



**Decision of the Council of the Eurasian Economic Commission
on June 15, 2012 N 34
On adoption of technical regulations of the Customs Union
"On the security of certain types of specialized food products,
including Dietary Medical and Dietary Preventive Nutrition"**

In accordance with Article 3 of the Treaty on the Eurasian Economic Commission of 18 November 2011, the Council Hebaziyaskoy Economic Commission decided:

1. Take technical regulations of the Customs Union "On the security of certain types of specialized food products, including dietary medical and dietary preventive nutrition" (TRTS027/2012) (attached).
2. Install that the technical regulations of the Customs Union, referred to in paragraph 1 of this Decision shall enter into force on 1 July 2013.
3. Actual Decision shall enter into force after 30 days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:

From the Republic of Belarus (Signed) S.Rumas	From the Republic of Kazakhstan (Signed) K. Kelimbetov	From the Russian Federation (Signed) Shuvalov
--	---	--

Adopted by resolution of the Board of the Eurasian Economic Commission on June 15, 2012 N 34

Technical regulations shall come into force on July 1, 2013

**"SAFETY for CERTAIN TYPES OF SPECIALIZED FOOD,
including Diet Medical and Dietary Preventive Nutrition "**

Chapter 1. General Preface

1. This technical regulation of the Customs Union "On the security of certain types of specialized food products, including dietary medical and dietary preventive nutrition" (hereinafter - Technical Regulations) has been developed in accordance with the Agreement on common principles and rules of technical regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation on November 18, 2010.
2. Present Technical Regulations designed to establish the common customs territory of the Customs Union of uniform mandatory for the application and enforcement of the requirements for certain types of specialized food products, including dietary preventive medical and dietary nutrition, free movement of Circulating in the common customs territory of the Customs Union.
3. If, in respect of certain types of specialized food products, including dietary preventive medical and dietary nutrition, will be taken other technical regulations of the Customs Union, establish requirements for it, then certain types of specialized food products, including dietary preventive medical and dietary food must comply with all the requirements of technical regulations of the Customs Union, the effect of which they are subject.

Article 1. Scope

1. This Technical Regulation establishes:
 - 1) The objects of technical regulation;

- 2) Safety requirements (including sanitary and epidemiological and hygienic requirements) to the objects of technical regulation;
- 3) The rules for identifying objects of technical regulation;
- 4) Forms and rules for assessing conformity objects of technical regulation requirements of this Technical Regulation.

2. Objectives of the adoption of this Technical Regulation are:

protection of life and (or) human health;

prevention of actions misleading purchasers (consumers).

3. When applying this Technical Regulation should be considered requirements for food products in terms of its marking, materials in contact with food products, including packaging, food and raw materials used, set the relevant technical regulations of the Customs Union.

4. The application of this Technical Regulation shall incorporate the requirements of technical regulations of the Customs Union, establish mandatory requirements for food products and their individual species.

Article 2. Objects technical regulation

1. Objects of technical regulation of the Technical Regulations are put into circulation and outstanding in the common customs territory of the - members of the Customs Union:

specialized food products for food for athletes, pregnant and lactating women;

dietary food products medical and dietary preventive food, including baby food.

2. Requirements hereof shall not apply to:

food products for baby food, except food for dietary preventive medical and dietary food for baby food;

food products, manufactured food companies (catering in organized groups);

mineral natural, medical and dining room, therapeutic mineral water with a salinity of more than 1 dm³ or less mineralization containing biologically active components in an amount of not less than balneological norms;

biologically active food supplements.

Article 3. Identification rules

1. For the purposes of classification of certain types of specialized food products, including dietary preventive medical and dietary supply to the objects of technical regulation, in respect of which the present Technical Regulations, stakeholders provided identification of food products.

2. Identification of certain types of specialized food products, including dietary preventive medical and dietary nutrition, conducted in the manner prescribed by the technical regulations of the Customs Union "On the safety of food products."

Article 4. Definitions

In this Technical Regulation, the definitions established by technical regulations of the Customs Union "On Food Safety", and the following terms and definitions:

- 1) Food products dietary nutritional care - specialized food products with a given value of food and energy, physical and organoleptic properties and intended for use in therapeutic diets;
- 2) Food products dietary preventive nutrition - Specialized food products intended for the correction of carbohydrate, fat, protein, vitamins and other types of metabolism that changes the content and (or) the ratio of the individual relative to the natural substances of their content and (or) in the composition of which included not inherent substances, or components, as well as food products are designed to reduce the risk of disease;
- 3) Food products for the food for athletes - Specialized food products given chemical composition, increased nutritional value and (or) aimed efficiency, consisting of a set of products or presented them as separate species, which has a specific impact on enhancing the adaptive capacity of human physical and neuro-emotional loads;
- 4) Food products for pregnant and lactating women - Specialized food products, which changed the content and (or) the ratio of individual substances with respect to their natural content and (or) in the composition of which includes not inherent substances, or components designed to meet the physiological needs of pregnant women and lactating women;
- 5) Enteral nutrition food products - liquid or dry (restored until ready to eat) food products or therapeutic dietary dietary preventive nutrition intended for oral use, directly or gavage at impossibility of adequate supply of nutrients and energy in the usual way;
- 6) Food diabetic food products - food products or therapeutic dietary dietary preventive nutrition, which are absent or reduced content of carbohydrate (sugars - glucose, fructose, galactose, and disaccharides - sucrose, lactose) on their content in food products and similar (or) altered carbohydrate composition;
- 7) Antireflux mixture - a mixture containing a thickening agent (thickening) and designed to prevent regurgitation of food in young children;

8) mixture for feeding preterm and (or) LBW infants - food products for baby food produced on the basis of cow's milk or milk-producing animals and other (or) milk processing products and designed to meet the physiological needs of premature and (or) LBW infants;

9) food products low-lactose (lactose-free) - dietary food products or therapeutic dietary preventive nutrition produced based on cow's milk or milk-producing animals and other (or) processing of milk products in which the lactose content is reduced compared with the same food products;

10) without the food products (or low) of the individual amino acids - nutritional or therapeutic dietary products prophylactic dietary food, obtained on the basis of protein hydrolysates, liberated (or low) of the individual amino acids, and (or) a mixture of free amino acids phenylalanine and (or) using a reduced content of components with phenylalanine.

Article 5. Handling market

1. Specialized food products, including dietary medical and dietary preventive nutrition referred to in paragraph 1 of Article 2 of this Technical Regulation, released into circulation on the market when it is appropriate for the present Technical Regulations, and other technical regulations of the Customs Union, whose action on it spreads.

2. Specialized food products, including dietary medical and dietary preventive nutrition referred to in paragraph 1 of Article 2 of this Technical Regulation, meets the requirements of this Technical Regulation, other technical regulations of the Customs Union, the action of which it is subject, and has completed evaluation (s) conformity mark of a single labeled products on the market states - members of the Customs Union.

Chapter 2. Requirements Food Safety

Article 6. Safety requirements for individual types of specialized food products, including dietary medical and dietary preventive nutrition

1. Food raw materials, food additives used in the manufacture of certain types of specialized food products, including dietary preventive medical and dietary food must meet the safety requirements established by the technical regulations of the Customs Union "On the safety of food products."

In the production of certain types of specialized food products, including dietary preventive medical and dietary food supplements may be used, the appropriate requirements of this Technical Regulation and technical regulations of the Customs Union "Safety of food additives, flavorings and processing aids."

2. Food products dietary preventive medical and dietary food must meet the physiological needs of the human body necessary nutrients and energy taking into account the risk factors and pathogenesis of diseases, comply with the established hygienic requirements for the permissible content of contaminants and biologically active substances and compounds, microorganisms and other biological organisms posing a threat to the health of present and future generations.

3. Not allowed:

1) Use for food production dietary preventive medical and dietary nutrition, food for pregnant and lactating women poultry except refrigerated, mechanically deboned poultry meat and collagen raw poultry meat;

- 2) Use of the food eating feed containing GMOs and (or) components derived from GMOs for food production for pregnant and lactating women, dietary food medical and dietary preventive nutrition for baby food.
4. Food products for pregnant and lactating women must meet the requirements set out in Appendices 1 and 2 to the present Technical Regulations.
5. Particular types of children's dietary and medical baby diet preventive nutrition for infants must meet the requirements set out in Annex 3 to the present Technical Regulations.
6. Composition salt substitutes must meet the requirements set out in Annex 2 to the present Technical Regulations.

The sodium content of salt substitutes should not exceed 120 mg/100 g body weight mixture of salt substitutes.

7. Adding iodine-containing compounds to salt and salt substitutes should comply with the national law of the State - a member of the Customs Union, in which the products are sold.
8. Certain kinds of specialized food products, including food for athletes, should not contain in its composition psychotropic, narcotic, toxic, potent, doping agents and / or their metabolites, and other illicit substances included in the list of WADA (World Anti-Doping Agency) .
9. Certain specialized types of food without gluten should be made or composed of one or more components that contain wheat, rye, barley, oat or their variants crossbred (obtained by crossing them) and (or) must consist of or be made a special (to decrease the level of gluten) is formed from one or more components which are derived from wheat, rye, barley, oats or crossbred embodiments and in which the level of gluten in the ready-to-eat product is not more than 20 mg / kg.

10. Certain kinds of specialized food products with low gluten content must consist of, or be made a special (to reduce gluten) way of one or more components that are derived from wheat, rye, barley, oats or their crossbred options and where the level of gluten ready-to-eat product is more than 20 mg / kg but not more than 100 mg / kg.

Chapter 3. Labelling of food products

Article 7. Requirements for packaging and labeling of certain types of specialized food products, including dietary medical and dietary preventive nutrition

1. Packaging and labeling of certain types of specialized food products, including dietary preventive medical and dietary food must comply with the technical regulations of the Customs Union "Technical regulations for food products in terms of its labeling" and "On the safety of the package."
2. Certain kinds of specialized food products, including dietary preventive medical and dietary food should be packaged and packed in a way that allows to ensure their safety and claimed in the labeling consumer properties of the expiration date under the conditions of transport and storage.
3. When packaging of certain types of specialized food products, including dietary preventive medical and dietary food should be applied materials and products that meet the safety requirements for the materials and articles in contact with food products defined by the relevant technical regulations of the Customs Union.
4. Perishable food products and dietary dietary therapeutic preventive nutrition should be issued only in packaged form in small-piece packing for a single use.

5. Marking of certain types of specialized food products, including dietary preventive medical and dietary food should contain information about the purpose of production in accordance with the definitions set out in Article 4 of this Technical Regulation, the category of persons for whom they are intended, and (or) information about changes in the composition of such products, recommendations for their use.

6. Instructions for storage of food dietary preventive medical and dietary food after opening the package should be listed in the labeling, if necessary to ensure the completeness of the properties and nutritional products. If products can not be stored after opening the package or can not be stored in the package after opening, it shall contain appropriate caution.

7. In addition to all labeling instructions regarding dietary products with low sodium content (except salt substitutes as such), subject to the following special instructions on labeling:

1) In the presence of substitutes should be indicated the presence of salt substitutes listed in Annex 4 of this Technical Regulation;

2) Adding salt substitute, entirely or partially consisting of a potassium salt to be indicated on the label the total content of potassium, expressed in milligrams of cation per 100g.

8. Salt substitutes should be called "salt substitute with low sodium" or "salt diet low in sodium." Salt substitutes on the label must contain a complete list of ingredients, as well as the content of cations (sodium, potassium, calcium, magnesium, ammonium and choline) per 100 grams weight of the mixture of substitutes.

9. Marking food supply for athletes should include the following additional information:

- For products having a predetermined food and energy value and directional efficiency, consisting of a set of nutrients and presented them as separate species, indicated information: "specialized food products for food for athletes";

- On the consumer package imposed additional information: information about the food and energy value of products, the proportion of physiological needs; recommended dosages, methods of preparation (if necessary), the conditions and duration of use.

Chapter 4. Requirements for production processes (manufacturing), storage, transportation (transportation), marketing and utilization of certain types of specialized food products, including dietary therapeutic and dietary preventive nutrition

Article 8. Safety requirements for the processes of production, storage, transportation (transportation), marketing and utilization of certain types of specialized food products, including dietary therapeutic and dietary preventive nutrition

1. Production processes (manufacturing), storage, transportation, marketing and utilization of certain types of specialized food products, including dietary preventive medical and dietary nutrition, ensuring their safety, must comply with the requirements of this Technical Regulation and technical regulations of the Customs Union "On food safety. "
2. All loose components before use must be passed through magnetouloviteli.
3. To work with live microorganisms provided with separate rooms.

Chapter 5. Evaluation (confirmation) of compliance Article 9. Ensuring compliance with safety requirements

1. Applicability of certain types of specialized food products, including dietary preventive medical and dietary nutrition, this is ensured by the Technical Regulations of his security requirements.
2. Methods (tests) and measurements of certain types of specialized food products, including dietary preventive medical and dietary nutrition, established in the standards included in the list of standards containing rules and methods of researches (tests) and

measurements, including the selection rules samples needed for the application and enforcement of the requirements of this Technical Regulation and implementation of assessment (confirmation) of compliance products.

Article 10. Conformity Assessment

1. Conformity assessment of certain types of specialized food products, including dietary preventive medical and dietary nutrition requirements of this Technical Regulation shall take the form of state registration in accordance with the procedure established by the technical regulations of the Customs Union "On the safety of food products."
2. When state registration of products dietary preventive medical and dietary food available document (s) confirming (e) claimed therapeutic and (or) preventive properties.
3. Conformity assessment processes of production, storage, sale, transportation, disposal of certain types of specialized food products, including dietary preventive medical and dietary nutrition, held in the form of state supervision (control) over observance of the present technical regulations and other technical regulations in the field food safety requirements for food products.

Article 11. Marking a single mark of products on the market states - members of the Customs Union

1. Certain kinds of specialized food products, including dietary preventive medical and dietary nutrition, appropriate safety requirements of this Technical Regulation and passed the conformity assessment procedure shall be marked with a single sign of products on the market states - members of the Customs Union.
2. Marking a single sign of products on the market states - members of the customs union is before the release of certain types of specialized food products, including dietary preventive medical and dietary nutrition, treatment on the market.

3. Single sign of products on the market states - members of the Customs Union is applied to each unit of production (consumer packaging and (or) label, and (or) label) and (or) shipping documentation. Single sign of products on the market states - members of the Customs Union, applied in any manner, providing crisp and clear throughout the shelf life of products.

Chapter 6. Safeguard clause Article 12. Safeguard clause

1. States - members of the Customs Union shall take measures to prevent the release into circulation of a single customs territory of the Customs Union, as well as the retirement of certain types of specialized food products, including dietary preventive medical and dietary food not complying with the requirements of this Technical Regulation.

2. Authorized body of the state - a member of the Customs Union shall notify the Eurasian Economic Commission and the competent authorities of other countries - members of the Customs Union of the decision stating the reasons of this decision and the provision of evidence, explaining the need for the measure.

3. Basis for the application of this Article may be the following cases:

Failure to comply with the requirements hereof;

Misapplication of interrelated with this Technical Regulation standards if these standards have been applied.

Annex 1
to the technical regulations of the Customs Union "On the security of certain types of specialized
food products, including dietary medical and dietary
preventive nutrition "

Microbiological PRACTICE
SAFETY (opportunistic)

In certain types of specialized food products produced using the process and / or probiotic microflora, standardized content and species composition of lactic acid and probiotic microorganisms - Table 1.

In certain types of specialized unpreserved food products subjected to processing before implementation, normalized opportunistic pathogens, sanitary indicative bacteria and micro-organisms - pathogens damage characterizing safety, sanitary conditions of production and stability of products in storage, - Table 2.

Compliance with these measures is estimated at a stage treatment of certain types of specialized food products throughout their life-cycle.

Table 1

Requirements for the content of biotechnological and probiotic microorganisms in certain types of specialized food products

Indicators	Valid levels	Product Groups
Bifidus bacteria and / or other probiotic microorganism (genera Lactobacillus, Propionibacterium)	1×10^6	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based for pregnant and lactating women.

Table 2

Requirements to opportunistic and sanitary indicative
microorganisms in food products

2.1. Meat and meat products, poultry products and their processing

Indicators	Valid levels	Product Groups
Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU / g	1×10^3	Meat (all species): chilled - for the production of medical and dietary dietary preventive nutrition
Coliform bacteria (coliforms) are not allowed in the mass production, g	0.1	Meat (all species): chilled - for the production of medical and dietary dietary preventive nutrition
Bacteria of the genus <i>Proteus</i> are not allowed in mass production, g	1.0	Meat (all species): chilled - for the production of medical and dietary dietary preventive nutrition.

2.2. Other products

Indicators	Valid levels	Product Groups
Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU / g, not more	5×10^2	Pectin products for dietary
	5×10^3	Dry products for dietary preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
	1×10^4	Gelatin for food products dietary preventive nutrition.
Coliform bacteria (coliforms) are not allowed in the	0,1	Dry products for dietary preventive nutrition - a mixture of

mass production, g		cereal, milk, meat (extrusion technology)
	1,0	Pectin for dietary products; Gelatin for food products dietary
S.aureus, not allowed in the weight of the product, g	1	Dry products for dietary preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
B.sereus, cfu / g, more	10	Dry products for dietary preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
Yeasts, cfu / g, more	10	Dry products for dietary preventive nutrition - a mixture of cereal, milk, meat (extrusion technology)
	50	Pectin (for the production of dietary)
Molds, CFU / g, not more	50	Pectin (for the production of dietary)
	100	Dry products for dietary preventive nutrition - a mixture of cereal, milk, meat (extrusion technology).

2.3. Products for pregnant and lactating women

Indicators	Valid levels	Product Groups
Number of mesophilic aerobic and facultative	5×10^3	Instant herbal teas (plant-based)
	2.5×10^4	Products based on milk and based on soy protein isolate: dry cooking products instantons (in ready-to-eat products)
anaerobic bacteria CFU / g	5×10^4	Kashi cereal-based milk (instant cooking)
Coliform bacteria (coliforms) are not allowed in the mass production, g	3.0 g	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based

	1.0 g	Production of milk-based and soy protein isolate: dry instantons Food products (in a ready-to-use products); Instant herbal teas
	0.1 g	Kashi cereal-based milk (instant cooking)
E.coli are not allowed in mass production, g	10 g	Products based on milk and based on soy protein isolate: dry cooking products instantons (in ready-to-eat products)
S.aureus not allowed in the weight of the product, g	10 g	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based
	10 g	Products based on milk and based on soy protein isolate: dry cooking products instantons (in ready-to-eat products)
Molds, CFU / g, not more	10	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based
	50	Instant herbal teas
	100	Products based on milk and based on soy protein isolate: dry cooking products instantons (in ready-to-eat products)
	200	Kashi cereal-based milk (instant cooking)
Yeasts, cfu / g, more	10	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based
	50	Products based on milk and based on soy protein isolate products instantons dry cooking (in ready to eat products); herbal instant tea (plant-based)
	100	Kashi cereal-based milk (instant cooking)
B.cereus, are not allowed in production volume, cm ³	1.0	Products based on milk and based on soy protein isolate: liquid

		products, milk and fermented soy-based
B.cereus, CFU / g, not more	In 1.0g not allowed	Products based on milk and based on soy protein isolate, a liquid fermented milk products and fermented soy-based
	100	Instant herbal teas (plant-based)
	2×10^2	Products based on milk and based on soy protein isolate: dry cooking products instantons (in ready-to-eat products)

2.4. Specialized products for therapeutic feeding children for premature and (or) LBW infants

Indicators	Valid levels	Product Groups
Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU / g	1×10^2	Milk mixtures adapted sterilized milk and sterilized cream non-aseptic filling, cottage cheese, made with milk kitchens
	2×10^2	Scalded sausage meat-based
	5×10^2	Mixture recovered pasteurized milk produced on kitchens.
	2×10^3	Products based on soy protein isolate. Products based on the full or partial protein hydrolysates; products without phenylalanine or low content; products for premature and (or) LBW infants being restored at 37-50 ° C
	3×10^3	Low protein products (starches, cereal and pasta and other products), products for premature and (or) LBW infants being restored at 70-85 ° C

	1x10 ⁴	Sublimated meat-based products for children up to 2 years.
	1.5x10 ⁴	Sublimated meat-based products for children over 2 years
	2.5x10 ⁴	Low-lactose and lactose-free products, dry milk products are high-protein
Coliform bacteria (coliforms are not allowed in mass production, g)	1.0	Low-lactose and lactose-free products. Products based on soy protein isolate. Low protein products (starches, cereal and pasta and other products). Products based on the full or partial protein hydrolysates. Products without phenylalanine or its low content. Sublimated meat-based products. Products for premature and (or) LBW infants
	0.3	Dry milk products are high protein. Sublimated milk-based products (cottage cheese, etc.)
E.coli are not allowed in mass production, g	10	Products for premature and (or) LBW infants
S.aureus not allowed in the weight of the product, g	10	Products for premature and (or) LBW infants
	1.0	Low-lactose and lactose-free products. Dry milk products are high protein. Products based on soy protein isolate,. Products based on the full or partial protein hydrolysates. Products without phenylalanine or its low content. Sublimated products on the basis of meat and dairy (cheese, etc.)
	0.1	Low protein products (starches, cereal and pasta and other products)
Reducing clostridia are not allowed in mass production, g	0.1	Sublimated meat-based products

Molds, CFU / g	10	Low protein products (starches, cereals and pasta).
	50	Products based on soy protein isolate. Sublimated meat-based products for children up to 2 years. Products for premature and (or) LBW infants. Products based on the full or partial protein hydrolysates. Products without phenylalanine or its low content. Low protein products (except starches, cereals and pasta)
	100	Low-lactose and lactose-free products. Dry milk products are high protein. Sublimated meat-based products for children older than 2 years. Sublimated milk-based products (cottage cheese, etc.)
Yeast, CFU / g	10	Products based on soy protein isolate, Products for premature and (or) LBW infants. Products based on the full or partial protein hydrolysates. Products without phenylalanine or its low content.
	50	Low-lactose and lactose-free products. Dry milk products high protein, low protein products (starches, cereal and pasta and other products). Sublimated products on the basis of meat and dairy (cheese, etc). Sublimated products on the basis of meat and dairy (cheese, etc.)
	100	Sublimated meat-based products for children over 2 years
B.cereus, CFU / g	100	Products based on soy protein isolate. Low protein products (starches, cereal and pasta and other products). Products based on the full or partial protein hydrolysates. Products without

		phenylalanine or its low content. Sublimated meat-based products for children up to 2 years. Products for premature and (or) LBW infants
	2x10 ²	Low-lactose and lactose-free products. Sublimated meat-based products for children over 2 years

Annex 2
to the technical regulations of the Customs Union "On the security
of certain types of specialized food products, including
dietary medical and dietary preventive nutrition "

COMPOSITION salt substitutes

Composition of salt substitutes	Terms of use
1	2
a) potassium sulphate, potassium, calcium and ammonium salts of adipic, glutamic and carbonic, succinic, lactic, tartaric, citric, acetic, hydrochloric, orthophosphoric acid	Is not limited, however, the phosphorus content in the mixture substitutes should not exceed 4% and NH ₄ + 3% of the total weight substitutes.
b) the magnesium salt of adipic, glutamic, carbonic, citric, succinic, acetic, tartaric, lactic, hydrochloric and phosphoric acid in admixture with other substitutes not containing magnesium	Mg ++ content must not exceed 20% by weight of the total content of cations K +, Ca, NH ₄ , present in the mixture substitutes, the P content should not exceed 4% of the total weight of the substitutes.

c) choline salt of acetic acid, carbonic lactic, tartaric, citric and hydrochloric acids in a mixture with other substitutes not containing choline	Choline content shall not exceed 3% by weight of a mixture of substitutes
d) free adipic acid, glutamic, citric, lactic, malic acid and	Unlimited

Replacements may also contain salts:

- 1) colloidal silica, calcium silicate, or no more than 1% by weight of the mixture substitutes, either individually or in combination;
- 2) fillers: safe and appropriate use of general food products (eg, sugar, flour, cereal).

Annex 3
to the technical regulations of the Customs Union "On the security
of certain types of specialized food products, including
dietary medical and dietary preventive nutrition "

REQUIREMENTS
TO FOOD VALUE OF CERTAIN TYPES OF SPECIALIZED FOOD PRODUCTS, INCLUDING DIETARY TREATMENT
OF PREVENTIVE AND DIETARY FOOD FOR INFANTS

Name of product	Indicators of nutritional value per 100 g of product, ready for use	Units	Permissible levels	Notes
Food products	Low-lactose and lactose-free PRODUCTION FOR CHILDREN FIRST YEAR OF LIFE			

low-lactose (lactose-free)	Protein	g / l	12 - 21		
	Taurine	mg / l, no more	80		
	L-carnitine	Same	20 (with introduction)		
	Fat	g / l	30 - 40		
	Linoleic acid	% Of total fatty acids	14 - 20		
		mg / l, no more	4000 - 8000		
	Carbohydrates	g / l	65 - 80		
	Lactose	g / l, no more	10	In low-lactose products	
		same	0.1	In lactose free products	
	Minerals:				
	calcium	mg / l	330 - 700		
	phosphorus	Same	150 - 400		
	potassium	Same	400 - 800		
	sodium	Same	150 - 300		
	magnesium	Same	30 - 90		
	copper	Same	0.3 - 1.0		
	manganese	ug / l	10 - 300		
	iron	mg / l	3 - 14		
	zinc	Same	3 - 10		
	chlorides	Same	400 - 800		
iodine	ug / l	50 - 150			

ash	g / l	3 - 5	
Vitamins:			
retinol (A)	mg eq. / liter	400 - 1000	
tocopherol (E)	mg / l	4 - 12	
calciferol (D)	ug / l	7.5 - 12.5	
Vitamin K	Same	25 - 60	
Thiamine (B1)	Same	400 - 1000	
Riboflavin (B2)	Same	500 - 1500	
pyridoxine (B6)	Same	300 - 1000	
Pantothenic acid	Same	2700 - 5000	
Folic acid (Bc)	Same	60 - 150	
cyanocobalamin (B12)	ug / l	1.0 - 3.0	
Niacin (PP)	mg / l	2 - 10	
Ascorbic acid (C)	mg / l	60 - 150	
biotin	ug / l	10 - 40	
carnitine	mg / l	10 - 20	
inositol	mg / l	20 - 60	
choline	Same	50 - 150	
Osmolality	mOsm / kg, more	300	
Low-lactose milk processing PRODUCTS FOR INFANTS			
Protein	g / l	40 - 47	

	Casein / whey proteins	-	80:20	
	Fat	g / l	20 - 38	
	Linoleic acid	% Of total fatty acids, at least	15	
		mg / l	5000 - 6000	
	Carbohydrates	g / l	60 - 65	
	Glucose	Same	25 - 28	
	Galactose	Same	6 - 7	
	Lactose	g / l, no more	16	
	Energy value	kcal / l	600 - 680	
Mixtures based on soy protein isolate for infants	Protein	g / l	15 - 20	
	Methionine	same	0.25 - 0.35	
	Fat	g / l	30 - 38	
	Linoleic acid	% Of total fatty acids, at least	14	
		mg / L, at least	4000	
	Carbohydrates (dextrin-maltose)	g / l	65 - 80	
	Energy value	kcal / l	650 - 720	
	Minerals:			
	calcium	mg / l	450 - 750	

phosphorus	Same	250 - 500	
potassium	Same	500 - 800	
sodium	Same	200 - 320	
magnesium	Same	40 - 80	
copper	Same	0.4 - 1.0	
iron	mg / l	6 - 14	
zinc	Same	4 - 10	
ash	g / l	3 - 5	
Vitamins:			
retinol (A)	mg eq. / liter	500 - 800	
tocopherol (E)	mg / l	5 - 15	
calciferol (D)	ug / l	8 - 12	
Vitamin K	Same	25 - 100	
Thiamine (B1)	Same	300 - 600	
Riboflavin (B2)	Same	600 - 1000	
pyridoxine (B6)	Same	300 - 700	
Folic acid (Bc)	Same	60 - 150	
cyanocobalamin (B12)	ug / l	1.5 - 3.0	
Niacin (PP)	mg / l	4 - 8	
Ascorbic acid (C)	mg / l	60 - 150	
Taurine	mg / l	45 - 55	

Mixtures based on total protein hydrolysates for infants	L-carnitine	Same	10 - 20	
	Osmolality	mOsm / kg, more	300	
	Protein (equivalent)	g / l	12 - 22	
	Taurine	mg / l	40 - 55	
	L-carnitine	Same	10 - 25	
	Fat	g / l	25 - 35	
	Linoleic acid	% Of total fatty acids, at least	14	
		mg / L, at least	4000	
	Carbohydrates	g / l	70 - 95	
	Energy value	kcal / l	650 - 720	
	Minerals:			
	calcium	mg / l	330 - 980	
	phosphorus	Same	150 - 600	
	potassium	Same	400 - 1000	
	sodium	Same	150 - 350	
	magnesium	Same	50 - 100	
copper	Same	0.3 - 1.0		
iron	mg / l	6 - 14		
zinc	Same	3 - 10		
ash	g / l	4 - 5		

	Vitamins:			
	retinol (A)	mg eq. / liter	500 - 800	
	tocopherol (E)	mg / l	6 - 14	
	calciferol (D)	ug / l	5 - 15	
	Thiamine (B1)	Same	400 - 600	
	Riboflavin (B2)	Same	600 - 1000	
	pyridoxine (B6)	Same	500 - 700	
	Folic acid (Bc)	Same	50 - 100	
	cyanocobalamin (B12)	ug / l	1.5 - 3.0	
	Niacin (PP)	mg / l	3 - 8	
	Ascorbic acid (C)	mg / l	50 - 150	
	Osmolality	mOsm / kg, more	320	
Mixture without phenylalanine (low-phenylalanine) for infants	Protein (equivalent)	g / l	16 - 20	
	Phenylalanine	mg / l, no more	500	In the production of a mixture of amino acids - the lack of
	Taurine	mg / l	40 - 55	
	L-carnitine	Same	10 - 25	
	Fat	g / l	30 - 38	
	Linoleic acid	% Of total fatty acids, at least	14	
		mg / L, at least	5000	

Carbohydrates	g / l	65 - 80	
Energy value	kcal / l	570 - 720	
Minerals:			
calcium	mg / l	300 - 700	
phosphorus	Same	300 - 500	
potassium	Same	500 - 800	
sodium	Same	150 - 300	
magnesium	Same	40 - 60	
copper	Same	0.3 - 1.0	
iron	mg / l	3 - 14	
zinc	Same	4 - 10	
ash	g / l	4 - 5	
iodine	ug / l	50 - 120	
Vitamins:			
retinol (A)	mg eq. / liter	500 - 800	
tocopherol (E)	mg / l	4 - 12	
calciferol (D)	ug / l	8 - 12	
Thiamine (B1)	Same	350 - 700	
Riboflavin (B2)	Same	500 - 1000	
pyridoxine (B6)	Same	300 - 700	
Folic acid (Bc)	Same	50 - 100	

	cyanocobalamin (B12)	ug / l	1.5 - 3.0	
	Niacin (PP)	mg / l	3 - 8	
	Ascorbic acid (C)	mg / l	20 - 100	
	Osmolality	mOsm / kg, more	320	
Mixture for feeding preterm and (or) LBW infants	Protein	g / l	19 - 31	
	Taurine	mg / l	Less than 90	
	Fat	g / l	33 - 45	
	Linoleic acid	g / l	2.6 - 10.5	
	Alpha-linolenic acid	mg / l	At least 375	
	Dokozageksoenovaya acid	mg / l	80 - 205	
	Arachidonic acid	mg / l	120 - 295	
	Eykozapentoenovaya acid	%	Not more than 30 levels of acid dokozageksoenovoy	
	Carbohydrates	g / l	72 - 94	
	Energy value	kcal / l	660 - 890	
Minerals:				
calcium	mg / l	800 - 1400		

phosphorus	Same	400 - 700	
potassium	Same	450 - 1200	
sodium	Same	300 - 800	
magnesium	Same	50 - 130	
copper	Same	0.6 - 1.6	
iron	mg / l	13 - 20	
zinc	Same	7 - 13	
chlorides	Same	400 - 1200	
manganese	ug / l	45 - 200	
iodine	Same	75 - 325	
selenium	Same	13 - 70	
Vitamins:			
retinol (A)	mg eq. / liter	1500 - 3000	
tocopherol (E)	mg / l	15 - 60	
calciferol (D)	ug / l	15 - 60	
Vitamin K	Same	30 - 200	
Thiamine (B1)	Same	750 - 2000	
Riboflavin (B2)	Same	600 - 4000	
pantothenic acid	mg / l	2.3 - 14.0	
pyridoxine (B6)	Same	200 - 2000	
Folic acid (Bc)	Same	225 - 600	

cyanocobalamin (B12)	ug / l	0.6 - 5.3	
Niacin (PP)	mg / l	2.5 - 38	
ascorbic acid (C)	mg / l	60 - 300	
inositol	Same	30 - 350	
biotin	ug / l	10 - 300	
choline	mg / l	50 - 350	
L-carnitine	mg / l	15 - 45 (with introduction)	
nucleotides	mg / l	Not more than 35 (when making)	
Osmolality	mOsm / kg, more	310	

Laboratory control performed in the presence of casein control method approved in accordance with established procedure.