation of Compliance of Milk and its Processing Products with the Requirements of this Federal Law

1. Milk and its processing products sold in the Russian Federation shall be subject to mandatory confirmation of compliance with the requirements of this Federal Law in the form of acceptance of a compliance declaration (hereinafter referred to as declaration of compliance) or mandatory confirmation as established herein.

2. Secondary milk raw material and milk processing byproducts not intended for use in food shall not be subject to mandatory compliance confirmation in the form of declaration of compliance or certification.

3. In addition to other proofs of the compliance of milk and its processing products with the requirements of this Federal Law, compliance confirmation may also use as a proof compliance with international standards and (or) national standards which contain similar requirements.

4. A declarant shall initiate voluntary confirmation of compliance with national standards, industry standards, codes of practice, voluntary certification systems or the terms of agreements for milk and its processing products and their manufacturing processes, storage, shipment, sale and disposal in the form of a voluntary certification.

5. Voluntary certification of milk and its processing products and their manufacturing processes, storage, shipment, sale and disposal shall be based on the terms of the agreement between the declarant and the certification agency.

6. Voluntary confirmation of compliance of milk and its processing products and their manufacturing processes, storage, shipment, sale and disposal may not supersede mandatory confirmation of their compliance with the requirements hereof.

Article 30. Rights and Obligations of Declarants as Regards Confirmation of the Compliance of Milk and its Processing Products with the Requirements of this Federal Law

1. The declarant of the compliance of milk and its processing products may be a legal entity or individual entrepreneur registered under Russian Federation law that is the manufacturer or seller or has been contracted to act for a foreign manufacturer with regard to ensuring compliance of supplied milk and its processing products with the requirements hereof and with regard to responsibility for non-compliance of milk and its milk processing products therewith.

2. The declarant of the compliance of milk and its processing products with the requirements hereof may be the persons specified in Part 1 of this Article, as well as foreign legal entities or foreign individuals that have undertaken to ensure the compliance of supplied milk and its processing products with the requirements of this Federal Law and to bear responsibility for non-compliance therewith of the milk and its processing products supplied under supply agreements duly formalized under Russian Federation laws and the requirements of this Federal Law.

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3. The declarant shall have the right to choose the form of compliance confirmation and the compliance confirmation schedule stipulated herein for milk and its processing products.

4. The declarant shall ensure that the milk and its processing products comply with the requirements hereof.

5. The declarant may have other rights and obligations provided for by the legislation of the Russian Federation.

Article 31. Mandatory Confirmation of Compliance of Milk and its Processing Products in the Form of a Compliance Declaration

1. A compliance declaration of milk and its processing products shall be effected by acceptance of a compliance declaration based on self-provided proof and (or) based on proof obtained in

cooperation with a certification agency and (or) accredited testing laboratory (centre) (hereinafter referred to as the third party).

2. The validity of a compliance declaration of a batch of raw milk, raw skim milk or raw cream sold under long-term supply agreements or under contracts shall not exceed one year.

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3. The validity of a compliance declaration of a batch of fluid milk or milk processing products shall be commensurate with the shelf life of those products.

(Part 3 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

4. The validity of a compliance declaration of commercially made milk processing products shall not exceed five years.

5. A compliance declaration may be applied to a batch of milk or a batch of similar milk products for which the same compliance requirements have been stipulated.

6. The following compliance declaration procedure shall be established for confirming the compliance of milk and milk products with the requirements hereof:

1) 2d – compliance declaration of milk or milk products based on self-provided proof and the positive results of checks (tests) of samples of the milk or its processing products obtained with the participation of a third party;

2) 3d – compliance declaration of milk or its processing products based on the positive results of checks (tests) of samples of the products obtained with the participation of a third party, and a quality system certificate obtained at the manufacture stage of the products;

3) 4d – compliance declaration of milk or its processing products based on the positive results of checks (tests) of product samples of the products obtained with the participation of a third part, and a quality system certificate obtained at the inspection and testing stage of the products;

4) 5d – compliance declaration of milk or its processing products based on the positive results of checks (tests) obtained by representative sampling of batches of the products with the participation of a third party;

5) 7d – compliance declaration of milk or its processing products on the basis of the positive results of checks (tests) of samples of the products conducted internally or by engaging other companies on the declarant's instructions, and a quality system certificate at the planning and manufacture stage of the products.

7. Upon selection of any compliance declaration procedure for milk or its processing products, the declarant shall assemble a set of documents which shall contain:

1) registration documents and contact information of the declarant;

2) name, general description and purpose (where applicable) of the products;

3) the national standard or industry standards for the milk or its processing products (for Russian manufacturers) or the international standard or detailed description of the products specifying their main properties, storage conditions, and shelf life (for foreign manufacturers) voluntarily used to ensure compliance with the requirements hereof;

4) reports of the checks (tests) and measurements of samples of the milk or its processing products conducted in an accredited testing laboratory (centre) - for declaration of compliance of the products with the requirements hereof with the use of procedures 2d, 3d, and 4d, or reports of the checks (tests) and measurements obtained by representative sampling of the milk or its processing products in an accredited testing laboratory (centre) - for declaration of compliance of the products with the requirements hereof with the use of procedure 5d, or reports of the checks (tests) and measurements of samples of the products conducted internally or by engaging other companies on the declarant's instructions - for declaration of compliance of the products with the requirements hereof with the use of procedure 7d;

5) a quality system certificate at the manufacture stage of the products - for declaration of compliance of the milk or its milk processing products with the use of procedure 3d;

6) a quality system certificate at the stage of inspection and checking (testing) and measurement of the products - for declaration of compliance of the milk or its processing products with the use of procedure 4d;

7) a quality system certificate at the planning (development) and manufacture stage of the products - for declaration of compliance of milk processing products with the use of procedure 7d;

8) documentation that confirms arrangement and conduct of manufacturing control by the manufacturer, conduct of state control in respect of the manufacturer and has been submitted by:

a) executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health in respect of raw milk;

b) the federal executive body exercising functions of control (supervision) in the sphere of public health and disease, consumer rights protection in respect of milk processing products while using any compliance declaration procedure for such products, except for procedure 5d;

(Clause 8 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

9) waybills, agreements (contracts) to supply milk or its processing products duly formalized under

Russian Federation law, certificate of origin of the products, and government registration certificate of the newly formulated milk processing products or ones being imported (supplied) for the first time to confirm that these products comply with the requirements hereof - for confirmation of compliance of the milk or its processing products with the use of procedure 5d;
(Clause 9 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

10) animal health certificates or statutory certificates to confirm that the raw milk or raw cream comply with the requirements hereof.

8. In addition to a characterization of the milk or its processing products, reports of checks (tests) and measurements of samples or a representative sampling of those products shall contain:

1) a description of the milk or its processing products directly or in the form of a reference to the national standards, industry standards or international standards which they comply with;

2) a finding on compliance of the samples or representative sampling of the milk or milk processing products with the requirements of the documents specified in Clause 3, Part 7 of this Article, with which these products comply, and with the requirements of this Federal Law;

3) the results of the checks (tests) of the samples or representative sampling of the milk or milk processing products obtained internally, by engaging a third party and (or) when the compliance of these products with the requirements hereof is confirmed by another company at the declarant's instruction with the use of procedure 7d.

9. If the selected compliance declaration procedure stipulates a quality system certificate but one is not available, the declarant shall apply to the quality system certification agency for a quality system certificate. The certification agency shall certify the quality system and issue a quality system certificate if the results are positive.

10. Upon selection of any compliance declaration procedure, the declarant shall take the necessary measures to ensure that the manufacture and sale of the milk and its processing products comply with the requirements hereof.

11. The declarant shall accept and duly register the compliance declaration under Russian Federation Law.

12. The declarant shall mark the milk and its processing products for which the compliance declaration is accepted with a compliance sign.

13. The quality system certification agency shall inspect the certified quality system at the stages stipulated under procedures 3d, 4d, and 7d with the regularity set by agreement between the declarant and the quality system certification agency, but not less than once a year.

14. The declarant shall keep the compliance declaration and the documentation thereof for three years from the expiration of the compliance declaration. A copy of the compliance declaration shall be kept at the federal executive body which builds and maintains a single compliance declaration registry.

Article 32. Mandatory Compliance Confirmation in the Form of Mandatory Certification of Milk Processing Products

1. Mandatory certification of milk processing products shall be carried out by a product certification agency the area of accreditation of which extends to food, including milk processing products, on the basis of an agreement between the declarant and the product certification agency according to the procedures set forth herein.

2. The certification agency shall issue a compliance certificate for commercially made milk processing products for a period that is dependent on the products' state of manufacture and consistency of quality but shall not exceed three years.

3. The compliance certificate for a batch of milk processing products shall be issued for the duration of their shelf life.

4. The declarant shall keep the compliance certificate, and the issuing certification agency shall keep a copy of the compliance certificate and the underlying documentation for not less than two years from the certificate's expiration.

5. The following mandatory certification procedures are established for confirming milk processing products' compliance with the requirements hereof:

1) 3s – certify commercially made milk processing products on the basis of the positive results of sample testing obtained with the participation of an accredited testing laboratory (centre), with follow-up control of the certified milk processing products by the certification agency;

2) 4s – certify commercially made milk processing products on the basis of the positive results of sample testing obtained with the participation of an accredited testing laboratory (centre) and an analysis of the state of manufacture of the products, with follow-up control of the certified milk processing products and, if needed, their state of manufacture by the certification agency;

3) 5s – certify commercially made milk processing products on the basis of the positive results of sample testing of the products obtained with the participation of an accredited testing laboratory (centre),

and certification of the declarant's quality control system, with follow-up control of the certified milk processing products by the certification agency and of the declarant's certified quality control system by a quality control system certification agency;

4) 6s – certify batches of milk processing products on the basis of the positive results of checks (tests) of a representative sampling of the products obtained with the participation of an accredited laboratory (centre).

6. Upon selection of any mandatory certification procedure for milk processing products, the declarant shall assemble a set of documents which shall contain:

1) registration documents and contact information of the declarant;

2) name, general description and purpose (where applicable) of the products;

3) the national standard or industry standard for the products (for Russian manufacturers) or the international standard or detailed description of the products specifying their main properties, storage conditions, and shelf life (for foreign manufacturers) voluntarily used to ensure compliance with the requirements hereof;

4) compliance certificates and (or) compliance declarations for the raw material, components, and packing materials used to make the milk processing products;

5) compliance certificate for the manufacturer's quality control system - for procedure 5s. In the absence of a certificate, the declarant shall apply to an accredited quality control system certification agency for a quality system certificate. The agency shall certify the manufacturer's quality system and issue him a quality system certificate if the results are positive;

6) documentation of the organization and implementation of manufacturing control by the manufacturer, as well as conduct of state control in relation to the manufacturer and the milk processing products by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights - for any mandatory certification procedure, except for procedure 6s;

7) waybills duly formalized under Russian Federation law, an agreement (contract) to supply milk processing products, certificate of origin of the products, and government registration certificate for new milk processing products or ones being imported (supplied) for the first time - for procedure 6s.

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

7. Upon selection of any mandatory certification procedure, the declarant shall apply to certify the milk processing products and simultaneously submit the set of documents stipulated in Part 6 of this Article to an accredited product certification agency.

8. The product certification agency shall review the set of documents submitted by the declarant and take a decision regarding the application. If the application is approved, the certification agency shall select commercially made milk processing product samples or a representative sampling from a batch of those products, identify them, set up a check (test) program and send the samples or representative sampling of the products to be checked (tested) by an accredited testing laboratory (centre).

9. The accredited testing laboratory (centre) shall check (test) the samples or representative sampling of the products and issue a report of the checks (tests) and measurements.

10. In addition to a characterization of the product samples or a representative sampling of the milk processing products, the report on the checks (tests) and measurements thereof shall include a description of the products directly or with reference to the national standard, industry standards or international standard or description (if available) which these products comply with, as well as a finding on the compliance of the product samples or representative sampling with the requirements of the documentation and the requirements hereof.

11. For certification of milk processing products with the use of procedure 3s, on the basis of the positive results of an analysis of the set of submitted documents, identification of the milk processing products to be certified, and the positive results of the checks (tests) of the product samples conducted at an accredited testing laboratory (centre), the product certification agency shall issue to the declarant a compliance certificate for up to three years, taking into account the stability of the declarant's work.

12. For certification of milk processing products with the use of procedure 4s, the certification agency shall analyze the state of manufacture of the products to check the conditions necessary to make and sell them in accordance with the established requirements, and shall issue a compliance certificate to the declarant on the basis of the positive results of an analysis of the set of submitted documents, identification of the milk processing products to be certified, the positive results of the checks (tests) of the product samples conducted in an accredited testing laboratory (centre) and the positive results of an analysis of the state of their manufacture.

13. For certification of milk processing products with the use of procedure 5s, on the basis of the positive results of an analysis of the set of submitted documents, identification of the milk processing products to be certified, and the positive results of the checks (tests) of product samples conducted in an accredited testing laboratory (centre), and contingent upon the availability of a quality system certificate, the certification agency shall issue a compliance certificate to the declarant.

14. For certification of milk processing products with the use of procedure 6s, the certification agency shall issue a compliance certificate to the declarant on the basis of the positive results of an analysis of the set of submitted documents, identification of the milk processing products to be certified, and the positive results of the checks (tests) of a representative sampling of the products conducted in an accredited testing laboratory (centre).

15. The declarant shall mark the milk processing products with the compliance sign when the declarant receives the compliance certificate for the milk processing products.

16. The declarant shall take the necessary measures to ensure that the manufacture and sale of the milk processing products comply with the requirements hereof.

17. Throughout the compliance certificate's term of validity, the product certification agency shall carry out control over the certified milk processing products by periodic checks (tests) of product samples selected at the manufacturer's ready product warehouse (if the products were certified with the use of procedures 4s and 5s) or at the manufacturer's and seller's warehouses (if the products were certified with the use of procedure 3s) in accordance with an approved control schedule, and, if necessary, shall reevaluate the products' state of manufacture (if the milk processing products were certified with the use of procedure 4s).

18. Based on the results of its control over the certified milk processing products, the certification agency shall take one of the following decisions vis-à-vis such products:

1) confirm the validity of the compliance certificate;

2) suspend the compliance certificate;

3) invalidate the compliance certificate.

19. The quality control system certification agency that certified the declarant's quality control system shall carry out control over the declarant's certified quality control system.

Article 33. Specific Issues Associated with Confirmation of the Compliance of Milk and its Processing Products with the Requirements of this Federal Law

1. Confirmation of the compliance of raw milk, raw skim milk and raw cream with the requirements hereof shall be effected by legal entities and individual entrepreneurs in the form of declaration of compliance with the use of any of the procedures stipulated herein.

(Part 1 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2. Declaration of compliance of raw milk, raw skim milk and raw cream with the requirements hereof shall be accepted by a legal entity or an individual entrepreneur collecting milk and milk receiving stations, including such collecting from individuals, provided that they comply with the Russian Federation animal health legislation and Article 5 hereof, and taking into consideration the results of the animal health checks (tests) conducted by the executive bodies of constituent entities of the Russian Federation authorized to carry out state control (supervision) in the sphere of animal health. The established validity term of such declaration shall not exceed one year.

(Part 2 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2.1. in case of detection of non-compliance of raw milk at the stage of its manufacture, storage, transportation, or sale, non-compliance of raw skim milk and raw cream at the stage of their transportation or sale with the requirements stipulated by this Federal Law in respect of safety performances of such products, as well as upon occurrence of farm animal diseases the existence of which leads to restriction or prohibition of usage of raw milk, raw skim milk and raw cream in a territory where the milk is collected, a Russian Federation executive body authorized to carry out state control (supervision) in the sphere of animal health shall issue an instruction regarding suspension of sale or supply of such products in accordance with the procedure established by the Russian Federation laws. In this connection the above said declaration shall no longer be valid.

(Part 2.1 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

3. Compliance with the requirements hereof of fluid milk and its processing products with a shelf life of up to 30 days shall be confirmed in the form of a compliance declaration with the use of procedure 3d, 4d or 7d or in the form of mandatory certification with the use of procedure 4s or 5s.

4. Compliance with the requirements hereof of fluid milk and its processing products with a shelf life of more than 30 days shall be confirmed in the form of declaration of compliance with the use of procedure 3d, 4d, 5d or 7d or in the form of mandatory certification with the use of procedure 4s, 5s or 6s.

5. Compliance with the requirements hereof of milk-based children's food products shall be confirmed in the form of a compliance declaration with the use of procedure 3d or 4d or in the form of mandatory certification with the use of procedure 4s, 5s or 6s.

6. Compliance with the requirements hereof of milk processing products supplied for government needs shall be confirmed in the form of a compliance declaration with the use of procedure 5d or in the form of mandatory certification with the use of procedure 6s.

7. Raw milk and non-industrial milk processing products sold to individuals at markets (including farmers'

markets) shall not be subject to mandatory confirmation of compliance with the requirements of this Federal Law.
(Part 7 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 34. Acceptance of Compliance Confirmation Results

1. Compliance declarations and compliance certificates have equal validity in law irrespective of the mandatory compliance confirmation procedure and are applicable in the entire territory of the Russian Federation.

2. Compliance confirmation results obtained outside the Russian Federation shall be accepted in accordance with Article 30 of the Federal Law “On Technical Regulation.”

Chapter 12. REQUIREMENTS TO PACKING, MARKING, LABELLING OF MILK AND ITS PROCESSING PRODUCTS

Article 35. Requirements to Packing of Milk and its Processing Products

1. Milk and its processing products intended for sale shall be prepackaged and packed into containers and (or) packages which are made from environmentally safe materials permitted for food contact by the federal executive body exercising functions of control and supervision in the sphere of provision of sanitary and epidemiological welfare of the population, protection of consumer rights, and which ensure the safety and quality of milk and its processing products throughout their shelf life.

2. Milk-based baby food products shall only be prepackaged and packaged in small airtight individual packing that does not exceed the following volume:

1) 1 kilogram – dry products (adapted infant formulas, follow-up formulas, supplemental feeding products, instant products, milk-based cereals);

2) 0.2 liter – fluid adapted, partially adapted formulas, follow-up formulas;

3) 0.25 liter – fluid milk, fluid cream, fermented milk products;

4) 0.1 kilogram – milk-based children's spreads, including curd and products made on the basis of curd.
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3. Milk-based food products for preschool and school age children shall only be prepackaged in airtight packages. Fluid milk-based foods for preschool and school age children shall be in packages of not more than 2 liters; children’s spreads – up to 200 grams (for direct usage as food by portions).
(Part 3 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

4. It is not allowed to use consumers’ (end users’) containers when selling perishable milk processing products in bulk or unpackaged.

5. Manufacturers or sellers shall package sliced milk processing products in conditions that keep the products safe and ensure that their organoleptic properties are maintained.

6. Each milk processing product package shall have a marking and label and, when needed, an insert or tag containing consumer information in accordance with Article 36 hereof.

7. Milk processing products in damaged containers or packing shall be withdrawn.

Article 36. Requirements to the Marking of Milk and its Processing Products

1. Milk and its processing products shall be accompanied by consumer information that complies with the Russian Federation consumer rights law and the requirements of this Federal Law.

2. Consumer information shall be placed on each unit of a milk or milk product multiunit package, each reusable container or shipping container unit, as well as on each retail unit of such a product.

3. Each unit in a multiunit package and each reusable container or shipping container of such a product shall be marked with the following consumer information:

1) name of the milk or milk products in compliance with the requirements hereof;

2) name and location of the manufacturer of such products. It is permitted to specify the legal address of the manufacturer of milk or milk products that have been imported to the territory of the Russian Federation, with the use of the official language of the country where such manufacturer is located, and the name of such country shall be written in Russian;
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3) trademark of manufacturer of such products (where available);
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

4) net weight and gross weight of the multiunit package, reusable container or shipping container of such products (where necessary);
(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

5) number of retail units of such products in a multiunit package, reusable container or shipping

container;

6) expiry date of such products;

7) date of manufacture of such products;

8) storage conditions of such products;

9) retail unit net weight of such products;

10) identifying mark of the standard or normative or technical documents in compliance with which such products were manufactured;

11) number of the batch of such products;

12) information on confirmation of such products' compliance with the requirements hereof;

13) warnings or handling marks – "Keep away from sunlight," "Temperature limitation," "Keep dry" (shall be applied selectively where necessary).

(Clause 13 as amended by the Federal Law 22.07.2010 No. 163-FZ)

4. Marking may be omitted from a milk product multiunit package or shipping container that is wrapped in transparent protective polymer materials. In this case the consumer information will be the information on the labels of the consumer containers.

(Part 4 as amended by the Federal Law 22.07.2010 No. 163-FZ)

5. Milk or milk product multiunit packages or shipping or retail containers shall be marked by affixing labels that have been printed or otherwise made so that they are clearly readable.

6. The names of milk and its processing products shall correspond to the notions defined in Article 4 hereof. Manufacturers' assortment marks and trade name may be added to the names of such products. The order of words denoting the names of milk and milk processing products corresponding to the notions stipulated in Article 4 of this Federal Law in the marking of such products is not governed (for example, "whole milk", "milk whole", "butter milk", "milk butter", and similar notions). It is allowed not to specify in the name of milk butter the notions of "sweet-cream", "non-salt" that define particularities of the technology of its manufacture where no ferments and sodium salt are used for manufacture of milk butter.

(as amended by the Federal Law 22.07.2010 No. 163-FZ)

7. The type of farm animals, with the exception of cows, from which the milk has been obtained shall be placed on the labels before or after the notion "milk."

8. Notions related to heat treatment of milk or its processing products shall be placed after the product name, for example, "milk pasteurized," "cream sterilized."

9. In addition to a notion related to heat treatment method of milk and milk products, other product-related notions, for example, "milk pasteurized aromatized (with aroma)," may follow the names of such products.

10. The names of milk component products shall correspond to the notions defined for milk products, and shall contain in immediate proximity to those notions clear descriptions of other components characterizing such product, for example, "curds with fruit bits," "kefir fruity," "processed cheese with ham."

11. The notion "bioproduct" shall be placed on the labels and packing of such milk products in any convenient spot in the form of a single word or compound words with the use of the first part of "bio…" compound words and the name of the product, for example, "biokefir," "bioryazhenka."

12. Notions used to characterize the methods of manufacture of such products or the specific attributes of the composition of the raw materials or the composition of a ferment shall be stated in its name – "milk beverage," "milk whole," "cream recombined," "fermented milk beverage."

13. Information on partial use of dry milk products, except for the use of dry milk products for standardization purposes, shall be placed alongside with the information on ready product components in the form of a printed message: "Made with dry milk (cream, whey)."

14. It is not allowed to use the notions of fermented milk products defined herein when labelling milk-containing and fermented products in the names of which the notion "milk-containing" or the notion "fermented" shall be replaced by notions characterizing the technology for producing such products, for example "kefir," "kefir heat-treated," "yogurt," "yogurt heat-treated." When specifying the name of a fermenting milk product manufactured according to the kefir manufacturing technology with the use of a ferment made on the basis of pure cultures of milk fermenting microorganisms and yeast, the marking of such product shall contain the words "kefir product" typed in the same font.

(as amended by the Federal Law 22.07.2010 No. 163-FZ)

15. The notion "product" in the names of milk-containing products may be replaced, or, in the names of milk component products, supplemented by a notion characterizing the product's consistency or form, as the case may be (jelly, kisel, cocktail, creme, mousse, beverage, paste, roll, sauce, soufflé, torte), for example "milk-juice cocktail," "sour cream sauce," "milk kisel," "curd soufflé with nuts," "cheese roll with herbs."

16. Definitions of the notions of varieties and types of cheese (hard, medium-hard, soft, fresh (not aged), chunk, spreadable) shall be used in the names of cheeses at the discretion of their manufacturers.

17. The notion "enriched" shall be used in combination with the names of the relevant products

and shall be accompanied by information on the presence and amount of additives, including their recommended daily allowance, as well as by recommendations for the use of such products.

18. The notions defined in Article 4 hereof shall not be used in assortment marks or other additional names of milk and its processing products if such products do not correspond to the identification parameters established herein.

19. Parts of the milk or milk product names defined in Article 4 hereof may be written on the front of the package of such products provided that the full names are written on the same units of the retail unit.

Part 20 Article 36 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ as follows:

"20. The marking of milk-containing products shall not contain any names that do not include the notions established by this Federal Law for milk and milk products (including the words or parts of words contained in such notions, various combinations thereof in product line marks and trade names of manufacturers, on labels, for advertising or other purposes that may mislead the consumers)".

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

20. It is not allowed to use the notions defined herein in the names of products that are not milk or milk products or milk component products, including words that are a part of those names or their various combinations in manufacturers' trade names, when marking such products, on their labels, or for advertising or other purposes that may mislead the consumers.

Article 36 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ, so as to add Part 20.1 stipulating as follows:

"20.1. The names of food products that are not milk-containing products shall not contain any notions established by this Federal Law for milk-containing products. The names of food products that are not milk products, milk component products or milk-containing products, and are made through addition of milk and (or) milk processing products shall be composed of the notions applied in food industry (for example, "jelly," "cream," "butter," "pudding") starting from the main component of the recipe, which is followed by the notions (at the manufacturer's discretion) that characterize the milk product that has been added (for example, "vareniki with curd," "nut cream with sour cream," "fruit pudding with cream," and "milk chocolate")".

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

21. It is not allowed to use the notion "butter," including in manufacturers' trade names, when marking butter pastes or cream-vegetable spreads, on the labels of such products, or for advertising or other purposes that could mislead consumers. It is not allowed to use the notion "rendered butter," including in manufacturers' trade names, when marking cream-vegetable rendered mixtures, on the labels of such products, or for advertising or other purposes that may mislead the consumers.

Article 36 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ, so as to add Part 22.1 stipulating as follows:

"22.1. The marking of milk ice-cream, creamy ice-cream, plombir, fermented milk ice-cream, ice-cream with vegetable oil shall contain the name of such products corresponding to the notions established by Clauses 68-72 Article 4 of this Federal Law. While marking such products the full name of the product shall be put on the front side of retail pack with the use of the same font".

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

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22. It is not allowed to use the notions "milk," "creamy," or "plombir" when marking ice cream that contains vegetable oil.

23. Raw milk, raw skim milk and raw cream sold by legal entities, individuals, including individual entrepreneurs for processing shall be accompanied (with the exception of supply to milk receiving stations) by waybills containing the following information:

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1) name of such products;

2) identification parameters (except for the dry solids mass fraction of milk) of such products (for legal entities and individual entrepreneurs);

(Clause 2 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

3) name of the manufacturer of such products – natural person, including individual entrepreneur (last name, first name, patronymic), name of the manufacturer – legal entity (agricultural organization, peasant (farm) holding);

4) address of the manufacturer of such products;

5) volume (in liters) or weight (in kilograms) of such products;

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

7) temperature of such products when shipped;

8) number of the batch of such products.

24. Raw milk, raw skim milk and, raw cream, and milk processing products of nonindustrial manufacture sold by natural persons, including individual entrepreneurs, at markets, including farmers' markets, shall be accompanied by information on the manufacture site (address), names and date of manufacture of the products.

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

25. Milk and its processing products prepackaged in retail units and wholesaled or retailed in the territory of the Russian Federation shall be marked with the following information:

1) names of the products with the use of the notions stipulated in Articles 4 and 14 hereof and complying with the requirements to their use established by this Article;

(Clause 1 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

2) fat mass fraction in percentage (except for fat-free products of processing of milk, cheese, cheese products, processed cheese, processed cheese products), fat mass fraction in terms of dry substance in percentage for cheese, cheese products, processed cheese, processed cheese products. While marking the retail pack of products manufactured with the use of whole milk it is allowed to specify the fat mass fraction in percentage with the use of the words "from" and "to" and giving additional information on fat mass fraction in percentage for each batch of such products applying any available method and typing the text in one of the font sizes that are stipulated in Part 2 Article 37 of this Federal Law; the marking of dry children's food products made on a milk basis, dry formulas, dry milk drinks, dry milk porridges may contain the information on fat mass fraction after the words "nutrition value";

(Clause 2 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

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

4) name and location of the manufacturer (address, including country and (or) place of origin of such products) and the company in the Russian Federation authorized by the manufacturer to accept consumer complaints (if any) regarding milk and its processing products in the territory of the Russian Federation;

5) trademark (if any) of the manufacturer of milk and its processing products;

6) such products' net weight or volume. The net weight shall be shown for such products if they have a free-flowing, hard, spreadable or viscoplastic consistency or if there are no methods for measuring their density. The volume or net weight (at the manufacturer's discretion) shall be shown for the products which have a fluid consistency if there are methods for measuring the density and (or) batch measuring equipment for such products;

7) such products' composition, including their components. The list of such products' components shall be in the descending order of their mass fraction at the time the product is manufactured. If a component is a food comprised of two or more components it may be included under its own name in the composition of milk processing products. Milk products which are a constituent of a milk component product or milk-containing product shall be shown under their own names in the list of components. Components which are functionally necessary for the manufacture process and are not a constituent of the ready product shall be shown after the word "with the use of." The product composition shall show the names of foods, food additives, flavorings, and components of a non-traditional composition.

The components of glazes shall be shown separately;

8) nutritional value of such products (fat, protein, and carbohydrate, including sucrose, content in the ready product) in percentages or in grams per 100 grams of the products, caloric value in calories or kilocalories;

9) content of microorganisms (lactate, Bifidobacteria and other probiotic microorganisms, as well as yeasts – colony-forming units in a gram of such product) in a ready fermented or cultured product;

10) content in the ready enriched product of micro- and macroelements, vitamins and other substances used to enrich the product showing the ratio of the amount of substances added to such product to the daily consumption of those substances and the specifics of the product usage;

11) information on the presence of components obtained with the use of genetically modified organisms (if they amount to more than 0.9 percent);

12) storage conditions of milk and milk products (including storage prior to the opening of milk-based children's food products if open packages are stored, and mandatorily after the opening of those packages, and for perishable products with a shelf life of up to 30 days – if the storage conditions for such products are different for unopened and opened packages);

13) date of manufacture (fabrication) and date of packing of the milk products (if these dates differ) in two-digit numbers – hour, date, month (for perishable milk products with shelf life in hours), date, month, year (for perishable milk products with a shelf life of up to 30 days), month, year (for nonperishable milk products, including canned products);

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

14) expiry date shown in two-digit numbers – hour, date, month (for perishable milk products with shelf life in hours), date, month, year (for perishable milk products with a shelf life of up to 30 days),

month, year (for nonperishable milk products, including canned products). The expiry date shall be shown after the words “Expires,” “Best before” or “Use before.” The shelf life may be shown in hours, days, months (“Shelf life 36 hours,” “Shelf life 14 days,” “Shelf life 6 months,” “Good for 14 days,” “Good for 6 months”);

15) methods and conditions for use of the milk products (where applicable);

16) document in compliance with which such products were manufactured and can be identified;

17) information on confirmation of compliance of the product with the requirements hereof;

18) it shall be prohibited to use the notion of “milk” on the retail pack in the names of milk and its processing products in case where they were manufactured with the use of dry whole milk, dry skim milk.
(Clause 18 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Part 25 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ, so as to add Clause 19 stipulating as follows:

“19) the information on the use of non-milk fats in manufacture of milk-containing products according to the technology that provides for replacement of milk fat by non-milk fats (with the exception of cream-vegetable spreads) shall be given together with the full name of such type of milk-containing products (for example, “sour product with vegetable fat,” “curd cheese bar with vegetable oil”) on the front side of retail pack.”

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

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26. Milk processing products, concentrated (condensed) and dry milk processing products shall be marked with the following additional information:

1) date of manufacture and expiry date of such products shall be placed on the top or bottom of cans or packs. If the expiry date uses the words “Expires” or “Use before,” the place where such information can be found shall be indicated next thereto with the use of the words “See line one or two on top or bottom of the can” or “See top or bottom of the pack.” If the expiry date uses the words “Good for” or “Sell within,” the shelf life in months and the words “Date of manufacture on line one or two on top or bottom of the can” or “Date of manufacture on top or bottom of the pack” shall be placed next thereto;

2) type of sugars (sucrose, fructose, glucose, lactose) for concentrated (condensed) milk processing products with sugar.

27. Information may be placed on a cheese covering or cheese coating with the use of an indelible innoxious color or self-adhesive labels duly permitted for contact with milk products, or by other available method. Cheese, processed cheese, cheese products, and processed cheese products shall be marked with the following additional information:

1) assortment marks or assortment names of the variety of cheese (“Rossiyskiy,” “Uglichskiy,” “Suluguni,” and such);

2) genus of the main ferment microflora (at the discretion of the manufacturer) and nature of the origin of the milk-clotting enzyme preparations (for cheeses and cheese products).
(Part 27 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Part 28 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ, as follows:

“28. Milk-based children’s food products, milk formulas (including dry milk formulas), milk drinks (including dry milk drinks), milk porridges intended to be used for feeding the babies shall bear the marking containing the following additional information in accordance with the notions established by Article 14 of this Federal Law:

1) recommendations for use of the products;
2) preparation conditions (where applicable), storage conditions and conditions for use of the products after opening;
3) the age of the children for whom the products are intended (it is allowed to mention the age of children with the use of numbers and without cutting words);
    a) from birth – adapted milk formulas, adapted fermented milk formulas, formulas based on partial protein hydrolyzates;
    b) over six months (from six months, after six months) – follow-up adapted milk formulas, follow-up adapted fermented milk formulas, partially adapted milk formulas, partially adapted fermented milk formulas;
    c) over six months (from six months, after six months) – milk drinks, curd and curd-based products;
    d) over eight months (from eight months, after eight months) – fluid milk (it is allowed to use it for preparation of supplemental food products for the babies over four months (from four months, after four months) subject to specifying in the marking of such products of the information on limitations as regards the age of children provided that such products are used according to their designated purpose);
    e) over eight months (from eight months, after eight months) – fluid cream (it is allowed to use it for preparation of supplemental food products for the babies over six months (from six

months, after six months) subject to specifying in the marking of such products of the information on limitations as regards the age of children provided that such products are used according to their designated purpose);

f) over eight months (from eight months, after eight months) – yoghurt, kefir and other fermented milk products;

g) over nine months (from nine months, after nine months) – soft curd cheese;

4) the content of such products including the names of the vegetable oils and carbohydrates used;

5) nutrition value of such products (including the content of vitamins and mineral substances) and their caloric value (in case of enrichment the percentage ratio to the daily consumption dose of the material that the product is enriched with shall be specified). The quantitative information on the content of vitamins and mineral substances shall be given in cases when the content thereof in 100 grams, milliliters or cubic centimeters of a food product exceeds 5 percent of the recommended daily consumption dose; as regards gluten-free products, the information on gluten content of such products shall be specified."

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

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28. Milk-based baby food products shall be marked with the following additional information:

1) recommendations for use of the products;

2) preparation conditions (where applicable), storage conditions and conditions of use after opening of such products;

3) the age of the children for whom the products are intended:

a) from birth – adapted formulas;

b) over six months – follow-up formulas;

c) over six months – curds and curd-based products;

d) over eight months – unadapted milk products.

Part 29 will be amended by the Federal Law dated 22.07.2010 No. 163-FZ, as to include the following sentence:

"No images of the children shall be put on retail pack labels of women's milk substitutes."

The above said amendments shall enter into force one year after entry into force of the Federal Law dated 22.07.2010 No. 163-FZ.

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29. The labels of milk-based children's food products shall have the lettering: "For children." The size of the font of such lettering shall be not less than the main font used. Packages of adapted formulas and follow-up formulas shall carry the warning lettering: "Breast feeding is better for babies."

30. The information on other milk products, milk component products, and milk-containing children's food products intended for preschool or school age children shall comply with the requirements established by Part 25 of this Article and the normative and (or) technical documents in compliance with which such milk products are manufactured and can be identified.

(Part 30 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

31. The allowable deviations in a milk processing product's nutritional value from the actual nutritional value shown on its packing or label shall not exceed the level specified in Addendum 18 hereto. A milk processing product's labelled nutritional value shall be based on the weighted averages obtained by the computational method based on known values, or weighted averages obtained by the manufacturer's checks (tests) of the product or by the computational method based on tabulated values taken from official sources, or by the computational method with an analysis of the nutritional value of the components used.

32. The amount of the substances added to enriched milk processing products shall be shown based on their content level at the end of the products' shelf life. Due to the natural reduction in the amount of vitamins in milk processing products during their shelf life, the vitamin content level may be increased when making such products but by not more than 50 percent for fat-soluble vitamins and not more than 100 percent for water-soluble vitamins in relation to the declared parameters.

Article 37. Labelling Rules

1. Labels shall be placed on each unit of a retail pack and (or) shipping container and positioned in the same easily readable location. The label shall be in Russian. Additional information may be in the official languages of the republics, in the languages of the peoples of the Russian Federation, or in foreign languages. Milk processing product information in other languages shall be identical to the information in Russian.

2. Label information shall comply with the requirements of Article 36 hereof. The name of the milk processing product shall be placed on a label positioned on the front of the retail pack with the use of not less than 9.5 size font, and on retail packs with a volume or weight of not less than 100 milliliters (grams) with the use of not less than 8.5 size font. If all the necessary information can not fit on a label, some of

the information may be placed on an insert, except for the manufacturer's name, milk processing product name, net weight or volume, composition, nutritional value, date of manufacture, shelf life or storage life, storage conditions, name of the document in compliance which such product was manufactured, and the compliance sign. The label shall have the lettering: "Additional information – see the insert."

3. When milk and milk products are sold by retail outlets or public food service establishments, the labels of the shipping container and (or) multipack and (or) large retail packages may be substituted by inserts for each unit of prepackaged milk or its processing products which contain consumer information in compliance with the requirements of Article 36 hereof.

Chapter 13. REQUIREMENTS OF INTERNATIONAL STANDARDS AND NATIONAL STANDARDS

Article 38. Requirements of International Standards

Requirements of international standards for milk and its processing products and their manufacture, storage, shipment, sale and disposal shall be applied in accordance with the procedure established by the legislation of the Russian Federation on technical regulation and on the basis of the international treaty of the Russian Federation.

Article 39. Requirements of National Standards

Requirements of national standards for milk and its processing products and their manufacture, storage, shipment, sale and disposal shall be applied voluntarily and to an extent not conflicting with the requirements of this Federal Law.

Article 40. International Treaties

If the international treaties of the Russian Federation, duly ratified in accordance with the procedure established by the legislation of the Russian Federation, establishes rules other than those stipulated herein, the rules of the international treaty of the Russian Federation shall apply.

Chapter 14. RESPONSIBILITY FOR NONCOMPLIANCE WITH THE REQUIREMENTS OF THIS FEDERAL LAW. COMPENSATION FOR HARM

Article 41. Responsibility for Noncompliance with the Requirements of this Federal Law

1. The manufacturer (seller, person exercising functions of a foreign manufacturer under contract therewith to ensure compliance of supplied products with the requirements hereof) shall bear responsibility under the legislation of the Russian Federation for noncompliance herewith.

2. The employees of the manufacturer (seller, person exercising functions of a foreign manufacturer under contract therewith to ensure compliance of supplied products with the requirements hereof) having violated the requirements of this Federal Law shall be held materially, disciplinarily and administratively liable under the legislation of the Russian Federation.

Article 42. Compensation for Harm Related to Noncompliance with the Requirements of this Federal Law

1. The manufacturer (seller, person exercising functions of a foreign manufacturer under contract therewith to ensure compliance of supplied products with the requirements hereof) shall compensate for the harm caused to the life or health of individuals, the property of natural persons or legal entities, national or municipal property, the environment, or the life or health of animals or plants related to noncompliance herewith in accordance with the legislation of the Russian Federation.

2. The manufacturer (seller, person exercising functions of a foreign manufacturer under contract therewith to ensure compliance of supplied products with the requirements hereof) shall, at own expense, remove defects of milk processing products, ship them to the place of defects removal and return them to the consumers, and dispose of substandard milk processing products that do not comply with the requirements hereof.

Chapter 15. FINAL PROVISIONS

Article 43. Final Provisions

1. Technical regulation of the use of manufacturing facilities, equipment, and means of

transportation shall be effected in accordance with normative and (or) technical documents and (or) codes of practice prior to entry into force of the federal laws on technical regulations for the manufacture, storage, shipment, sale and disposal of food products.

2. Pending entry into force of this Federal Law, the Government of the Russian Federation shall elaborate and approve the rules and methods for examination (testing) and measurements of milk and milk products, as well as the rules for selection of samples to be examined (tested) and measured, which are necessary to implement this Federal Law.

3. Milk and milk products released for circulation in the Russian Federation shall be subject to mandatory compliance confirmation as stipulated herein from the day this Federal Law enters into force.

3.1. The compliance declarations accepted prior to entry into force of this Federal Law, compliance certificates, state registration certificates for milk processing products, other documents confirming safety of the milk processing products that have been issued prior to entry into force of this Federal Law shall remain effective for sale of milk and milk products till expiration of their validity term.
(Part 3.1 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

3.2. The milk processing products that have been manufactured in the Russian Federation or imported to the Russian Federation prior to entry into force of this Federal Law, and that have been marked in accordance with the requirements in force prior to entry into effect of this Federal Law, shall be allowed for distribution in the Russian Federation till the established use-by date.
(Part 3.2 was introduced by the Federal Law dated 22.07.2010 No. 163-FZ)

4. From the date of entry into force of this Federal Law, the provisions of Paragraph 2 Clause 1, Clauses 2 and 3 Article 13, Clauses 4-6 Article 15, the first sentence of Clause 2 and Clause 3 Article 16, Clause 2 Article 32, Article 41 of Federal Law dated March 30, 1999 No. 52-FZ “On Sanitary and Epidemiological Welfare of the Population”; Paragraph 4 Clause 2 Article 3, Articles 9 and 12, Clause 2 Article 16, Clauses 1, 2, 5-7 Article 17, Clauses 1 and 2, Paragraph 6 Clause 3 Article 18, Clauses 2-4 Article 19, Clause 3 Article 21 of the Federal Law dated January 2, 2000 No. 29-FZ “On Food Products Quality and Safety” shall not be applied in respect of milk and milk products, as regards submission of documents confirming quality compliance and safety of milk and milk products against the requirements of normative documents; Article 21 of the Federal Law dated May 14, 1993 No. 4979-1 “On Animal Health”, as regards milk products of industrial fabrication.
(Part 4 as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Article 44. Entry into Force of this Federal Law

This Federal Law shall enter into force six months from the day it is officially published.

President
of the Russian Federation

D. MEDVEDEV

Moscow, the Kremlin
June 12, 2008
No. 88-FZ

Addendum 1
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF POTENTIALLY DANGEROUS SUBSTANCES IN RAW MILK,
RAW SKIM MILK AND RAW CREAM

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product	Potentially Dangerous Substances	Allowable Levels, mg/kg (L), not to exceed
Raw milk, raw skim milk, raw cream	Toxic elements: Lead Arsenic Cadmium Mercury Mycotoxins: Aflatoxin M1 Antibiotics: Levomitsetin Tetracycline Group Streptomitsin Penicillin Inhibitory Substances Pesticides: Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.1 0.05 0.03 0.005 0.0005 Less than 0.01 Less than 0.01 unit/g Less than 0.5 unit/g Less than 0.01 unit/g Not allowed 0.05 (1.25 for cream in terms of fat) 0.05 (1.25 for cream in terms of fat) 100 Bq/L (kg) 25 Bq/L (kg)

<1> DDT - dichlor-diphenyl-trichlorethylene, an insecticide.

Addendum 2
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF MICROORGANISMS AND SOMATIC CELLS IN RAW
MILK, RAW SKIM MILK AND RAW CREAM

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product	QMAFAnM <1>, CFU <2>/cm^3 (g), not to exceed	Weight of product (g, cm^3), in which the following is not allowed		Somatic cell count, in 1 cm^3 (g), not to exceed
		CGB <3> (coliforms)	pathogenic, including salmonella	
Raw milk, grade:				
premium grade	1×10^5	-	25	2×10^5
first grade	5×10^5	-	25	1×10^6
second grade	4×10^6	-	25	1×10^6
Raw skim milk, grade:				
premium grade	1×10^5	-	-	-
first grade	5×10^5	-	-	-
second grade	4×10^6	-	-	-
Raw cream, grade:				
premium grade	5×10^5	-	-	-
first grade	4×10^6	-	-	-

<1> QMAFAnM - quantity of mesophilic aerobic and facultative anaerobic microorganisms.
<2> CFU – colony-forming units.
<3> CGB – Escherichia coli group bacteria.

Addendum 3
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF POTENTIALLY DANGEROUS SUBSTANCES IN MILK
PROCESSING PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product Group	Potentially Dangerous Substances	Allowable Levels, mg/kg (L, dm^3), not to exceed
All milk processing products (for the group of products of milk protein concentrates, lactulose, lactose, casein, caseinates, milk albumin and products on its basis, milk proteins hydrolyzates with the exception of "antibiotics" item; for the group of milk products, dry milk component products and sublimated milk products in terms of reinstated products)	Mycotoxins: Aflatoxin M1 Antibiotics: Levomitsetin (chloramphenicol) Tetracycline Group Streptomitsin Penicillin	 0.0005 Less than 0.01 Less than 0.01 unit/g Less than 0.5 unit/g Less than 0.01 unit/g
Fluid milk and fluid cream, buttermilk, milk whey, fluid fermented milk products (ayran, acidophilus milk, varenets, kefir, kumiss and kumiss product, yoghurt, curdled milk, ryazhenka), sour cream, milk component products based thereon, products heat-treated after ripening	Toxic elements: Lead Arsenic Cadmium Mercury Pesticides: Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.1 0.05 0.03 0.005 0.05 (1.25 for cream, sour cream in terms of fat) 0.05 (1.25 for cream, sour cream in terms of fat) 100 Bq/L (kg) 25 Bq/L (kg)
Curds, curd mass, granular curds, curd cheese bar, curd products, milk component products based thereon, albumin mass,	Toxic elements: Lead Arsenic Cadmium Mercury Pesticides (in fat	 0.3 0.2 0.1 0.02

spreadable milk protein products, including those heat-treated after ripening	equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 1.25 1.0 100 Bq/kg 25 Bq/kg
Milk, cream, buttermilk, whey, milk component products based thereon, concentrated and condensed with sugar, sterilized condensed milk, canned milk and milk component canned goods	Toxic elements: Lead Arsenic Cadmium Mercury Tin Chrome Pesticides (in fat equivalent) Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.3 0.15 0.1 0.015 For canned goods in assembled tin container – 200 For canned goods in chrome container – 0.5 1.25 1.0 300 Bq/kg 100 Bq/kg
Milk, dry milk component, sublimated products (milk, cream, fermented milk products, beverages, ice cream mixes, whey, buttermilk, skim milk)	Toxic elements (in reconstituted product equivalent): Lead Arsenic Cadmium Mercury Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.1 0.05 0.03 0.005 1.25 1.0 500 Bq/kg 200 Bq/kg
Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates	Toxic elements: Lead Arsenic Cadmium Mercury Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-	 0.3 1.0 0.2 0.03 1.25

	isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	1.0 300 Bq/kg 80 Bq/kg
Cheese, cheese products (extra-hard, hard, medium-hard, soft), processed, whey-albumin, dry; cheese pastes, sauces	Toxic elements: Lead Arsenic Cadmium Mercury Benzo(a)pyrene Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.5 0.3 0.2 0.03 0.001 for smoked products and products with smoked components 1.25 1.0 50 Bq/kg 100 Bq/kg
Butter, cow's milk butter paste, milk fat	Parameters of oxidative spoilage: Fat phase acidity Toxic elements: Lead Arsenic Cadmium Mercury Copper Iron Tin Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 4.0 degrees Kettstofer (for butter and paste with components – 4.5 degrees Kettstofer) 0.1 (for cocoa-containing products – 0.3) 0.1 0.03 (for cocoa-containing products – 0.2) 0.03 For reserved products – 0.4 For reserved products – 1.5 For sterilized butter in assembled tin container – 200 1.25 1.0 200 Bq/kg (for milk fat – 100) 60 Bq/kg (for milk fat – 80)

Cream-vegetable spread, cream-vegetable rendered mixture	Parameters of oxidative spoilage: Peroxide number in fat extracted from a product Fat phase acidity Toxic elements: Lead Arsenic Cadmium Mercury Copper Iron Nickel Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	10 mmol of active oxygen/kg of fat 2.5 degrees Kettstofer (for spreads with components – 3.5 degrees Kettstofer) 01 (for cocoa-containing products – 0.3) 0.1 0.03 (for cocoa-containing products – 0.2) 0.03 For reserved products – 0.4 For reserved products – 1.5 For products with hydrogenated fat – 0.7 1.25 1.0 100 Bq/kg 80 Bq/kg
All types of milk and milk-based ice cream	Toxic elements: Lead Arsenic Cadmium Mercury Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.1 0.05 0.03 0.005 1.25 1.0 100 Bq/kg 25 Bq/kg
Ferments: ferment and probiotic microorganisms for making fermented milk products, cultured butter, cheese	Toxic elements: Lead Arsenic Cadmium Mercury	For fluid (including frozen) / for dry ferments 0.1 / 1.0 0.05 / 0.2 0.03 / 0.2 0.005 / 0.03

Culture media - dry milk-based for cultivating ferment and probiotic microflora	Toxic elements: Lead Arsenic Cadmium Mercury Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Radionuclides: Caesium-137 Strontium-90	 0.3 1.0 0.2 0.03 1.25 1.0 160 Bq/kg 80 Bq/kg
Milk-clotting enzyme preparations	Toxic elements: Lead Arsenic	 10.0 3.0
Milk component and milk-containing products with non-milk component content of more than 35 percent	Requirements to allowable levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, and microbiological safety and oxidative spoilage parameters shall take into account the content and ratio of milk and non-milk components, and the types and content levels of potentially dangerous substances therein	

<1> DDT - dichlor-diphenyl-trichlorethylene, an insecticide.

Notes. 1. Allowable levels of pesticides, antibiotics, sulphanilamides, and food additives with antibiotic properties not stipulated herein shall be duly controlled in accordance with the procedure established by the food quality and safety legislation of the Russian Federation.

2. If chemical methods are used to identify penicillin, streptomitsin and antibiotics of this group, and antibiotics of the tetracycline group, an active standard shall be used to restate their actual content in units per gram.

Addendum 4
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF MICROORGANISMS IN MILK PROCESSING PRODUCTS
WHEN RELEASED FOR CIRCULATION

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product, Product Group	QMAFAnM <1>, CFU <2>/cm^3 (g), not to exceed	Weight of product (g, cm^3), in which the following is not allowed				Yeast (Y), Mold (M), CFU/cm^3 (g), not to exceed
		CGB <4> (coli-forms)	Pathogenic, including salmonella	Staphy-lococcus aureus	Listeria mono-cytogenes	
1	2	3	4	5	6	7
1. Fluid milk, fluid cream, milk and cream beverages, milk whey, buttermilk, heat-treated products based thereon, including:						
fluid milk in retail pack, including						
pasteurized	1×10^5	0.01	25	1.0	25	-
sterilized, ultra-pasteurized (UPT) (with aseptic bottling)	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g)					
ultra-pasteurized (without aseptic bottling)	100	10.0	100	10.0	25	-
baked	2.5×10^3	1.0	25	-	25	-
flavored, enriched with vitamins, macro-, microelements, lactulose, and prebiotics	In compliance with the requirements established for variously heat-treated fluid milk					
in flasks and tanks	2×10^5	0.01	25	0.1	25	-
Milk whey and buttermilk in retail pack,	1×10^5	0.01	25	1.0	25	-

pasteurized						
Cream and cream-based products, including: in retail pack, including:						
pasteurized	1×10^5	0.1	25	1.0	25	-
sterilized	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g)					
enriched	1×10^5	0.1	25	1.0	25	-
whipped	1×10^5	0.1	25	0.1	25	-
in flasks, cisterns	2×10^5	0.01	25	0.1	25	-
beverages, cocktails, kisels, sauces, cremes, puddings, mousses, pastes, soufflés made on the basis of milk, cream, buttermilk and whey, pasteurized	1×10^5	0.1	25	1.0	25	-
2. Fermented milk products, products made on the basis thereof, including						
with a shelf life of up to 72 hours:						
without components	Lactate micro-organisms not less than 1×10^7	0.01	25	1.0	-	-
with components	Lactate micro-organisms not less than 1×10^7	0.01	25	1.0	-	-
with a shelf life						

of more than 72 hours:						
without components	Lactate micro-organisms not less than 1×10^7	0.01	25	1.0	-	Y-50 <4> M-50
with components	Lactate micro-organisms not less than 1×10^7	0.01	25	1.0	-	Y-50 <4> M-50
enriched with bifidobacteria and other probiotic micro-organisms, including yogurt	Bifido-bacteria and (or) other pro-biotic micro-organisms not less than 1×10^6 in total	0.1	25	1.0	-	Y-50 <4> M-50
Sour cream and products based thereon, including with components	For sour cream lactate micro-organisms not less than 1×10^7	0.001 – for sour cream (0.1 for heat-treated sour cream products)	25	1.0	-	For products with a shelf life of more than 72 hours – Y-100 M-100
Heat-treated cultured milk and milk component products, including: without components						
with components	-	1.0	25	1.0	25	Y-50 M-50
without components	-	1.0	25	1.0	25	Y-50 M-50
3. Curds, curd mass, curd products, products based thereon, including:						

component-free curd (except for the curd manufactured with the use of ultra filtration, separation method, and grain curd), including:						
with a shelf life of up to 72 hours	Lactate micro-organisms not less than 1×10^6	0.001	25	0.1	-	-
with a shelf life of more than 72 hours	-	0.01	25	0.1	-	Y-100 M-50
frozen	-	0.01	25	0.1	-	Y-100 M-50
Curd manufactured with the use of ultra filtration, separation method, including:						
with a shelf life of up to 72 hours	-	0.01	25	0.1	-	-
with a shelf life of more than 72 hours	-	0.01	25	0.1	-	Y-100 M-50
Grain curd	-	0.01	25	0.1	-	Y-100 M-50
Curd with components, curd mass, sweet curd cheese, including:						
with a shelf life of up to 72 hours	-	0.001	25	0.1	-	-
with a shelf life of more than 72 hours	-	0.01	25	0.1	-	Y-100 M-50
frozen	-	0.01	25	0.1	-	Y-100 M-50
Curd products, including:						
with a shelf life of up to 72 hours	-	0.01	25	0.1	-	-
with a shelf life of more than 72 hours						Y-100 M-50
frozen	-	0.01	25	0.1	-	Y-100 M-50
Heat-treated curd pro-ducts,	-	0.1	25	1.0	-	50 total

including with components						
4. Milk albumin, products based thereon, except ones made by ripening	2×10^5	0.1	25	0.1	-	Y-100 M-50
5. Milk, cream, butter-milk, milk products, milk component pro-ducts based thereon, concentrated and condensed products, milk and milk component canned goods, including:						
condensed, concentrated milk, condensed, sterilized cream, milk products, milk component products, condensed products	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g) 3) additional requirement for children's products – no yeast, fungus or lactate microorganism samples when ripening					
milk, cream condensed with sugar in retail pack, including:						
without components	2×10^4	1.0	25	-	-	-
with components	2×10^4	1.0	25	-	-	-
milk, cream condensed with sugar in shipping container	4×10^4	1.0	25	-	-	-
buttermilk, whey condensed with and without sugar	5×10^4	1.0	25	-	-	-
natural cocoa, coffee with condensed milk or cream with sugar	3.5×10^4	1.0	25	-	-	-
6. dry, sublimated milk, milk component products (milk, cream, fermented products, beverages, ice						

cream mixes, whey, butter-milk, skim milk), including:						
dry whole cow's milk	5×10^4	0.1	25	1.0	-	-
dry skim milk, including:						
for direct consumption	5×10^4	0.1	25	1.0	-	-
for industrial processing	1×10^5	0.1	25	1.0	-	-
dry milk beverages	1×10^5	0.01	25	1.0	-	M-50
dry cream and dry cream with sugar	7×10^4	0.1	25	1.0	-	-
dry milk whey	1×10^5	0.1	25	1.0	-	Y-50 M-100
dry ice cream mixes	5×10^4	0.1	25	1.0	25 for soft ice-cream	-
dry fermented milk products	1×10^5	0.1	25	1.0	-	Y-50 M-100
buttermilk, whole milk substitute (dry)	5×10^4	0.1	25	1.0	-	Y-50 M-100
7. Dry milk protein concentrates, casein, milk sugar, caseinates, milk protein hydrolyzates, including:						
edible caseinates	5×10^4 no sulphite - reducing clostridia allowed in 0.01g	0.1	25	-	-	-
whey protein concentrate	5×10^4	1.0	25	1.0	-	-
albumin and casein concentrate	2.5×10^3	1.0	25	1.0	-	-
milk protein, caseins	1×10^4 no sulphite - reducing clostridia	1.0	50	1.0	-	Y-10 M-50

	allowed in 0.01g					
refined milk sugar	1×10^3	1.0	25	1.0	-	Y-50 M-100
edible milk sugar (edible lactose)	1×10^4	1.0	25	1.0		Y-50 M-100
lactulose concentrate	1×10^3	1.0	50	1.0	-	Y-50 M-100
8. Cheese, cheese products (extra-hard, hard, medium-hard, soft), processed, whey-albumin, dry, cheese pastes, sauces, including:						
cheese, cheese products (extra-hard, hard, medium-hard, soft, whey-albumin), including:						
without components	-	0.001	25	0.001	25	-
with components	-	0.001	25	0.001	25	-
smoked	-	0.001	25	0.001	25	-
processed cheese and cheese products, including:						
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
curd cheese, including:						
without components	-	0.1	25	-	-	Y-50 M-50
with components	-	0.1	25	-	-	Y-100 M-100
cheese sauces, pastes	1×10^4	0.1	25	-	-	-
dry cheese, cheese products	5×10^4	1.0	25	-	-	-
9. Butter, cow's milk butter paste, milk fat, including:	Not controlled for cultured butter					
cow's milk						

butter: creamy (sweet-cream, sour-cream, salted, unsalted), including:						
without components	1 x 10^5	0.01	25	0.1	25	100 total
with components	1 x 10^5	0.01	25	0.1	25	Y-100 M-100
sterilized	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) fat phase acidity not to exceed 0.5 degrees Kettstofer; b) titratable acidity not to exceed 2 degrees Terner; c) QMAFAnM not to exceed 100 CFU/cm^3 (g)					
rendered butter	1 x 10^3	1.0	25	-	-	M-200
dry butter	1 x 10^5	0.01	25	0.1	25	100 total
milk fat	1 x 10^3	1.0	25	-	-	M-200
butter paste, including:						
without components	2 x 10^5	0.01	25	0.1	25	Y-100 M-100
with components	2 x 10^5	0.001	25	0.1	25	Y-100 M-100
10. Cream-vegetable spread, cream-vegetable rendered mixture, including:						
cream-vegetable spread	1 x 10^5	0.01	25	0.1	25	Y-100 M-100
cream-vegetable rendered mixture	1 x 10^3	1.0	25	-	-	M-200
11. Milk, creamy ice cream, plombir, with vegetable oil, tortes, pastries, deserts made from ice cream, mixes, ice cream glazes:						
hardened milk ice cream, creamy ice-cream, plombir, with vegetable oil including with components,	1 x 10^5	0.01	25	1.0	25	-

tortes, pastries, deserts made from ice cream						
soft milk ice cream, plombir, with vegetable oil, including with components	1 x 10^5	0.1	25	1.0	25	-
fluid soft ice cream mixes	3 x 10^4	0.01	25	1.0	25	-
fermented milk ice-cream	Not less than 1 x 10^6 of lactate microorganisms, CFU/g	0.1	25	1.0	25	-
12. Ferments (ferment and probiotic microorganisms for making fermented milk products, cultured butter and cheese), including:	Quantity of lactate microorganisms and (or) other microorganisms of ferments, CFU/ cm^3 (g)					
symbiotic (fluid) kefir ferments	Not less than 1 x 10^8	3.0	100	10	-	M-5
pure culture ferments, including:						
fluid, including frozen	Not less than 1 x 10^8; not less than 1 x 10^{10} for concentrated ferments	10.0	100	10	-	5 total
frozen, dry	Not less than 1 x 10^9; not less than 1 x 10^{10} for concentrated ferments	1.0	10	1	-	5 total

13. Enzyme preparations, including:						
animal origin milk-clotting	1 x 10^4	1.0 E. coli in 25	25 sulphite-reducing clostridia in 0.01 g	-	-	-
vegetable origin	5 x 10^4	1.0	25	-	-	-
microbial origin	5 x 10^4 Shall not contain viable forms of ferment producers, shall not have antibiotic activity. Mycogenous enzymatic agents shall not contain mycotocsins	1.0	25	-	-	-
14. Dry, milk-based culture media for cultivating ferment and probiotic microflora	5 x 10^4	0.01	25 sulphite-reducing clostridia in 0.01 g	-	-	-
15. Milk-containing products	The requirements shall be establish taking account of the content and ratio of milk and non-milk components in the product					

<1> QMAFAnM - quantity of mesophilic aerobic and facultative anaerobic microorganisms.
<2> CFU – colony-forming units.
<3> CGB – Escherichia coli group bacteria.

<4> Yeast presence at the end of shelf life, not less than 1 x 10^4 for ayran and kefir, not less than 1 x 10^5 for kumiss; it is allowed for yeast to be present in products made with the use of it in the ferment.

Notes. 1. Health standards for products' microbiological safety parameters and nutritional value include the following groups of microorganisms:

1) health-indicative, to which the number of mesophilic aerobic microorganism colonies and facultative anaerobic microorganisms (QMAFAnM), Escherichia coli group bacteria – CGB (coliforms), bacteria of the family Enterobacteriaceae and Enterococcus pertain;

2) opportunistic microorganisms, to which bacteria of genus E. coli, Staphylococcus aureus, Proteus, B. cereus, sulfite-reducing clostridia, and Vibrio parahaemolyticus pertain;

3) pathogenic microorganisms, including salmonella and Listeria monocytogenes, and bacteria genus Yersinia;

4) spoilage microorganisms – yeasts, mold fungi, lactate microorganisms;

5) ferment microflora microorganisms and probiotic microorganisms (lactate microorganisms, propionate microorganisms, yeasts, bifidobacteria, acidophilic bacteria, and others) – in products with a controlled level of biotechnological microflora and in probiotic products.

2. The microbiological parameters of food products shall be controlled for most groups of microorganisms based on the alternative principle – standards are introduced for the mass of a product in which E. coli groups, most opportunistic microorganisms, as well as pathogenic microorganisms, including salmonella and Listeria monocytogenes are not allowed. In other cases, the standard shall be the number of colony-forming units in 1 g (cm^3) of the product (CFU/g, cm^3).

Addendum 5
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF OXIDATIVE SPOILAGE AND POTENTIALLY DANGEROUS
SUBSTANCES IN MILK BABY FOOD PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product, Product Group	Potentially Dangerous Substances and Oxidative Spoilage Parameters	Allowable Levels, mg/kg (L), not to exceed (for dry products in reconstituted product equivalent)
All milk products	Antibiotics:	
	Levomitsetin	Less than 0.01
	Tetracycline Group	Less than 0.01
	Penicillin	Less than 0.004
	Streptomitsin	Less than 0.5
	Mycotoxins:	
	Aflatoxin M1	0.00002
	Radionuclides (in ready-to-use product equivalent):	
	Caesium-137	40 Bq/L (kg)
	Strontium-90	25 Bq/L (kg)
Adapted milk formulas and follow-up milk formulas (dry, fluid, fresh and fermented), products on the basis of partially hydrolyzed proteins, pasteurized, ultra-pasteurized, sterilized milk, including enriched milk, sterilized cream, fluid fermented milk products, including with fruit and (or) vegetable components, dry milk for children's food, dry and fluid milk beverages, low-lactose and lactose-free products	Oxidative spoilage parameter	4.0 mmol active oxygen/kg of fat (for dry 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 <1> and its metabolites	0.01

Adapted milk formulas	Osmolarity	320 mOsm/kg
	Acidity	60 degrees Terner for fluid fermented milk products
Follow-up adapted mixtures (formulas)	Osmolarity	320 mOsm/kg
	Acidity	60 degrees Terner for fluid fermented milk products
Follow-up partly adapted mixtures (formulas)	Osmolarity	330 mOsm/kg
	Acidity	60 degrees Terner for fluid fermented milk products
Dry milk porridges which require boiling; instant dry milk porridges	Toxic elements (in a dry product): Lead Arsenic Cadmium Mercury Mycotoxins (in a dry product): Ochratoxin A Aflatoxin M1 Aflatoxin B1 Deoxinivalenol Zearalenon Fumonisins B1 and B2 T-2 toxin Pesticides (in fat equivalent in a dry product): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites Benzo(a)pyrene Infestation and pollution by grain vermin Metallic impurities (in a dry product)	 0.3 0.2 0.06 0.03 0.0005 0.00002 0.00015 0.05 (for porridges containing wheat, corn, barley powder or cereals) 0.005 (for porridges containing wheat, corn, barley powder or cereals) 0.2 mg/kg (for porridges containing corn powder or cereals) 0.05 0.01 0.01 Less than 0.2 mkg/kg Not allowed 3×10^{-4} percent, longest linear measurement of individual particles shall not exceed 0.3 mm
Ready-to-eat sterilized milk porridges; ready-to-eat milk porridges manufactured at milk kitchen	Toxic elements (in a ready product): Lead Arsenic Cadmium Mercury Mycotoxins (in a dry product): Ochratoxin A Aflatoxin M1 Aflatoxin B1 Deoxinivalenol	 0.02 0.05 0.02 0.005 0.0005 0.00002 0.00015 0.05 (for porridges containing wheat, corn, barley powder or cereals)

	Zearalenon	0.005 (for porridges containing wheat, corn, barley powder or cereals)
	Fumonisins B1 and B2	0.2 mg/kg (for porridges containing corn powder or cereals)
	T-2 toxin	0.05
	Pesticides (in fat equivalent in a dry product):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.01
	DDT <1> and its metabolites	0.01
	Benzo(a)pyrene	Less than 0.2 mkg/kg
	Infestation and pollution by grain vermin	Not allowed
	Metallic impurities (in a dry product)	3×10^{-4} percent, longest linear measurement of individual particles shall not exceed 0.3 mm
Curds, curd products, including with fruit and (or) vegetable components	Oxidative spoilage parameter	4.0 mmol active oxygen/kg of fat for the products with over 5g/100g fat content and for products enriched with vegetable oils
	Acidity	100 degrees Terner
	Toxic elements:	
	Lead	0.02
	Arsenic	0.15
	Cadmium	0.06
	Mercury	0.015
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.55
	DDT <1> and its metabolites	0.33

<1> DDT - dichlor-diphenyl-trichlorethylene, an insecticide.

Addendum 6
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF MICROORGANISMS IN MILK BABY FOOD PRODUCTS, INCLUDING
PRODUCTS MADE IN MILK KITCHENS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product, Product Group	QMAFAnM, <1> CFU <2>/cm^3 (g), not to exceed	Weight of product (g, cm^3), in which are not allowed					Yeast (Y), Mold (M), CFU/cm^3 (g), not to exceed
		CGB <3> (coli-forms)	Escherichia E. coli <4>	Pathogenic microorganisms, including salmonella and Listeria monocyto-genes	Staphy-lococcus aureus	B. cereus bacteria, CFU/cm^3 (g)	
Adapted milk formulas, including instant fresh dry milk formulas, fermented dry milk formulas	2×10^3 - for formulas reconstituted at the temperature of 37-50 degrees Celsius, 3×10^3 - for formulas reconstituted at the temperature of 70-85 degrees Celsius. In cultured formulas: acidophilic microorganisms not less than 1×10^7 (when they are used to make the product), bifidobacteria not less than 1×10^6 (when they are used to make the product), lactate microorgani	1.0	10	100	10	100	Y-10 M-50

	sms not less than 10×10^7 (when they are added after drying), lactate microorganisms not less than 1×10^2 (when they are not added after drying)						
fluid milk formulas made with ultra-pasteurization, with aseptic bottling	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; no bacterial cells on a microscopic specimen; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g)						
fluid fermented milk formulas with aseptic bottling, including with the use of acidophilic microorganisms or bifidobacteria	Lactate microorganisms not less than 1×10^7, acidophilic micro-organisms not less than 1×10^7 (when they are used to make the product), bifidobacteria not less than 1×10^6 (when they are used to make the product)	3.0	10	50	10	-	Y-10 M-10
Partly adapted milk formulas, including:							
instant formulas	2×10^3 – for formulas reconstituted at the temperature of 37-50 degrees Celsius, 3×10^3 – for	1.0	10	100	10	100	Y-10 M-50

	formulas reconstituted at the temperature of 70-85 degrees Celsius						
formulas requiring heat treatment	2.5 x 10^4	1.0	-	50	1.0	200	Y-50 M-100
sterilized adapted milk formulas made in milk kitchens	1 x 10^2	10.0	10.0	100.0	10.0	-	-
Sterilized, ultra pasteurized milk and cream with aseptic bottling, including enriched milk	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g). 3) under microscope – no cells of microorganisms						
Sterilized milk, cream made in milk kitchens, non-aseptic bottling	1 x 10^2	10.0	10.0	100.0	10.0	-	-
Fluid fermented milk products, including with the use of acidophilic microorganisms or bifidobacteria	Lactate microorganisms not less than 1 x 10^7, acidophilic microorganisms not less than 1 x 10^7 (when they are used to make the product), bifidobacteria not less than 1 x 10^6 (when they are used to make the product)	3.0	10.0	50.0	10.0	-	Y-10 M-10 yeast for kefir 1 x 10^4
Fermented milk products made in milk kitchens, non-aseptic bottling	Acidophilic micro-organisms, when they are used to make the product,	3.0	10.0	50.0	10.0	-	-

	not less than 1×10^7, bifidobacteria, when they are used to make the product, not less than 1×10^6						
Curds, curd-based products	Microflora characteristic of curd ferment, no extraneous microflora cells	0.3	1.0	50	1.0	-	Y-10 M-10
Curds, curd-based products, acidophilic paste, low-lactose protein paste made in milk kitchens	Microflora characteristic of curd ferment, no extraneous microflora cells	0.3	-	50	1.0	-	
Calcium-enriched curds made in milk kitchens	100	1.0	-	50	1.0	-	-
Dry milk for baby food, including:							
instant milk	2×10^3 - for formulas reconstituted at a temperature of 37-50 degrees Celsius, 3×10^3 - for formulas reconstituted at the temperature of 70-85 degrees Celsius	1.0	10	100	10	100	Y-10 M-50
milk requiring heat treatment	2.5×10^4	1.0	-	50	1.0	200	Y-50 M-100
Pasteurized milk, including with a shelf	1.5×10^4	0.1	1.0	50	1.0	25	-

life up to 72 hours							
Dry and fluid milk beverages for the children 6 months to 3 years old, including:							
fluid beverages	1.5×10^4	0.1	1.0	50	1.0	-	Y-50 M-50
follow-up formulas, including instant formulas	2×10^3 – for formulas reconstituted at the temperature of 37-50 degrees Celsius, 3×10^3 – for formulas reconstituted at 70-85 degrees Celsius	1.0	10	100	10	100	Y-10 M-50
follow-up formulas requiring heat treatment after re-constitution	2.5×10^4	1.0	-	50	1.0	-	Y-50 M-100
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
Sterilized, ready-to-use milk porridges	Industrial sterility requirements: 1) after thermostatic heating at the temperature of 37 degrees Celsius for 3-5 days, no visible defects or signs of spoilage (swollen packs, change in appearance, and so on), no changes in taste or consistency; 2) the following changes are permitted after thermostatic heating: a) titratable acidity not to exceed 2 degrees Terner; b) QMAFAnM not to exceed 10 CFU/cm^3 (g)						
Ready milk cereals made in milk kitchens	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 high protein milk products	2.5×10^4	0.3	-	50	1.0	-	Y-50 M-100

Dry milk-based products	-	0.3	-	50	1.0	-	Y-50 M-100
Dry milk for baby food	2.5×10^4	1.0		25	1.0	-	Y-50 M-100

<1> QMAFAnM - quantity of mesophilic aerobic and facultative anaerobic microorganisms.

<2> CFU – colony-forming units.

<3> CGB – Escherichia coli group bacteria.

<4> If Enterobacteriacea bacteria not referred to E.coli and salmonella have been detected in a standard product mass during control for presence of E.coli and pathogenic microorganisms including salmonella, the absence of E.sakazakii pathogenic microorganism shall be checked in 300 g of a product.

Note. In case of detection of staphylococcus in a standard mass of product while manufacture of dry milk-based (dry milk) baby food products, dry beverages, and dry formula, the absence of staphylococcal enterotoxins shall be checked (not allowed in 5 samples of 25 g each).

Addendum 7
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF OXIDATIVE SPOILAGE AND POTENTIALLY DANGEROUS SUBSTANCES
IN MILK AND MILK-COMPONENT PRODUCTS OF CHILDREN FOOD FOR PRESCHOOL
AND SCHOOL AGE CHILDREN

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product, Product Group	Potentially Dangerous Substances and Oxidative Spoilage Parameters	Allowable Levels, mg/kg (L), not to exceed (for dry products – in reconstituted product equivalent)
All milk products	Antibiotics: Levomitsetin Tetracycline Group Penicillin Streptomitsin Mycotoxins: Aflatoxin M1 Radionuclides (in ready-to-use product equivalent): Caesium-137 Strontium-90	 Less than 0.01 Less than 0.01 Less than 0.004 Less than 0.5 0.00002 0.00005 for cheese 40 Bq/L (kg) 25 Bq/L (kg)
Sterilized, ultra-pasteurized milk, including vitamin-enriched; pasteurized milk; sterilized cream; fluid fermented milk products, including enriched; sour cream; dry milk for children; dry and fluid milk beverages; low-lactose and lactose-free products; condensed milk and cream with sugar; concentrated milk and cream	Oxidative spoilage parameter Toxic elements: Lead Arsenic Cadmium Mercury Pesticides (in fat equivalent): Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT <1> and its metabolites	4.0 mmol active oxygen/kg of fat for products with fat content of more than 5 g/100 g and products enriched with vegetable oils 0.02 0.05 0.02 0.005 0.02 0.01
Curds and curd-based products, including those with fruit and (or) vegetable components and (or) heat-treated after ripening	Oxidative spoilage parameters Acidity Toxic elements: Lead Arsenic Cadmium	4.0 mmol active oxygen/kg of fat for products with fat content of more than 5 g/100 g and products enriched with vegetable oils 150 degrees Terner 0.02 0.15

	Mercury	0.06
		0.015
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.55
	DDT <1> and its metabolites	0.33
Cream butter, premium butter paste	Fat phase acidity	2.5 degrees Kettstofer (for butter and paste with components 3.5 degrees Kettstofer)
	Toxic elements:	
	Lead	
	Arsenic	0.1
	Cadmium	0.1
	Mercury	0.03
		0.03
	Pesticides (in fat equivalent):	
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.2
	DDT <1> and its metabolites	0.2
Cheese, 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):	0.6
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.2
	DDT <1> and its metabolites	
Components of non-milk origin	Shall comply with the legislation of the Russian Federation in the sphere of provision of food quality and safety.	

<1> DDT - dichlor-diphenyl-trichlorethylene, an insecticide.

Addendum 8
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS
OF MICROORGANISMS IN MILK AND MILK COMPONENT PRODUCTS
FOR PRESCHOOL AND SCHOOL AGE CHILDREN

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Product Group	QMAFAnM <1>, CFU <2> /cm^3 (g), not to exceed	Weight of product (g, cm^3), in which are not allowed				Yeast (Y), Mold (M), CFU/cm^3 (g), not to exceed
		CGB <3> (coli-forms)	Pathogenic microorganisms, including salmonella	Staphy-lococcus aureus	Listeria mono-cytogenes	
Pasteurized milk in retail container	1×10^5	0.01	25	1.0	25	-
Ultra pasteurized milk in retail container without aseptic bottling	100	10.0	100	10.0	25	-
Pasteurized cream in retail container	1×10^5	0.01	25	1.0	25	-
Ultra pasteurized cream in retail container without aseptic bottling	100	10.0	100	10.0	25	-
Baked milk	2.5×10^3	1.0	25	-	-	-
Sterilized, ultra-pasteurized milk and cream with aseptic bottling, including enriched	Shall comply with industrial sterility requirements for sterilized, ultra-pasteurized milk and cream in retail container					
Fluid fermented milk products, including yogurt, with shelf life of up to 72 hours	-	0.01	25	1.0	-	-
Fluid fermented milk products, including yogurt, with shelf life of more than 72 hours	Lactate micro - organisms not less than 1×10^7, not controlled for heat-treated products	0.1	25	1.0	-	Y-5-M-50, except for beverages made with yeast-containing ferments
Fluid fermented milk pro-ducts enriched with bifidobacteria with a shelf life	Lactate micro-organisms not less	0.1	25	1.0	-	Y-50 M-50, except for beverag

of more than 72 hours	than 1×10^7; bifidobacteria not less than 1×10^6					es made with yeast-containing ferments
Ryazhenka	Lactate micro-organisms not less than 1×10^7	1.0	25	1.0	-	Y-50 M-50 – for products with a shelf life of more than 72 hours
Sour cream and products based thereon	For sour cream, lactate microorganisms not less than 1×10^7	0.001, for the products heat-treated after ripening – 0.1	25	1.0	-	Y-50 M-50 – for products with a shelf life of more than 72 hours
Cream butter, butter paste, curd and curd-based products, cheese, canned milk	In compliance with the levels established in Addendum 4 to this Federal Law					
Products used to make children's food products:						
dry milk with 25 percent fat mass fraction, dry skim milk	2.5×10^4	1.0	25	1.0	-	Y-50 M-100
milk whey protein concentrate obtained through electrodialysis (ultrafiltration and electrodialysis)	1×10^4	1.0	25	1.0	-	Y-20 M-50
carbohydrate-protein concentrate	1×10^4	1.0	50	1.0	-	Y-10 M-50
milk-protein concentrate	1×10^4	1.0	50	1.0	-	Y-10 M-50
dry carbohydrate-protein module from cheese whey	2.5×10^4	1.0	25	1.0	-	Y-10 M-50
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

nonfat 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
nonfat 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	5×10^3	1.0	50	1.0	-	Y-50 M-100
dry milk whey	1×10^4	1.0	25	1.0	-	Y-10 M-50

<1> QMAFAnM - quantity of mesophilic aerobic and facultative anaerobic microorganisms.
<2> CFU – colony-forming units.
<3> CGB – Escherichia coli group bacteria.

Addendum 9
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. Raw Cow's Milk and Raw Cow's Skim Milk Identification Parameters

Parameter	Values	
	raw cow's milk	raw cow's skim milk
Fat mass fraction	2.8-6.0 percent	Not to exceed 0.5 percent
Protein mass fraction	Not less than 2.8 percent	
Dry skim milk solids mass fraction	Not less than 8.2 percent	
Consistency	Homogeneous fluid with no sediment or flakes	
Taste and smell	Clean taste and smell, with no foreign smells or aftertastes extrinsic to fresh natural milk Slight feedy flavor and smell are allowed	
Color	White to light cream	White with light blue shade
Acidity	16.0 – 21.0 degrees Terner	
Density	Not less than 1,027.0 kg/m^3 at the temperature of 20 degrees Celsius and with 3.5 percent fat mass fraction	Not less than 1,030.0 kg/m^3 for premium grade, not less than 1,029.0 kg/m^3 for the first and second grades at the temperature of 20 degrees Celsius
Freeze temperature (used when falsification is suspected)	not to exceed 0.520 degrees Celsius below zero	-

2. Identification Parameters for Farm Animal
Raw Milk in a Batch

Animal	Milk constituents, percent <1>					Density at 20 degrees Celsius	Acidity, degrees Terner
	fat	protein	lactose	dry solids, average	minerals		
Goat	2.8 – 5.5	2.8 – 3.8	4.4 – 4.6	13.4	0.8	1,027 – 1,030	14 - 20
Sheep	6.2 – 7.2	5.1 – 5.7	4.2 – 6.6	18.5	0.9	1,034	25.0
Mare	1.8 – 1.9	2.1 – 2.2	5.8 – 6.4	10.7	0.3	1,032	6.5
Camel	3.0 – 5.4	3.8 – 4.0	5.0 – 5.7	15.0	0.7	1,032	17.5
Buffalo Cow	7.5 – 7.7	4.2 – 4.6	4.2 – 4.7	17.5	0.8	1,029	17.0
Jennet	1.2 – 1.4	1.7 – 1.9	6.0 – 6.2	9.9	0.5	1,011	6.0

<1> Parameter values for the identification of milk obtained in individual milkings may vary more widely.

Addendum 10
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

RAW CREAM IDENTIFICATION PARAMETERS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Parameters	Values
Fat mass fraction	Not less than 9.0 – 34.0 percent
Acidity	14.0 – 19.0 degrees Terner
Consistency	Uniform homogeneous. Individual clumps of fat allowed
Taste and smell	Pronounced creamy, clean, somewhat sweet taste and smell. Slight feedy smell and taste allowed
Color	White with cream undertone, uniform

Addendum 11
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ORGANOLEPTIC IDENTIFICATION PARAMETERS
OF MILK PROCESSING PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Milk Processing Product	Parameters		
	appearance and consistency	taste and smell	color
Fluid milk (whole, standardized, reconstituted, recombined)	Homogeneous opaque fluid, nonviscous	Characteristic of milk with slight boiling treatment aftertaste. Somewhat sweet aftertaste is allowed	White, for skim milk – blue undertone, for sterilized milk – light cream undertone, and for enriched milk the undertone determined by the color of added components shall be allowed
Fluid cream	Homogeneous opaque fluid, moderately viscous	Characteristic of cream with slight boiling treatment aftertaste. Somewhat salty-sweet aftertaste is allowed	White with cream undertone, uniform throughout, light cream for sterilized cream
Ryazhenka, varenets	Homogeneous fluid, stirred or unstirred, with no gas development	Clean fermented with distinct pasteurization aftertaste	Light cream uniform; for varenets – from white to light cream
Acidophilin	Homogeneous viscous fluid	Clean fermented slightly tangy taste	Milk white uniform
Kefir, fluid fermented milk products	Homogeneous fluid, stirred or unstirred. Gas development is allowed for products made with the use of yeast. With flavoring components when added	Clean, fermented, slightly tangy taste or taste and smell determined by added components. Yeasty aftertaste is allowed for products made with the use of yeast.	Milk white uniform. Determined by the color of added components where flavors are added
Yogurt	Homogeneous, moderately viscous fluid. Jelly- or cream-like with added stabilizer. With flavoring components when added	Fermented. Somewhat sweet taste when sugar or sweeteners added. Determined by added components where flavors are added	Milk white uniform. Determined by the color of added components where flavors are added
Curd, curd mass, curd products, curd cheese	Soft spreadable or mealy with or without noticeable particles of milk protein. With flavoring components when added	Clean fermented, dry milk aftertaste allowed. Moderately sweet when sugar or sweeteners are added. Determined by added components where flavors are added	White or with cream undertone uniform. Determined by the color of added components where flavors are added

Sour cream	Homogeneous viscous mass with glossy surface	Clean fermented. Aftertaste of rendered butter allowed	White with cream undertone, uniform
Ice cream	Portions of single layer or multilayer ice cream of varying form or partially covered with glaze (chocolate) or without glaze (chocolate). Thick, homogeneous consistency, with no noticeable clumps of fat, stabilizer or emulsifier, protein or lactose particulates, ice crystals. With flavoring components when added. In glazed ice cream, glaze (chocolate) structure is homogeneous, with no noticeable particles of sugar, cocoa products, dry milk products, with bits of nuts and wafer crumbs and other components when used	Clean taste, characteristic of the type of ice cream	Characteristic of the type of ice cream, uniform throughout single layer ice cream or throughout each layer of multilayer ice cream. For glazed ice cream, the color of the coating is characteristic of the type of glaze
Rendered butter	Granular or thick, homogeneous, in melted form – transparent fluid with no sediment	Taste and smell of rendered milk fat with no extraneous aftertastes or smells	Light yellow to yellow, uniform
Cream butter, butter paste	Thick, uniform, yielding surface that is shiny when cut, dry in appearance. Surface may be slightly shiny or somewhat opaque, with individual minute droplets of moisture, insufficiently thick and yielding, slightly crumbly. Flavoring components present when added	For sweet-cream butter and sweet-cream butter paste – pronounced cream taste and pasteurization aftertaste, with no strange aftertastes and smells. For cultured butter and cultured butter paste – pronounced cream taste with fermented aftertaste, with no strange aftertastes or smells. A whey aftertaste is allowed for whey butter and butter paste. A slight feedy aftertaste and (or) faint aftertastes are allowed for all types of butter and paste: cream, pasteurization, repasteurization, melted oil, fermented. Determined by added components where flavors are added	Light yellow to yellow, homogeneous, uniform. Determined by the color of added components where flavors are added

Cheese, cheese product, including processed cheese	Shape of packing. Powdery or hard, brittle or other consistency. With flavoring components when added	Cheesy, with smell and aftertastes characteristic of a specific brand of cheese. Determined by added components where flavors are added	White to yellow. Determined by the color of added components where flavors are added
Extra-hard cheese, cheese product	Varying shape. Brittle, granular or other consistency. With no pattern or with holes of varying shapes and in different locations. Flavoring components present when added	Cheesy, varyingly pronounced sweetish-spicy, characteristic of a specific brand of cheese. Determined by added components where flavors are added	Light yellow to yellow. Determined by the color of added components where flavors are added
Hard cheese, cheese product	Shape of a bar, cylinder or other random shape. Homogeneous, solid, slightly brittle or other consistency. Large, medium or small holes, or none. Flavoring components present when added	Cheesy, varyingly pronounced sweetish-spicy, characteristic of a specific brand of cheese. Determined by added components where flavors are added	Light yellow to yellow, uniform. Determined by the color of added components where flavors are added
Medium-hard cheese, cheese product	Shape of a bar, high or low cylinder, ball, ellipse or other random shape. Homogeneous, pliable, pliant consistency. Medium or small holes of varying shapes and in different locations, or none. Flavoring components present when added	Cheesy, sourish, slightly spicy, varyingly pronounced tangy, characteristic of a specific brand of cheese, or other taste and smell determined by the addition of flavoring components. When mold or slime is used – taste and smell determined by the type of mold or slime microflora. Determined by added components where flavors are added	White to light yellow, uniform, marbled or other. Mold cheese has added streaks of mold. Cheese with surface mold has surface mold present. Determined by the color of added components where flavors are added
Soft cheese, cheese product	Shape of a low cylinder or other random shape. Consistency soft pliable, slightly spongy to silky, spreadable, buttery. May be slightly brittle, crumbly. No patterns. Small number of irregularly shaped holes and spaces allowed. Flavoring components present when added	Fermented or cheesy, characteristic of a specific brand of cheese, or other taste and smell determined by the addition of components. When mold or slime is used – taste and smell determined by the type of mold or slime microflora. Determined by added components where flavors are added	White to light yellow. Mold cheese has added streaks of mold, cheese with surface mold has surface mold present. Determined by the color of added components where flavors are added
Curd cheese	Shape of packing. Consistency silky, soft pliable, spreadable, homogeneous throughout. Flavoring components present when added	Clean fermented, with no strange aftertastes or smells, or characteristic of a specific brand of cheese. Determined by added components where flavors are added	White to light cream, uniform. Determined by the color of added components where flavors are added

Processed chunky cheese, cheese product	Shape of packing. Consistency solid, slightly spongy to pliable, homogeneous throughout, maintaining shape after cutting. Flavoring components present when added	Clean, characteristic of a specific brand of cheese. Smoked cheese has a smoky aftertaste. Determined by added components where flavors are added	White to rich yellow, uniform. Smoked cheese – yellow to light brown. Sweet cheese – white to brown. Determined by the color of added components where flavors are added
Processed pastelike cheese, cheese product	Shape of packing. Consistency soft pliable to silken, spreadable, creamy, homogeneous throughout. Flavoring components present when added	Clean, characteristic of a specific brand of cheese. Determined by added components where flavors are added	White to rich yellow, uniform. Sweet cheese – white to brown. Determined by the color of added components where flavors are added
Dry milk	Fine dry homogeneous powder	Clean, typical of fresh pasteurized milk	White with light cream undertone
Dry cream	Fine dry homogeneous powder	Clean, typical of fresh pasteurized cream	White with light cream undertone
Concentrated milk, cream	Homogeneous, somewhat viscous fluid	Salty-sweet taste typical of baked milk	Light cream
Condensed milk, cream with sugar	Homogeneous, viscous mass with no noticeable milk sugar crystals. Chalky consistency and negligible amount of lactose sediment allowed on the container bottom during storage	Clean, sweet, with pronounced pasteurized milk taste. For condensed milk with sugar that is additionally heat-treated – caramel aftertaste. Slight feedy aftertaste allowed	White with cream undertone, uniform. Brown when heat-treated or made with coffee or cocoa
Whey	Transparent or semi-transparent homogeneous fluid	Characteristic of whey, curd whey - sourish taste, for cheese whey - slightly sweet or salty taste	Pale green to pale yellow
Buttermilk	Opaque homogeneous fluid with no sediment or flakes	Characteristic for sour buttermilk – fermented taste. Pasteurization aftertaste or slightly feedy aftertaste allowed	White to pale yellow
Casein	Homogeneous powder or dry solid or porous grain of any shape	Without smell, neutral taste	White to light cream
Lactulose	Fine crystals of non-homogeneous shape	No smell, sweet taste	White
Lactulose concentrate	Homogeneous viscous fluid	Slightly sweet to sweet-sour taste. Caramelization aftertaste and smell allowed	Light yellow to dark yellow

Cream-vegetable spread	Pliable homogeneous, solid or soft consistency, surface opaque or slightly shiny, dry in appearance	Creamy, sweet-cream or sour-cream taste	White to light yellow, homogeneous
Cream-vegetable rendered mixture	Granular or homogeneous (solid or soft)	Taste and smell or rendered milk fat	Light yellow to yellow, homogeneous
Milk, milk component products, milk-containing products	In compliance with the description provided by the manufacturer, and with the taste, color and (or) smell determined by added flavoring components and the use of glazes or other food products		

Addendum 12
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

PHYSIOCHEMICAL AND MICROBIOLOGICAL IDENTIFICATION PARAMETERS
OF MILK PROCESSING PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. Fluid Milk, Cream, Component Milk Products, Fermented Milk Products, Condensed Milk Processing Products, Dry Milk Processing Products

Milk Processing Product	Parameters			
	mass fraction range, percent			Lactate microorganisms, probiotic microorganisms, yeast at the end of shelf life, CFU/g (cm^3)
	fat	protein, not less than (for component milk products – in milk base)	RSMS <1>, not less than (for component milk products – in milk base)	
Fluid milk	0.1 – 8.9	2.8 (2.6 for milk with fat mass fraction over 4 percent)	8.0	–
Milk beverage	0.1 – 6.0	2.6	7.4	–
Milk cocktails, beverages, jelly, puddings, mousses, pastes, soufflé	0.1 – 9.5	–	–	–
Cream, including high fat	9.0 – 34.0 35.0 – 58.0	2.2 1.2	5.6 3.6	– –
Fermented milk products, except ayran and other fermented milk products made with addition of water, yogurt, sour cream, curd, including fermented milk products with bifidobacteria and other probiotic microorganisms	0.1 – 8.9	2.8 (2.6 for a product with fat mass fraction over 4 percent)	7.8	lactate microorganisms – not less than 1 x 10^7 CFU. For products enriched with bifidobacteria and other probiotic microorganisms, including yogurt, bifidobacteria and (or) other probiotic microorganisms – not less than 1 x 10^6 CFU
Yogurt	0.1 – 10.0	3.2, with addition of components – 2.8	Not less than 7.0	Yeast at the end of shelf life for ayran, kefir – not less than: – 1 x 10^4,

				for kumis – 1 x 10^5 CFU
Sour cream, products based thereon	9.0 – 58.0	1.2	3.6	lactate microorganisms for sour cream – not less than 1 x 10^7 CFU
Curd (except the curd manufactured with the use of ultrafiltration, separation method, and grain curd)	0.1 – 35.0	12.0 (8.0 for curd with fat mass fraction over 18 percent)	13.5 (10.0 for curd with fat mass fraction over 18 percent)	-
Curd manufactured with the use of ultrafiltration, separation method	0.1 – 25.0	7.0	10.0	-
Grain curd	2.0 – 25.0	8.0	-	-
Curd mass	Not less than 0.1	6.0	-	-
Curd products <2>	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	8.0	16.0	-
Sterilized cream	25.0	2.6	5.3	-
Condensed cream with sugar	19.0 – 20.0	6.0	18.0	-
Dry milk	1.0 – 26.0	24.0	69.0	-
Dry cream, including high fat	42.0 – 45.0 75.0 – 80.0	20.0 10.0	53.0 15.0	- -

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<1> RSMS – residual skim milk solids.

<2> The identification parameters are established according to normative documents, or technical documents, or standards of entities.

2. Cow's Milk Butter and Butter Paste

	Mass fraction, percent			Titratable acidity of product's milk plasma, degrees Terner		Fat phase acidity, degrees Kettstofer, not to exceed
	fat	moisture	salt	sweet-cream	sour-cream	
Baked milk	Not less than 99.0	Not to exceed 1.0	-			4.0
Cream butter, including:						
sweet-cream and sour-cream, including:						
unsalted	50.0 – 85.0 incl.	14.0 – 46.0	-	Not to exceed 30.0	40.0 – 65.0	4.0
salted	50.0 – 85.0 incl.	13.0 – 45.0	-	Not to exceed 30.0	40.0 – 65.0	4.0
with components	50.0 – 69.0	16.0 – 45.0	-	-	-	4.5
Sweet-cream and						

sour-cream butter paste, including:						
unsalted	39.0 – 49.0	56.0 – 47.0	-	33.0	40.0 – 65.0	4.0
salted	39.0 – 49.0	55.0 – 46.0	1.0	33.0	40.0 – 65.0	4.0
with components	39.0 – 49.0	40.0 – 55.0	-	-	-	4.5
Milk fat	Not less than 99.8	Not to exceed 0.2	-	-	-	4.0

3. Cream-Vegetable Spread,
Cream-Vegetable Rendered Mixture

Product	Total fat mass fraction, percent	Milk fat mass fraction in fat phase, percent	Linoleic acid mass fraction in fat extracted from the product, percent	Trans-isomers of oleic acid mass fraction in fat separated from the product, in methylelaidate equivalent, percent	Fat melting temperature, °C, not to exceed
Cream-vegetable spread	39 - 95	Not less than 50	10.0 - 35.0	8.0	36
Cream-vegetable rendered mixture	Not less than 99	Not less than 50	10.0 - 35.0	8.0	36

4. Cheese, Cheese Product

Product	Mass fraction, percent, of			
	moisture	moisture in skim solid	fat in dry solid	salt
Dry cheese (cheese product)	2.0 – 10.0	Less than 51.0	4.0 – 40.0 incl.	2.0 – 6.0
Extra-hard cheese (cheese product)	30.0 – 35.0	Less than 51.0	1.0 – 60.0 and higher	1.0 – 3.0 incl.
Hard cheese (cheese product)	40.0 – 42.0	49.0 – 56.0 incl.	1.0 – 60.0 and higher	0.5 – 2.5 incl.
Medium-hard cheese (cheese product)	36.0 – 55.0	54.0 – 69.0 incl.	1.0 – 60.0 and higher	0.5 – 4.0 incl.
Soft cheese (cheese product), curd cheese	30.0 – 80.0	over 67.0	1.0 – 60.0 and higher	0.4 – 5.0 incl., for pickled cheese 5.0 – 7.0 incl., for fresh and curd cheese 0.0 – 5.0

5. Processed Cheese, Processed Cheese Product

Product	Mass fraction, percent, of			
	fat in dry solid	moisture	salt (except sweet cheeses)	sucrose (for sweet cheeses)
Chunk processed cheese (cheese product)	up to 54.0 incl.	35.0 – 70.0 incl.	0.2 – 4.0 incl.	up to 30.0 incl.
Pastelike processed cheese (cheese product)	20.0 – 70.0 incl.	35.0 – 70.0 incl.	0.2 – 4.0 incl.	
Dry processed cheese (cheese product)	up to 51.0 incl.	3.0 – 7.0 incl.	2.0 – 5.0 incl.	

6. Ice Cream

Types	Mass fraction, percent, of		Mass fraction, percent, not less than		Acidity <2>, degrees Terner, not to exceed	Overrun, percent
	milk fat	RSMS <1>	sucrose or total sugar (other than lactose)	dry solids		
Plombir	12.0 - 4.0	7.0 - 10.0	14.0	36	21	40 - 130
Creamy	8.0 - 11.5	7.0 - 11.0	14.0	32	22	40 - 110
Milk	Not to exceed 7.5	7.0 – 11.5	14.5	28	23	40 - 90
Sour milk	Not to exceed 7.5	7.0 – 11.5	17.0	28	90	40 - 90
With vegetable oil	Not to exceed 12.0 <3>	7.0 – 11.0	14.0	29	22	40 - 110

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<1> RSMS – residual skim milk solids.

<2> Acidity of ice cream with flavors shall be established by national standards, technical documentation or standards of entities.

<3> Vegetable oil or a mixture of vegetable oil and milk fat.

Note. The identification parameters of component milk products and milk-containing milk processing products are established according to national standards, technical documentation or standards of entities.

Addendum 13
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

PHYSIOCHEMICAL IDENTIFICATION PARAMETERS
OF MILK-BASED BABY FOOD PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. Adapted Milk Formulas (Dry, Fluid, Fresh, and Fermented) and
Products Made on the Basis of Partly Hydrolyzed
Proteins for Babies from Birth to Six Months
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Protein	1.2 – 1.7 g	+
Milk whey proteins	Not less than 50 percent of total protein <1>	+
Fat	3.0 – 4.0 g	+
Linoleic acid	14 – 20 percent of total fat acids	+
	400 – 800 mg	
Alpha-tocopherol/polyunsaturated fatty acids ratio	1 - 2	-
Carbohydrates	6.5 – 8.0 g	+
Lactose	Not less than 65 percent of total carbohydrates (not less than 40 percent of total quantity of carbohydrates for formulas made on the basis of partly hydrolyzed proteins)	+
Taurine	Not to exceed 8.0 mg	+

<1> With the exception of adapted casein-dominating formulas (milk formulas containing over 50 percent of casein of the total quantity of protein)

2. Follow-up Adapted Milk Formulas (Dry, Fluid, Fresh, and Fermented) and
Products Made on the Basis of Partly Hydrolyzed
Proteins for Babies over Six Months
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Protein	1.2 – 2.1 g	+
Milk whey proteins	Not less than 35 percent of total protein <1>	-
Fat	2.5 – 4.0 g	+
Linoleic acid	14 – 20 percent of total fat acids	+
	400 – 800 mg	
Carbohydrates	7.0 – 9.0 g	+
Lactose	Not less than 50 percent of total carbohydrates (not less than 35 percent of total quantity of carbohydrates for formulas made on the basis of partly hydrolyzed proteins)	+

<1> With the exception of adapted casein-dominating formulas (milk formulas containing over 65 percent of casein of the total quantity of protein)

3. Adapted Milk Formulas (Dry, Fluid, Fresh, and Fermented) and Products Made on the Basis of Partly Hydrolyzed Proteins for Babies from Birth to Twelve Months

Nutrition Value Parameters
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Protein	1.2 – 2.1 g	+
Milk whey proteins	Not less than 50 percent of total protein <1>	+
Taurine	Not to exceed 8.0 mg	+
Fat	3.0 – 4.0 g	+
Linoleic acid	14 – 20 percent of total fat acids	+
	400 – 800 mg	
Alpha-tocopherol/polyunsaturated fatty acids ratio	1.0 – 2.0	-
Carbohydrates	6.5 – 8.0 g	+
Lactose	Not less than 65 percent of total carbohydrates (not less than 40 percent of total quantity of carbohydrates for formulas made on the basis of partly hydrolyzed proteins)	+

<1> With the exception of adapted casein-dominating formulas (milk formulas containing over 50 percent of casein of the total quantity of protein)

4. Follow-up Adapted Milk Formulas (Dry, Fluid, Fresh, and Fermented) for Babies over Six Months

Nutrition Value Parameters
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Protein	1.5 – 2.4 g	+
Milk whey proteins	Not less than 20 percent of total protein <1>	-
Fat	2.5 – 4.0 g	+
Linoleic acid	Not less than 14 percent of total fat acids	-
	Not less than 400 mg	
Carbohydrates	6.0 – 9.0 g	+
Lactose	not less than 50 percent of total carbohydrates	-

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

2. Sesame oil and cottonseed oil shall not be used in adapted milk formula fats.

3. Trans-isomer content shall not exceed 3 percent of total fat content.

4. Myristic and lauric acid content shall not exceed 20 percent of total fat content.

5. The linoleic acid to alpha-tocopherol acid ratio shall be less than 5 and more than 15.

6. The content of long chain fatty acids used to enrich formulas shall not exceed 1 percent of total fat for W-3 long chain polyunsaturated fatty acids and 2 percent for W-6 long chain polyunsaturated fatty acids.

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

8. In addition to lactose it is also allowed to use maltodextrin and partly hydrolyzed gluten-free starch; sucrose and fructose – only in initial and follow-up formulas on the basis of partly hydrolyzed proteins and in follow-up partly adapted formulas; the content of sucrose and (or) fructose or the total

thereof shall not exceed 20 percent of the total carbohydrates; dextrose or glucose syrup – only in initial and follow-up formulas on the basis of partly hydrolyzed proteins in the amount not exceeding 14 g per liter; the carbohydrate component may include prebiotics – galactooligosaccharides and fructooligosaccharides (not to exceed 0.8 percent of product mass in total) and lactulose.

5. Specialized Products for Therapeutic Nourishment of Babies
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Low-lactose or lactose-free products		
Protein	1.2 – 2.1 g	+
Taurin	Not to exceed 8.0 mg	-
L-carnitine	Not to exceed 2.0 mg (where introduced)	-
Fat	2.5 – 4.0 g	+
Linoleic acid	14-20 percent of total fat acids	-
	400 – 800 mg	
Carbohydrates	6.0 – 8.0 g	+
Lactose	Not to exceed 1.0 g	+ Low-lactose products
	Not to exceed 0.01 g	+ Lactose-free products

6. Supplementary Feeding Products and Products for Babies
(per 100 ml or 100 g of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Pasteurized, sterilized, ultra-pasteurized fluid milk, including enriched, fluid sterilized cream		
Protein:		
milk	2.8 – 3.2 g	+
cream	Not less than 2.6 g	+
Fat:		
milk	2.0 – 4.0 g	+
cream	10.0 g	+
ash	0.6 – 0.8 g	–
Minerals:		
calcium in milk	Not less than 100 mg	–
Fluid fermented milk products, including with fruit and (or) vegetable components		
Protein	2.0 – 3.2 g Not to exceed 4.0 – for prophylactic feeding	+
Fat	2.0 – 4.0 g	+
Carbohydrates, including sucrose <1>	Not to exceed 12 g Not to exceed 10 g	+
Ash	0.5 – 0.8 g	–
Calcium	not less than 60 mg	–
Acidity	Not to exceed 110 degrees Terner	–
Curds and curd-based products, pastelike milk products, including with fruit and (or) vegetable components		
Protein	7 – 17 g	+
Fat	3 – 10 g	+
Carbohydrates, including	Not to exceed 12 g	–

sucrose <1>	Not to exceed 10 g	
Minerals:		
calcium	Not less than 85 mg	+
Acidity	Not to exceed 150 degrees Terner	-
Soft curd cheese		
Protein	7 - 17 g	+
Fat	Not to exceed 10 g	+
Carbohydrates, including sucrose <1>	Not to exceed 12 g Not to exceed 10 g (when added)	- -
Sodium chloride	Not to exceed 0.2 g (when added)	-
Minerals:		
calcium	Not less than 85 mg	+
Acidity	Not to exceed 150 degrees Terner	-
Dry milk (per 100 ml of reinstated product)		
Milk protein	2.8 - 3.2 g	+
Fat	2.0 - 4.0 g	+
Minerals:		
calcium	Not less than 100 mg	-
Dry (per 100 ml of reinstated product) and fluid milk beverages, component milk beverages and milk-containing beverages (for children over six months)		
Protein	Not less than 1.8 g	+
Fat	1.0 - 4.0 g	+
Carbohydrates, including sucrose <2>	Not to exceed 12g Not to exceed 6g	-
Minerals:		
calcium	90 - 240 mg	-
Milk-based dry porridges, requiring cooking and instant (for 100 g of dry product)		
Moisture	Not to exceed 8 g	+
Protein	12 - 20 g	+
	Not less than 7.0 g in the porridges requiring reinstatement through addition of whole or partly diluted cow's milk	+
Fat	10 - 18 g	+
	Not less than 5.0 g in whole-milk-based porridges, where the mass fraction of whole milk is less than 25 percent provided that cream butter or vegetable oil is added to the reinstated porridge	-
	Not less than 5.0 g in skim-milk-based porridges, provided that such porridges are reinstated with the use of whole milk or through addition of cream butter or vegetable oil to the reinstated porridge	-
Carbohydrates, including sucrose <3>	60 - 70 g Not to exceed 20 g	-

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<1> Sucrose may be replaced by fructose in the amount not exceeding 5 g.
<2> Sucrose may be replaced by fructose in the amount not exceeding 3 g.
<3> Sucrose may be replaced by fructose in the amount not exceeding 10 g.

Addendum 14
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

PHYSIOCHEMICAL IDENTIFICATION PARAMETERS
OF MILK-BASED FOOD PRODUCTS FOR PRESCHOOL AND SCHOOL AGE CHILDREN

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

1. Fluid Milk, Fluid Cream, Fermented Milk Products <1>,
Milk-Based Beverages
(Dry and Fluid), Including Enriched
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels controlled	 labelled
Protein		
milk, fermented milk products, milk-based beverages	2.0 – 5.0 g	+
sour cream	Not less than 2.5 g	+
cream	Not less than 2.5 g	+
Fat		+
milk, fermented milk products, milk-based beverages	1.5 – 4.0 g	
cream	10 - 20 g	+
sour cream	10 - 20 g	+
Carbohydrates		
milk, fermented milk products, milk-based beverages, including added sucrose <2>	Not to exceed 16.0 g Not to exceed 10.0 g	+ +
milk	Not to exceed 4.7 g	+
sour cream	Not to exceed 3.4 g	+
cream	Not to exceed 3.7 g	+
Minerals:		
calcium	105 - 240 mg	+ for enriched products

<1> For component fermented milk products it is allowed to govern their physiochemical identification parameters by normative documents or technical documents according to which such products are made.
<2> Sucrose may be replaced by fructose in the amount not exceeding 5 g.

2. Hard, Medium-Hard, Soft, Processed and Curd Cheese
for Preschool and School Age Children
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Moisture mass fraction	Not to exceed 70 percent	-
Fat mass fraction in dry solids	Not to exceed 55 percent	+
allowed fat mass fraction for curd cheese	Not to exceed 70 percent	+
Common salt	Not to exceed 2 g	-

3. Curd and Curd-based Products

Including with Fruit and (or) Vegetable Components
(per 100 ml of Ready-to-use Product)

Criteria and Parameters	Allowable Levels	
	controlled	labelled
Protein	6.0 – 17.0 g	+
Fat	3.5 – 10.0 g	+
Carbohydrates, including sucrose <1>	Not to exceed 16.0 g Not to exceed 10.0 g	+
Acidity	Not to exceed 150 degrees Terner	-

<1> Sucrose may be replaced by fructose in the amount not exceeding 5 g.

Addendum 15
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

FORMS OF ADDED MICRONUTRIENTS
PERMITTED FOR USE AT MANUFACTURE OF MILK-BASED BABY FOOD PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Micronutrients	Form
Vitamins:	
Vitamin A	Retinol acetate, retinol palmitate, beta carotene
Vitamin D	D2 ergocalciferol, D3 cholecalciferol
Vitamin E	D-alpha-tocopherol, DL-alpha-tocopherol, D-alpha-tocopherol acetate, DL-alpha-tocopherol acetate
Vitamin B1	Thiamine hydrochloride, thiamine bromide, thiamine mononitrate, thiamine chloride
Vitamin B2	Riboflavin, riboflavin-5-sodium phosphate
Vitamin PP (Niacin)	Nicotinamide, nicotine acid
Vitamin B6	Pyridoxine hydrochloride, pyridoxine-5-phosphate, pyridoxine dipalmitate
Pantothenic acid	Calcium D-pantothenate, sodium D-pantothenate, dexpanthenol
Vitamin B 12	Cyancobalamin, hydroxocobalamin
Folic acid (Bc)	Folic acid
Vitamin C	L-ascorbic acid, sodium L-ascorbate, calcium L-ascorbate, 6-palmitil-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 tartrate
Minerals (elements):	
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, orthophosphoric acid sodium salts, sodium hydroxide
Magnesium	Magnesium carbonate (E 504), magnesium chloride (E 511), magnesium gluconate (E 580), magnesium salts of orthophosphoric acid (E 343), magnesium sulfate (E 518), magnesium lactate (E 329), magnesium citrate (E345), 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 hydrochloride
Ferrum	Ferrum (II) gluconate (E 579), ferrum (II) sulfate 7-hydrate, ferrum (II) lactate (E 585), ferrum (II) fumarate, ferrum (II) diphosphate (pyrophosphate), elemental ferrum, ferrum citrate, ferrum sulfate
Copper	Copper carbonate, copper citrate, copper gluconate, copper sulfate (E 519)
Zinc	Zinc acetate, zinc sulfate, zinc chloride, zinc lactate, zinc citrate, zinc gluconate, zinc oxide
Manganese	Manganese carbonate, manganese chloride, manganese

	citrate, manganese gluconate, manganese sulfate
Iodine	Potassium iodide, sodium iodide, potassium iodate casein iodide<1>
Selenium	Sodium selenite, sodium selenate

<1> To enrich the milk intended to feed the children over two years old.

Addendum 16
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

ALLOWABLE LEVELS OF MICRONUTRIENTS CONTENT
IN FLUID MILK AND MILK COMPONENT BABY FOOD PRODUCTS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Micronutrient	Parameter	Obligation of Labelling
Adapted milk formulas (dry, fluid, fresh and fermented), products based on partly hydrolyzed proteins for feeding babies from birth to six months (initial formulas)		
Minerals:		
Calcium	330 - 700 mg/L	+
Phosphorus	150 - 400 mg/L	+
Calcium/phosphorus	1.2 – 2.0	–
Potassium	400 - 850 mg/L	+
Sodium	150 - 300 mg/L	+
Magnesium	30 - 90 mg/L	+
Copper	300 - 600 mkg/L	+
Manganese	10 - 300 mkg/L	+
Ferrum	3 – 9 mg/L	+
Zinc	3 - 10 mg/L	+
Chlorides	300 - 800 mg/L	+
Iodine	50 - 150 mkg/L	+
Selenium	10 - 40 mkg/L	+
Ash	2.5 - 4 g/L	–
Vitamins:		
Retinol (A)	400 – 1,000 mkg-eq/L	+
Tocopherol (E)	4 - 12 mg/L	+
Calciferol (D)	7.5 – 12.5 mkg/L	+
Vitamin K	25 - 100 mkg/L	+
Thiamine (B1)	400 – 2,100 mkg/L	+
Riboflavin (B2)	500 – 2,800 mkg/L	+
Pantothenic acid	2,700 – 14,000 mkg/L	+
Pyridoxine (B6)	300 – 1,000 mkg/L	+
Niacin (PP)	2,000 – 10,000 mkg/L	+
Folic acid (Bc)	60 - 350 mkg/L	+
Cyancobalamin (B12)	1.0 – 3.0 mkg/L	+
Ascorbic acid (C)	55 - 150 mg/L	+
Inosite	20 – 280 mg/L	+
Choline	50 - 350 mg/L	+
Biotin	10 - 40 mkg/L	+
L-carnitine	Not to exceed 20 mg/L (when added)	+
Lutein	Not to exceed 250 mkg/L (when added)	+
Nucleotides (total cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	Not to exceed 35 mg/L (when added)	+
Follow-up milk formulas (dry, fluid, fresh and fermented), products made on the basis of partly hydrolyzed proteins for babies over the age of six months		
Minerals:		
Calcium	400 - 900 mg/L	+

Phosphorus	200 - 600 mg/L	+
Calcium/phosphorus	1.2 – 2.0	
Potassium	500 – 1,000 mg/L	+
Sodium	150 - 300 mg/L	+
Magnesium	50 - 100 mg/L	+
Copper	400 – 1,000 mkg/L	+
Manganese	10 - 300 mkg/L	+
Ferrum	7 - 14 mg/L	+
Zinc	4 - 10 mg/L	+
Chlorides	300 - 800 mg/L	+
Iodine	50 - 350 mkg/L	+
Selenium	10 - 40 mkg/L	+
Ash	2.5 - 6 g/L	-
Retinol (A)	400 – 1,000 mkg-eq/L	+
Tocopherol (E)	4 – 20 mg/L	+
Calciferol (D)	8 – 21 mkg/L	+
Vitamin K	25 – 170 mkg/L	+
Thiamine (B1)	400 – 2,100 mkg/L	+
Riboflavin (B2)	500 – 2,800 mkg/L	+
Pantothenic acid	3,000 – 14,000 mkg/L	+
Pyridoxine (B6)	400 – 1,200 mkg/L	+
Niacin (PP)	3,000 – 10,000 mkg/L	+
Folic acid (Bc)	60 - 350 mkg/L	+
Cyancobalamin (B12)	1 – 3.0 mkg/L	+
Ascorbic acid (C)	55 - 150 mg/L	+
Choline	50 - 350 mg/L	+
Biotin	10 - 40 mkg/L	+
Inosite	20 - 280 mg/L	+
L-carnitine	Not to exceed 20 mg/L (when added)	+
Lutein	Not to exceed 250 mkg/L (when added)	+
Nucleotides (total cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	Not to exceed 35 mg/L (added)	+
Adapted milk formulas (dry, fluid, fresh and fermented), products made on the basis of partly hydrolyzed proteins for babies from birth till the age of one year		
Minerals:		
Calcium	400 - 900 mg/L	+
Phosphorus	200 - 600 mg/L	+
Calcium/phosphorus	1.2 – 2.0	
Potassium	400 – 800 mg/L	+
Sodium	150 - 300 mg/L	+
Magnesium	40 - 100 mg/L	+
Copper	300 – 1,000 mkg/L	+
Manganese	10 - 300 mkg/L	+
Ferrum	6 - 10 mg/L	+
Zinc	3 - 10 mg/L	+
Chlorides	300 - 800 mg/L	+
Iodine	50 - 350 mkg/L	+
Selenium	10 - 40 mkg/L	+
Ash	2.5 – 6.0 g/L	-
Vitamins:		
Retinol (A)	400 – 1,000 mkg-eq/L	+
Tocopherol (E)	4 – 12 mg/L	+

Calciferol (D)	8 – 21 mkg/L	+
Vitamin K	25 – 170 mkg/L	+
Thiamine (B1)	0.4 – 2.1 mg/L	+
Riboflavin (B2)	0.5 – 2.8 mg/L	+
Pantothenic acid	2.7 – 14.0 mg/L	+
Pyridoxine (B6)	0.3 – 1.2 mg/L	+
Niacin (PP)	3.0 – 10.0 mg/L	+
Folic acid (Bc)	60 - 350 mkg/L	+
Cyancobalamin (B12)	1.5 – 3.0 mkg/L	+
Ascorbic acid (C)	55 - 150 mg/L	+
Inosite	20 - 280 mg/L	+
Choline	50 - 350 mg/L	+
Biotin	10 - 40 mkg/L	+
L-carnitine	Not to exceed 20 mg/L (when added)	+
Lutein	Not to exceed 250 mkg/L (when added)	+
Nucleotides (total cytidine-, uridine-, adenosine-, guanosine- and inosine-5 monophosphates)	Not to exceed 35 mg/L when added)	+
Follow-up partly adapted milk formulas (dry, fluid, fresh and fermented) for babies over six months old		
Minerals :		
Calcium	600 - 900 mg/L	+
Phosphorus	200 - 600 mg/L	+
Calcium/phosphorus	1.2 – 2.0	–
Potassium	400 – 1,000 mg/L	+
Sodium	150 - 350 mg/L	+
Magnesium	50 - 100 mg/L	+
Copper	400 – 1,000 mkg/L	+
Manganese	10 - 650 mkg/L	+
Ferrum	5 - 14 mg/L	+
Zinc	4 - 10 mg/L	+
Chlorides	300 - 800 mg/L	+
Iodine	50 - 350 mkg/L	+
Ash	2.5 – 6.0 g/L	+
Vitamins:		
Retinol (A)	400 – 1,000 mkg-eq/L	+
Tocopherol (E)	4 – 12 mg/L	+
Calciferol (D)	7 - 21 mkg/L	+
Thiamine (B1)	0.4 – 2.1 mg/L	+
Riboflavin (B2)	0.5 – 2.8 mg/L	+
Pantothenic acid	2.5 – 14.0 mg/L	+
Pyridoxin (B6)	0.4 – 1.2 mg/L	+
Niacin (PP)	3.0 – 10.0 mg/L	+
Folic acid (Bc)	60 – 350 mkg/L	+
Cyancobalamin	1.5 – 3.0 mkg/L	+
Ascorbic acid (C)	50 - 150 mg/L	+

Addendum 17
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

LIST
OF FOOD ADDITIVES AND AROMATIZERS PERMITTED
AT THE MANUFACTURE OF MILK OR MILK-BASED FOOD PRODUCTS FOR INFANTS
IN THE FIRST YEAR OF LIFE AND CHILDREN FROM ONE YEAR TO THREE YEARS OF AGE

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

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 compliance with the manufacturer'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 compliance with the manufacturer'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	10 g/kg
Ammonium carbonates (E 503) Potassium carbonates (E 501) Sodium carbonates (E 500)	Supplemental feeding products	In compliance with the manufacturer's technical documents

(only as a leavening agent)		
Calcium carbonates (E 170) (only to regulate active acidity)	Supplemental feeding products	In compliance with the manufacturer’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 compliance with the manufacturer’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) <1>	Supplemental feeding products	In compliance with the manufacturer’s technical documents
Hydrochloric acid (E 507)	Supplemental feeding products	In compliance with the manufacturer’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 compliance with the manufacturer’s technical documents
o-phosphoric acid (E 339) (added phosphate in P205 equivalent only to regulate active acidity)	Supplemental feeding products (except partially prepared meat and fish products and sausages)	1 g/kg
Malic acid (E 296) (only to regulate active acidity) <2>	Supplemental feeding products	In compliance with the manufacturer’s technical documents
Natural aromatizers	Supplemental feeding	In compliance with the

	products	manufacturer's technical documents

<1> Only L(+) – forms of lactic, tartaric, and malic acids and their salts – may be used to manufacture supplemented feeding products.

<2> L(+) – lactic acid obtained from nonpathogenic and nontoxic microorganism strains – may be used to manufacture fermented 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 shall not exceed 150 g/kg, and of silicon dioxide amorphous (E 551) – 10 g/kg. As part of vitamin B12, mannite is allowed in children's food when it is used as a dissolvent-carrying agent; vitamin B12 content shall 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 shall contain not more than 10 mg/kg of gum arabic or 75 mg/kg of sodium ascorbate.

Addendum 18
to the Federal Law
"Technical Regulations
for Milk and Milk Products"

LIMIT
OF ALLOWABLE DEVIATIONS OF THE LABELLED
NUTRITIONAL VALUE PARAMETERS OF A READY PRODUCT
FROM THE ACTUAL NUTRITIONAL VALUE PARAMETERS

(as amended by the Federal Law dated 22.07.2010 No. 163-FZ)

Ready product nutritional value parameters	Allowable deviations limit, +/-
Proteins, fat, carbohydrates, sugar, organic acids, alcohol, dietary fiber, fatty acids	
less than 10 g per 100 g of product	+/- 10 percent
10 - 40 g per 100 g of product	+/- 15 percent
more than 40 g per 100 g of product	+/- 6 g
Sodium, magnesium, calcium, phosphorus, Iron, zinc, vitamins C, B1, B2, B6, pantothenic acid, niacin, cholesterin	+/- 20 percent
Vitamins A, D, E, folic acid, B12, biotin, iodine	+/- 30 percent (not counting enhanced vitamin content at manufacture of a ready product)

Note. Actual values of mass fraction of fat, proteins, carbohydrates, organic acids, alcohol, cellulose, fat acids, vitamins and minerals shall comply with the requirements of normative acts or technical documents or entities' standards according to which the milk processing products are manufactured and can be identified.
(The Note was introduced by the Federal Law dated 22.07.2010 N 163-FZ)