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Amendment to Sanitary Norms Establishes Several New MRLs

Report Categories:
Sanitary/Phytosanitary/Food Safety

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Report Highlights:
On February 17, 2011, the Ministry of Justice registered the 22nd amendment to the Russian sanitary norms on food products (SanPiN 2.3.2.1078-01), issued by the Ministry of Health's Rospotrebnadzor. The amendments include changes to the Russian requirements beyond those prescribed in the Russian-Belarusian-Kazakhstan Customs Union. Changes impact mostly fortified foods and veterinary drugs. Of specific importance, these amendments establish Russia's maximum residue limits for several antimicrobials, antiprotozoals, and insecticides.

Executive Summary

On February 17, 2011, the Ministry of Justice registered the 22nd amendment to the Russian sanitary norms on food products (SanPiN 2.3.2.1078-01), issued by the Ministry of Health's Rospotrebnadzor. The amendments include changes to the Russian requirements beyond those prescribed in the Russian-Belarusian-Kazakhstan Customs Union. Changes impact mostly fortified foods and veterinary drugs. Of specific importance, these amendments establish Russia's maximum residue limits for several antimicrobials, antiprotozoals, and insecticides.

Changes are made to the following chapters and appendices:

- **Chapter 2 General provisions**
- **Chapter 3 Hygienic requirements on safety and nutritional value of food products**
- **Chapter 8 Hygienic requirements on safety and nutritional value of food products enriched with vitamins and minerals**
- **Appendix № 1 Hygienic safety and nutritional value of food products**
  - 1.1 Meat and meat products; poultry, eggs and products made on their basis
  - 1.2 Milk and milk products
  - 1.3 Fish, non-fish trade objects and products made on their basis
  - 1.5 Sugar and confectionary
  - 1.7 Olive oil material and products made from fat
  - 1.9 Other products
  - 1.10 Biologically active food additives
- **Appendix № 3 Hygienic safety and nutritional value of baby food**
  - 3.1 Infant formulae (from 0 to 12 months)
  - 3.2 Foodstuffs for pre-school and school children
  - 3.3 Specialized products for dietetic therapy of children
  - 3.5 Products for pregnant and breast breeding (lactating) women
  - 3.6 Main raw materials and components used for manufacturing of foodstuffs for children
- **Appendix № 19 The list of foods that are recommended for enrichment with vitamins and minerals**
- **Appendix № 20 Criteria for classifying food products as fortified with vitamins and/or minerals**
- **Appendix № 21 The maximum permissible levels of residues veterinary (animal production) drugs in foods of animal origin, controlled according to information on their use during the manufacture of food raw materials**

CHIEF STATE SANITARY PHYSICIAN

RUSSIAN FEDERATION

R E S O L U T I O N

27. 12. 2010 № 177

Registered with the Ministry of Justice of Russia 17.02.2011,

registration number 19879

On Approval

SanPiN 2.3.2.2804-10 "Additions and

change number 22 to SanPiN 2.3.2.1078-01

"Hygienic safety

and nutritional value of food products "

In accordance with Federal law of 30.03.1999 № 52-FZ "On the sanitary-epidemiological welfare of population" (Collected Legislation of the Russian Federation, 1999, № 14, Art. 1650; 2002, № 1 (Part 1), Art. 2; 2003, № 2, Art. 167, 2003, № 27 (Part 1), Art. 2700; 2004, № 35, Art. 3607, 2005, № 19, Art. 1752, 2006, № 1, Art. 10; 2006, № 52 (Part 1) Art. 5498; 2007 № 1 (Part 1) Art. 21, 2007, № 1 (Part 1) Art. 29, 2007, № 27, Art. 3213, 2007, № 46, Art. 5554, 2007, № 49, Art. 6070, 2008, № 24, Art. 2801, 2008, № 29 (Part 1), Art. 3418, 2008, № 30 (Part 2), Art. 3616, 2008, № 44, Art. 4984, 2008, № 52 (Part 1), Art. 6223, 2009, № 1, Art. 17, 2010, № 40, Art. 4969) and the Government of the Russian Federation 24.7 .2000 № 554 "On approval of the State Sanitary and Epidemiological Service of the Russian Federation and the Regulation on state sanitary-epidemiological standardization" (Collected Legislation of the Russian Federation, 2000, № 31, st.3295, 2004, № 8, Art. 663; 2004 , № 47, Art. 4666, 2005, № 39, Art. 3953) I decree:

Approve SanPiN 2.3.2.2804-10 "Additions and changes to number 22 to the sanitary-epidemiological rules and standards SanPiN 2.3.2.1078-01" Hygienic requirements for safety and nutritional value of food products ", approved by the Chief State Sanitary Doctor of the Russian Federation, First Deputy Minister of Health the Russian Federation of 14.11.2001 № 36 (registered with the Ministry of Justice of Russia 22.03.2002, registration number 3326), as amended, as amended by Decree of the Chief State Sanitary Doctor of the Russian Federation, First Deputy Minister of Health of the Russian Federation of 31.05.2002 № 18 "On Amendments to the Resolution of the Chief State Sanitary Doctor of the Russian Federation, First Deputy Minister of Health of the Russian Federation of 14.11.2001 № 36 "(registered in Ministry of Justice of Russia 04.06.2002, registration number 3499), the decision of the Chief State Sanitary Doctor of the Russian Federation, First Deputy Minister of Health the Russian Federation of 15.04.2003 № 41 "On approval SanPiN 2.3.2.1280-03 - additions and changes to the number 2 SanPiN 2.3.2.1078-01 (registered in Ministry of Justice of Russia 29.05.2003, registration number 4603), the decision of the Chief Medical Officer Russian Federation on June 25, 2007 № 42 "On approval SanPiN 2.3.2.2227-07 - additions and changes to the number 5 SanPiN 2.3.2.1078-01 (registered in Ministry of Justice of Russia 16.07.2007, registration number 9852), the decision of the Chief State health officer of the Russian Federation of 18.02.2008 № 13 "On approval SanPiN 2.3.2.2340-08 - additions and changes to number 6 to SanPiN 2.3.2.1078-01 (registered with the

Ministry of Justice of Russia 11.03.2008, registration number 11311), the decision of the Chief State health officer of the Russian Federation of 21.04.2008 № 26 "On approval SanPiN 2.3.2.2354-08 - additions and changes to the number 8 SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 23.05.2008, registration number 11741), the decision of the Chief State health officer of the Russian Federation of 23.05.2008 № 30 "On approval SanPiN 2.3.2.2362-08 - additions and changes to the number 9 SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 06.06.2008, registration number 11805), the decision of the Chief State health officer of the Russian Federation of 16.07.2008 № 43 "On approval SanPiN 2.3.2.2401-08 - additions and changes to the number 10 SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 31.07.2008, registration number 12059), the decision of the Chief State health officer of the Russian Federation of 01.10.2008 № 56 "On approval SanPiN 2.3.2.2421-08 - supplement number 11 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 02.10.2008, registration number 12391), the decision of the Chief Medical Officer the Russian Federation of 10.10.2008 № 58 "On approval SanPiN 2.3.2.2422-08 - add number 12 to SanPiN 2.3.2.1078-01 (registered in Ministry of Justice of Russia 27.10.2008, registration number 12530), the decision of the Chief State Sanitary Doctor of the Russian Federation from 11.12.2008 № 69 "On approval SanPiN 2.3.2.2430-08" - change number 13 to SanPiN 2.3.2.1078-01 (registered in Ministry of Justice of Russia 19.12.2008, registration number 12906), the decision of the Chief State Sanitary Doctor of the Russian Federation 5.5 .2009 № 28 "On approval SanPiN 2.3.2.2509-08 - supplement number 14 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 29.06.2009, registration number 14168), the decision of the Chief State Sanitary Doctor of the Russian Federation of 08.12.2009 № 73 "On approval SanPiN 2.3.2.2567-09 - additions and changes to the number 15 SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 24.12.2009, registration number 15813), the decision of the Chief State Sanitary Doctor of the Russian Federation of 27.01.2010 № 6 "On Approval SanPiN 2.3.2.2575-10" - change number 16 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 10.03.2010, registration number 16592), the decision of the Chief State Sanitary Doctor of the Russian Federation of 21.04.2010 № 27 "On approval SanPiN 2.3.2.2603-10 - supplement number 17 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 04.05.2010, registration number 17097), the decision of the Chief State Sanitary Doctor of the Russian Federation of 28.06.2010 № 71" On Approval SanPiN 2.3.2.2650-10 - additions and changes to the number 18 SanPiN 2.3.2.1078-01 (registered in Ministry of Justice of Russia 09.08.2010, registration number 18097), the decision of the Chief State Sanitary Doctor of the Russian Federation of 10.08.2010 № 102 "On Approval SanPiN 2.3.2.2722-10 - add number 19 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 08.09.2010, registration number 18381), the decision of the Chief State Sanitary Doctor of the Russian Federation of 05.10.2010 № 127 "On Amendments Resolution of the Chief State Sanitary Doctor of the Russian Federation of 21.04.2010 № 27 "On approval SanPiN 2.3.2.2603-10" (registered with the Ministry of Justice of Russia 09.11.2010, registration number 18913) Resolution of the Chief State Sanitary Doctor of the Russian Federation of 12.11.2010 № 145 "On approval SanPiN 2.3.2.2757-10 - supplement number 21 to SanPiN 2.3.2.1078-01 (registered with the Ministry of Justice of Russia 21.12.2010, registration number 19298) (Appendix).

GG Onishchenko

Appendix

APPROVED

Resolution of the Chief Federal Sanitary Doctor of the Russian Federation

from "27" December 2010 № 177

Additions and changes to number 22

to SanPiN 2.3.2.1078-01

HYGIENE REQUIREMENTS

Safety and nutritional value of foods

Sanitary-epidemiological rules and standards

SanPiN 2.3.2. 2804 -10

Make the following additions to the SanPiN 2.3.2.1078-01:

1. Add the following paragraph to the Item 2.18:

- For the food products enriched with vitamins and minerals, the information shall be specified "the food product enriched with vitamins and / or mineral substances."

2. Item 3.14 read as follows:

"3.14. In animal products, including baby food, the trace amounts of animal growth promoters are controlled (including hormones), drugs (including antibiotics) used for the purposes of feeding, treatment and prevention of the diseases of livestock and poultry.

The contents of the most frequently used in animal feed and veterinary and medical antibiotics shall be controlled (Annex № I of the present sanitary regulations):

- Bacitracin (bacitracin A, B, C, zinkbacitracin);

- Tetracycline group (tetracycline, oxytetracycline, chlortetracycline - the amount of initial chemicals and their 4-epimers),

- A group of penicillin (benzylpenicillin, phenoxymethylpenicillin, ampicillin, amoxycillin, penetamat)

- Streptomycin

- Laevomicetin (chloramphenicol).

3. Item 3.15 read as follows:

"3.15. The control of the content of animal growth promoters (including hormones), drugs (including antibiotics) used in animal husbandry for the purposes of feeding, treatment and prevention of disease of livestock and poultry, as well as products not listed in p.3.14, shall be based on the information provided by the manufacturer (supplier) of the product about the preparations used in its manufacturing and storage (Annex 21 of these Regulations) "

4. Paragraph 3.42 to read as new text:

"3.42. When handling fish fillets with food additives, the moisture content in it must not exceed 86 percent of the mass of fish fillets after removing the icing (glaze).

The mass of the glaze applied on frozen fishery products from fish, should not exceed 5% of the net mass, the mass of the glaze applied on products from crustaceans and their products should not exceed 7% of the net mass, the mass of the glaze applied on products from other (except shellfish), non-fish objects water fisheries (shellfish, invertebrates, algae), amphibians, reptiles and their products should not exceed 8% of the net weight of the glazed frozen fish products. "

5. Supplement Chapter VIII: «Hygienic requirements on safety and nutritional value of food products enriched with vitamins and minerals" to read:

«VIII: Hygienic requirements on safety and nutritional value of food products enriched with vitamins and minerals

8.1. Basic requirements for food fortification with micronutrients

8.1.1. Food fortification by adding one or more vitamins, macro- and/or trace elements should be done in accordance with the **requirements:**

- Enrichment of the food for common consumption shall be done regularly and widely in the daily diet of adults and children older than 3 years, as well as of the food products subject to refiners and other processes, leading to significant losses of vitamins and minerals;

- To enrich food products, vitamins and minerals should be used for which the insufficient intake and/or signs of deficiency are actually detected in the population;

- It is allowed to use the more complete set of vitamins, macro- and micronutrients in the enriching additives in the form of premix;

- In is allowed to enrich the food with vitamins and/or mineral substances, regardless of whether they present in the original product;

- Safety and effectiveness of improving nutritional intake shall be used as the selection criteria for the list of enriching micronutrient, their doses, and formulations;

- The amount of vitamins and minerals added for enriching the products should be calculated in accordance with their natural content in the initial product or in the raw materials used for its manufacturing, as well as with losses during the manufacturing process and storage, in order to ensure the content of these vitamins and minerals at a level no lower than the regulated one throughout the shelf-life of the enriched product;

- The choice of combinations, formulations, methods and steps of enrichment with additives should be based on the possible chemical interaction between themselves and with the components of enriched product and should provide maximum safety of the product during manufacturing and storage;

- Fortification of food with vitamins and minerals shall not impair the consumer properties of these products: to reduce the content and digestibility of the other nutrients, to significantly alter the organoleptic properties of the products, to reduce their shelf life;

- Fortification of food with vitamins and minerals should not affect the safety performance;

- A guaranteed content of vitamins and minerals in the enriched products should be indicated on the individual package of the product;

- The effectiveness of the inclusion of vitamins and/or minerals to the new and specialized food for their enriching shall be confirmed by the special tests that demonstrate their safety and ability to improve the supply of the body with vitamins and minerals, which are introduced into the fortified foods, as well as have a positive impact on health.

8.1.2. For the enrichment of vitamins and / or minerals recommended the following food groups:

- Flour and bakery products,

- Dairy products,

- Non-alcoholic beverages,

- Juice products from fruit (including berries) and vegetables (juice, fruit, and (or) vegetable nectar, fruit, and (or) vegetable juice drinks)

- Oil and fat products (vegetable oils, margarines, spreads, mayonnaise, **sauces)**

- Salt,

- Cereals (ready-meals, ready-to-eat extruded products, pasta and quick-cooking cereals)

- Food Concentrates (jelly, drinks fast food, dishes that require no cooking, fast cooking porridge concentrates)

- Protein products from the seeds of cereals, legumes and other crops, as well as foodstuffs intended for special groups of population:

- Baby food,

- Dietary products (medical and prophylactic food)

- Functional foods

- Specialty foods, including ones with a given chemical composition.

It is possible to enrich confectionery (sugar and flour) and concentrates of fruit and sugar with vitamins and / or minerals.

8.1.3. The enrichment of products of mass consumption with vitamins and / or minerals should be done in accordance with the recommendations of Annex № 19 of these Regulations.

8.1.4. Shall not to be enriched with vitamins and minerals:

- Food products not subject to technological processing (fruits, vegetables, meat, poultry, fish),

– Fermentation drinks, as well as beverages containing more than 1,2% alcohol (except for low-alcoholic soft drinks, in which vitamins and minerals are introduced for other purposes).

8.2. Formulations and a list of vitamins and minerals

used for food fortification

8.2.1. In the production of food products enriched with vitamins and minerals, formulations of vitamins and minerals shall be used in accordance with the Annex № 18 and Annex № 19 of these Regulations. Vitamin K_2 (menahinon) and L-metilfolat calcium may be used for the food fortification.

8.2.2. It is not allowed to enrich food products of mass consumption with sodium, choline, inositol, carnitine, taurine, copper, manganese, molybdenum, chromium and selenium, with the exception of specialized food products (food for athletes, dietary (medical and prophylactic) food with a given chemical composition), functional foods, and baby foods, as well as biologically active additives.

8.2.3. When enriching products with a set of micronutrients, the food enrichers based on vitamins, mineral or vitamin-mineral mixture (premix) and finished homogeneous mixture of food dresser (vitamins and / or mineral) should be used, which are made on the basis of the substance-carrier, that increases the accuracy of insertion and provides more uniform distribution of vitamins and / or minerals in the enriched product. The use of premixes allows to control the amount of added premix measuring the content of several micronutrients and, accordingly, the content of other vitamins and / or mineral substances in finished products.

8.3. Regulated levels of vitamins and minerals in fortified foods

8.3.1. The product is considered as enriched if its average daily portion contains from 15% to 50% of vitamins and / or minerals from the normal physiological need of a man. Weight (volume) of the average daily intake is stipulated by the Attachment № 20 of these Regulations.

During the process of food fortification, the additional insertion of the enriching component must be at least 10% of the normal physiological need of a man.

For energy-rich foods (with the energy value of 350 kcal or more per 100 grams), the amount of vitamins and minerals should comprise 15% to 50% of the normal physiological need of the organism per 100 kcal (a standard portion product).

8.3.2. During the production of fortified food products, it is allowed to increase the content of vitamins in relation to the declared level, but not more than for 70 percent for vitamin C and not more than 50 percent for other vitamins, because of the natural degradation of quantity of vitamins in fortified foods during storage within their shelf life.

8.3.3. The limits of permissible deviations of the actual content of vitamins and minerals in fortified food products from a declared level (indicated on the label for marking), or the level specified by the recipe:

- For vitamins C, B_1, B_2, B_6, pantothenic acid, niacin and the minerals: magnesium, calcium, phosphorus, iron, zinc - ± 20%;

- For vitamins A, D, E, B_{12}, folic acid, biotin, and mineral iodine - ± 30%;

- For mineral substances of iodine in iodized salt - ± 38%.

8.4. Special Requirements for food enriched with vitamins and minerals

8.4.1. Developer and (or) the manufacturer of the fortified food products shall include the guaranteed level of vitamins and/or minerals at the end of shelf life to the normative and technical documentation, as well as requirements for their packaging and labeling, shelf life and methods of quality and safety control.

8.4.2. Control over the levels of vitamins and minerals in the fortified foods, when you add enriching additives in the form of vitamin and / or vitamin-mineral premix, is allowed to conduct for the content of several components that make up the dresser; by this way the manufacturer performs the responsibility for the appropriate levels of vitamins and / or minerals, which is guaranteed in the standard documentation.

8.4.3. The manufacturing of fortified food products shall be conducted in accordance with the normative and technical documentation and must comply with technical regulations for each type of product, and in case of their absence - to sanitary rules and norms of the Russian Federation in ensuring the quality and security, and shall be confirmed by the Declaration of Conformity.

8.4.4. Fortified food imported into the territory of the Russian Federation shall meet the requirements of the legislation of the Russian Federation in the field of food safety and the requirements of these Regulations.

8.4.5. Regulated content of vitamins and minerals in the enriched products should be monitored by the manufacturer.

8.4.6. Boxing and packaging of the enriched food products shall ensure the preservation of their quality and safety at all stages of the turnover of the products.

Manufacturer of fortified food products should ensure they are released as packaged and labeled in accordance with legislation of the Russian Federation and the requirements of these Regulations, regulatory and technical documentation.

8.5. R equirements to information for labeling of food products enriched with vitamins and minerals

8.5.1. Food products enriched with vitamins and minerals shall be accompanied with information for consumers that is in compliance with the relevant requirements of the legislation of the Russian Federation.

8.5.2. The word "enriched" should be indicated on the label of enriched products in the name of such products or in close proximity to it. Additionally, a list of vitamins and / or mineral substances introduced to the composition, guaranteed levels at the end of shelf life in mg per 100 g (ml) of food, or an average daily dose of the product are indicated, as well as the content calculated as a percent of normal physiological dose of these nutrients, and recommendations for the use or features of consumption of such food, if installed.

8.5.3. The use of vitamins (C and E, beta-carotene) as food additives - antioxidants, vitamin $B_{2,}$ beta-carotene and other carotenoids as colorants is not a basis for application to consumer product packaging labels: "With vitamin ..."

8.5.4. Consumer information about the content of vitamins and / or minerals is applied to each unit of consumer package of fortified food, to each unit of combined package, as well as on each shipping container of such products.

6. To **Appendix № 1 "Hygienic safety and nutritional value of food:**

6.1. Items with indices 1.1.1, 1.1.9, 1.1.15, 1.2.1., 1.7.4, 1.7.6, 1.7.7, 1.10.8. in column 2 "rates" in part "Antibiotics" and their permissible levels in columns 3 and 4 for groups of products shall to be composed in the following wording:

Index, Product Group	Indicators	Permissive levels, mg / kg, no more	Note
1	2	3	

			4
1.1.1. Meat, incl semi-finished products, fresh, chilled, frostbitten, frozen (all kinds of slaughtering, fishing, and wildlife animals), including:	**Antibiotics** (except wild animals) *:		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02

1.1.9. Poultry, including semi-finished products, chilled, frozen (all types of poultry for slaughter, game birds)	**Antibiotics** (except wild birds) *:		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02

01/01/1915. Eggs and liquid egg products (whole egg, egg, egg yolk)	**Antibiotics: ***		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02

1.2.1. Milk, cream, raw and cooked, buttermilk, whey, fluid milk products, including yogurt, sour milk-based drinks	Antibiotics: *		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	penicillins	Not allowed	<0.004
	streptomycin	Not allowed	<0.2

1.7.4. Beef fat- raw, pork, mutton and other slaughter animals (chilled, frozen). Fat pork, refrigerated, frozen, salted, smoked and products thereof	**Antibiotics: ***		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02
1.7.6. Butter	**Antibiotics: ***		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from

			01/01/2012
	tetracycline group	Not allowed	<0.01
	penicillins	Not allowed	<0.004
	streptomycin	Not allowed	<0.2
1.7.7. Fatty foods based on a combination of animals, including milk fat and vegetable fat	**Antibiotics: ***		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02

1.10.8. Supplements derived from processing of meat and dairy raw materials, including offal, poultry, arthropods, amphibians, bee products (royal jelly, propolis, etc.) - Dry	**Antibiotics: ***		
- Supplements based on raw meat, including poultry offal	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02
- Supplements based on raw milk	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	streptomycin	Not allowed	<0.2
	penicillins	Not allowed	<0.004

6.2. In the note under the table to paragraph 1.1. the phrase "* When using chemical methods to determine grizin, bacitracin, and tetracycline group antibiotics, the recount of their actual contents in Units / g is conducted by the activity of the standard." shall be replaced by "* It is necessary to control residues of the antibiotics that were used in the production of food raw products (see . item.3.15). "

6.3. In the note under the table to paragraph 1.2. the phrase "* When using chemical methods for determining streptomycin, penicillin and tetracycline group antibiotics the recount of their actual contents in Units / g is conducted by the activity of the standard." shall be replaced by "* It is necessary to control residues of the antibiotics that were used in the production of food raw products (see . p.3.15). "

6.4. In the note under the table to paragraph 1.7. phrase "** When using chemical methods for determining bacitracin and tetracycline group antibiotics the recount of their actual contents in Unit / g is conducted by the activity of the standard." shall

be replaced with "** It is necessary to control the residual amounts of the antibiotics that were used in the production of food raw products (see . p.3.15). "

6.5. The note below the table to paragraph 1.10. shall be read as follows: "* It is also necessary to monitor the residues of pesticides and antibiotics that were used in the production of food raw products (see paragraphs 3.12., 3.13., 3.15.)

6.6. Items with indices 1.3.1., 1.3.4., 1.3.5., 1.3.7., 1.5.6., 1.9.2., 1.9.3. in the column "Indicators" to be added with the position of "Antibiotics: *" and their permissible levels in columns 3 and 4 for groups of products in the following wording:

Index, Product Group	Indicators	Permissive levels, mg / kg, no more	Note
1	2	3	4
1.3.1. Fish live, raw fish, chilled, frozen, ground beef, sirloin steak, the meat of marine mammals	Antibiotics (in the fish pond and cage maintenance) *:		
	tetracycline group	Not allowed	<0.01

1.3.4. And roes of fish and products thereof, analogues of caviar	Antibiotics (for fish pond and cage maintenance) *:		
	tetracycline group	Not allowed	<0.01

1.3.5. The liver of fish and products thereof	Antibiotics (for fish pond and cage maintenance) *:		
	tetracycline group	Not allowed	<0.01

1.3.7. Non-fish objects fisheries (shellfish, invertebrates, marine algae) and their processed products, amphibians, reptiles	Antibiotics (for objects of fishing pond and cage maintenance) *:		
	tetracycline group	Not allowed	<0.01

1.5.6. **Honey**	Antibiotics * (in imported products according to the supplier):		
	tetracycline group	Not allowed	<0.01

1.9.2. Milk whey protein concentrates, casein, caseinates, hydrolysates of milk proteins	Antibiotics: *		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	penicillins	Not allowed	<0.004
	streptomycin	Not allowed	<0.2

1.9.3. Blood protein concentrates (dry concentrate of plasma, serum albumin)	Antibiotics: *		
	chloramphenicol (chloramphenicol)	Not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	Not allowed	<0.01
	bacitracin	Not allowed	<0.02

6.7. In the note below the table to paragraph 1.3., 1.5., 1.9. the word "antibiotic" shall be added and read as follows: "* It is necessary to monitor the residual amounts and for pesticides and antibiotics that were used in the production of food raw products (see paragraphs 3.12., 3.13., 3.15.)

7. In Appendix 3, "Hygienic safety and nutritional value of baby foods":

7.1. Section 3.1. "Food for infants" in paragraphs 3.1.1.1, 3.1.2.3, 3.1.4.1, 3.1.4.3, subsection "2) The safety record" indicator "Antibiotics" and permissible levels in columns 2 and 3 should read :

3.1.1.1. Adapted infant formula (dry, liquid, sweet and sour)

Indicators	Permissive levels, mg / kg, no more	Notes
1	2	3
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
penicillins	not allowed	<0.004
streptomycin	not allowed	<0.2

3.1.2.3. Kashi dry milk, requiring cooking

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
penicillins	not allowed	<0.004
streptomycin	not allowed	<0.2

3.1.4.1. Canned meat (beef, pork, lamb, poultry, etc.), including with the addition of by-products

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
bacitracin	not allowed	<0.02

3.1.4.3. Meat-vegetable canned food

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
bacitracin	not allowed	<0.02

7.2. Section 3.1. "Food for infants" in paragraph 3.1.5.2. "Fish-vegetable canned food" sub-section 2) Performance security to complement the position of "Antibiotics *:" and shall read as follows:

*** Antibiotics** (a fish pond and cage contents):		
tetracycline group	not allowed	<0.01

7.3. In the note under the table to section 3.1., the phrase "* When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin the recount of their actual contents in Unit / g is conducted by the activity of the standard." shall be replaced by "* It is necessary to monitor residues of the antibiotics that were used in the production of food raw products (see p.3.15). "

7.4. Section 3.2. "Food for preschoolers and schoolchildren in paragraphs 3.2.1.1, 3.2.3.1., 3.2.3.2., 3.2.4.1, 3.2.4.3 in the section" 2) The safety indicators" the position" Antibiotics "and acceptable levels by the groups of product shall be worded as follows:

3.2.1.1. Canned meat (including poultry)

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
bacitracin	not allowed	<0.02

3.2.3.1. Semi-finished products of fish and non-fishery harvesting objects

* Antibiotics: for a fish pond and cage maintenance		
tetracycline group	not allowed	<0.01

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

Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012 (for products with milk components)
tetracycline group	not allowed	<0.01 (for the fish pond and cage maintenance, for products with dairy, egg component)
penicillins	not allowed	<0.004 (for products with milk components)
streptomycin	not allowed	<0.2 (for products with milk components)
bacitracin	not allowed	<0.02 (for products with egg component)

3.2.4.1. Milk, cream, dairy products, including yogurts, milk-based drinks

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004
Streptomycin	not allowed	<0.2

3.2.4.3. Cheese (solid, semisolid, soft, brine, processed)

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
chloramphenicol (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004

Streptomycin	not allowed	<0.2

7.5. In the note under the table to paragraph 3.2.3.2. "Cooking fish products and non-fish fishery objects" phrase "* When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin, the recount of their actual contents in Unit / g is conducted by the activity of the standard." should be replaced by "* It is necessary to monitor residual quantity and the antibiotics that were used in the production of food raw products (see p.3.15). "

7.6. In the note under the table to paragraph 3.2.4. Milk and dairy products. " the phrase" * When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin, the recount of their actual contents in Unit / g is conducted by the activity of the standard. " shall be replaced by " *It is necessary to monitor the residual amount and the antibiotics that were used in the production of food raw products (see p.3.15). "

7.7. Section 3.3. "Specialty products for therapeutic feeding of children" in paragraphs 3.3.1, 3.3.3, 3.3.6.2, 3.3.7, subsection "2) The safety indicators" the position "Antibiotics" and permissive levels by groups of product shall be worded as the following:

3.3.1. Low Lactose and lactose free products

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004
Streptomycin	not allowed	<0.2

3.3.3. Dry dairy protein-rich products

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004
Streptomycin	not allowed	<0.2

3.3.6.2. Freeze-dried products derived from meat

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline Rupp	not allowed	<0.01
bacitracin	not allowed	<0.02

3.3.7. Products for premature babies

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004

Streptomycin	not allowed	<0.2

7.8. In the note under the table to section 3.3. "Specialty products for therapeutic feeding of children", the phrase "* When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin, the recount of their actual contents in Units / g is conducted by the activity of standard ..." shall be replaced by "* It is necessary to monitor the residual amount and the antibiotics that were used in the production of food raw products (see p.3.15). "

7.9. In the Section 3.5. "Food for pregnant and nursing women", in paragraph 3.5.1., in subsection "2) The safety indicators", the position "Antibiotics" and acceptable levels by the groups of product shall be worded as the following:

3.5.1 "Products milk-based and based on soy protein isolates

Indicators	Permissive levels, mg / kg, no more	Notes
Antibiotics: *		In the milk-based products
laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
tetracycline group	not allowed	<0.01
Penicillins	not allowed	<0.004
Streptomycin	not allowed	<0.2

7.10. In the paragraph 3.5.2. "Kasha dairy- and cereal-based (instant cast cooking)", the subsection "2) The safety indicators" shall be added the indicator "Antibiotics" before the line "Pesticides: **" and read as follows:

3.5.2. Kasha milk- and cereal-based (instant cast cooking)

Indicators	Permissive levels, mg / kg, no more	Notes
T-2 toxin	Not allowed	<0.05
Antibiotics: *	to 3.5.1.	
Pesticides: *		

7.11. In the note under the table to section 3.5., the phrase: "* When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin, the recount of their actual content in Unit / g is conducted by the activity of the standard." and "** You must also control the residual amounts of pesticides that were used for production of food raw products (see section 3.8., 3.8.1., 4.5.3.1.) », shall be replaced with one sentence: "* It is necessary to monitor the residual amounts of the pesticides and antibiotics that were used in the production of food raw products (see pp 3.12., 3.13., 3.15.)".

7.12. Section 3.6. "The main raw materials and components used in the manufacture of infant foods" in in Paragraphs 3.6.4, 3.6.4.1, 3.6.5, 3.6.8 in the section "2) The safety", the position "Antibiotics" and acceptable levels by the groups of product shall be worded as follows:

Index, Product Group	Indicators	Permissive levels, mg / kg, no more	Note
1	2	3	4
3.6.4. The meat of slaughtered animals (beef, pork, horse meat, etc.)	**Antibiotics: *** laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	not allowed	<0.01
	Bacitracin	not allowed	<0.02
3.6.4.1. Byproducts of slaughtered	**Antibiotics: ***		<0.01

animals (liver, heart, tongue)	laevomicetin (chloramphenicol)	not allowed	<0.0003 put into effect from 01/01/2012
	tetracycline group	not allowed	<0.01
	bacitracin	not allowed	<0.02
3.6.5. Poultry meat	**Antibiotics: *** laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	not allowed	<0.01
	bacitracin	not allowed	<0.02
3.6.8. Butter top grade Poultry fat melted	*** Antibiotics:** including the content in the melted poultry fat		
	laevomicetin (chloramphenicol)	not allowed	<0.01 <0.0003 put into effect from 01/01/2012
	tetracycline group	not allowed	<0.01
	penicillins	not allowed	<0.004
	streptomycin	not allowed	<0.2

7.13. Paragraph 3.6.6. "Fish" between the lines of "Mercury" and "Pesticides *" to add the row with index "Antibiotics" and acceptable levels by the groups of product shall be read as follows:

3.6.6. Fish	*** Antibiotics:** a fish pond and cage maintenance		
	tetracycline group	not allowed	<0,01

7.14. In the note under the table to section 3.6. phrase: " * When using chemical methods to determine grizin, bacitracin, tetracycline group antibiotics, penicillin, streptomycin, the recount of their actual content in the Unit / g is conducted by the activity of the standard." and "** You must also monitor the residual amounts of pesticides that were used in the production of food raw products (see paragraphs 3.12., 3.13.)" shall be replaced with "* It is also necessary to monitor the residues of pesticides and antibiotics that were used in the production of food raw products (see paragraphs 3.12., 3.13., 3.15 .) ".

8. Supplement with the Appendix № 19, Appendix № 20, and Appendix № 21 in the following wording:

"Appendix № 19

to SanPiN 2.3.2. 1078-01

The list of foods that are recommended for enrichment with vitamins and minerals

Food groups	Micronutrients, recommended for the enrichment
1	**2**
1. Wheat flour and first grade	**Vitamins:** $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, folic acid, C (processing aids) **Minerals:** iron, calcium
2. Bread and bakery products	**Vitamins:** $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, folic acid, beta-carotene **Minerals:** iron, calcium, iodine
3. Dairy products (milk product, milk component product, milk products, milk processing)	**Vitamins:** C, A, E, D, K, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, $B_{12,}$ folic acid, pantothenic acid, biotin **Minerals:** iron, calcium, iodine
4. Soft drinks	**Vitamins:** C, A, E, D, K, beta-carotene and other carotenoids, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, $B_{12,}$ folic acid, pantothenic

	acid, biotin **Minerals:** iodine, iron, calcium
5. Juice products from fruit (including berries) and vegetables (juice, fruit, and (or) vegetable nectar, fruit, and (or) vegetable juice drinks)	**Vitamins:** C, A, E, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, folic acid **Minerals:** iodine, iron, calcium
6. Cereal products (ready meals, ready-to-eat extruded foods, pasta and cereals quick-cooking)	**Vitamins:** C, A, E, D, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, $B_{12,}$ folic acid, pantothenic acid, biotin **Minerals:** iron, calcium, iodine
7. Fat products (vegetable oils, margarines, spreads, mayonnaise, sauces)	**Vitamins:** A, E, D, beta-carotene
8. Food Concentrates (jelly, drinks fast food, dishes that require no cooking)	**Vitamins:** C, A, E, D, K, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, $B_{12,}$ folic acid, pantothenic acid, biotin **Minerals:** iodine, iron, calcium, magnesium, potassium
9. Confectionery	**Vitamins:** C, A, E, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, folic acid **Minerals:** iodine, iron, calcium, magnesium
10. Fruit and berry concentrates with added sugar or other sweetening matter (jam, marmalade, jams, jellies, popsicles, etc.)	**Vitamins:** C, A, E, beta carotene, $B_{1,}$ $B_{2,}$ $B_{6,}$ PP, folic acid **Minerals:** iodine, iron, calcium
12. Sol Food Cooking	**Minerals:** iodine, fluorine, *, potassium, magnesium

* - For the territories with deficiency of this microelement.

Appendix № 20

to SanPiN 2.3.2.1078-01

Criteria for classifying food products as fortified with vitamins and / or minerals

Food groups	Weight (volume) of food, which shall contain not less than 15% and not more than 50% of normal physiological requirements for micronutrients
Wheat flour and first grade	**100 g**
Bread and bakery products made from wheat flour Class and Class and rye-wheat flour	**150 g**
Fluid milk products, protein products from the seeds of cereals, legumes and other crops liquid (soy milk)	**200 ml**
Dairy products and products of protein from the seeds of cereals, legumes and other crops (tofu), the solid and pasty	**100 g**
Juice products from fruit (including berries) and (or) vegetables, soft drinks, including made from food concentrates	**300 ml**
Dry cereal products (ready meals, ready-to-eat extruded foods, pasta and cereals fast food, do not require cooking)	**50 g**
Fat products, confectionery, cheese rennet, solid, tinned food and concentrates, vegetable, fruit, berry and Food Concentrates	**Per 100 kcal**
Iodized salt is common salt	**1-2 g**
Sol Food Cooking	**5 g**

Appendix № 21

to SanPiN 2.3.2.1078 -01

"The maximum permissible levels of residues of veterinary (animal production) drugs in foods of animal origin, controlled according to information on their use during the manufacture of food raw materials"

Index	Name of drugs	Type of agricultural animals	Product Name	Maximum residue levels (mg / kg, no more than) [1]	Notes
1	2	3	4	5	6
1.	**Antimicrobial preparations [2]**				
1.1	Apramicin (Aminoglycosides)	all kinds of slaughtered animals and poultry	Meat, fat	1	
			Liver	10	
			Kidneys	20	
1.2	Gentamycin (Aminoglycosides)	all kinds of slaughtered animals	Meat, fat	0.05	
			Liver	0.2	
			Kidneys	0.75	
		cattle	Milk	0.1	

1.3	Kanamycin (Aminoglycosides)	All kinds of slaughtered animals and birds with the exception of fish	Meat, fat	0.1	
			Liver	0.6	
			Kidneys	2.5	
			Milk	0.15	
1.4	Neomycin (Aminoglycosides)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat, fat	0.5	Including framecitine
			Eggs and liquid egg products	0.5	
			Kidneys	5	
			Liver	0.5	
			Milk	1.5	
1.6	Paromomycin (Aminoglycosides)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat	0.5	
			Liver and kidney	1.5	
1.7	Spectinomycin (Aminoglycosides)	All kinds of slaughtered animals, including poultry and fish pond and cage contents except sheep	Fat	0.5	
			Meat	0.3	
			Kidneys	5	
			Beef liver	1	
			Milk	0.2	
		Sheep	Fat	0.5	
			Meat	0.3	
			Kidneys	5	
			Liver	2	
			Milk	0.2	
1.8	Streptomycin / Dihydrostreptomycin (Aminoglycosides)	All kinds of slaughtered animals	Meat	0.5	
			Fat	0.5	
			Liver	0.5	
			Kidneys	1	
		Poultry	Eggs and egg products	0.5	
1.9	Ceftiofur (Cephalosporins)	All kinds of slaughtered mammals, poultry	Meat	1.0	The sum of all residues containing β-lactam structure, expressed as desphyroil-cephtiofur
			Liver	2.0	
			Kidneys	6.0	
			Fat	2.0	
			Milk	0.1	
1.10	Cefacetrile (Cephalosporins)	Cattle	Milk	0.125	When using by injection in udder
1.11	Cefalexin (Cephalosporins)	Cattle	Milk	0.1	
			Meat	0.2	
			Fat	0.2	
			Kidneys	1	
			Liver	0.2	

1.12	Cefalonium (Cephalosporins)	Cattle	Milk	0.02	
1.13	Cefoperazone (Cephalosporins)	Cattle	Milk	0.05	
1.14	Tsefkinom Cefquinome (Cephalosporins)	Cattle, pigs, horses	Meat	0.05	
			Skin	0.05	
			Fat	0.05	
			Liver	0.1	
			Kidneys	0.2	
			Milk	0.02	
1.15	Cefapirin (Cephalosporins)	Cattle	Meat	0.05	Sum of cefapirin and deacetyle-cefapirin
			Fat	0.05	
			Kidneys	0.1	
			Milk	0.01	
1.16.	All substances sulphanylamide group (sulfonamides)	All kinds of slaughtered animals and poultry	Meat	0.1	The sum of all residues of this group should not exceed the MRL
			Fat	0.1	
			Liver	0.1	
			Kidneys	0.1	
		Cattle Sheep Goats	Milk	0.025	
1.17.	Baquiloprim (Derivatives diaminopirimidina)	Cattle pig	Fat	0.01	
			Liver	0.3	
			Kidneys	0.15	
			Milk	0.03	
			Skin and fat	0.04	
			Liver	0.05	
			Kidneys	0.05	
1.18.	Trimethoprim (Derivatives diaminopirimidina)	All kinds of slaughtered animals and poultry, except for horses	Meat	0.05	
			Liver	0.05	
			Kidneys	0.05	
			Fat	0.05	
			Milk	0.05	
		Horses	Meat	0.1	
			Liver	0.1	
			Kidneys	0.1	
			Fat	0.1	
1.19.	Clavulanic acid (Inhibitors betalaktamazy)	Cattle, pigs	Meat	0.1	
			Fat *(pig skin and fat)*	0.1	
			Liver	0.2	
			Kidneys	0.4	
		Cattle	Milk	0.2	
1.20.	Lincomycin / Clindamycin (Linkozamidy)	All kinds of slaughtered animals and poultry	Meat	0.1	
			Fat, skin	0.05	
			Liver	0.5	
			Kidneys	1.5	
			Milk	0.15	

			Eggs and liquid egg products	0.05	
1.21	Pirlimycin (Linkozamidy)	all kinds of slaughtered animals and poultry	Meat	0.1	
			Liver	1	
			Kidneys	0.4	
			Milk	0.1	
1.22.	Thiamphenicol (Florfenikoly)	all kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(fish in the natural proportions of skin)*	0.05	As the sum of thiamphenicol and thiamphenicol conjugates per count on thiamphenicol
			Liver *(except fish)*	0.05	
			Kidney *(except fish)*	0.05	
			Fat *(for pigs and poultry in the natural proportions of skin)*	0.05	
			Milk	0.05	
1.23	Florfenicol (Florfenikoly)	Cattle, sheep, goats	Meat	0.2	Sum of florfenicol and its metabolites as florfenicol-amine
			Liver	3	
			Fat	0.2	
			Kidneys	0.3	
		Pigs	Meat	0.3	
			Liver	2	
			Kidneys	0.5	
			Fat, skin	0.5	
		Poultry	Meat	0.1	
			Liver	2.5	
			Kidneys	0.75	
			Fat, skin	0.2	
		Fish pond and cage maintenance	Meat *(in the natural proportions of skin)*	1	
		Other species	Meat	0.1	
			Fat	0.2	
			Liver	2	
			Kidneys	0.3	
1.24.	Flumequine (Quinolones)	Cattle, sheep, goats, pigs	Meat	0.2	
			Liver	0.5	
			Kidneys	1.5	
			Fat	0.3	
			Milk	0.05	
		Poultry	Meat	0.4	
			Liver	0.8	
			Kidneys	1	
			Fat, skin	0.25	

		Fish pond and cage maintenance	Meat *(in the natural proportions of skin)*	0.6	
		Other species	Meat	0.2	
			Liver	0.5	
			Kidneys	1	
			Fat	0.25	
1.25.	Ciprofloxacin / Enrofloxacin / pefloxacin / ofloxacin / norfloxacin (Fluoroquinolones)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat	0.1	The sum of fluoroquinolones
			Fat *(pig in the natural proportions of skin)*	0.1	
		Cattle, sheep, goats	Milk	0.1	
			Liver	0.3	
			Kidneys	0.2	
		Poultry	Liver	0.2	
			Kidneys	0.3	
			Skin	0.1	
		Pigs, rabbits	Liver	0.2	
			Kidneys	0.3	
1.26.	Sarafloxacin (Quinolones)	turkeys, chickens	Meat	0.01	
			Liver	0.1	
			Kidneys	0.1	
			Skin and fat	0.01	
		fish pond and cage contents (salmon)	Meat *(in the natural proportions of skin)*	0.03	
1.27.	Danofloxacin (Quinolones)	Large and small livestock, poultry	Meat	0.2	
			Liver	0.4	
			Kidneys	0.4	
			Fat *(poultry skin and fat)*	0.1	
			Milk	0.03	
		Other types of slaughtered animals, including fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.1	
			Liver	0.2	
			Kidneys	0.2	
			Fat *(pig in the natural proportions of skin)*	0.05	
1.28.	Difloxacin (Quinolones)	Cattle, sheep, goats	Meat	0.4	
			Liver	1.4	

			Kidneys	0.8	
			Fat	0.1	
		Pigs	Meat	0.4	
			Liver	0.8	
			Kidneys	0.8	
			Skin and fat	0.1	
		Poultry	Meat	0.3	
			Liver	1.9	
			Kidneys	0.6	
			Skin and fat	0.4	
		Other types of slaughtered animals, including fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.3 0.8 0.6 0.1	
			Liver		
			Kidneys		
			Fat		
1.29.	Marbofloxacin (Quinolones)	Cattle pig	Meat	0.15	
			Fat *(pig Fat in natural proportions of skin)*	0.05	
			Liver	0.15	
			Kidneys	0.15	
			Milk	0.075	
1.30.	Oxolinic acid (Quinolones)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.1	
			Liver	0.15	
			Kidneys	0.15	
			Fat *(for pigs and poultry skin and fat in natural proportions)*	0.05	
1.31.	Erythromycin (Macrolides)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(fish in natural proportion with the skin)*	0.2	
			Liver	0.2	
			Kidneys	0.2	
			Fat *(pig in the natural proportions of skin)*	0.2	
			Milk	0.04	
			Eggs and liquid egg	0.15	

			products		
1.32.	Spiramycin (Macrolides)	Cattle	Meat	0.2	Sum of spiramycin and neospiramycin
			Fat	0.3	
			Liver	0.3	
			Kidneys	0.3	
			Milk	0.2	
		Chickens	Meat	0.2	
			Skin and fat	0.3	
			Liver	0.4	
		Pigs	Meat	0.25	Spiramycin equivalents (residues with antimicrobial activity)
			Liver	2	
			Kidneys	1	
			Fat	0.3	
1.33.	Tilmicosin (Macrolides)	Poultry	Meat	0.075	
			Skin and fat	0.075	
			Liver	1	
			Kidneys	0.25	
		Other types of slaughtered animals, including fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.05	
			Liver	1	
			Kidneys	1	
			Fat *(pig in the natural proportions of skin)*	0.05	
			Milk	0.05	
1.34.	Tylosin (macrolide)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.1	As Tylosin A
			Liver	0.1	
			Kidneys	0.1	
			Fat *(for pigs and poultry in the natural proportions of skin)*	0.1	
			Eggs	0.2	
			Milk	0.05	
1.35.	Tylvalosin (Macrolides)	Pigs	Meat	0.05	Sum of tylvalosin and 3-O- acetyltylozine
			Fat and skin	0.05	
			Liver	0.05	
			Kidneys	0.05	
		Poultry	Meat	0.05	
			Fat and skin	0.05	
			Liver	0.05	

1.36.	Tulathromycin (Macrolides)	Cattle Pigs	Fat	0.1	(2R, 3S, 4R, 5R, 8R, 10R, 11R, 12S, 13S, 1914R) - 2 - ethyl 3,4,10,13 - tetrahydroxi - 3,5.8,10,12,14 - hexamethyl - 11 - [[3,4.6 -trideoksi - 3 - (dimethylamino) - β - D -xylo - hexopyranocyl] oxi] - 1 - oxa - 6 - azacylopent - decan - 15 -one, expressed as equivalents of tulatromicin
			Liver	3	
			Kidneys	3	
			Skin and fat	0.1	
			Liver	3	
			Kidneys	3	
1.37.	Tiamulin (Plevromutiliny)	Pigs, rabbits	Meat	0.1	Sum of metabolites which can be hydrolyzed in 8-α-hydroxymutilin
			Liver	0.5	
		Chickens	Meat	0.1	
			Skin and fat	0.1	
			Liver	1	
			Eggs and liquid egg products	1	
		Turkeys	Meat	0.1	
			Skin and fat	0.1	
			Liver	0.3	
1.38.	Valnemulin (Plevromutiliny)	Pigs	Meat	0.05	
			Liver	0.5	
			Kidneys	0.1	
1.39.	Rifaximin / Rifampicin (Ansamitsiny)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat	From 01/01/2012	Rifaximin
		Cattle	Milk	0.06	
		Bees	Honey	From 01/01/2012	
1.40.	Colistin (Polymyxins)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.15	
			Fat *(for pigs and poultry skin and fat in natural proportions)*	0.15	
			Liver	0.15	
			Kidneys	0.2	
			Milk	0.05	

			Eggs and liquid egg products	0.3	
1.41.	Bacitracin (Polypeptides)	Cattle	Milk	0.1	The sum of bacitracin A, B, C, including in the form of zinc bacitracin
		Rabbits	Meat	0.15	
			Fat	0.15	
			Liver	0.15	
			Kidneys	0.15	
1.42.	Novobiocin	Cattle	Milk	0.05	
1.43.	Avilamycin (Ortozomitsiny)	Pigs, domestic poultry, rabbits	Meat	0.05	Dichloriso-everninic Acid
			Fat	0.1	
			Liver	0.3	
			Kidneys	0.2	
1.44.	Monensin (Ionophores)	Cattle	Meat	0.002	Monensin A
			Fat	0.01	
			Liver	0.03	
			Kidneys	0.002	
			Milk	0.002	
		Other types of slaughtered animals and poultry, except for chickens, turkeys	Liver	0.008	
			Other products	0.002	
1.45.	Lasalocid (Ionophores)	Poultry	Meat	0.02	Lasalocid A
			Skin and fat	0.1	
			Liver	0.1	
			Kidneys	0.05	
			eggs	0.15	
		Other types of slaughtered animals, including fish pond and cage maintenance	Milk	0.001	Sodium lasalocid
			Liver	0.05	
			Kidneys	0.05	
			Other products	0.005	
1.46.	Nitrofurans (including furazolidone)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance, bee		From 01/01/2012	not permitted in products of animal origin at the level of determination methods
			Meat	<0.1	
			Skin and fat	<0.1	
			Liver	<0.1	
			Kidneys	<0.1	
			eggs	<0.1	
			Milk	<0.1	
			honey	<0.1	
1.47.	Metronidazole / dimetridazole / ronidazole / dapsone / clotrimazole / aminitrizole	All kinds of slaughtered animals, including poultry and fish pond and cage	Meat Skin and fat Liver Kidneys	From 01/01/2012	not permitted in products of animal origin at the level of determination methods

		maintenance, bee	eggs Milk honey		
1.48.	Flavomycin (Streptothricins)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance, shrimp		Until 01/01/2012	Flavophospholipol
			Meat	0.7	
			Liver	0.7	
			Kidneys	0.7	
			Fat	0.7	
			Eggs	0.7	
			Milk	0.7	
1.49.	Doxiciclin (Tetracyclines)	Cattle	Meat	0.1	
			Liver	0.3	
			Kidneys	0.6	
		Pigs, domestic poultry	Meat	0.1	
			Skin and fat	0.3	
			Liver	0.3	
			Kidneys	0.6	
1.50.	Benzylpenicillin / Penethamate (Penicillin group)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.05	
			Fat *(for pigs and poultry in the natural proportions of skin)*	0.05	
			Liver	0.05	
			Kidneys	0.05	
1.51.	Ampicillin (Penicillin group)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.05	
			Fat	0.05	
			Liver	0.05	
			Kidneys	0.05	
			Milk	0.004	
1.52.	Amoxicillin (Penicillin group)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat *(for the fish in the natural proportions of skin)*	0.05	
			Fat	0.05	
			Liver	0.05	
			Kidneys	0.05	
			Milk	0.004	
1.53.	Cloxacillin (Penicillins)	All kinds of slaughtered	Meat	0.3	
			Fat	0.3	

		animals, including poultry and fish pond and cage maintenance	Liver	0.3	
			Kidneys	0.3	
			Milk	0.03	
1.54.	Dicloxacillin (Penicillins)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat	0.3	
			Fat	0.3	
			Liver	0.3	
			Kidneys	0.3	
			Milk	0.03	
1.55.	Nafcillin (Penicillins)	All types ruminants Animals	Meat	0.3	
			Fat	0.3	
			Liver	0.3	
			Kidneys	0.3	
			Milk	0.03	
1.56.	Oxacillin (Penicillins)	All kinds of slaughtered animals, including poultry and fish pond and cage maintenance	Meat	0.3	
			Fat	0.3	
			Liver	0.3	
			Kidneys	0.3	
			Milk	0.03	
1.57.	Phenoximethylpenicillin (Penicillin group)	Pigs	Meat	0.025	
			Liver	0.025	
			Kidneys	0.025	
		Domestic poultry	Meat	0.025	
			Skin and fat	0.025	
			Liver	0.025	
			Kidneys	0.025	

2.	**Antiprotozoal preparations** [2]				
2.1.	Diclazuril	sheep rabbits	meat	0.5	as Diclazuril
			liver	3.0	
			kidneys	2.0	
			fat	1.0	
		Poultry (chickens, broilers, turkeys for fattening) pigs	meat	0.5	
			liver	3	
			kidneys	2	
			fat, skin	1	
		Other types of slaughtered animals, including fish pond and cage maintenance	Eggs	0.002	
			Liver	0.04	
			Kidneys	0.04	
			Other products	0.005	
2.2.	Imidocarb	cattle	meat	0.3	as Imidocarb
			Fat	0.05	

			Liver	2	
			Kidneys	1.5	
			Milk	0.05	
		Sheep	meat	0.3	
			Fat	0.05	
			Liver	2	
			Kidneys	1.5	
2.3.	Toltrazuril	All types productive Mammals	Meat	0.1	Toltrazuril sulfone
			Fat	0.5	
			Liver	0.25	
			Kidneys	0.5	
		Domestic poultry	Meat	0.1	
			Skin and fat	0.2	
			Liver	0.6	
			Kidneys	0.4	
2.4.	Nicarbazin	Chicken broilers	Meat	0.2	As N, N'-bis (4-nitrophenyl) urea
			Liver	0.2	
			Kidneys	0.2	
			Fat, skin	0.2	
		Other types of slaughtered animals, including fish pond and cage maintenance	Eggs	0.1	
			Milk	0.005	
			Liver	0.1	
			Kidneys	0.1	
			Other products	0.025	
2.5.	Amprolium	Chicken broilers, turkey	Meat	0.2	
			Skin and fat	0.2	
			Liver	0.2	
			Kidneys	0.4	
			Eggs	1	
2.6.	Robenidine	All kinds of slaughtered animals, fish and poultry, except for chickens, turkeys and rabbits for fattening	Eggs	0.025	Robenidine hydrochloride
			Liver	0.05	
			Kidneys	0.05	
			Skin and fat	0.05	
			Other products	0.005	
2.7.	Semduramicin	All kinds of slaughtered animals, including fish pond and cage maintenance, excluding broilers	All kinds of products	0.002	
2.8.	Narasin	All kinds of slaughtered animals, including fish pond and cage maintenance, excluding broilers	Eggs	0.002	
			Milk	0.001	
			Liver	0.05	
			Other products	0.005	

2.9.	Maduramicin	All kinds of slaughtered animals, including fish pond and cage maintenance, excluding broiler chickens and turkeys	All kinds of products	0.002	
2.10.	Salinomycin	All kinds of slaughtered animals, including poultry, fish pond and cage maintenance, excluding broiler chickens and rabbits for fattening	Liver (except for rabbit)	0.005	Salinomycin sodium
			Eggs	0.003	
			Other products	0.002	
2.11.	Halofuginone	All kinds of slaughtered animals, including poultry, fish pond and cage maintenance, excluding broiler chickens, turkeys and cattle, but milk	Meat	0.01	
			Fat and skin	0.025	
			Liver	0.03	
			Kidneys	0.03	
			Eggs	0.006	
			Milk	0.001	
			Other products	0.003	
2.12.	Decoquinate	All kinds of slaughtered animals, including poultry, fish pond and cage maintenance, excluding broilers, cattle and small livestock, except dairy	All kinds of products	0.02	

3.	**Insecticides**[2]				
3.1.	Cyhalothrin	Cattle, pigs, sheep	Meat	0.02	Similar to Cyhalothrin
			Livers	0.02	
			Kidneys	0.02	
			Fat	0.4	
		Cattle	Milk	0.03	
3.2.	Dicyclanil	Sheep	Meat	0.2	Total of Dicyclanil and 2, 4, 6-triamino- pyrimidine -5-carbonitrile
			Livers	0.4	
			Kidneys	0.4	
			Fat	0.15	
3.3.	Trichlorfon (Metrifonate)	Cattle	Milk	0.05	Similar to trichlorfon
3.4.	Deltamethrin	Cattle, sheep, chicken	Meat	0.03	Similar to Delta-methrin
			Livers	0.05	
			Kidneys	0.05	
			Fat	0.5	
		Cattle	Milk	0.03	
		chicken	Eggs	0.03	
		fish (salmon)	Meat	0.03	
3.5.	Phoxim	Sheep, goats	Meat	0.05	Similar to Phoxim
			Livers	0.05	
			Kidneys	0.05	
			Fat	0.4	
		Pigs	Meat	0.02	
			Skin and	0.7	

			fat		
			Livers	0.02	
			Kidneys	0.02	
		Chicken	Meat	0.025	
			Skin and fat	0.55	
			Livers	0.05	
			Kidneys	0.03	
			Eggs	0.06	
3.6.	Cyfluthrin	Cattle, goats	Meat	0.01	Similar to Cyfluthrin (total of isomers)
			Fat	0.05	
			Livers	0.01	
			Kidneys	0.01	
			Milk	0.02	
3.7.	Cypermethrin a. Alpha-Cypermethrin	All ruminant animals	Meat	0.02	Cyper-methrin (total of isomers) muscles and skin of fish in natural proportion
			Fat	0.2	
			Livers	0.02	
			Kidneys	0.02	
			Milk	0.02	
		Salmon species	Meat	0.05	
3.8.	Fluazuron	Cattle	Meat	0.2	
			Livers	0.5	
			Kidneys	0.5	
			Fat	7.0	
3.9.	Amitrase	Cattle	Fat	0.2	Total of Amitrase and all metabolites, containing 2,4-dimetoxiam fetamin (2,4-DMA) group , defined as Amitrase
			Livers	0.2	
			Kidneys	0.2	
			Milk	0.01	
		Sheep	Fat	0.4	
			Livers	0.1	
			Kidneys	0.2	
			Milk	0.01	
		Goats	Fat	0.2	
			Livers	0.1	
			Kidneys	0.2	
			Milk	0.01	
		Pigs	Skin and fat	0.4	
			Livers	0.2	
			Kidneys	0.2	
		Bees	Honey	0.2	

Note:

[1] - Maximum levels of residues of antimicrobial agents for fat, liver and kidneys do not apply to fish.

[2] - Control of all the drugs included in the index 1 "antimicrobial agents", except for streptomycin / dihydrostreptomycin, substances sulphanylamide group (sulfonamides), antibiotics of tetracycline group, bacitracin in meat, liver, kidney, penicillin group, the index 2 "antiprotozoa medicines, Code 3 "Insecticides" - since the approval of the methods of determination."