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Policy and Program Announcements

Beverages

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Report Highlights:

The Technical Regulation (TR) of the Russia-Kazakhstan-Belarus Customs Union (CU) on Fruit and Vegetable Juice Products (TR CU 023/2011) is a key CU regulation covering standards and requirements for fruit and vegetable juices and their products, including, for example, fresh juices, nectars, and concentrates. The TR was adopted by the CU Commission decision No. 882 of December 9, 2011, and will come in effect on July 1, 2013.

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General Information

The Technical Regulation (TR) of the Russia-Kazakhstan-Belarus Customs Union (CU) on Fruit and Vegetable Juice Products (TR CU 023/2011) is a key CU regulation covering standards and requirements for fruit and vegetable juices and their products, including, for example, fresh juices, nectars, and concentrates. The TR was adopted by the CU Commission decision No. 882 of December 9, 2011, and it will come in effect as of July 1, 2013.

Below is an unofficial translation of the following:

- CU Commission Decision No. 882 of December 9, 2011, as amended;
- CU Technical regulation on Fruit and Vegetable Juice Products (TR CU 023/2011), as amended, with three annexes
- One List of Standards

BEGIN UNOFFICIAL TRANSLATION:

DECISION

December 9, 2011 No. 882 Moscow

Concerning the Approval of the Customs Union Technical regulation "Technical regulation on Fruit and Vegetable Juice Products"

Pursuant to Article 13 of the Agreement on unified principles and rules of technical regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation dated November 18, 2010, the Customs Union Commission (hereinafter - the Commission) **decided**:

1. To adopt technical regulation of the Customs Union "Technical regulation on Fruit and Vegetable Juice Products" (TR TS 023/2011) (attached hereto).

2. To approve:

2.1. The list of standards, voluntary application of which ensures compliance with the requirements of the Customs Union technical regulation "Technical regulation on Fruit and Vegetable Juice Products" (TR TS 023/2011) (attached hereto);

2.2. The list of standards containing rules and methods of research (testing) and measurements, including rules for sampling required to implement and comply with the requirements of the Customs Union technical regulation "Technical regulation on Fruit and Vegetable Juice Products" (TR TS 023/2011) and to assess (confirm) products' compliance (attached hereto).

3. To establish:

3.1. The Customs Union technical regulation "Technical regulation on Fruit and Vegetable Juice Products" (hereinafter – Technical regulation) shall enter into force from July 1, 2013;

3.2. Documents in terms of assessment (confirmation) of compliance with obligatory requirements stipulated by laws and regulations of the Customs Union, or the legislation of the Customs Union member state, which had been issued or adopted in respect of the products subject to the regulation of the Technical regulation (hereinafter - Products) before this Technical regulation came into effect shall be valid to their expiry date, but not after February 15, 2015. Specified documents, which have been issued or adopted before this Decision is officially published, shall be valid up to their expiry date.

Starting the day this Technical regulation comes into effect, the documents on assessment (confirmation) of compliance with mandatory requirements of previously stipulated laws and regulations of the Customs Union, or the legislation of the Customs Union Member State, should not be issued or approved;

3.3. It is acceptable to produce and release the products for circulation in accordance with the mandatory requirements of the Customs Union legal regulatory acts issued previously or the legislation of the Customs Union member state up to February 15, 2015, provided that there are documents on assessment (confirmation) of products' compliance with specified mandatory requirements issued or adopted before this Technical regulation come into effect.

Specified products are labeled with national conformity mark (market circulation mark) pursuant to the legislation of the Customs Union member state.

Labeling of such products with unified market circulation mark of Customs Union member states is not acceptable;

3.4. Circulation of products released for circulation within the validity period of documents for assessment (confirmation) of compliance specified in subparagraph 3.2 hereof shall be acceptable within the products validity period stipulated in accordance with legislation of the Customs Union member state.

4. Commission Secretariat together with the Parties shall prepare the draft of the Plan of actions necessary to implement the Technical regulation and to provide its submission for approval to the Commission according to the established procedure within a three-month period after this Decision comes into effect.

5. Based on the monitoring of standards implementation results, Russian Party together with the Parties shall provide preparation of proposals on updating lists of standards specified in paragraph 2 hereof and their submission to the Commission Secretariat for approval by the Commission according to the established procedure at least once per annum starting from the date the Technical regulation come into effect.

6. The Parties:

6.1. Starting the day the Technical regulation comes into effect, shall determine state inspection (supervision) authorities responsible for the performance of state inspection (supervision) over the observance of requirements of the Technical regulation and inform the Commission thereof;

6.2. Starting the day the Technical regulation comes into effect, shall ensure performance of state inspection (supervision) over the observance of requirements of the Technical regulation taking into account subparagraphs 3.2 – 3.4 hereof.

7. This Decision comes into effect starting from the date of its official publishing.

Customs Union Commission Members:

**On behalf of the Republic
of Belarus**

S. Rumas

**On behalf of the Republic
of Kazakhstan**

U. Shukeyev

**On behalf of the Russian
Federation**

I. Shuvalov

END UNOFFICIAL TRANSLATION

BEGIN UNOFFICIAL TRANSLATION:

APPROVED by the Decision of
the Customs Union Commission
dd. December 9, 2011 No. 882



**CUSTOMS UNION
TECHNICAL REGULATION**

TR TS 023/2011

Technical Regulation on Food and Vegetable

Juice Products

Customs Union Technical Regulation “Technical Regulation on Fruit and Vegetable Juice Products”

Introduction

1. This Customs Union technical regulation has been developed pursuant to the Agreement on Unified Principles and Rules of technical regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation dated November 18, 2010.

2. This Customs Union technical regulation has been developed in order to establish unified mandatory requirements for fruit and/or vegetable juice products within the unified customs territory of the Customs Union, to provide free circulation of fruit and/or vegetable juice products being released for circulation within the unified customs territory of the Customs Union.

3. If other Customs Union technical regulations have been adopted with respect to fruit and/or vegetable juice products (that set requirements for fruit and/or vegetable juice products), then fruit and/or vegetable juice products should conform to the requirements of the Customs Union technical regulations that apply to such products.

Article 1. Field of application for this technical regulation

1. This Customs Union technical regulation applies to fruit and/or vegetable juice products released for circulation within the unified customs territory of the Customs Union.

2. This Customs Union technical regulation does not apply to fruit and/or vegetable juice products produced by individuals at home, at personal small-holdings or by individuals involved in gardening, farming or production, storage, transportation and disposal processes in respect of juice products for private consumption only and not meant for release for circulation within the unified customs territory of the Customs Union.

3. Fruit and/or vegetable juice products (identification codes of the kinds are set forth in article 2 hereof) and production, storage, transportation and sale processes related to the requirements towards such products shall be subject to the technical regulation hereof.

4. In order to protect human life and health and to prevent activities disorienting customers (consumers), this Customs Union technical regulation sets forth:

- The requirements for fruit and/or vegetable juice products;
- The requirements for production, storage, transportation and sale processes related to the requirements for fruit and/or vegetable juice products;
- Identification rules for fruit and/or vegetable juice products;
- Conformity assessment methods for fruit and/or vegetable juice products;
- The requirements for labeling of fruit and/or vegetable juice products.

Article 2. Terms and definitions

The following terms and their definitions are set forth for the purposes hereof:

1) Juice is a liquid food product which is unfermented but fermentable and obtained from edible parts of sound, appropriately mature fresh, preserved to be fresh or dried fruits and/or vegetables by physical processes used for such edible parts and in which the nutritive value, physicochemical and organoleptic properties typical for juice made from homonymous fruits and/or vegetables are preserved (according to the peculiar aspects of the method for its obtainment). Juice may be clarified. Concentrated natural aromatic fruit and/or vegetable substances, fruit and/or vegetable pulp, and/or fruit and/or vegetable puree (including concentrated one for concentrated juice), and/or citrus fruit cells produced from homonymous fruits and/or vegetables by physical processes may be added to juices. Mixed juices are produced by means of mixing two or more different juices or juices and fruit and/or vegetable purees. Juice preservation may be performed using only physical means, except ionizing radiation. Depending on the way of their production and processing of fruits and/or vegetables, juices may be divided into the following kinds:

- a) Directly expressed juice is a juice produced by mechanical processing of directly fresh or

preserved to be fresh fruits and/or vegetables;

b) Freshly pressed juice is a directly expressed juice produced from fresh or preserved to be fresh fruits and/or vegetables in the presence of consumers, which has not been subjected to preservation;

c) Reconstituted juice is a juice produced from concentrated juice or from concentrated juice and directly expressed juice and potable water. Reconstituted tomato juice may also be produced by means of reconstitution of concentrated tomato paste and/or tomato puree;

d) Concentrated juice is a juice produced by means of physical removal of some of the water from directly expressed juice, in order to increase the content of soluble solids by at least two times, with respect to original directly expressed juice. The extraction process of soluble solids from crushed fruits and/or vegetables of the same batch from which the juice was preliminarily separated by means of potable water may be applied in the production of concentrated juice, provided that the product of such extraction shall be added to the initial juice before the stage of concentration within the single flow process. Concentrated natural aromatic substances produced from homonymous juice or from homonymous fruits and/or vegetables may be added to concentrated juice;

e) Diffusion juice is a juice that is produced by extraction of extractive substances from fresh fruits and/or vegetables or from dried fruits and/or vegetables of the same kind (using potable water), and that cannot be obtained by their mechanical processing. Diffusion juice may be concentrated and then reconstituted. The content of soluble solids in the diffusion juice should be at least the level specified for homonymous reconstituted juice;

2) Fruit and/or vegetable nectar is a liquid food product that is unfermented but fermentable and produced by mixing juice and/or fruit and/or vegetable puree, and/or concentrated fruit and/or vegetable puree with potable water and adding sugar, and/or sugars and/or honey, sweeteners or without adding them. Minimal volume content of juice and/or fruit and/or vegetable puree in the fruit and/or vegetable nectar should be at least the level specified in Annex 2 hereto. Homonymous fruit and/or vegetable pulp and/or cells of homonymous citrus fruits, concentrated natural aromatic substances of homonymous fruits and/or vegetables may be added to the nectar. Preservation of fruit and/or vegetable nectar may be performed by only using physical methods, except ionizing radiation. Mixed fruit and/or vegetable nectar is produced by mixing two or more juices or fruit and/or vegetable purees or concentrated fruit and/or vegetable purees produced from different kinds of fruits and/or vegetables;

3) Fruit and/or vegetable juice drink is a liquid food product that is unfermented but fermentable and produced by means of mixing juice or juices and/or fruit and/or vegetable puree or concentrated fruit and/or vegetable puree with potable water and in which the minimal volume content of juice and/or fruit and/or vegetable puree should be at least 10 percent or at least 5 percent, if such product is produced using specified methods from lemon or lime. Preservation of fruit and/or vegetable juice drink may be performed by only using physical methods, except ionizing radiation;

4) Fruit drink is a liquid food product produced from juice and/or puree obtained from berries by mechanical processing and adding potable water, sugar and/or sugars, and/or honey; minimal volume content of such juice and/or such puree should be at least 15 percent. In the production of fruit drink such juice and/or such puree may be mixed with the product obtained by water extraction of residues from the same berries. Fruit drink may be produced from concentrated juices and/or purees from berries or fruit drinks and its preservation may be performed by only using physical methods, except ionizing radiation. The production of mixed fruit drink is performed using two or more juices and/or purees from different kinds of berries;

5) Concentrated fruit drink is a food product produced by physical processing of the mixture of juice and/or puree from berries and semi-finished product obtained by water extraction of residues from homonymous berries and removal of some of the water from this mixture in order to increase the content of soluble solids by at least two times with respect to initial product;

6) Fruit and/or vegetable puree is a food product which is unfermented but fermentable and produced by mechanical processing - crushing and/or pulping the edible parts of whole or peeled

fresh or preserved to be fresh fruits and/or vegetables without subsequent separation of juice and fruit and/or vegetable pulp. Preservation of fruit and/or vegetable puree may be performed by only using physical methods, except ionizing radiation. Mixed fruit and/or vegetable puree may be produced by mixing fruit and/or vegetable purees produced from two or more kinds of fruits and/or vegetables. Such puree is used as a raw material in the production of juices, fruit and/or vegetable nectars, fruit drinks, and fruit and/or vegetable juice drinks;

7) Concentrated fruit and/or vegetable puree is a food product produced by physical processing of fruit and/or vegetable puree and removal of some of the water contained in it in order to increase the content of soluble solids by at least 50 percent with respect to homonymous puree. Concentrated natural aromatic substances of homonymous fruits or vegetables may be added to concentrated fruit and/or vegetable puree;

Tomato paste, used for the production of juice products, (for the purposes hereof) is a concentrated vegetable puree from tomatoes with volume content of soluble solids of at least 25 percent.

8) Natural aromatic fruit or vegetable substances are a mixture of natural volatile and non-volatile compounds that form natural flavor and aroma of fruits or vegetables or juices and that may be obtained from homonymous fruits or vegetables and/or juices by using physical methods;

9) Concentrated natural aromatic fruit or vegetable substances are liquid products containing natural aromatic fruit or vegetable substances produced from homonymous fruits or vegetables and/or juices by using physical methods in excess of their natural content in fruits or vegetables or in juices by at least four times. Concentrated natural aromatic fruit or vegetable substances are intended to restore flavor and aroma of juices from fruits and/or vegetables and to produce other juice products from fruits and/or vegetables;

10) Citrus fruit cells are volumetric multiple film structures containing or not containing juice and forming inner segments of edible parts of the citrus fruits, which are formed from epidermis cells and subepidermal cells of citrus fruits. Citrus fruit cells may be added to homonymous juices, to fruit and/or vegetable nectars, to fruit and/or vegetable juice drinks that have been produced using homonymous juices from citrus fruits;

11) Fruit and/or vegetable pulp is a mixture consisting of insoluble suspended particles of plant tissue of fruits or vegetables affected in the course of their processing. Pulp of citrus fruits may include citrus fruit cells;

12) Fruit and/or vegetable juice products are juices, fruit and/or vegetable nectars, fruit and/or vegetable juice drinks, fruit drinks, fruit and/or vegetable purees regardless of the methods of their production and processing, concentrated natural aromatic fruit or vegetable substances, citrus fruit cells, fruit and/or vegetable pulp;

13) Fruit and/or vegetable juice products for baby food are juices, fruit and/or vegetable nectars, fruit and/or vegetable juice drinks, fruit drinks intended for the nutrition of infants (up to 3 years), children of preschool (from 3 to 6 years) and school age (from 6 years and older) and corresponding with physiological needs of children of respective age groups;

14) Preservation of fruit and/or vegetable juice products means processes of thermophysical processing of fruit and/or vegetable juice products before and after putting them into vacuum packing; such processes provide microbiological stability and safety of such products during their storage in the conditions specified by the manufacturer within the whole shelf life;

15) Pollution of fruit and/or vegetable juice products means penetration of objects, particles, substances, and organisms into fruit and/or vegetable juice products, which results in such products acquiring hazardous properties for humans and cease to conform to the requirements hereof;

16) Fruits are juicy edible fruits of cultivated and wild fruit plants (including berries) listed in Annex No. 2;

17) Vegetables are juicy edible parts of herbage plants listed in Annex No. 2;

Article 3. Procedures for the marketing of fruit and/or vegetable juice products

1. Fruit and/or vegetable juice products should be released for circulation at the market of unified customs territory of the Customs Union in case they conform to the requirements hereof and to other Customs Union technical regulations applied to these products.

2. Fruit and/or vegetable juice products that conform to the requirements hereof and to other Customs Union technical regulations applied to these products and that have passed the procedure of conformity assessment (confirmation) should be labeled with unified market access certification mark of the Customs Union member states.

Labeling with unified market access certification mark of the Customs Union member states for fruit and/or vegetable juice products in transport packing should be applied on such package and/or on the label and/or package leaflet placed in each transport package or attached to each transport packing or on transportation documentation.

3. Labeling with unified market access certification mark of the Customs Union member states should be performed before fruit and/or vegetable juice products are released for circulation within the unified customs territory of the Customs Union.

Article 4. Procedures for the identification of fruit and/or vegetable juice products

1. In order to determine whether fruit and/or vegetable juice products are subject to this technical regulation, the identification of fruit and/or vegetable juice products shall be performed by interested parties without researches (tests) by comparison of names of fruit and/or vegetable juice products applied on consumer packaging or specified in transportation documentation with the names of kinds of fruit and/or vegetable juice products stipulated by article 2 hereof.

2. In order to determine whether fruit and/or vegetable juice products conform to their names, the identification of fruit and/or vegetable juice products shall be performed by aggregate assessment of physicochemical, organoleptic and other indicators of such products, which include: attributes of kinds of fruit and/or vegetable juice products specified in article 2 hereof; names of fruits and/or vegetables used for the production of respective fruit and/or vegetable juice products; content of soluble solids in juices, in fruit and/or vegetable purees; minimal volume content of juice and/or fruit and/or vegetable puree in fruit and/or vegetable nectars, in fruit drinks and/or in fruit and/or vegetable juice drinks, as well as information about possible natural features of chemical composition of juices and fruit and/or vegetable purees taking into account grading, geographical, climatic, agricultural and technological factors typical for them in case of suspected disorientation of consumer (customer).

Article 5. Safety requirements for fruit and/or vegetable juice products

1. Fruit and/or vegetable juice products being in circulation within the unified customs territory of the Customs Union shall not inflict harm to human life or health and shall conform to safety requirements in respect of fruit and/or vegetable juice products stipulated in Annex No. 1 hereof as well as to the requirements of the Customs Union technical regulation in respect of food products safety in the part of hygienic and microbiological indicators of pathogenic microorganisms.

2. Fruit and/or vegetable juice products for baby food shall conform to safety requirements stipulated in Annex No. 1 hereof, to the requirements of the Customs Union technical regulations in respect of food products safety in the part of hygienic and microbiological indicators of pathogenic microorganisms as well as to its safety requirements stipulated by this article.

3. It is prohibited to use fruits and/or vegetables containing genetically modified (genetically engineered, transgenic) organisms (hereinafter - GMO), concentrated diffusion juice or to add components and food additives containing GMO, sweeteners (except for specialized fruit and/or vegetable juice products for babies with diabetes), flavors (except for natural ones) or other components and food additives (except for components and food additives specified in paragraphs 11 - 29 of this article hereof) in the production of fruit and/or vegetable juice products for baby food.

4. It is prohibited to add flavors, coloring components or coloring extracts into fruit and/or

vegetable juice products for infants.

5. The content of soluble solids in finished fruit and/or vegetable products for baby food should be as follows:

1) For infants:

a) at least 4 and less than or equal to 16 percent for fruit juice products and for such products with the addition of vegetables;

b) at least 4 and less than or equal to 10 percent for vegetable juice products (except for juice products from carrot and/or pumpkin) and for such products with the addition of fruits;

c) at least 4 and less than or equal to 11 percent for juice products from carrot and/or pumpkin and for such products with the addition of fruits;

2) For children of preschool and school age:

a) less than or equal to 16 percent for fruit juice products and for such products with the addition of vegetables;

b) less than or equal to 10 percent for vegetable juice products and for such products with the addition of fruits (except for juice products from carrot and/or pumpkin);

c) less than or equal to 11 percent for juice products from carrot and/or pumpkin.

6. The content of 5-oxymethylfurfural should not exceed: 10 mg/l in juice products from citrus fruits for baby food, 20 mg/l in juice products for baby food from other fruits and/or vegetables.

7. Titratable acids content in fruit and/or vegetable juice products for infants should be less than or equal to 1.2 percent for juices from citrus fruits (based on anhydrous citric acid) and less than or equal to 0.8 percent for juice products from other kinds of fruits and/or vegetables (based on malic acid), fruit and/or vegetable nectar and fruit and/or vegetable juice drinks from citrus fruits (based on anhydrous citric acid).

8. Titratable acids content in fruit and/or vegetable juice products for children of preschool and school age should be less than or equal to 1.3 percent for juice products from citrus fruits based on anhydrous citric acid, for juice products from other kinds of fruits and/or vegetables based on malic acid.

9. Fruit and/or vegetable juice products for infants that contain fruit and/or vegetable pulp should be homogenized.

10. Fruit and/or vegetable juice products for infants should be released for circulation in packages of less than or equal to 0.35 liter.

11. Only components and food additives whose names, content and technological purpose are specified in this article and in Annex No. 3 hereto may be used in the production of fruit and/or vegetable juice products, except for fruit and/or vegetable juice drinks. The content of components and food additives in fruit and/or vegetable juice products is specified in respect of non-concentrated fruit and/or vegetable juice products. The content of specified components and food additives in respect of concentrated juices, concentrated fruit drinks and concentrated fruit and/or vegetable purees shall be calculated on the basis of minimal content of soluble solids in homonymous reconstituted juice or in fruit and/or vegetable puree pursuant to the requirements stipulated in Annex No. 2 hereto.

12. According to the requirements of respective Customs Union technical regulations it is acceptable to use other components and food additives in the production of fruit and/or vegetable juice drinks along with the components and food additives specified in this article and in Annex No. 3 hereto.

13. Potable water used to reconstitute juices and purees should additionally conform to the requirements in respect of the nitrates content, which should be less than or equal to 25 milligrams per liter, and the sodium content should be less than or equal to 50 milligrams per liter.

14. It is allowed to use food and/or bioactive substances to enrich juices, fruit and/or vegetable nectars, fruit and/or vegetable juice drinks; the names of such substances are specified in part 15 of this article. Fruit and/or vegetable juice products are considered to be enriched if the

content of at least one food and/or bioactive substance in 300 milliliters of such products is at least 15 percent but does not exceed 50 percent of the recommended daily requirement for basic food substances stipulated by the respective Customs Union technical regulations.

15. Vitamins, vitamin-like substances, carotenoid pigments, mineral substances, organic acids, food fibers, polyunsaturated fatty acids, polysaccharides, polyphenolic acids, prebiotics, phytosterols, flavonoids and phospholipids are permitted to be used in food the industry according to the established procedure. These may be used to produce enriched fruit and/or vegetable juice products as food and/or bioactive substances. Extracts of cereal, legumes, nuts and other plant extracts permitted to be used in the food industry according to the established procedure may act as sources for food and/or bioactive substances. In order to provide homogeneity of enriched fruit and/or vegetable juice products it is acceptable to add food additive lecithin into them. It is prohibited to add specified substances in order to substitute soluble juice solids.

16. Concentrated natural aromatic fruit or vegetable substances used to produce fruit and/or vegetable juice products are obtained during the production of concentrated juice in the form of liquid distillate and during processing of fruits and/or vegetable using physical means in the form of liquid extracts or infusions using water, carbon dioxide or food ethanol; they act as solvents in concentrated natural aromatic fruit or vegetable substance and do not outstand as a constituent part of an aroma from fruits or vegetables and/or juices made from them. Concentrated natural aromatic fruit or vegetable substances refer neither to flavoring components nor to food additives.

17. It is prohibited to add concentrated natural aromatic fruit or vegetable substances into freshly pressed juice. It is also prohibited to use flavoring components in the production of juices, fruit and/or vegetable nectars, fruit and/or vegetable purees, concentrated juices and concentrated fruit and/or vegetable purees.

18. It is acceptable to add concentrated natural aromatic fruit or vegetable substances and/or flavoring components and/or coloring components and/or other components that conform to the respective requirements stipulated by respective Customs Union technical regulations into fruit and/or vegetable juice drinks during their production.

19. It is acceptable to use homonymous concentrated natural aromatic fruit substances from berries and/or natural flavoring components.

20. In the production of fruit and/or vegetable juice products sugar and/or sugars, and/or their solutions, and/or their syrups (sucrose, dextrose anhydrous, glucose and fructose) may be used either separately or in any combination. It is acceptable to add specified sugar and/or sugars, and/or their solutions, and their syrups into juices in order to adjust the taste; they should be added in the quantity of less than or equal to 1.5 percent from the weight of finished products and they should not be added in order to substitute soluble juice solids. It is not acceptable to add sugar solutions and/or syrups into directly expressed juices.

21. Honey may be used in the production of fruit and/or vegetable nectars, fruit drinks and fruit and/or vegetable juice drinks.

22. It is prohibited to add sugar and/or sugars and juice acidity regulators together into the same juice.

23. Sodium salt, sea salt, spices and plant extracts may be added into fruit and/or vegetable juice products, except for fruit juices. Such components cannot be added into fruit and/or vegetable juice products in order to substitute soluble juice solids.

24. Labeling of fruit and/or vegetable juice products related to the components added to them should be made on consumer package pursuant to the requirements of parts 36-40, 45, 47, 48, 51-54, 56, 62 of this article hereof.

25. Components and food additives used in the production of fruit and/or vegetable juice products for baby food should confirm to the requirements stipulated by parts 11-23, 26-29 hereof and to the requirements stipulated by this article.

26. It is acceptable to use only natural isomers of lactic, dihydroxysuccinic, malic acids and/or their salts in the production of fruit and/or vegetable juice products for infants.

27. The content of sodium salt in finished products (in case it is added into fruit and/or vegetable juice products for baby food) should be as follows:

- 1) For infants:
 - a) less than or equal to 0.4 percent (except for tomato juice for children older 12 months);
 - b) less than or equal to 0.6 percent (for tomato juice for children older than 12 months);
 - c) for children of preschool and school age: less than or equal to 0.6 percent.

28. In case fruit and/or vegetable juice products for baby food are being enriched with food and/or bioactive substances containing ascorbic acid and/or ferrum, then the content of ascorbic acid should not exceed 750 milligrams per one kilogram of finished products and content of ferrum should not exceed 30 milligrams per one kilogram of finished products.

29. In fruit and/or vegetable juice products for baby food the content of added sugar and/or sugars should be less than or equal to 10 percent from the weight of finished fruit and/or vegetable nectar or fruit and/or vegetable juice drink and less than or equal to 12 percent from the weight of finished fruit drink. It is not acceptable to add sugar and/or sugars into fruit juices.

30. Only those processing means whose names and permissible residual quantities are specified in Annex No. 3 hereto should be used in the production of fruit and/or vegetable juice products.

31. Labeling of fruit and/or vegetable juice products placed in consumer package should conform to the requirements stipulated by the Customs Union technical regulation for food products in the part of their labeling and to the requirements stipulated by this article.

32. Names of juice products from fruits and/or vegetables should include names of fruits and/or vegetables used in the production of such products or derivative words from such names regardless of their sequence. Names of fruits and vegetables in Russian are specified in accordance with Annex No. 2 hereto. Specified names or their derivatives are subject to inclusion into the names of fruit and/or vegetable juice products instead of words "fruits", "berries", "vegetables" or "fruit", "berry", "vegetable":

- 1) Fruit juice, berry juice, vegetable juice or juice from fruits, juice from berries, juice from vegetables;
- 2) Concentrated fruit juice, concentrated berry juice, concentrated vegetable juice or concentrated juice from fruits, concentrated juice from berries, concentrated juice from vegetables;
- 3) Diffusion fruit juice, diffusion berry juice, diffusion vegetable juice or diffusion juice from fruits, diffusion juice from berries, diffusion juice from vegetables;
- 4) Fruit nectar, berry nectar, vegetable nectar or nectar from fruits, nectar from berries, nectar from vegetables;
- 5) Fruit juice drink, berry juice drink, vegetable juice drink or juice drink from fruits, juice drink from berries, juice drink from vegetables;
- 6) Berry fruit drink or fruit drink from berries;
- 7) Fruit puree, berry puree, vegetable puree or puree from fruits, puree from berries, puree from vegetables;
- 9) Concentrated fruit puree, concentrated berry puree, concentrated vegetable puree or concentrated puree from fruits, concentrated puree from berries, concentrated puree from vegetables.

33. The names of fruit and/or vegetable juice products produced from two or more kinds of fruits and/or vegetables should include names of juices and/or fruit and/or vegetable purees contained in such products and should be specified in descending order by the volume ratio of the respective juice and/or puree. In the names of juice products produced from two or more fruits and/or vegetables the names of juices and/or fruit and/or vegetable purees may be replaced by words "mixed fruit and/or berry and/or vegetable", "from the mixture of fruits and/or berries and/or vegetables", by word "multifruit" or "multiberry" or "multivegetable" or by the name of the fruit and/or vegetable group.

34. Either the name of directly expressed juice should contain words "directly expressed" or

such words should be placed in close vicinity to such name.

35. Either the name of reconstituted juice should contain words “produced from concentrated fruit and/or vegetable juice”, “produced from concentrated fruit and/or vegetable juice and fruit and/or vegetable puree” or the word “reconstituted” or such words should be placed in close vicinity to such name.

36. Names of juices to which sugar and/or sugars and/or their solutions and/or their syrups were added should be added with words “with added sugar” or “with added sugars”, or with words “with sugar” or “with sugars”.

37. In case if sweeteners were used in the production of fruit and/or vegetable nectar or fruit and/or vegetable juice drink, the names of such nectar or such juice drink should be added with words “with sweetener” or “with sweeteners”. In case fruit and/or vegetable nectar or fruit and/or vegetable juice drink contain aspartame, then the consumer package should contain inscription: “Contains the source of phenylalanine”.

38. It is acceptable to place near the name of a product the inscription: “With salt” at the consumer package of fruit and/or vegetable juice products produced with the addition of sodium or sea salt.

39. It is not compulsory to supplement the names of fruit and/or vegetable juice products and consumer package label with words containing specification of other characteristics and/or means of production and processing.

40. The inscription “With honey” should be placed near the names of juice products to which the honey was added.

41. The consumer package of fruit and/or vegetable juice products for baby food should specify words “for baby food” or other words showing the intended use of such products for baby food in the name of such products or in the close vicinity from its name; it should also have information about age of children for the nourishing of which such products are intended and recommendations about terms and period of storage for such products after the opening of its consumer package.

42. The consumer package of fruit and/or vegetable juice products for infants should specify infant’s age (in months) starting from which such products are recommended to be included into infant ration and recommendations for its use. Herewith it is not acceptable to specify age earlier than four months.

43. When concentrated juice or concentrated fruit drink are intended for sale to consumers and should be reconstituted before consumption, the consumer package of such products should specify the rules for their reconstitution.

44. The consumer packages of fruit and/or vegetable nectars, fruit drinks, fruit and/or vegetable juice drinks should contain information about minimal volume ratio of juice and/or fruit and/or vegetable puree.

45. The inscription “With pulp” is placed on consumer packages of juices and fruit and/or vegetable nectars in case the volume ratio of respective pulp in finished products exceeds 8 percent or if such products contain citrus fruit cells.

46. The inscription “Clarified” is placed on consumer packages of fruit and/or vegetable juice products only if the volume ratio of sediment does not exceed 0.3 percent.

47. If the residual quantity of ascorbic acid in finished products does not exceed its natural level, it is not required to specify information about the use of ascorbic acid in the production of fruit and/or vegetable juice products in the information about the content of such products. Use of ascorbic acid as antioxidant is not the basis for the placement of inscription “With vitamin C” onto the consumer package of fruit and/or vegetable juice products.

48. The consumer package of enriched fruit and/or vegetable juice products should have the word “enriched” in the name of such product or in close vicinity of it. In addition, it is acceptable to specify the names of food and/or bioactive substances included into such products and the names of food products containing such substances or the name of the group of such substances.

49. The names of fruits and/or vegetables and derivatives from such names may be specified on the consumer package of juice products from such fruits and/or vegetables both separately and in respective word combinations unless the use of such names and word combinations misinform the consumers.

50. Pictures of fruits and/or vegetables, which juices and purees were not used in the production of specific fruit and/or vegetable juice products, should not be placed on the consumer package.

51. If weight ratio of carbon dioxide added into fruit and/or vegetable juice products is at least 0.2 percent then the consumer package of such products should contain the word "carbonated".

52. The consumer package of fruit and/or vegetable juice products produced with the addition of spices and/or their extracts should either contain the inscription: "With spices" and/or have the names of respective spices.

53. The content of fruit and/or vegetable juice products should be specified on the consumer package in the following sequence:

1) Name of juice and/or fruit and/or vegetable puree, names of components and food additives (if applicable) contained in such products - in respect of the juice;

2) Name of juice and/or fruit and/or vegetable puree, names of components and food additives contained in such products; the water should be specified in the end - in respect of fruit and/or vegetable nectar, fruit drink, fruit and/or vegetable juice drink.

54. The content of juices in the production of which components and food additives were not used may not be specified on consumer packages.

55. In case concentrated juices and/or concentrated fruit and/or vegetable purees are used in the production of fruit and/or vegetable juice products, the names of respective juices and/or fruit and/or vegetable purees shall be specified in the content of such products in the descending order of their volume ratio and the inscription "Produced from concentrated juices", "Produced from concentrated purees" or "Produced from concentrated juices and purees" should be placed in the close vicinity from its content indication.

56. All juices and/or fruit and/or vegetable purees used for the production of such products should be specified in the content of mixed fruit and/or vegetable juice products.

57. All food and/or bioactive substances included should be specified in the content of enriched fruit and/or vegetable juice products.

58. Concentrated natural aromatic fruit or vegetable substances used to restore flavor and aroma of fruit and/or vegetable juice products and potable water used to reconstitute concentrated juices and purees used in the production of reconstituted juices shall not be specified in the content of finished products.

59. The consumer package of fruit and/or vegetable juice products shall specify the recommendations concerning the terms of storage for such products after opening the consumer package.

60. Labeling of fruit and/or vegetable juice products placed in transportation package not intended for consumers should conform to the requirements stipulated by the Customs Union technical regulation for food products related to their labeling and to requirements stipulated by article 3 hereof.

61. Information about the batch number and production date of fruit and/or vegetable juice products, name and location of manufacturer and/or entity performing instructions of foreign manufacturer (the address including country and/or place of origin of such products) may be replaced at the transportation package with the identification codes for such products. Such codes should be explicitly specified in transportation documentation.

62. If the residual quantities of potassium caseinate and/or sodium caseinate are present in concentrated juices and concentrated fruit and/or vegetable purees, then the transportation package and transportation documentation of such products should specify the words "contains potassium

caseinate” and/or “contains sodium caseinate”.

Article 6. Requirements for the process of production and circulation of fruit and/or vegetable juice products

1. Manufacturers, sellers and entities authorized by manufacturer should perform processes of production and circulation of fruit and/or vegetable juice products in such a manner as to ensure conformity of products to requirements established for them hereby and by the Customs Union technical regulation on food products safety.

2. Transportation of fruit and/or vegetable juice products in bulk should be performed in tankers, tanks, or flexible tanks designed for the transportation of food products.

3. Means of transport and/or containers and storage tanks used for the transportation of fruit and/or vegetable juice products should be properly equipped in order to maintain temperature required for such products.

4. Shippers shall choose type of transport means and equipment used in the transport means, operating mode for such equipment during transportation of fruit and/or vegetable juice products individually depending on weather conditions in order to ensure conformity of such products to the requirements established hereby and conformity of terms of transportation for such products to the requirements established by their manufacturer.

Article 7. Provision of conformity to safety requirements

1. The conformity of fruit and/or vegetable juice products to this technical regulation shall be provided either by direct complying with its safety requirements or by complying with the requirements of standards, the voluntary application of which ensures observance of the requirements hereof.

2. In order to arrange researches (tests) and measurements while assessing (confirming) the conformity of fruit and/or vegetable juice products to the requirements hereof the standards shall apply containing rules and methods of researches (tests) and measurements including rules of sampling required to introduce and comply with the requirements hereof and to arrange assessment (confirmation) of conformity of products in accordance with the List of Standards containing rules and methods of researches (tests) and measurements including rules of sampling required to introduce and comply with the requirements hereof and to arrange assessment (confirmation) of conformity of products.

Article 8. Assessment (confirmation) of conformity of fruit and/or vegetable juice products

1. Assessment (confirmation) of compliance of fruit and/or vegetable juice products with the requirements stipulated hereby shall be arranged in accordance with the Customs Union technical regulation on food products safety in the way of:

- 1) Confirmation of compliance of such products with the requirements stipulated hereby;
- 2) State registration for certain kinds of such products;
- 3) State supervision (inspection) over the observance of requirements stipulated hereby to such products and requirements related to them towards the processes of production, storage, transportation and sale.

2. During assessment (confirmation) of compliance of fruit and/or vegetable juice products (except for state supervision (inspection)) a legal entity registered in accordance with the laws of the Party within its territory or an individual acting as a sole proprietor either being the manufacturer or the seller or performing the functions of foreign manufacturer on the basis of agreement with it in the part of provision of compliance of supplied products with the requirements hereof and/or other Customs Union technical regulations applicable to such products and in the part of liability for noncompliance of supplied products with the requirements hereof (entity performing functions of foreign manufacturer) may act as applicants.

3. Applicant is obliged to provide the compliance of fruit and/or vegetable juice products with the requirements stipulated hereby.

4. Fruit and/or vegetable juice products, which are not subject to state registration and released for circulation within the unified customs territory of the Customs Union, are subject to mandatory confirmation of compliance with the requirements stipulated hereby in the form of conformity declaring.

5. Declaring of conformity of fruit and/or vegetable juice products shall be arranged by means of acceptance of the declaration of conformity of such products to the requirements hereof by the applicant on the basis of its own evidences and/or on the basis of evidences obtained with the participation of certification authority and/or of accredited testing laboratory (center) (hereinafter – third party) included into the Unified Registry of Certification Authorities and Testing Laboratories (Centers) of the Customs Union.

6. During declaring of conformity of fruit and/or vegetable juice products the applicant may use typical patterns of the declaration of conformity 1D, 2D, 3D, 4D set forth in the Customs Union technical regulation on food products safety.

7. During declaring of conformity of the batch of fruit and/or vegetable juice products the validity period of the declaration of conformity should correspond to the validity period of such products.

8. During declaring of conformity of commercialized fruit and/or vegetable juice products the validity period of the declaration of conformity should be less than or equal to five years.

9. Certain kinds of fruit and/or vegetable juice products are subject to state registration, namely:

- 1) Fruit and/or vegetable juice products of a new kind;
- 2) Specialized fruit and/or vegetable juice products.

10. Products defined by the Customs Union technical regulations on food products safety and juice products produced from fruits and/or vegetables not specified in Annex No. 2 hereto refer to fruit and/or vegetable juice products of a new kind.

11. State registration of certain kinds of fruit and/or vegetable juice products specified in the part 9 of this article shall be performed according to the procedure stipulated by the Customs Union technical regulation on food products safety.

12. State supervision (inspection) over the observance of the requirements hereof in respect of fruit and/or vegetable juice products and requirements towards the related processes of production, storage, transportation and sale shall be performed in accordance with the procedure stipulated by the legislation of the Customs Union member state.

Annex No. 1
to the Customs Union Technical Regulation
“Technical Regulation on Fruit and Vegetable Juice Products”
(TR TS 023/2011)

Table 1

Microbiological safety indicators for preserved fruit and/or vegetable juice products (industrial sterility requirements)

Fruit and/or vegetable juice products	Microorganisms after thermostatic holding			
	Spore-forming aerobic mesophilic and optionally anaerobic microorganisms	Mesophilic clostridia	Nonspore-forming, mold fungi, yeasts	Lactic-acid microorganisms
1	2	3	4	5
Fruit juice products with: pH 4.2 and more, and pH 3.8 and more for juice products from apricots, peaches, pears ^{*1 *2} pH less than 4.2, and pH	B. cereus and B. polymyxa are prohibited in 1g (cm ³), B. subtilis less than or equal to 11 CFU/g (cm ³), others are not defined Not defined	Cl. botulinum and Cl. perfringens are prohibited in 1g (cm ³), others less than or equal to 1 CFU/g (cm ³) Not defined	Prohibited in 1g (cm ³) Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³) Prohibited in 1g (cm ³)

1	2	3	4	5
Vegetable juice products:				
Tomato puree with the content of soluble solids less than 12%, tomato paste* ¹ , * ²	B. cereus and B. polymyxa are prohibited in 1g (cm ³), B. subtilis less than or equal to 11 CFU/g (cm ³), others are not defined	Cl. botulinum and Cl. perfringens are prohibited in 1g (cm ³), others less than or equal to 1 CFU/g (cm ³)	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)
others: pH 4.2 and more	B. cereus and B. polymyxa are prohibited in 1 g (cm ³), B. subtilis less than or equal to 11 CFU/g (cm ³), others are not defined	Cl. botulinum and Cl. perfringens are prohibited in 1 g (cm ³), others less than or equal to 1 CFU/g (cm ³)	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)
pH 3.7 – 4.2* ¹ ,* ²	Not defined	Cl. botulinum and Cl. perfringens are prohibited in 1 g (cm ³), others less than or equal to 1 CFU/g (cm ³)	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)
pH less than 3.7	Not defined	Not defined	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)

*1 – In fruit and/or vegetable juice products which are stored under the temperature higher than 20°C, the content of spore-forming thermophylic aerobic and optionally anaerobic microorganisms in 1 g (cm³) are prohibited.

*2 - In fruit and/or vegetable juice products for baby food the content of mesophilic clostridia in 10g (cm³) and spore-forming thermophylic aerobic and optionally anaerobic microorganisms in 1g (cm³) are prohibited.

Microbiological safety indicators for freshly-pressed juices

Helminth eggs	Cysts of enteric pathogenic protozoa	QMAFAnM CFU/g (cm ³), maximum	Quantity of freshly pressed juices (g (cm ³), in which are		
			CGB (coliforms)	E. coli	B. aureus
Prohibited	Prohibited	1 x 10 ³	1.0	1.0	1.0

Table 3

Microbiological safety indicators for fruit and/or vegetable juice products, preserved and carbonated using carbon dioxide with pH 3.8 and less, as well as concentrated juices, concentrated fruit drinks and concentrated fruit and/or vegetable purees

Fruit and/or vegetable juice products	QMAFAnM CFU/g (cm ³), maximum	Quantity of fruit and/or vegetable juice products (g (cm ³)) in which are prohibited	Yeasts CFU/g (cm ³), maximum	Molds CFU/g (cm ³), maximum	Other microorganisms
		CGB (coliforms)			
1	2	3	4	5	6
Fruit juices, vegetable juices, fruit and/or vegetable nectars, fruit drinks and fruit and/or vegetable juice drinks, preserved and carbonated using carbon dioxide with pH 3.8 and less	50	1000	Prohibited in 1g (cm ³)	50	Lactic acid microorganisms are prohibited in 1g (cm ³)
Concentrated fruit juices, concentrated fruit drinks, concentrated fruit purees, preserved	Not defined	Not defined	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)	Nonspore-forming microorganisms are prohibited in 1g (cm ³)* ¹
Concentrated vegetable juices, concentrated vegetable purees (except for tomato juices and purees), preserved	Not defined	Not defined	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)	Mesophilic clostridia are prohibited in 1g (cm ³), nonspore-forming microorganisms are prohibited in 1g (cm ³)* ¹
Concentrated fruit juices, concentrated vegetable juices, concentrated fruit drinks and concentrated	5*10 ³	Prohibited in 1g (cm ³)	2*10 ³	5*10 ²	Not defined

1	2	3	4	5	6
fruit and/or vegetable purees including quick-frozen Concentrated tomato juice, tomato puree (with the content of soluble solids more than 12%), tomato paste	Not defined	Not defined	Prohibited in 1g (cm ³)	Prohibited in 1g (cm ³)* ²	Mesophilic clostridia are prohibited in 1g (cm ³), lactic acid microorganisms are prohibited in 1g (cm ³), nonspore-forming microorganisms are prohibited in 1g (cm ³)* ¹

*¹ For fruit and/or vegetable juice products which are being sold at retail.

*² Acceptable Howard Mold Count less than or equal to 40% fields.

Table 4

Microbiological safety indicators for pasteurized fruit juice products

Mold fungi, CFU/cm ³ , maximum	QMAFAnM CFU/g (cm ³), maximum	Quantity of pasteurized juice products (g (cm ³) in which are prohibited		
		Bacteria Enterobacteriaceae	B.cereus	Yeasts
5	1 x 10 ²	1.0	0.1	0.1

Annex No. 2
to the Customs Union Technical Regulation
“Technical Regulation on Fruit and Vegetable Juice Products”
(TR TS 023/2011)

Fruits and vegetables used in the production of juice products. Requirements to the content of soluble solids in reconstituted juices, directly expressed juices and in fruit purees or in vegetable purees. Volume ratio of fruit or vegetable juice, or fruit puree, or vegetable puree in fruit and/or vegetable nectars

Names of fruits and vegetables in Russian	Names of fruits and vegetables in English	Names of fruits and vegetables in Latin	Minimal content of soluble solids in reconstituted juices in fruit or vegetable purees ^{*1*2} (% under 20°C)	Minimal content of soluble solids in directly expressed juices and in fruit purees and in vegetable purees ^{*3*4*5} (% under 20°C)	Minimal volume ratio of juice or fruit puree, or vegetable puree in fruit and/or in vegetable nectars (%)
1	2	3	4	5	6
Абрикос	Apricot	Prunus armeniaca	11.2	10.2	40.0
Айва	Quince	Cydonia oblonga	11.2	-	25.0
Акай	Acai	Eyterpe	-	3.4	-
Алыча	Cherry	Prunus	12.0		25.0

1	2	3	4	5	6
Ананас	Pineapple	Ananas comosus (L.) Merrill Ananas sativis L. Schult. f.	12.8 ^{*6,*8}	11.2 ^{*6,*8}	40.0
Аннона колючая	Soursop	Annona muricata L.	14.5	-	25.0
Аннона чешуйчатая	Sugar Apple	Annona squamosa L.	14.5	-	25.0
Апельсин	Orange	Citrus sinensis (L.)	11.2 ^{*6}	10.0 ^{*6}	50.0
Апельсин красный	Red (blood)	Citrus sinensis (L.)	-	-	50.0
Арбуз	Water Melon	Citrullus lanatus (Thunb.) Matsum. & Nakai var. Lanatus	8.0		40.0
Ацерола («Западно- индийская вишня», «Барбадос ская вишня»)	Acerola (West Indian Cherry)	Malpighia spp. (Moc. & Sesse)	6.5		25.0
Банан	Banana	Musa species, including M. acuminata and M. paradisiaca but excluding other plantains		20.0	25.0
Барбарис	Barberry	Berberis vilgaris	-	-	25.0
Бойзенова ягода (гибрид янгберри и малины)	Boysen- berry	Rubus ursinus Cham. & Schltdl.	10.0		25.0
Брусника	Lingon- berry	Vaccinium vitis- idaea L.	9.6		25.0

1	2	3	4	5	6
Бузина	Elderberry	Sambucus nigra L. Sambucus canadensis	10.5		50.0
Виноград	Grape	Vitis Vinifera L. or hybrids thereof Vitis Labrusca or hybrids thereof	15.9	13.5	50.0
Вишня	Sour cherry	Prunus cerasus L.	13.5	12.4	25.0
Вишня	Stonesbaer	Prunus cerasus L. Cv. Stevnsbaer	17.0		25.0
Вишня суринамская	Suriname cherry	Eugenia uniflora Rich.	6.0	-	25.0
Вороника	Crowberry	Empetrum nigrum L.	6.0	-	25.0
Генипап	Genipap	Genipa americana	17.0	-	25.0
Голубика	Blueberry	Vaccinium uliginosum	10.0	-	40.0
Гранат	Pomegranate	Punica granatum L.	12.0	-	25.0
Грейпфрут	Grapefruit	Citrus paradisi Macfad	10.0* ⁶	9.5* ⁶	50.0
Грейпфрут «Свити» (гибрид), Помело	Sweetie grapefruit	Citrus paradisi, Citrus grandis	10.0		50.0
Груша	Pear	Pyrus communis L.	12.0	11.0	40.0
Гуава	Guava	Psidium guajava L.	8.5	8.5	25.0
Гуава ягодная	Guavaberry, Birchberry	Eugenia syringe	-	-	25.0
Дыня	Melon	Cucumis melo L.	8.0		35.0
Дыня зимняя, Кассаба	Casaba Melon	Cucumis melo L. subsp. melo var. inodorus H. Jacq.	7.5		25.0

1	2	3	4	5	6
Дыня белая мускатная, Дыня зимняя	Honeydew Melon	Cucumis melo L. subsp. melo var. inodorus H. Jacq	10.0		25.0
Ежевика	Blackberry	Rubus fruitcosus L.	9.0	-	30.0
Ежевика сизая	Dewberry	Rubus hispidus (in North America), R. caesius (in Europe)	10.0		25.0
Желтый момбин, Кариока	Caja	Spondia lutea L.	10.0		25.0
Земляника (дикорасту щая)	Wild strawberry	Fragaria vesca L., Fragaria viridis (colina)	6.0		40.0
Инжир (фига)	Fig	Ficus carica L.	18.0	-	25.0
Кабачок	Marrow (Squash)	Cucurbita pepo	-	-	-
Каинито, Яблоко звездчатое	Star Apple	Chrysophyllum cainito			25.0
Какао	Cocoa pulp	Theobroma cacao L.	14.0	-	50.0
Кактус фруктовый	Cactus fruit (Prickly pear)	Opuntia ficus - indica		12.0	
Калина обыкновен ная	High cranberry	Viburnum opulus			25.0
Капуста белокочан ная	Round headed cabbage	Brassica oleraceae L.		4.5	
Карамбола	Starfruit	Averrhoa carambola L.	7.5	-	25.0
Картофель	Potato	Solanum tuberosum L.	-	-	-
Киви	Kiwi	Actinidia deliciosa (A.Chev.) C. F. Liang & A. R. Ferguson			25.0

1	2	3	4	5	6
Кизил	Cornel (Cornelian cherries)	Comus mas.			25.0
Клубника (земляника садовая)	Strawberry	Fragaria ananassa Dúchense (Fragaria chiloensis Dúchense Fragaria virginiana Dúchense)	7.5	6.3	40.0
Клюква	Cranberry	Vaccinium macrocarpon Aiton	7.5		30.0
Клюква	Cranberry (Marshwort)	Vaccinium oxycoccus L.	7.0	-	25.0
Кокосовый *7 орех (кокосовая вода)	Coconut water	Cocos nucifera L.	5.0		25.0
Крыжовник	Gooseberry	Ribes uva-crispa L.	7.5	-	30.0
Крыжовник белый	White Gooseberry	Ribes uva-crispa L.	-	-	30.0
Крыжовник красный	Red Gooseberry	Ribes uva- crispa	-	-	30.0
Кукуруза сахарная	Sweet corn Maize	Zea mays Linnaeus var. saccharata (Sturtevant) L.H.Bailey			30.0
Кумкват	Kumquat	Fortunella Swingle spp.	-	-	25.0
Купуасу	Cupua [^]	Theobroma grandiflorum L.	9.0	-	35.0
Лайм	Lime	Citrus aurantifolia (Christm.) (swingle)	8.0 ^{*6}		25.0

1	2	3	4	5	6
Лимон	Lemon	Citrus limon (L.) Brnn f. Citrus limonum Rissa	8.0* ⁶	7.0* ⁶	25.0
Лимонник	Schizandra (Magnolia- vine)	Schisandra chinensis (Turcz.) Baill.			25.0
Личи	Litchi, Lychee	Litchi chinensis Sonn.	11.2	-	20.0
Логанова ягода (гибрид малины и ежевики)	Loganberry	Rubus loganobaccus L. H. Bailey	10.5		25.0
Луло	Lulo	Solanum quitoense Lam.	-	-	25.0
Малина красная	Red Raspberry	Rubus idaeus L. Rubus strigosus Michx.	7.0	6.3	40.0
Малина ежевикобразная	Black Raspberry	Rubus occidentalis L.	11.1	6.3	25.0
Маммея американская «Американский абрикос»	Mammee apple	Mammea americana	-	-	25.0
Манго	Mango	Mangifera indica L.	13.5	14.0	25.0
Мандарин (танжерин)	Mandarine (Tangerine)	Citrus reticulata Blanca	11.8 * ⁶	10.5* ⁶	50.0
Маракуйя	Passion Fruit	Passiflora edulis Sims. f. edulis, Passiflora edulis Sims. f. Flavicarpa O. Def.	12.0 * ⁶	12.0* ⁶	25.0
Маракуйя гигантская	Common granadilla	Passiflora quadrangularis	-	12.4	25.0

1	2	3	4	5	6
Маракуйя желтая	Yellow Passion Fruit	Passiflora edulis			25.0
Мармеладный плод, Путерия	Sapote	Pouteria sapota			25.0
Морковь	Carrot(s)	Daucus maxinus x Daucus carota	8.0		25.0
Морошка	Cloudberry	Rubus chamae- morus L.	9.0	-	30.0
Мушмула японская, Локва	Loquat	Eriobotrya japonesa			25.0
Нектарин	Nectarine	Prunus persica (L.) Batsch var. nucipersica (Suckow) c. K. Schneid.	10.5		40.0
Облепиха	Sea Buckthorn	Hippophae elaegucae	-	-	25.0
Облепиха крушиновидная	Buckthorn- berry (sallow- thornberry)	Hippophae rhamnoides L.	6.0		25.0
Огурец	Cucumber (gherkin)	Cucumis sativus L.	-	3.0	-
Папайя	Papaya	Carica papaya L.	-	-	25.0
Паприка овощная	Vegetable paprika	Capsicum annuum	-	6.6	-
Персик	Peach	Prunus persica (L.) Batsch var. persica	10.5	9.0	40.0
Петрушка корневая	Parsley root	Petroselinum Crispum Nut	-	10.0	-
Петрушка листовая	Parsley leaves	Petroselinum Crispum Nut	-	7.6	-
Рябина	Rowan- berry	Sorbus aucuparia L.	11.0	-	30.0
Рябина черноплод ная (Арония)	Aronia (Choke berry)	Pyrus arbustifolia (L.) Pers.	13.5		25.0

1	2	3	4	5	6
Салат-латук	Cos Lettuce	Lactuca sativa L.		2.5	
Салат листовой	Lettuce	Lactuca sativa L.	-	2.0	-
Свекла столовая	Red beet	Beta vulgaris	9.0	-	25.0
Сельдерей корневой	Celery root	Apium graveolens L. Rapaceum		6.0	
Сельдерей листовой	Celery leaves	Apium graveolens L. secalinum		2.1	
Слива	Plum	Prunus domestica L. subsp. domestica	12.0		30.0
Смородина белая	White Currant	Ribes rubrum L.	10.0	-	25.0
Смородина красная	Red Currant	Ribes rubrum L.	10.0	-	25.0
Смородина черная	Black Currant	Ribes nigrum L.	11.0	10.5	25.0
Тамаринд	Tamarind	Tamarindus indica	13.0		Quantity required to achieve total acidity, at least 0.5%
Терн	Sloe	Prunus spinosa L.	6.0	-	25.0
Ткемали	Cherry plum	Prunus Cerasifera	-	-	25.0
Толокнянка	Bearberry	Arctostaphylos uva ursi L.	-	-	25.0
Томат (помидор)	Tomato	Lycopersicum esculentum L.	5.0	4.2	50.0

1	2	3	4	5	6
Тутовая ягода, Шелковица	Mulberry	Rubus chamaemorus L. hybrid Morus	-	-	40.0
Тыква	Pumpkin gourd	Spec. Cucurbitaceae	5.0	-	25.0
Укроп	Dill	Anethum graveolens L.	-	6.3	-
Умбу, Тубероза	Umbu	Spondias tuberosa Arruda ex Kost.	9.0		25.0
Финик	Date	Phoenix dactylifera L.	18.5	-	25.0
Хурма	Persimmon	Diospyros khaki Thunb.	-	-	40.0
Черемуха	Bird Cherry	Padus	-	-	25.0
Черешня	Sweet Cherry	Prunus avium L.	20.0	-	25.0
Черника	Bilberry, Blueberry	Vaccinium myrtillus L., Vaccinium corymbosum L., Vaccinium angustifolium	7.1		25.0
Чернослив	Prune	Prunus domestica L., subsp. domestica	18.5		25.0
Шелковица, Тутовая ягода	Mulberry	Morus spp.	-	-	30.0
Шиповник	Rosehip	Rose spp. L.	9.0	-	40.0
Шиповник «собачий»	Cynorr- hodon	Rosa canina L.	-	-	40.0
Яблоко	Apple	Malus domestica Borkh	11.2 ^{*6}	10.0 ^{*6}	50.0
Яблоко кешью	Cashew- apple	Anacardium occidentale L.	11.5	-	25.0
Яблоко- кислица, дикая яблоня	Crab Apple	Malus prunifolia (willd.) Borkh. Malus sylvestris Mill.	15.4	-	25.0

1	2	3	4	5	6
Яблоко косточковое	Pome apple	Syzygium jambosa			25.0
Янгберри (гибрид малины и ежевики)	Young- berry	Rubus vitifolius x Rubus idaeus Rubus baileyanis	10.0		25.0
Other fruits with high acidity					Quantity required to achieve total acidity, at least 0.5%
Other fruits with high content of pulp or intense aroma					25.0
Other fruits with low acidity, low content of pulp and low or average aroma					50.0

*1 – The content of soluble solids in fruit or vegetable juice or in puree, which are reconstituted from concentrated juice and/or fruit or vegetable puree, should be at least at the level specified in this Annex not taking into account the content of soluble solids of any other components added to them.

*2 – In case this Annex has no standards for minimum content of soluble solids in reconstituted juice or in fruit puree, the minimum value shall be determined in directly expressed juice or in fruit puree or in vegetable puree on the basis of the content of soluble solids used in the production of the respective concentrated juice or concentrated fruit puree and vegetable puree.

*3 – Content of soluble solids in directly expressed juices or in fruit purees or in vegetable purees should conform to the standards stipulated by this Annex.

*4 – For expressed juices or fruit purees or vegetable purees for which there are no standards in terms of minimal content of soluble solids in this Annex, the minimal content of soluble solids should correspond to the content of such solids in fruit juice or vegetable juice or in fruit puree or in vegetable puree being produced during processing of original fruits or vegetables.

*5 – It is forbidden to water down directly expressed juice or fruit puree or vegetable puree in order to reduce the content of soluble solids in them.

*6 – Taking into account adjustment with respect of acidity.

*7 – Corresponds to “coconut water” being extracted from the coconut without pressing out from its pulp.

*8 – When the standard of minimal content of soluble solids is determined in reconstituted pineapple juice, it shall be taken into account that in different locations where pineapples are cultivated and processed the content of soluble solids may be at least at the level stipulated by this Annex. In this case the circulation of pineapple juice is permitted within the territory of the unified customs territory of the Customs Union provided that the content of soluble solids in it will be at least 10% (under 20°C taking into account adjustment with respect of acidity) and reconstituted pineapple juice will completely conform to the requirements hereof.

Annex No. 3
to the Customs Union Technical regulation
“Technical regulation on Fruit and Vegetable Juice Products”
(TR TS 023/2011)

**List of food additives and processing means permitted for use during production of fruit
and/or vegetable juice products**

Table 1

Acidity regulators

Food additive	INS (E) Number* ¹	Dosage* ² (g/l),	Permitted for use
1	2	3	4
Citric acid	330	3	In reconstituted juices, diffusion juices, concentrated juices, concentrated fruit and/or vegetable purees, directly pressed juices and in fruit and/or vegetable purees with pH more than 4.2
Citric acid	330	5	In fruit and/or vegetable nectars
Citric acid	330	See footnote* ³	In fruit and/or vegetable juice drinks, fruit drinks
Malic acid	296	3	In reconstituted pineapple juice, concentrated pineapple juice, in fruit and/or vegetable nectars, in fruit and/or vegetable juice drinks, fruit drinks

1	2	3	4
Dihydroxysuccinic acid	334	4	In reconstituted grape juice (red and white), concentrated grape juice (red and white), in fruit and/or vegetable nectars, in fruit and/or vegetable juice drinks, fruit drinks
Sodium tartrate	335	See footnote * ³	In fruit and/or vegetable juice drinks, fruit drinks
Potassium tartrate	336		
Potassium sodium tartrate	337		
Sodium citrate	331		
Potassium citrate	332		
Calcium citrate	333		
Lactic acid	270	See footnote * ³	In juices from vegetables, vegetable nectars, vegetable juice drinks (except for products that undergone lactic-acid fermentation)

*¹ INS – International Numbering System for Food Additives, E – European Union Numbering System for Food Additives.

*² Dosage of food additives in consumable finished products.

*³ Food Additive should be used by the manufacturer in minimal dosage necessary to achieve application target of the food additive.

Table 2

Antioxidants

Food Additive	INS (E) Number ^{*1}	Dosage ^{*2} (g/l), maximum	Permitted for use
Ascorbic acid and its salts	300 - 303	See footnote ^{*3}	In directly pressed juices, reconstituted juices, diffusion juices, in fruit and/or vegetable purees, concentrated juices, concentrated fruit and/or vegetable purees, in fruit and/or vegetable nectars, in fruit and/or vegetable juice drinks, fruit drinks
		0,25	In fruit and/or vegetable juice products for baby food
Lecithin	322	See footnote ^{*3}	In enriched fruit and/or vegetable juice products

^{*1} INS - International Numbering System for Food Additives, E - European Union Numbering System for Food Additives.

^{*2} Dosage of food additives in consumable finished products.

^{*3} Food Additive should be used by the manufacturer in minimal dosage necessary to achieve application target of the food additive.

Table 3

Saturating gas

Food additive	INS (E) Number ^{*1}	Dosage ^{*2}	Permitted for use
Carbon dioxide	290	See footnote ^{*3}	In directly pressed juices, reconstituted juices, diffusion juices, in fruit and/or vegetable nectars, in fruit and/or vegetable juice drinks, fruit drinks

^{*1} INS - International Numbering System for Food Additives, E - European Union Numbering System for Food Additives.

^{*2} Dosage of food additives in consumable finished products.

^{*3} Food Additive should be used by the manufacturer in minimal dosage necessary to achieve application target of the food additive.

Table 4

Stabilizers and thickeners

Food additive	INS (E) Number ^{*1}	Dosage ^{*2} (g/l), maximum	Permitted for use
1	2	3	4
Pectins	440	See footnote ^{*3}	In directly pressed juices with pulp, reconstituted juices with pulp, diffusion juices with pulp, in fruit and/or vegetable nectars with pulp, in fruit and/or vegetable juice drinks, fruit drinks
Sucrose acetate isobutyrate	444	0.3	In fruit and/or vegetable juice drinks ^{*4}
Glycerols and resin acids ethers	445	0.1	
Gum arabic	414	See footnote ^{*3}	
Locust bean gum	410		
Guar gum	412		
Xanthan gum	415		
Starches	1400 -		
Carboxymethylcellulose	466		
Ghatti gum	419		

^{*1} INS - International Numbering System for Food Additives, E - European Union Numbering System for Food Additives.

^{*2} Dosage of food additives in consumable finished products.

^{*3} Food additive should be used by the manufacturer in minimal dosage necessary to achieve application target of the food additive.

^{*4} Food additives E419, E444, E445 and E 466 are used in fruit and/or vegetable juice drinks, except for juice products for food for infants.

Table 5

Sweeteners

Food additive	INS (E) Number ^{*1}	Dosage ^{*2} (g/l), maximum	Permitted for use
Acesulfame potassium	950	0.35	In fruit and/or in vegetable nectars, in fruit and/or in vegetable juice drinks
Aspartame	951	0.6	
Saccharin and its salts	954	0.08 (calculated using saccharin)	
Sucralose	955	0.3	
Neohesperidin dihydrochalcone	959	0.03	
Stevioside	960	See footnote	

^{*1} INS - International Numbering System for Food Additives, E - European Union Numbering System for Food Additives.

^{*2} Dosage of food additives in consumable finished products.

^{*3} Food Additive should be used by the manufacturer in minimal dosage necessary to achieve application target of the food additive

Table 6

Processing means

Purpose	Processing means
1	2
Defoamers	Polymethylsiloxane ^{*1}
Clarifying, antioxidant and filtering agents, flocculants and sorbents	Adsorption agents (bleachers, natural or active earths)
	Resins-sorbents
	Activated carbon (only vegetable)
	Bentonite
	Calcium hydroxide ^{*2}
	Cellulose
	Chitosan
	Colloidal silica
	Diatomite
	Gelatin (from skin collagen)
	Ion exchange resins (cation- and anion exchangers)
	Kaolin
	Perlite
	PVPP
	Liquid silica
	Tannin
	Sodium tartrate ^{*2}
	Precipitated calcium carbonate ^{*2}
	Sulfur dioxide ^{*2, *3}
	Kieselgur
Potassium and sodium caseinate ^{*4}	
Fish adhesive ^{*4}	
Rice husk	
Tocopherol ^{*5}	
Enzyme preparations (separately or combinations) ^{*6}	Pectinolytic enzyme (for pectin hydrolysis), proteases (for protein hydrolysis), amylases (for starch hydrolysis) and cellulase (for limited application in order to facilitate destroyed cell walls)

1	2
Packing gases* ⁷	Nitrogen
	Carbon dioxide

*¹ Maximum residual quantity in finished products 10 mg/l.

*² In the production of grape juice only.

*³ Maximum residual quantity in finished products 10 mg/l (per general SO₂).

*⁴ Using these processing means their potential allergenic capacity shall be taken into account. If residual quantities of such processing means appear in consumable fruit and/or vegetable juice products, such products are subject to marking in accordance with requirements stipulated by article 11 hereof.

*⁵ Maximum residual quantity in finished products 8 mg/kg.

*⁶ Fermented agents may be used as processing means if their use shall not lead to complete raw materials dilution and shall not influence the content of cellulose in processed fruits and vegetables.

*⁷ May be used for temporary preservation.

APPROVED
by the Decision of
the Customs Union Commission

December 9, 2011 No. 882

List of standards voluntary application of which ensures compliance with the requirements of the Customs Union Technical Regulation “Technical Regulation on Fruit and Vegetable Juice Products” (TR TS 023/2011)

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 2, 5, Annex No. 2			GOST R 52182-2003 Preserves. Juice Products. Vegetable and vegetable- fruit juices, nectars, juice drinks. General Specifications		
	Article 2, 5, Annex No. 2			GOST R 52183-2003 Preserves. Vegetable Juices. Tomato Juice. Technical Specifications		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 2, 5, Annex No. 2			GOST R 52184-2003 Preserves. Juice Products. Directly pressed fruit juices. Technical Specifications		
	Article 2, 5, Annex No.2			GOST R 52185-2003 Concentrated fruit juices. Technical Specifications		
	Article 2, 5, Annex No.2			GOST R 52186-2003 Preserves. Juice Products. Reconstituted fruit juices. Technical Specifications		
	Article 2, 5, Annex No.2			GOST R 52187-2003 Preserves. Juice Products. Fruit nectars. General Specifications		
	Article 2, 5,			GOST R 52188-2003 Preserves. Fruit juice drinks. General Specifications		
	Article 2, 5, Annex No.2			GOST R 52474-2005 Preserves. Juice Products. Juices and nectars for infants food.		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
				Technical Specifications		
	Article 2, Article 5			GOST R 52349-2005 Functional food products. Terms and definitions		
	Article 6	GOST 19477-74 Fruit and vegetable preserves. Processes. Terms and definitions				
	Annex No. 2	GOST 27519-87 Fruits and vegetables. Morphological and structural terminology. Part 1				
	Annex No. 2	GOST 27520-87 Fruits and vegetables. Morphological and structural terminology. Part 2				
	Article 2, 5			GOST R 52467-2005 By-products from fruits, vegetables and mushrooms. Terms and definitions		

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by the Decision of
the Customs Union Commission
December 9, 2011 No. 882

List of standards containing rules and methods for researches (tests) and measurements including rules for sampling required to implement and fulfill the requirements of the Customs Union Technical Regulation “Technical Regulation on Fruit and Vegetable Juice Products” (TR TS 023/2011) and to arrange assessment (confirmation) of products compliance

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 53137-2008 Juices and juice products. Identification. General provisions		
	Article 3, part 2	GOST 8756.1-79 Preserved food products. Methods to determine organoleptic indicators, net weight or volume and weight ratio for integrating parts				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R ISO 3972-2005 Organoleptic analysis. Methodology. Sense of taste research method		
	Article 3, part 2			GOST R ISO 5492-2005 Organoleptic analysis. Vocabulary		
	Article 3, part 2			GOST R ISO 5496-2005 Organoleptic analysis. Methodology. Training of researches to detect and recognize flavors		
	Article 3, part 2				STB ISO 65642007 Organoleptic analysis. Methodology. Methods for flavor profile analysis	
	Article 3, part 2			GOST R 8586-2008 (part 1)		ST RK ISO 8586-1-2005 Organoleptic analysis.

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
				Organoleptic analysis. General guideline for sampling and training of researchers and control over their activities. Part 1: selected researchers		General guideline for sampling, training and control over assessment officers. Part 1. Selected assessment officers
	Article 3, part 2			GOST R 8586-2008 (part 2) Organoleptic analysis. General guideline for sampling and training of researchers and control over their activities. Part 2:experts		ST RK ISO 8586-22005 Organoleptic analysis. General guideline for sampling, training and control over assessment officers. Part 2. Experts
	Article 3, part 2			GOST R ISO 8588-2008 Organoleptic analysis. Methodology. Test A- Not A		
	Article 3, part 2			GOST R ISO 8589-2005 Organoleptic analysis. Guidelines for the design of research premises.		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2				STB ISO 11036--2007 Organoleptic analysis. Methodology. Texture profile	
						ST RK ISO 13301 - 2005 Sensory analysis. Methodology. General guideline for the measurement of odor, flavor and taste thresholds by means of forced 3-alternative choice
	Article 3, part 2	GOST 8756.8-85 Fruits and vegetables by-products. Tomato products control				
	Article 3, part 2			GOST R 51431-99 Fruit and vegetable products. Relative density		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2	GOST 28467-90 Fruits and vegetables by-products. Benzoic acid test methods		GOST R 50476-93 Fruits and vegetables by-products. Sorbic and benzoic acids content test method in case of their joint presence		
	Article 3, part 2	GOST 26181-84 Fruits and vegetables by-products. Sorbic acid test methods		GOST R 52052-2003 Fruits and vegetables by-products. Sorbic and benzoic acids weight ratio test method using high-performance liquid chromatography		
		GOST 30669-2000 Fruits and vegetables by-products. Benzoic acid content gas chromatographic test method				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 51128-98 Fruit and vegetable products. D-hydroxy tricarballic acid test method		
	Article 3, part 2	GOST 25555.1-82 Fruits and vegetables by-products. Volatile acids test method				
	Article 3, part 2			GOST R 51427-99 Citrus fruits. Hesperidin and neringin mass concentration test method using high-performance liquid chromatography		
	Article 3, part 2	GOST 8756.11-70 Fruits and vegetables by-products. Test methods for juices and extracts clarity and solubility of extracts				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 51432-99 Fruit and vegetable products. Ash content test method		
	Article 3, part 2	GOST 25555.4-91 Fruits and vegetables by-products. Ash and alkalinity of common and water-soluble ash test methods		GOST R 51436-99 Fruit and vegetable products. Overall alkalinity of ash titrimetric test method		
	Article 3, part 2	GOST 8756.4-70 Preserved food products. Mineral impurities (sand) content test method				
	Article 3, part 2	GOST 25555.3-82 Fruits and vegetables by-products. Mineral impurities test method				
	Article 3, part 2	GOST 26323-84 Fruits and vegetables by-products. Plant origin impurities content test method				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 51441-99 Fruit and vegetable products. Acetic acid (acetate) content fermentative test method using spectrophotometry		
	Article 3, part 2			GOST R 51122-97 Fruit and vegetable juices. Formol value potentiometer test method		
	Article 3, part 2	GOST 25555.5-91 Fruits and vegetables by-products. Sulphur dioxide test methods		GOST R 51123-97 Fruit and vegetable juices. Sulfates gravimetric test method		
	Article 3, part 2			GOST R 51124-97 Fruit and vegetable juices. Proline photometric test method		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 51430-99 Fruit and vegetable products. Phosphor content spectrophotometric test method		
		GOST 26188-84 Fruits and vegetables by-products, meat and meat and cereal preserves. pH test method				
	Article 3, part 2			GOST R 51438-99 Fruit and vegetable products. Kjeldahl nitrogen test method		
	Article 3, part 2	GOST 30670-2000 Fruits and vegetables by-products. Sorbic acid content gas chromatographic test method				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 53773-2010 Juice Products. Anthocyanins test methods		
	Article 3, part 2			GOST R 53585-2009 Juices and juice products. Identification. Determination of hydrogen stable isotopes by means of mass-spectrometry method		
	Article 3, part 2			GOST R 53584-2009 Juices and juice products. Identification. Determination of oxygen stable isotopes by means of mass-spectrometry method		
	Article 3, part 2			GOST R 53586-2009 Juices and juice products. Identification. Determination of hydrocarbon stable isotopes by means of mass-spectrometry method		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 3, part 2			GOST R 53139-2008 Juices and juice products. Identification. Determination of ascorbic acid using fermentative method		
	Article 3, part 2			GOST R 53138-2008 Juices and juice products. Identification. Determination of aroma-forming compounds using chromato-mass-spectrometry method		
	Article 4, part 8, 14, Annex No. 2	GOST 28562-90 Fruits and vegetables by-products. Soluble solids refractometric test method		GOST R 51433-99 Fruit and vegetable products. Soluble solids content test method using refractometer		
	Article 4, parts 12, 49, Article 3, part 2 Article 2, parts 1, 2, 6, 11-12 Annex No. 2	GOST 8756.10-70 Fruits and vegetables by-products. Pulp content test method.		GOST R 51442-99. Fruit and vegetable products. Test method for the content of pulp by means of centrifuging		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the		
				Russia	Belarus	Kazakhstan
	Article 5, Annex No. 2	GOST 28561-90 Fruits and vegetables by-products. Dry solids or moisture test methods				
	Article 5, Annex No. 2	GOST 29030-91 Fruits and vegetables by-products. Relative density and soluble solids content bottle test method				
	Article 5, Annex No. 2	GOST 29031-91 Fruits and vegetables by-products. Test method for dry solids insoluble in water				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 5, Annex No. 2			GOST R 51437-99 Fruit and vegetable products. Weight ratio of common dry solids gravimetric test method according to the mass decrease during drying		
	Article 5	GOST 25555.2-91 Fruits and vegetables by-products. Ethanol content test methods				
	Article 5	GOST 25555.0-82 Fruits and vegetables by-products. Titratable acidity test methods				
	Article 5			GOST R 51434-99 Fruit and vegetable products. Titratable acidity test method		
	Article 5	GOST 24283-80				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
		Homogenized preserves for baby food. Crushing quality test method				
	Article 5, Annex No. 3			GOST R 51232-98 Potable water. General requirements to organization and control methods		
	Article 5	GOST 26928-86 Food products. Ferrum test method				
	Article 5, Annex No. 3. Table 2	GOST 24556-89 Fruits and vegetables by-products. Vitamin C test method				
	Article 5, Annex No. 3. Table 2			GOST R 52690-2006 Food products. Vitamin C mass concentration voltammetric test method		
	Article 5, Annex No. 3.			GOST R 53693-2009 Juice Products.		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Table 2			Ascorbic acid determination using high-performance liquid chromatography		
	Article 5	GOST 8756.22-80 Fruits and vegetables by-products. Carotene test method		GOST R 51443-99 Fruit and vegetable products. Common carotenoids and their fraction structure test method		
	Article 5	GOST 25999-83 Fruits and vegetables by-products. Vitamins B1 and B2 test methods				
	Article 5			GOST R 50479-93 Fruits and vegetables by-products. Vitamin PP content test method		
	Article 5, Annex No. 3, Table 5	GOST 31083-2002 Fruit and vegetable products. D-glucose and D-fructose test methods		GOST R 51240-98 Fruit and vegetable products. D-glucose and D-fructose test methods		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 5, Annex No. 3, Table 5			GOST R 51938-2002 Fruit and vegetable products. Sucrose test method		
	Article 5, Annex No. 3, Table 5	GOST 8756.13-87 Fruits and vegetables by-products. Sugars test methods		GOST R 53766-2009 Juice Products. Determination of sucrose, glucose, fructose and sorbite using high-performance liquid chromatography		
	Article 5, Annex No. 3, Table 5	GOST 29206-91 Fruits and vegetables by-products. Test methods for xylitol and sorbite in dietary preserves				
	Article 5	GOST 31082-2002. Fruit and vegetable products. L- malic acid test method		GOST R 51239-98 Fruit and vegetable products. L- malic acid test method		
	Article 5			GOST R 51940-2002 Fruit and vegetable products. D-malic acid test method		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 5, Annex No. 3, Table 1			GOST R 51428-99 Fruit juices. Dihydroxysuccinic acid test method using high-performance liquid chromatography		
	Article 5, Annex No. 3, Table 1			GOST R 51129-98 Fruit and vegetable products. Citric acid test method		
	Article 5, Annex No. 3, Table 1	GOST 26186-84 Fruits and vegetables by-products, meat and meat and cereal preserves. Chlorides test methods		GOST R 51439-99 Fruit and vegetable products. Chlorides test methods using potentiometric titration		
	Article 5, Annex No. 3, Table 1			GOST R 51429-99 Fruit and vegetable products. Sodium, potassium, calcium and magnesium test method of atomic adsorption spectrometry		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the		
				Russia	Belarus	Kazakhstan
	Article 5	GOST 8756.9-78 Fruits and vegetables by-products. Sediment test method in fruit and vegetable juices and extracts				
	Annex No. 1	GOST 26313-84 Fruits and vegetables by-products. Acceptance rules, sampling methods				
	Annex No. 1	GOST 26671-85 Fruits and vegetables by-products, meat and meat and cereal preserves. Sampling preparation for laboratory analyses				
	Annex No. 1	GOST 8756.0-70 Preserved food products. Sampling and their preparation for testing				

No	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Article 5, part 6	GOST 29032-91 Fruits and vegetables by-products. HMF test method		GOST R 53694-2009 Juice Products. Determination of 5- HMF using high-performance liquid chromatography method		
	Annex No. 1 Table 3 -5	GOST 26668-85 Food and flavor products. Sampling methods for microbiological analysis		GOST R 51446-99 (ISO 7218-96) Microbiology. Food products. General rules for microbiological testing		
	Annex No. 1 Table 3 -5	GOST 26669-85 Food and flavor products. Preparation of sampling for microbiological analysis		GOST R 52711-2007 Juice products production. Microbiological analysis methods using specific microbiological media		
	Annex No. 1 Table 3 -5	GOST 26670-91 Food products. Microorganisms cultivation methods				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Annex No. 1 Table 3 -5	GOST 10444.1-84 Preserves. Preparation of solutions for ashing reagents, paints, indicators and media used in microbiological analysis		GOST R 51446-99 Microbiology. Food products. General rules of microbiological testing		
	Annex No. 1 Table 3 -5			GOST R 52711-2007 Juice products production. Microbiological analysis methods using specific microbiological media		
	Annex No. 1, Table 3-5	GOST 10444.8-88 Food products. Bacillus cereus test method				
	Annex No. 1, Table 3-5			GOST R 52816-2007 (ISO 4831:200, 4832:2006) Food products.		

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
				Methods for detection and determination of the quantity of coliform bacteria		
	Annex No. 1, Table 3-5	GOST 10444.9-88 Food products. Clostridium perfringens test methods				
	Annex No. 1, Table 3-5	GOST 10444.11-89 Food products. Lactic acid microorganisms test methods				
	Annex No. 1, Table 3-5	GOST 10444.12-88 Food products. Yeasts and mold fungi test methods				
	Annex No. 1, Table 3-5	GOST 10444.15-94 Food products. Mesophilic aerobic and optionally anaerobic microorganisms test methods				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the		
				Russia	Belarus	Kazakhstan
	Annex No. 1, Tables 3-5	GOST 30425-97 Preserves. Industrial sterility test methods				
	Annex No. 1, Tables 3-5	GOST 28805-90 Food products. Methods for detection and determination of quantity of osmotolerant yeasts and mold fungi				
	Annex No. 1, Tables 3-5	GOST 10444.14-91 Preserves. Howard molds test methods				
	Annex No. 1, Tables 3, 5	GOST 30726-2001 Food products. Methods for detection and determination of Escherichia coli bacteria quantity				
	Annex No. 3, Table 4	GOST 29059-91 Fruit and vegetables by-products. Pectin substances determination titrimetric test methods				

No.	Technical Regulation requirements	Interstate Standards	International Standards	National (State) Standards of the Parties		
				Russia	Belarus	Kazakhstan
	Annex No. 1, Table 1, Table 2				STB 1036-97 Food products and food raw materials. Sampling methods for the determination of safety indicators.	

END UNOFFICIAL TRANSLATION