USDA Foreign Agricultural Service
GAIN Report
Global Agricultural Information Network

Voluntary _ Public

Date: 1/30/2012
GAIN Report Number: RSATO1203

Russian Federation

Post: Moscow ATO

CU Draft Technical Regulation on Safety of Alcoholic Beverages

Report Categories:
FAIRS Subject Report
Beverages
Wine
Sanitary/Phytosanitary/Food Safety

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Report Highlights:
In October 2011, the Russian Federal Service for the Regulation of the Alcohol Market (FSR) released a Customs Union level draft Technical Regulation on the Safety of Alcoholic Beverages. This is a detailed effort to spell out safety regulations for all alcoholic products. Official comments were due to FSR on December 21, 2011 and the United States Government submitted detailed comments. Among those were questions as to the highly prescriptive and onerous nature of certain provisions, e.g. labeling requirements.

General Information:

In October 2011, the Russian Federal Service for the Regulation of the Alcohol Market (FSR) released a Customs Union level draft Technical Regulation on the Safety of Alcoholic Beverages. This is a detailed effort to spell out safety regulations for all alcoholic products. Official comments were due to FSR on December 21, 2011 and the United States Government submitted detailed comments.

The draft Technical Regulations cover Definitions, Rules for Sales (e.g. product marking, labeling, etc.), Product Identification, Safety Requirements (e.g. ingredients, and processes), and Packaging, among others. Elements of the draft raise questions as to the highly prescriptive and onerous nature of certain provisions, e.g. labeling requirements, notification.

The comments are currently under review by the Customs Union members (Russia, Kazakhstan and Belarus). The regulation is scheduled to be finalized in April 2012. However, given the lack of consensus among Customs Union Members to the current draft there could be additional delays.

An unofficial translation of the draft Technical Regulation follows. Note: the Technical Regulation also contains an Explanatory memorandum which can also be found below.

The official draft of the Technical Regulation "On the safety of alcoholic beverages" can be found (in Russian only) here: http://www.fsrar.ru/legalacts/projects/1260881050657/proekt-tehnicheskogo-reglamenta-tamozhennogo-sojuz

Explanatory memorandum
to the draft technical regulations of the Customs Union
"On the safety of alcoholic beverages"

The draft technical regulations of the Customs Union "On the safety of alcoholic beverages" (hereinafter - the technical regulations) has been developed in response to the request of the Government of the Russian Federation of December 27, 2010 № ISH-P7-8975, and in accordance with the Agreement between the Government of the Russian Federation, the Government of the Republic of Belarus, and the Government of the Republic of Kazakhstan dated 18.11.2010 "On the common principles and rules of technical regulation in the Republic of Belarus, Kazakhstan and the Russian Federation."

The technical regulation combines and organizes the current existing requirements for alcoholic beverages contained in federal laws, national standards, and other normative legal acts of the Russian Federation, the normative legal acts of the Customs Union, and European Union regulations.

In order to eliminate technical barriers to trade, as contained in the technical regulations there is the maximum harmony set with the requirements of the basic documents used in international practice.

The technical regulation responds to the directives of the European Union (EU), including the regulations of the EU on January 15, 2008 № 110/2008 on alcoholic beverages, and the Codex Alimentarius (a set of international food standards adopted by the International Commission of the FAO / WHO), as well as the Decision of the Customs Union Commission of May 28, 2010 № 299 "On the application of sanitary measures in the Customs Union." In

addition, technical regulation is based on the existing tradition of production of alcoholic beverages in the Member States of the Customs Union.

The Technical regulation provides for the establishment of unified mandatory requirements for alcoholic beverages and the requirements related to this, the processes of production, storage, transportation, marketing and utilization, as well as the mandatory requirements for terminology, packing, and labeling, in order to ensure product safety and the prevention of acts which mislead consumers, as well as for the systematization of the provisions of the regulations of the Member States of the Customs Union.

The requirements of the technical regulation apply to manufacturers (those fulfill the functions of foreign manufacturers, sellers) of alcoholic beverages, and for the providers, sellers, importers, who deal with alcohol in the Customs Union, as well as those involved in evaluating and confirming the conformity of products to the requirements established by them in their importation into the customs territory of the Customs Union and on the stage of applying for state control (supervision). The requirements for production processes, operation, storage, transportation, the sale and the disposal of security-related alcohol products are distributed to entities that perform these processes and operate within the territory of the Customs Union.

The technical regulation proposes to establish: a list of objects of technical regulation, the mandatory requirements for the objects of technical regulation, the rules of the identification of alcoholic beverages for the purposes of regulations, the rules and forms of conformity assessment requirements of the regulation of alcoholic beverages, as well as the labeling and packaging of alcoholic beverages.

The objects of the technical regulation are the alcoholic products which are released into circulation on the territory of the Customs Union for the sale to consumer, and related requirements for the alcohol products to the processes of its production, storage, transportation, and sale.

Most of the concepts of the technical regulation have been harmonized with EU regulations and the national standards of the Russian Federation according to the level of development of the national economy, the material and technical base, as well as the level of the scientific and technical development of the Member States of the Customs Union.

According to the project the concept of alcoholic beverages includes spirits (including vodka), wine (including natural wine), beer, and beverages manufactured on the basis of beer (beer drinks).

The term "wine" included the components of the concept of "natural wine" (grape and fruit) and "liqueur wine".

The concept of "beer" has been harmonized with the EU regulations similar to the concept of the GENERAL STANDARD FOR FOOD ADDITIVES CODEX STAN 192-1995 (Rev. 6-2005).

The project provides identification of alcoholic beverages in order to protect the interests of all the participants on the alcohol market. The identification of alcohol is carried out both by the visual inspection of the presence of identification characteristics using the labels and (or) the accompanying documentation and documentary identification and identification for the total study of organoleptic, physicochemical and sanitary-epidemiological characteristics of the products to see their compliance with the requirements set out within the Manufacturer of technical documents describing products that may influence the quality and quantity of alcoholic beverages.

The structure of the technical regulation in the field of the production and circulation of alcohol products is expected to include the technical regulation of the Customs Union "On the safety of alcohol products," the standards of production and distribution of alcoholic beverages up to the extent possible in keeping with international standards, the International Code of Good Practice, which is used on a voluntary basis, as evidence for the compliance with the technical regulation, the standards of organizations.
The provisions of the proposed technical rules take into account the interests of all participants on the alcohol market of the Customs Union and are consistent with the purposes of the technical regulation.

However, the Belarusian side has expressed a dissenting opinion on the issue of exceptions to the position of "beer" from the technical regulation of the Customs Union "On the safety of alcoholic beverages".

In order to systematize the normative and technical documentation used in the manufacture of beer production, as well as taking into account the status and trends in the national and international legal and regulatory framework in respect of beer products, the Belarusian side deems it necessary to exclude the point on beer from the application of the technical regulations of the Customs Union "On the safety of alcoholic beverages". At the same time it considers it appropriate to include a schedule setting the priorities for the technical regulations of the Customs Union on "brewed products." This position has been supported by the State Committee for the Standardization of the Republic of Belarus, as well as the Association of non-alcoholic beer products in the Customs Union.

The rationale for this position is:

According to a number of characteristics beer can be significantly different from the products traditionally related to alcohol. Namely: the complex technological process of beer production requires highly specialized equipment, labor-intensive long-term periods of production, raw materials and specific demands on quality, a content of ethyl alcohol in the finished product of not less than 7.0 per cent, and the method of the formation of ethyl alcohol only by that of natural fermentation. All this minimizes the possibility of the falsification of beer or counterfeit beer, and therefore we need not apply the tightened controls for the production of beer.

The basis of product identification in the designation of alcohol is taken from the Commodity Nomenclature for Foreign Economic Activities (as approved by the Interstate Council of the Eurasian Economic Community (the supreme body of the Customs Union) on November 27, 2009 № 18). According to this nomenclature, beer is included in group 22, "Alcoholic and non alcoholic beverages and vinegar." At the same time, Article 50 of Chapter 6 of the Treaty of the Customs Code of the Customs Union states:

"The single Commodity Nomenclature for the Foreign Economic Activity of the Customs Union applies to the measures of the customs tariffs and nontariff regulations of foreign trade and other forms of foreign economic activity, maintaining the customs statistics."

Thus, the Commodity Nomenclature of the Foreign Economic Activity of the Customs Union can not be used for the classification of products in their production and sales within the Customs Union.

In determining the category of products in the Republic of Belarus, authorized governmental bodies and industrial enterprises have been guided by the existing national classifications of the Republic of Belarus OKRB 007-2007, which was designed to create a common information language providing comparable data on the production of the Republic of Belarus and preparation the laws and regulations concerning the state regulation of economic activities related to the standardization, production and certification , as well as the use and sale of certain types of products.

According to the document beer has been allocated to a single class (15.96), which does not apply to alcoholic beverages or products. There is a similar situation in the Russian Federation - beer, according to the National Classificator of goods of OK 005-93 (approved by the Resolution of Gosstandart of 30.12.2003 № 301) is classified as a separate group under 91 8400 7 "Products of brewing industry."

Furthermore, according to the International Classification of Goods adopted by the Nice Agreement of June 15, 1957 (which was ratified by the Russian Federation on July 26, 1971, the Republic of Belarus on June 12, 1998, and the Republic of Kazakhstan on April 24, 2002) beer was assigned to Class 32 "beer, mineral and aerated waters and other non-alcoholic beverages, fruit drinks and fruit juices, syrups and other compositions for making beverages, "alcoholic beverages attributable to Class 33," and alcoholic beverages (except beers)". Further clarification shows that this class does not include beverages with low alcohol content.

According to the regulatory documents of the home country of breweries, Germany, the production and sale of beer is subject to a number of laws:

Biersteuergesetz - tax law

Verordnung zur Durchfhrung des Biersteuergesetzes - tax rules for sale
Reinheitsgebot - the beer purity law

Lebensmittel-, Bedarfsgegenstdnde und Futtermittelgesetzbuch - The code for food products, goods and feed

Lebensmittelhygieneverordnung - the rules of food hygiene

Lebensmitteltransportbehlterverordnung - regulations for the transport of food

Lebensmittelkennzeichnungsverordnung - food labeling regulations

Verordnung uber Fertigpackungen - the provisions for food packaging

Verordnung uber Anforderungen an das Einleiten von Abwasser in Gewdsser - The discharge of wastewater into water bodies

Bayrische Biergartenverordnung - Rules for Bavarian beer hall

In these documents beer is always defined as being a separate category of product, and the state regulation of the production and sale is only done by paying an excise duty and taxes.

At the same time, the Kazakh side has proposed that beer not be excluded from the application of technical regulations and be provided for under a partial replacement of brewing malt grain, and (or) its processing products (cereal products), and (or) sugar-containing products to 50 percent of the mass being replaced by brewing malt.

THE TECHNICAL REGULATIONS OF THE CUSTOMS UNION
"On the safety of alcoholic beverages"

I. Foreword

1. The technical regulation "On the safety of alcoholic beverages" (hereinafter referred to as the Rules) was developed in accordance with the Agreement on common principles and rules of technical regulations in the Republic of Belarus, Kazakhstan and the Russian Federation dated 18 November 2010.

2. The regulations have been designed to establish a common customs territory of the Customs Union with uniform rules for the application and enforcement of the requirements for alcohol products, thus ensuring the free movement of alcoholic beverages produced in the common customs territory of the Customs Union.

3. If, in respect to alcoholic beverages, other technical regulations and customs union (or) technical regulations of the Eurasian Economic Community (hereinafter - the Eurasian Economic Community) are taken then the alcoholic beverages must comply with these technical regulations of the Customs Union and (or) technical regulations of the EEC, on whose action it was distributed

II. Scope

4. The technical regulation "On the safety of alcohol products," establishes the requirements for alcoholic beverages and the related requirements for the processes of the production, storage, transportation, marketing and utilization, as well as the rules for their identification, forms, charts and assessment procedures (confirmation) on the single customs territory of the Customs Union.

5. The objectives of these regulations is to protect human life and health, property, the environment, the life and (or) animal and plant health, as well as for the prevention of actions which may mislead the consumers of alcoholic beverages.

To this end, the rules provide:

1) a list of objects of technical regulation;
2) the mandatory requirements for the objects of the technical regulation;
3) the rules of the identification of alcoholic beverages for the purposes of applying the rules;

6. The objects of the technical regulation are:

- alcoholic beverages;
- the processes of the production, storage, sale, transport and disposal of alcoholic beverages, the subjects performed, operating within the territory of the Customs Union;

7. The objects of the technical regulation do not apply alcohol, which are:

1) on a single transit through the customs territory of the Customs Union;
2) made for scientific purposes;
3) made by individuals for personal use without the purpose of their subsequent sale on the single customs territory of the Customs Union;
4) exported to foreign trade contracts;
5) presented in the list of products (Annex 5).

8. The methods of research (tests) and measurements, including the rules of sampling, are set in the standards included in the list of interstate standards, but their absence (before the interstate standards) - is in the national (state) standards of the Member States of the Customs Union which contains the rules and methods for research (tests) and measurements, including the rules of sampling required to implement and enforce the requirements of the technical regulations of the Customs Union and the implementation of (evidence) of the compliance of products.

III. Definitions

9. For the purposes of the Regulations, there are the following basic concepts:

alcohol products - food products, which are produced using ethyl alcohol or without using the ethanol from raw food material, and (or) alcohol-food products with a volume of ethanol more than 0.5%, with the exception of food products in accordance with the list set out in Annex 6. Alcohol production is divided into types such as ethyl alcohol from raw food materials, alcoholic beverages, soft drinks, wine products, distillates, beer production, and spirit products;

alcohol products in bulk - alcohol poured in production or a shipping container designed for filling, in consumer packaging or the production of other alcoholic beverages, or other products, not to be consumed as a finished product by the consumer;

alcohol-containing food products – alcohol products, including alcohol-based compounds of semi-finished products of alcoholic beverages (wine materials, fruit-alcoholized fermented, grape and fruit alcoholized mash, extracts, fruit drinks and water and alcohol extracts, concentrated foods, food flavorings), and others with a volume of ethanol more than 0.5%;

ethyl alcohol from edible raw materials - ethyl alcohol strength of at least 88%, which is an aqueous solution of ethanol produced by the alcoholic fermentation of sugar-and starch-containing raw materials (except fruit), followed by the distillation or strengthening and strengthened Mash or without strengthening, which contains related volatile impurities, as well as those received from the fraction of ethanol made from edible raw materials, and alcohol distillery wastes, and in wine production. Ethyl alcohol from raw food material is divided into ethyl alcohol, raw alcohol, and strengthened ethyl alcohol

ethyl alcohol, raw - ethyl alcohol from raw food materials, less than 96% in strength, made by the distillation of mature mash and intended for the production of strengthened ethyl alcohol containing related volatile impurities;

rectified ethanol - ethyl alcohol of an alcoholic strength of at least 96%, produced by the alcoholic fermentation of sugar and starch containing raw materials, followed by the distillation and strengthening mash or ethyl alcohol - raw, as well as the fraction of ethanol made from edible raw materials, and the alcohol distillery waste and from winery production which contains the related volatile impurities;

spirits - alcohol which was made using rectified ethyl alcohol and (or) food and does not apply to wine products, beer and beverages which are produced on the basis of beer;

Category of spirit beverages:

vodka - a drink that is produced by ethanol, produced from raw food materials, and a revised water with strength from 37.5 to 56%, which is a colourless, water-alcohol solution with a mild inherent vodka taste and the characteristic vodka aroma;

vodka with the protected designation of origin - a drink, which is a colourless, aqueous-alcoholic solution with a strength from 37.5 to 56%, with a mild inherent vodka taste that is obtained by mixing strengthened ethyl alcohol from grain raw material with a specially prepared (purified) water followed by the treatment of the water-alcohol solution with activated charcoal, the processing or no processing with dry skimmed milk, followed by filtration through a thorough cleaning of quartz sand with the established grading. Small quantities of various flavour additives are allowed such as water-soluble carbohydrates, honey, organic food acids, salts or acidity regulators, alcoholised infusion of plant material in quantities not exceeding 0.2%, with aromatic alcohols, flavour enhancers, additives, natural flavours, of a soft peculiar taste and characteristic vodka flavour and with properties that are defined specifically to the geographical area in the traditional technologies of production and (or) human factors;

special vodka - vodka with a strength of 37.5 to 45% with a particular emphatic aroma and taste derived by introducing the ingredients made by mixing strengthened ethyl alcohol from raw grain material with a specially prepared (purified) water, followed by the treatment of aqueous-alcoholic solution with activated charcoal, and followed by filtration through a thorough cleaning of quartz sand with a grain size established, together with the addition of aromatic alcohols, or other aromatic components;

liqueurs and spirits- alcohol strength of at least 7% and not more than 60% with a sugar content not exceeding 600 grams per litre, which represents a mixture of various strengthened juices, fruit drinks, extracts and aromatic alcohols obtained by the processing of fruit and aromatic plant material with the addition of sugar syrups, volatile oils, wines, brandies, citric acid and other ingredients, prepared by blending with or without subsequent aging and filtration with subsequent exposure and without

filtration and blending. In the production of alcoholic beverages it is prohibited to use rectified ethyl alcohol from the head fraction of ethyl alcohol;

aperitif - alcoholic beverages with a strength not less than 12% and not more than 35% with a sugar content of at least 50 grams and not more than 180 grams per litre, which is made using ingredients that give it a light bitter taste;

cocktail - alcoholic beverages strength not less than 20% and not more than 40% with a sugar content not exceeding 240 grams per litre, which is made with added ingredients and diluted before use with soft drinks, fruit juice or mineral water with ice. A cocktail can be prepared by mixing different alcoholic beverages;

balm - a strength not less than 20% and a total content of the extract (dry matter) of at least 50 g/dm3, from brown to dark brown in colour with a spicy aroma, which is made from ingredients and semi-finished products , part of which may include medicinal plants, sugar colourings or natural food colourings;

gin – distilled beverage of a strength of not less than 37.5% with the prevailing taste of juniper, which is produced by the aromatization of the water-alcohol solution with scents of juniper berries (Juniperus communis L.), which are either natural or identical to natural scents while the juniper taste must remain predominant;

liqueur - distilled beverage of a strength of not less than 15%, made of strengthened ethyl alcohol or other drinks with added sugar containing products, products of agricultural origin or foodstuffs, including milk and dairy products, wines, natural or identical to natural flavourings, with a sugar content of not less than 70grams per litre of cherry liqueur from the gentian or similar plants, which are the only aromatic raw materials, as well as at least 100 grams per litre of liquor manufactured in other cases. Aromatics do not apply for fruit liqueurs, black currant, cherries, raspberries, blackberries, blueberries, citrus fruits, mulberries, blackberries of the Arctic, cloudberries, blueberries, cranberries, sea buckthorn, pineapple, mint liqueurs, gentian, anise, alpine wormwood, ulcer and herbs;

strong liqueur – liqueur of a strength of not less than 35% and a sugar content of at least 250 grams per litre of beverage, made with added ingredients;

dessert liqueur – liquor of a strength not exceeding 35% and sugar content of at least 100 grams per litre of beverage;

emulsion liquor – liquor of a strength of not less than 15% with a sugar content of at least 150 grams per litre of beverage, which is opaque without foreign additives, made with the addition of foods, including milk, cream, eggs and other ingredients, or without them;

egg liqueur – liquor of a strength of not less than 15% with a sugar content of at least 150 grams per litre of beverage, made from the distillate and (or) liquor, which include egg yolks (not less than 140 grams per litre of finished product), egg whites, sugar or honey, with the possible addition of only natural flavours;

cream – liquor of a strength of not less than 15% with a sugar content of at least 250 grams per litre of beverage, made from fruit (fruit and berries) of raw materials with the addition of flavourings and ingredients (except dairy products);

punch with rum - a liquor made of rum, with the addition of strengthened juices, fruit juices (fruit and berries), raw materials, essential oil extracts of both raw and natural identical flavours;

punches - alcoholic beverages strength from 15 to 20% and sugar content of at least 300 and not more than 400 grams per litre, manufactured from strengthened ethanol with the addition of strengthened juices, fruit drinks from fruit (fruit and berries), raw materials, extracts strengthened aromatic raw materials and ingredients ;

honey nectars - a drink strength not less than 22%, which is produced by aromatization of mixtures of fermented honey mash and honey distillate and / or ethyl alcohol of agricultural origin, containing not less than 30% of fermented honey mash (with respect to volume) with the addition of natural flavours and aromatic extracts and honey;

liqueurs - alcoholic beverages strength not less than 18 and not more than 20% with a sugar content of at least 250 and not more than 400 grams per litre, made from strengthened juices, fruit drinks with added ingredients;

liqueur - alcoholic beverages of a strength not less than 16% and not more than 60% with a sugar content not exceeding 300 grams per litre made with ingredients;

bitter liqueur - alcoholic beverages of a strength of not less than 25% and not more than 60% with a sugar content not exceeding 30 grams per litre, which is made using ingredients that give it a bitter taste;

semisweet liqueur - alcoholic beverages of a strength of not less than 20% and not more than 40% with a sugar content of at least 40 grams and not more than 100 grams per litre;

sweet liqueur - alcoholic beverages of a strength of not less than 16% and not more than 29% with a sugar content of at least 80 grams and not more than 300 grams per litre;

dessert drink - alcoholic beverages of a strength not less than 12% and not more than 16% with a sugar content of at least 140 grams and not more than 300 grams per litre, made of semi-finished products with added ingredients;

whisky - a drink with a strength not less than 40% with a specific aroma and flavour, prepared with single or multiple distillation of fermented mash of cereal grain and / or made from malt, with subsequent aging of the distillate which has a strength no more than 94.8% in wooden barrels with a capacity of not more than 700 litres for at least three years, and which is blended with purified water, with or without the addition of colourings;

rum – a drink with a strength not less than 37.5% with a specific aroma and taste, which is made by diluting the rum distillate with purified water with or without aging in oak barrels
with or without the addition of colourings;

original national alcoholic drinks - alcoholic drinks made from non-traditional technology with popular recipes in the cultural and ethnographic centres, national parks and reserves, and other objects of Belarus, sought to re-establish the completeness of national traditions;

soft drinks - alcoholic beverages containing ethyl alcohol in the finished product (strength) of not more than 6.9%, which was carried out using (or without) strengthened ethyl alcohol and (or) alcohol products and does not apply to wine and beer production;

Soft drinks category:

low-alcohol drink - low-alcohol beverage made with the use of drinking water or mineral water with a total mineralization of less than 1 gram per litre, containing ingredients whose use is provided for under technical documents, including sugar containing substances, acid dioxide (carbon dioxide), carbon, tinctures, extracts of fruit, berries, raw grain materials, juice and vegetable raw materials, dairy products, honey and other bee products, including honey comb, propolis, zabrus, royal jelly, as well as salt and other alcoholic beverage food additives;

low-alcohol tonic - low-alcohol beverage special-purpose tonic containing substances (components) that provide for a tonic effect (Annex 1, Table 6);

low-alcohol beverage fermentation - low-alcohol drink with alcohol not less than 1.5% and not more than 6.9%, produced by the alcoholic fermentation of raw food materials or their processed products containing ethyl alcohol and dioxide (carbon dioxide), carbon, formed by the fermentation of ;

mead - fermented low-alcohol drink of a strength not less than 1.5% and not more than 6.9%, which is produced by the alcoholic fermentation of mash containing not less than 8% honey, with or without the use of honey and other bee products, including honey comb, propolis, zabrus, royal jelly and other plant material, with or without the addition of sugar-containing natural substances;

wine production - alcoholic beverages made as a result of the full alcoholic fermentation of whole or crushed berries of fresh grapes, fruit, or honey, their mashes followed by the distillation of the fermentation products with a delay or no delay, with complete or incomplete alcoholic fermentation of the whole or crushed berries, fresh grapes, fruit, honey or susel with or without the addition of one or more of the following products: strengthened ethyl alcohol from raw food materials, wine,

grapes, fruit or honey distillates sugar containing products, fragrances and flavouring agents, food additives, auxiliary materials, dioxide (carbon dioxide), carbon, water, as indicated in the technical documents on alcoholic beverages;

Categories of wine production:

wine - wine produced with a volume of ethyl alcohol from 8.5% to 16.5%, produced as a result of the full or part-fermentation of berries, fresh grapes, grape juice, without the addition of ethyl alcohol, concentrated grape must, or strengthened concentrated grape must. Wines with a protected appellation of origin must have a volume of ethanol of at least 4.5%;

bulk wine (wine material) - wine, table wine, liqueur, fruit wine poured in production or shipping container designed for filling with the consumer packaging or production of other different types of wine products, or other alcoholic beverages not subject to sale to consumers as a finished product;

wine with protected geographical indication - wine made from grapes of a given type or a mixture of regulated types of Vitis vinifera cultivars or varieties, originating from crosses of varieties of types of Vitis vinifera varieties from other types of the genus Vitis, in which at least 85% of the total is used for the production of wine grapes, which is processed and bottled within a certain geographical area specified in the name of the wine, which has the characteristic organoleptic properties mainly due to soil and climatic characteristics of the geographical area gained via agro-technical and technological techniques (for wines produced in a single customs territory customs union established by the competent authorities of the Member States of the Customs Union and specified in the technical documentation);

wine (type of wine**) with a protected designation of origin** - wine made from grapes of a given types or a mixture of regulated grape types of Vitis vinifera, which were grown, processed and bottled within a certain geographical area as specified in the name of the wine with the properties that determine the characteristic geographical and natural conditions (or) the human factors and cultural practices used in the technological methods (for wines produced in a single customs territory customs union established by the competent authorities of the Member States of the Customs Union and specified in the technical documentation);

vintage wine - wine, table wine, fruit table wine with the mandatory maturation on pouring of at least 12 months in containers, except oak containers, or at least 6 months in oak barrels, wine or liqueur fruit wine strengthened with the mandatory exposure at least 18 months in the tanks, sparkling wine or sparkling wine of high quality, made in a tank and sustained after the end of the secondary fermentation for at least 6 months, and for that produced by the classical method then for at least 9 months;

vintage wine - vintage wine where, after the expiration of the mandatory holding, the bottles are kept additionally by the manufacturer for at least three years;

liqueur wine - wine produced with a volume of ethyl alcohol from 15% to 22% which is produced via the whole or partial fermentation of crushed grapes or grape juice with or without the addition of concentrated grape must, or strengthened concentrated grape must, without the addition of ethyl alcohol with or without the addition of wine distillate or strengthened wine distillate, grape distillate or strengthened grape distillate;

table wine (the classical scheme of production**)** - a wine with a volume of ethanol from 8.5% to 15%, made in whole or in part or the whole alcoholic fermentation of crushed grapes, fresh grapes or grape must, with an increasing volume of natural ethyl alcohol of fresh grapes, grape must, which is partially fermented and subjected, as well as new wine in a state of fermentation, up to 3% by the addition of sucrose, with the addition of concentrated and (or) of strengthened concentrated grape susel (in respect of wine produced from the grapes Vitis vinifera or varieties of grapes originating from the crosses of varieties of types Vitis vinifera varieties from other types of the genus Vitis, through cryo-concentration);

table wine (blended production scheme for a transitional period until 1 January 2017**)** - a wine with a volume of ethanol from 8.5% to 15% made in whole or in part via the whole alcoholic fermentation of crushed grapes, fresh grapes or grape juice, with or without the addition of sugar-containing substances of grape origin (concentrated and (or) of strengthened grape concentrate or grape susel sulphanated);

sparkling wine - wine with a volume of ethanol from 8.5% to 13.5%, saturated with dioxide (carbon dioxide) via the whole or in part alcoholic fermentation of grape must or the secondary fermentation of wine in bulk in sealed vessels under pressure, with the addition of the expedition liquor and pressure of carbon dioxide in the bottle of at least 300 kPa at 20 ° C. Sparkling wine by color may be white, pink, or red;

sparkling wine of high quality - sparkling wine with a volume of ethanol from 10.5% to 13%, with a pressure of carbon dioxide in the bottle of at least 350 kPa at 20 ° C, saturated with carbon dioxide as a result of the secondary fermentation of the wine in bulk, which is made from a variety of grapes, or some mixture of certain varieties of grape of the types Vitis vinifera;

sparkling fizzy - sparkling wine with a volume of ethyl alcohol of 9% to 12.5%, saturated with carbon dioxide as a result of the complete or incomplete fermentation of grape must or the secondary fermentation of wine in bulk and the pressure of carbon dioxide in the bottle is from 100 kPa to 250 kPa at 20°C;

sparkling wine collection - high quality sparkling wine, produced by the classical method (secondary fermentation of wine in bulk in the bottle) and matured after the end of the secondary fermentation for at least three years;

carbonated wine - wine with a volume of ethanol from 8.5% to 12.5%, manufactured with artificial saturation of carbon dioxide, with or without the addition of sugar-containing products (concentrated grape must, strengthened concentrated grape must and sugar) with a pressure of carbon dioxide in the bottle of at least 300 kPa at 20 ° C;

carbonated wine fizzy - wine with a volume of ethanol from 8.5% to 12.5%, with a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 ° C, which is obtained by the artificial saturation of the carbon dioxide in bulk wine with or without the addition of sugar-products (concentrated grape must, strengthened concentrated grape must and sugar);

new wine - wine and table wine, drinkable within 90 days after the completion of alcoholic fermentation;

"film" wine - wine, table wine, liqueur wine, fruit wine, a process which provides for the complete fermentation of the after aging it in contact with air during the development of a special film of yeast on the free surface of the wine. The wine may have fruit distillate or concentrated grape must added, then the strengthened concentrated grape mash the volume of ethanol is at least 15%;

variety wine - wine made from grapes of one variety or with the addition of grapes of other varieties of the same botanical types but not more than 15% of the total volume of processed grapes;

quiet wine - wine, table wine, liqueur wine, fruit wine which is produced without the saturation of carbon dioxide emissions. The concentration of the carbon dioxide in a quiet wine does not exceed the concentrations in equilibrium with atmospheric pressure;

sparkling grape wine (champagne) - produced on the territory of the Member States of the Customs Union this is a sparkling wine of high quality with a volume of ethanol from 10.5% to 13% and a pressure of carbon dioxide in the bottle of at least 350 kPa at 20 ° C, which is saturated with carbon dioxide as a result of the secondary fermentation in sealed vessels, natural or bulk table wines, developed via a special technology of grape varieties, established by the authorized body in the Customs Union;

fruit wine - wine produced with a volume of ethyl alcohol from 6% to 22% produced in whole or in part via the fermentation of crushed fresh fruit of one kind or several kinds of fruit or mash with or without the addition of sugar-containing products, or fruit table wine in bulk, or fermented from fruit-alcoholized mash (fermented fruit juice, alcohol) with the addition of alcoholized fruit mash (alcoholized fruit juice), sugar-containing products with the addition of fruit distillates or ethyl alcohol strengthened. Adding strengthened ethyl alcohol is permitted until January 1, 2017;

fruit table wine - fruit wine with a volume of ethyl alcohol from 6% to 15%, made in whole or in part via the fermentation of crushed fruit (one type or several types) or fruit mash with sugar added for sweetening or without the addition of sugar-containing products;

strengthened fruit wine - fruit wine with a volume of ethanol from 15% to 22%, produced by the alcoholic fermentation of

fresh fruit mash or crushed fruit (one type or several types), or of fruit table wine in bulk, or fruit fermented and alcoholized mash (fermented fruit juice, alcohol), sugar-containing products with the addition of fruit distillates and (or) alcoholized fruit mash (alcoholized fruit juice) or strengthened ethyl alcohol from raw food materials. Adding strengthened ethyl alcohol is permitted until January 1, 2017;

fruity sparkling wine - fruit wine with a volume of ethyl alcohol from 6% to 12.5%, saturated with carbon dioxide as a result of the alcoholic fermentation of the fruit mash or the secondary fermentation of table wine in bulk with the addition of sugar-containing products, with a pressure of carbon dioxide in the bottle of at least 300 kPa at 20 ° C;

fruity sparkling fizzy - fruity sparkling wine with a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 ° C;

carbonated fruit wine - fruity table wine with a volume of ethyl alcohol from 6% to 12.5%, produced by the artificial saturation pressure of carbon dioxide, and the carbon dioxide in the bottle is of at least 250 kPa at 200C;

carbonated fizzy fruit wine - carbonated fruit wine with a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 º C;

strengthened fruit flavored wine - fruit wine strengthened and produced with the addition of natural flavors and (or) flavoring agents;

strengthened fruit wine of special technology - strengthened fruit wine which is produced using the prescribed regulations and technical documents via technological methods to make the typical organoleptic characteristics of the wine;

fruit cider - wine produced with a volume of ethyl alcohol not more than 6%, made from fermented fruit mash, fermented reconstituted fruit juice, without adding or with the addition of sugar-containing products, with carbon dioxide saturation as a result of the secondary fermentation of the fruit wine in bulk, and a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 ° C;

flavored fruit cider - fruit cider, made with the addition of flavor substances;

cider - wine produced with a volume of ethyl alcohol not more than 6%, made from fermented apple mash, fermented reduced apple juice, without the additions or with added carbon dioxide and the saturation of carbon dioxide as a result of the secondary fermentation of the apple wine in bulk, and a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 ° C;

flavored cider - cider, made with natural flavorings and fragrances;

poiret - wine produced with a volume of ethyl alcohol not more than 6%, made from fermented pear mash or fermented reduced pear juice, without the additions or with added carbon dioxide, with carbon dioxide saturation as a result of the secondary fermentation in the fermented pear mash, with a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 ° C;

brandy - wine produced with a volume of ethyl alcohol of at least 36%, made by the distillation of dry bulk wine or the dry distillation of wine in bulk with added wine distillate for brandy, matured in oak barrels for the distillate or casks for a minimum of one year or a minimum of six months if the capacity of the oak barrels or casks is of less than 1000 liters;

three-year brandy - brandy made from wine distillates for brandy, aged for at least three years in contact with oak wood, with a volume of ethanol of at least 36% and not more than 40%;

four-year brandy - brandy made from wine distillates for brandy, aged for at least four years in contact with oak wood, with a volume of ethanol of at least 40%;

five-year brandy - brandy made from wine distillates for brandy, aged for at least five years in contact with oak wood, with a volume of ethanol of at least 40%;

high-quality brandy - brandy with a volume of ethanol of at least 40% and not more than 42%, made from wine distillates

for brandy, aged for at least six years in oak barrels;

high quality aged brandy - brandy with a volume of ethanol of at least 40% and not more than 45%, made from wine distillates for brandy, aged for at least eight years in oak barrels;

old high-quality brandy - brandy with a volume of ethanol of at least 40% and not more than 57%, made from wine distillates for high-quality brandy, aged for at least ten years in oak barrels;

very old brandy quality - brandy with a volume of ethanol of at least 40% and not more than 57%, made from wine distillates for high-quality brandy, aged for at least twenty years in contact with oak wood;

collectible high quality brandy - high quality brandy with a volume of ethanol of at least 40% and not more than 45%, made from wine distillates for high-quality brandy, aged for at least six years, and additionally aged in oak barrels by the manufacturer, or casks, for at least three years, excluding the after-pouring rest;

brandy of high quality with a protected geographical indication - quality brandy of the place of origin, made of aged wine distillates for brandy, obtained by the fractional distillation of dry bulk wine, produced from grapes of the established types of Vitis vinifera, of not less than 85%, which is grown and processed within a certain geographical area as specified in the brand name, which has the characteristic organoleptic properties, mainly due to the soil and climatic characteristics of the geographical area, via agro-technical and technological procedures as specified in the technical documents;

fruit brandy - wine produced with a volume of ethyl alcohol of not less than 37.5%, made by the distillation of dry table wine in bulk, with fruit or dried fruit in bulk in the table wine, with the addition of the same name or fruit distillate from fruit distillate, aged in oak barrels or in bulk in the presence of oak wood for at least six months, followed by the addition of sugar and sugar coloring;

brandy fruit collection - fruit brandy with a volume of ethanol of at least 37.5%, made from the fruit distillate, aged in contact with oak wood for not less than six years, and additionally aged in oak barrels for at least three years, excluding the after pouring rest;

grape vodka - wine product with a strength from 37.5% to 55%, made from rectified grape distillate, strengthened with the addition of one or a combination of wine distillate products, with sugar contained, or without the addition, but having the taste and aroma of the products used;

honey vodka - wine produced with a strength from 35% to 55%, made by the distillation of fermented honey mash, followed by, or without, the addition of honey, and (or) coloring to enhance the color, which has the aroma and taste of honey;

fruit vodka - wine produced with a 37.5% to 55% strength, made from fruit distillate and strengthened with the addition of one, or a combination of, fruit distillate and sugar containing products and has the taste and aroma of the fruit used;

reviver of calvados distillate (calvados) - (distilled) wine produced with a volume of ethyl alcohol from 38% to 40% produced in the territory of the Member States of the Customs Union for calvados distillate made from apples grown in the territory of the Member States of the Customs Union, then aged for at least six months in contact with oak wood;

strong drink of cognac distillate (cognac) - wine produced with a volume of ethyl alcohol from 40% to 45%, made in aged oak wood barrels for at least three years, with the cognac distillate obtained by the fractional distillation of table wine in bulk produced from the set of specified grapes;

strong drink of cognac distillate with a protected geographical indication (national cognac) - high quality brandy with a protected geographical indication, which has the characteristic organoleptic properties, mainly due to the soil and climatic characteristics of the geographical area, gained by agro-technical and technological procedures established by the competent authorities of the Member States of the Customs Union and specified in the technical documents (including Russian brandy, cognac, Kazakh, and Belarusian brandy);

cocktail wine - wine produced with a volume of ethyl alcohol from 3.5% to 6.9%, with not less than 50% of the bulk wine, and (or) of table wine, or honey drink, in bulk, made with or without the addition of strengthened ethyl alcohol from raw food

materials and (or) alcoholized grape juice and (or) strengthened wine distillate and (or) sugar products, and (or) natural or identical to natural substances flavors, food dyes, and (or) water, obtained without the saturation or saturation of carbon dioxide, with a pressure of carbon dioxide in the bottle from 100 to 250 kPa at 20 º C;

wine drink - wine produced with a volume of ethyl alcohol not less than 7% and not more than 22% saturation with or without the saturation of carbon dioxide, containing not less than 50% of wine produced in whole or in part from fermented berries, fresh grapes, grape must, with or without the addition of strengthened ethyl alcohol produced from raw food material, and (or) strengthened grape juice, and (or) wine distillate, and (or) sugar products, and (or) food dyes, and (or) water;

wine flavored drink - wine drink with a volume of ethanol from 9% to 22%, table wine produced in bulk (raw wine) by adding strengthened ethyl alcohol from raw foods or strengthened wine distillate, or sugar-containing substances, natural flavoring and natural flavoring substances;

carbonated wine drink - wine drink with a volume of ethanol from 8.5% to 12.5%, obtained by the artificial saturation of carbon dioxide of wine in bulk, 200 kPa at 20 ° C;

carbonated fizzy wine drink - sparkling wine drink with a volume of ethanol from 8.5% to 12.5% and a pressure of carbon dioxide in the bottle from 100 kPa to 250 kPa at 20 ° C;

mead wine - wine drink with a volume of ethyl alcohol not less than 8.5% and not more than 22%, made in whole or in part via the alcoholic fermentation of honey mash with or without the addition of strengthened ethyl alcohol from raw food material, honey distillate, fruit distillate, honey, concentrated fruit juice, with caramelized sugar for color correction, carbon dioxide, which has the dominant flavor and aroma of honey. Up to 30% of fresh fruit susel can be used and strengthened fruit juices;

sparkling mead wine - wine drink with a volume of ethanol from 8.5% to 12.5%, with the pressure of carbon dioxide in the bottle at least 300 kPa at 20 ℃, produced by the artificial saturation of table wine with the honey drink and carbon dioxide;

strengthened mead wine - wine drink with a volume of ethanol from 15% to 22%, made in whole or in part from fermented honey mash with or without the addition of honey, or honey from the fermented mash with or without the addition of concentrated fruit juice, with added strengthened ethyl alcohol from raw food material, fruit distillate or honey distillate. Up to 30% of fresh fruit mash can be used and (or) fruit juice or fermented-alcohol and (or) reduced fruit juice;

mead table wine - wine drink with a volume of ethanol from 8.5% to 15%, made in whole or in part from the alcoholic fermentation of honey mash and then with honey added or without the additions. Honey can be added to the up to 30% with fresh fruit mash and (or) reduced fruit juices;

fruity wine drink - wine drink with a volume of ethanol of at least 9% and not more than 22%, with saturation of carbon dioxide, containing at least 30% fruit wine in bulk (raw wine), and (or) fruit fermented and alcoholized must (juice), and (or) reduced fruit fermented and alcoholized must (juice), with or without the addition of fruit alcoholized must (juice), strengthened ethyl alcohol from raw food, strengthened fruit distillate, and (or) sugar-containing products and (or) food dyes, and (or) water, with or without the saturation of carbon dioxide;

fruit flavored wine drink - fruity wine drink with a volume of ethanol of at least 15%, made with natural flavors and fragrances;

fruity sparkling wine drink - fruity wine drink with a volume of ethanol from 9% to 12.5%, made from fruit table wine in bulk, with the addition of carbon dioxide, with a pressure of carbon dioxide in the bottle of at least 300 kPa at 20 º C;

vermouth - a wine flavored beverage, in which the characteristic organoleptic properties are obtained with the use of substances contained in wormwood (Artemisia), with the addition of caramelized sugar, granulated sugar, refined sugar, white sugar, grape must, strengthened grape must and (or) concentrated grape must;

fruit wine - wine produced with a volume of ethyl alcohol from 15% to 22%, containing fruit, the mass of the fraction ranging from 20% to 60% of the wine;

strong grape drink - wine produced with a volume of ethyl alcohol from 22% to 55%, made from grapes and (or) wine distillates with or without the addition of sugar-containing products, and natural flavor substances;

strong mead drink- wine produced with a strength from 22% to 55%, made from fermented honey mash of not less than 30% of the finished product, with the addition of honey distillate, strengthened ethyl alcohol from raw food material, with the addition of strengthened alcohol from raw food material, fruit strengthened distillate, fruit distillates intended for the production of various types of wine production, and is not subject consumption by the consumer as a finished product. Adding strengthened ethyl alcohol is permitted until January 1, 2017;

strong fruit drink - wine with a strength of 22 to 55 percent, made from fruit distillate with or without the addition of sugar-containing products and which has a taste and aroma of the raw materials used;

grape must - product with a volume fraction of ethanol not more than 1 percent which are obtained from fresh grapes spontaneously or with the use of physical methods of crushing, their separation, draining, and pressing;

concentrated grape must - product with a volume fraction of ethanol not more than 1 percent resulting from the dehydration of grape must, with the exception of via applying direct heat, with a mass fraction of dry matter, as determined by a refractometer at 20 ° C, of not less than 50.9 percent;

concentrated fruit mash - product with a volume fraction of ethanol not more than 1 percent, which result from the dehydration of fruit mash, with the exception of via applying direct heat, with a mass fraction of dry matter, as determined by a refractometer at 20 ° C, of not less than 50.9 percent;

strengthened concentrated grape must - product with a volume fraction of ethanol not more than 1 percent, which result from the dehydration of grape must, with a mass fraction of dry matter, as determined by a refractometer at 20 ° C, of not less than 61.7 percent, and which have undergone a specified process (in the documentation) to remove excess acids and other ingredients except for sugar;

alcoholic grape must (mistelle) - wine with a volume of ethyl alcohol from 12 to 25 percent which is made from grape juice containing sugar of at least 14 percent, with the addition of strengthened ethyl alcohol and (or) wine distillate;

honey - honey water solution with a volume fraction of ethanol of not more than 1 percent;

fruit mash - product with a volume fraction of ethanol not more than 1 percent which are obtained from fruit spontaneously or with the use of physical methods of crushing, draining, and pressing. The addition of sugar is allowed in order to provide the minimum volume fraction of ethanol fermentation at a natural five percent;

alcoholic fruit mash - wine with a volume of ethyl alcohol from 15 to 25 percent that is made from fruit mash with the addition of strengthened ethyl alcohol from raw food materials;

fermented alcoholic fruit mash (fruity fermented alcoholic wine matter**)** - wine with a volume of ethyl alcohol of 16 percent that is produced by the alcoholic fermentation of fruit mash or crushed fruit to a volume fraction of ethanol from natural fermentation of at least 5 percent, followed by the addition of ethyl strengthened alcohol from raw food materials, fruit strengthened distillate, and fruit distillates intended for the production of different types of wine and which is not for the consumption by customers as a finished product. Adding strengthened ethyl alcohol to this is permitted up to January 1, 2017;

distillate - alcoholic beverages of over 52% strength, obtained by the fractional distillation or simple distillation of fermented , bulk wine, yeast alcohol, precipitation, alcohol, other alcohol-containing food products and used for the production of alcohol and wine products;

Categories of distillates:

distillate of grape origin - distillate strength from 52% to 86%, made by distillation in one or a combination of fermented grape types, yeast sediments precipitation, raisins;

strengthened distillate of grape origin - distillate strength of more than 86% and not more than 96%, made by distillation, and (or) the distillation of fermented grape types, yeast sediments precipitation, and the distillation of the grape of origin;

wine distillate - distillate strength from 52% to 86%, made by the distillation of dry bulk wine with the addition of wine distillate or distillate of strengthened wine, which has the aroma and taste of the products used;

strengthened wine distillate - distillate strength of more than 86% and not more than 96%, made by distillation, and (or) dry distillation of wine in bulk or the distillation of wine with the addition of wine distillate or strengthened wine distillate;

wine distillate for brandy (cognac distillate) - wine distillate with a strength from 55% to 70%, made by the fractional distillation of dry bulk wine with a volume of ethyl alcohol not less than 8.5%, resulting from the grape types Vitis vinifera, in constant contact with oak wood or oak barrels with a capacity of more than 1000 dm3 for at least one year or 6 months in oak casks with a capacity of less than 1000 dm3 or is not in contact with oak wood;

aged wine distillate for brandy - distilled from wine to brandy, with a volume of ethanol from 55% to 70%, obtained by exposure to a young wine distillate brandy in contact with oak wood during the period of exposure;

wine distillate for young brandy - distilled from wine to brandy, with a volume of ethanol from 62% to 70%, not affected by aging in contact with oak wood;

whiskey distillate - the distillate obtained by single or multiple distillation of fermented mash of cereal grain and / or made from malt, followed by a delayed distillate strength no more than 94.8% in wooden barrels with a capacity not exceeding 700 l for at least three years or without ageing;

honey distillate - distillate by volume of ethyl alcohol from 52% to 86%, made by the distillation of fermented honey mash, or table wine honey drink in bulk or strengthened wine honey drink;

rum distillate - distilled with a volume of ethanol not more than 96%, made by distillation of fermented mash from the products of sugar cane;

fruit distillate - distillate by volume of ethyl alcohol from 52% to 86%, made of dry distillation of table wine in bulk, fermented fruit pomace, and yeast sediment precipitation. Distillate fruit may have the name of the form of the fruit from which it is made (e.g., plum distillate);

fruit strengthened distillate - fruit distillate by volume of ethyl alcohol of not more than 86% and not more than 96%, dry fruit produced by the distillation of wine in bulk or dry fruit wine in bulk, with the addition of fruit or fruit strengthened distillate;

aged apple distillate (calvados) - apple distillate by volume of ethyl alcohol from 55% to 70%, obtained by the exposure of young apple distillate in contact with oak wood during the whole period of exposure;

young apple distillate for apple brandy - distilled from apple to apple brandy with a volume of ethanol from 62% to 70%, and not affected by aging in contact with oak wood;

brewery products - alcohol product which is made from a brewer's raw materials and (or) beer;

Categories of brewing products:

beer – alcohol product of ethyl alcohol content of more than 1.5%, formed during the fermentation of beer , which is made from brewer's malt, hops, and (or) resulting from the processing of hop products (hops), water with brewer's yeast, no added ethyl alcohol, and aromatic and flavoring agents. The partial replacement of brewing malt grain is allowed, and (or) the products of its processing (grain products), and (or) sugar products, provided that their total weight does not exceed 20% of the mass being replaced by the brewer's malt, the sugar-containing products and the mass does not exceed 2% of the mass being replaced by the brewing malt;

beverages manufactured on the basis of beer (beer drinks) - alcoholic beverages by volume of ethyl alcohol formed

during the fermentation of beer , of not more than 7%, which are made of beer (at least 40% of the finished product), and (or) cooked brewer's malt (at least 40% of the mass of raw materials), water with or without the addition of cereals, sugar-containing products, hops, fruit and other plant materials, processed products, aromatics and flavors, without the addition of ethyl alcohol;

brewing raw materials - food products used for brewing beer or drinks, including brewer's malt, special malt brewery, concentrated , malt extract, grain products, hops, and sugar-products;

malt - products made from corn by its being soaked, sprouting (for alcohol production) and drying (for the brewing industry);

brewing malt - malt made from malting barley or wheat;

special brewing malt - malt from malting barley or other grain, produced with the use of technological methods for processing grain, including malting in order to obtain a malt or beer product with specific properties and characteristics;

- products made from water and solids extracted from malt, hops and hop products;

for beer beverages - products made from water and solids extracted from the raw materials of brewing;

concentrate - products produced by the concentration (dehydration condensation) of ;

concentrated must for beer beverages - products produced by the concentrating (dewatering, thickening) of to beer drinks;

malt extract - products produced by the extraction and concentration of the solution of extracts from brewing malt;

Terms and definitions:

fragrances and flavorings substances - substances which include a natural flavor and natural flavorings, natural flavorings and food additives: flavoring agents, coloring agents;

aromatization - the technological method to give a certain flavor to alcoholic beverages by adding natural, or identical to natural, flavoring substances;

aromatic spirits - alcoholic beverages with a strength not less than 60% and not more than 80% containing aromatic substances, prepared by the distillation of vegetable extracts strengthened and strengthened juices and fruit drinks from fruits and berries, aqueous-alcoholic solutions of essential oils, honey, propolis, olive-ether and other aromatic raw materials;

mixing (blending) - technological method for mixing alcohol products of the same types which differ in physic-chemical and (or) the organoleptic characteristics, for the manufacture of alcoholic beverages of the same form, but now homogeneous in composition;

purified water - water with a specific content of mineral and organic substances specified in Table 5 of Annex 1, prepared in the following ways: softening, demineralization, deodorization, desalination, filtration and iron removal from drinking water, etc. Several of these methods can be used;

holding (maturity) - the technological method of the physical and chemical, biological or microbiological transformation in certain types of alcoholic beverages, which result in the alcoholic beverages acquiring new properties and characteristics;

geographical indication - a designation that identifies alcohol as originating from the territory of the Member States of the Customs Union or a region or locality in that territory as well as products from other wine regions of the world where a certain quality, reputation or other characteristics of the product is largely linked to its geographical origin;

mature mash - a multi-component mixture used for further distillation or strengthening obtained during fermentation of yeast mash of sugar-or starch-raw materials, and consisting of water, ethyl alcohol, the accompanying volatile impurities and metabolic products of yeasts;

correction of wine production - a set of permitted technological production operations, allowing one to restore indices of wine production to set requirements;

grape - fruit of the vine used to prepare the wine in the stage of technical maturity, belonging to the types *Vitis vinifera* or coming from the crossing of varieties of grape types *Vitis vinifera* varieties with other types of the genus Vitis, capable of alcoholic fermentation. The grapes must meet the requirements of the technical documents;

appellation of origin of alcohol-protected (protected name of origin) - the name of the region, a particular place, or, in some cases, the state, which is used to describe alcoholic beverages, and which meets the following requirements:

- the characteristics and quality of the corresponding alcohol products are primarily or exclusively linked to a given geographical area, with its natural and (or) human factors;
- the alcohol products are manufactured only from raw materials grown and legally permitted for the manufacture of alcoholic beverages in the given geographical area;
- the manufacture of alcoholic beverages is limited to the appropriate given geographical area;
- the appellation of the origin of alcoholic beverages produced in the territory of the Member States of the Customs Union, passed the procedure of protection in the authorized bodies of the Member States of the Customs Union;

heads fraction of ethanol - a by-product of alcohol production, which is formed by strengthened mash or strengthened crude ethyl alcohol, containing elevated concentrations of volatile organic impurities;

distillate from edible raw materials - products made by condensation of alcohol obtained by distilling fermented vegetable matter, containing fermentable carbohydrates. Distillate from raw food materials may have the name of raw material or a drink for which it is made;

completion (processing) of alcoholic beverages - the technological method of production which requires eliminating inconsistencies regulations in order to further its intended use or the production of other alcoholic beverages;

pure culture of yeast - yeast isolated from a single cell and specially selected by breeding to produce certain types of alcoholic beverages;

brewer's yeast - yeast related to the family and genus Saccharomycetaceae Saccharomyces carlsbergensis and Saccharomyce cerevisiae;

yeast layout - the biomass of active cells of a pure culture of yeast in an amount sufficient for the carbohydrate fermentation of or mash entering fermentation;

ingredient - products present in alcoholic beverages in original or modified form as a result of processing methods;

classic method for sparkling wine production - technological methods of forming foamy and sparkling properties of sparkling wines in the process of secondary fermentation and maturation in glass bottles;

tank production method of sparkling wine - a method for forming foam and sparkling properties of sparkling wines in the process of secondary fermentation and maturation tanks (reservoirs);

blending - technological method mixing the same or different types of alcoholic beverages in order to obtain new properties and characteristics;

blended distillery production - a product of the established structure and properties, prepared in a mixing tank with semi-finished components, with strengthened ethyl alcohol from raw food material and water in accordance with the amended formula;

control sample of alcoholic beverages - a sample of products selected by the applicant from batches manufactured on issuance in order to settle disputes between the parties regarding its authenticity and compliance with regulations;

standard sample of alcoholic beverages - a sample of products, selected from commercially available alcohol or a single

batch of products in order to confirm its compliance;

semi-finished product (production distillery) - part of distillery products produced in the form of strengthened extracts, juices, fruit drinks, and flavored with ethyl alcohol, sugar syrup and colorings, prepared in accordance with the technological regulations and / or technological instructions, approved in accordance with legislative orders;

auxiliary materials - materials that are not included in the product, but used in its production for technological purposes. The list of supporting material is determined by the competent authorities of the Member States of the Customs Union;

maceration - technological method of infusion of plant tissues (usually plant, in whole or in part) in liquid solvents (water, oils, ethanol, water-alcohol mixture) for the extraction solvent soluble substances;

carbon dioxide maceration - the technological process for grapes and fruit to absorb for a few days carbon dioxide in an atmosphere in a closed unit;

pulp - chopped fruit and berries, intended for the extraction of juice or infusion (maceration);

molasses - a by-product of sugar production, a syrupy liquid dark brown in color and odor, with a solids content of at least 75% by mass and the amount of fermentable sugars of at least 46%;

name of alcoholic beverages - a word or group of words, including the type and (or) the category of alcoholic beverages intended to refer to the alcoholic beverages, under which it comes into circulation;

enripening - technological method of filtering alcoholic beverages in order to increase their biological stability;

enrichment - a technological method to increase the natural volume of ethanol in wine, by no more than 2%, by the addition to the grapes or grape must before fermentation or during the fermentation of sucrose or strengthened concentrated grape must or wort concentration by reverse osmosis or cooling (freezing);

designation of wines by their sugar content - some wines indicate the sugar content in the wine production;

designation of wines by the color - the names of wines indicating the color of wine products;

volume of ethyl alcohol (the strength) - the ratio of the contained volume of ethanol production to the total production at 20 ° C, expressed as a percent;

total volume of ethanol - the amount of strength (by volume of ethyl alcohol) and the potential of the volume of ethanol.

natural volume of ethanol - the total volume of ethanol in the product prior to enrichment;

potential volume of ethyl alcohol - the amount of the volume of ethanol at 20 ° C, which can be obtained by complete digestion of the sugars contained in 100 volumes of the fermented product at a specified temperature;

party of alcoholic beverages - a certain amount of alcohol, with one name, one date of issue, equally packed, manufactured by one manufacturer for one national standard, and (or) the standard of organization and (or) other documents, which the manufacturer presented for the simultaneous delivery and acceptance, followed by the commodity-accompanying documents that provide traceability of the party of alcoholic beverages.

pasteurization - a technological method of heat treatment of alcohol products which extends its life;

sweetening - a technological method to add to alcohol sucrose, brown sugar, refined sugar, dextrose (glucose), glucose syrup, glucose-fructose syrup, starch syrup, maltose syrup or highly-sugared, liquid sugar, inverted sugar, inverted sugar syrup, fructose, strengthened concentrated grape must, concentrated grape musts, sugar color (caramel), honey, syrup, fruit satins (carob), any natural carbohydrates that have similar properties, produced wine products, refined sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, grape must, concentrated grape must, strengthened concentrated grape must, caramelized sugar, honey, concentrated grape or fruit mash, strengthened concentrated grape or fruit mash.

debris - including a different nature, not characteristic of the alcoholic products (fragments, scraps of paper, scale and other foreign objects from outside);

consumer qualities of alcoholic beverages - the organoleptic and physic-chemical characteristics of the alcoholic products, inherent, which distinguish them from each other as different types of alcoholic beverages and of various kinds;

traceability of alcoholic beverages - the ability to identify the party of spirits and documented set of the manufacturer and subsequent owners in the circulation of alcoholic beverages, except for the final consumer, as well as the place of origin (production) of the alcoholic beverages;

rectification- the technological process of the separation of volatile substances with different boiling points by multistage evaporation and the condensation flows of them moving relative to each other;

strengthened mash - the process of obtaining strengthened ethyl alcohol directly from mash with its subsequent purification of volatile impurities associated with the strengthening;

distillation of crude alcohol - getting strengthened ethyl alcohol of crude ethyl alcohol by distillation or strengthening;

sugar color - a product of the thermal treatment of granulated sugar;

sugar-products - sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, starch syrup, concentrated grape must, concentrated fruit must, strengthened concentrated grape must, caramelized sugar, honey, and brewing raw materials containing sugar involved in fermentation;

fermentation of the mash wart - the technological transformation of sugars in wart into ethanol, carbon dioxide and other substances produced by yeast;

maturing (aging) - the technological method of aging alcoholic beverages due to organoleptic properties of the reactions occurring during storage in certain circumstances;

alcoholisation - the technological process for adding strengthened ethyl alcohol from raw food material, wine distillate, distillate fruit, or honey distillate;

alcoholized juice - alcohol foodstuffs with a strength not less than 16% and not more than 25%, made by pressing the fruit pulp and strengthened juice resulting in strengthened ethyl alcohol;

alcoholized juice - alcohol foodstuffs with a strength not less than 24%, made by extracting soluble substances from fresh or dried fruits in a water-alcohol solution of a strength not less than 30% and not more than 60%;

alcoholized infusion - the semi-finished production via distillation, which is prepared from fresh or dried aromatic and / or non-aromatic plant material by the extraction of soluble substances in a water-alcohol solution with a strength of 40.0% to 90.0%;

shelf life of alcoholic beverages - the period after which the alcoholic beverages are considered to be unsuitable for their intended use;

mash - an aqueous solution of extracts in the production of raw ethyl alcohol, beer, and mead;

transport containers - drums, jars, canisters, which are designed for the packaging, transportation and storage of alcoholic beverages with a capacity of more than 20 dm3;

technical documents - the documents under which the manufacture, storage, transportation and sale of food, materials and products is done (technical specifications, technological instructions, recipes, etc.);

heat treatment - the treatment of alcohol to heat and (or) cold stage in production, increasing the shelf life of the alcoholic

beverages;

processing inclusion - inclusion, resulting from filtration and (or) capping alcoholic beverages (fiber filter media, cortical dust, polymer dust);

circulation - the technological process of the production of champagne bottle technology, including the filling of the bottles, bottle capping and the consolidation of the cork;

tirage mixture – pre-product intended for the secondary fermentation of sparkling wine in obtaining high quality (champagne) bottle technology, consists of processed blends of wine in bulk, passed through filtering for the distribution of the liquor, distributed with a pure culture of yeast

commodity and supporting documents - documents of the prescribed form, which may be required in the production and shipment of alcoholic beverages and contain information on the alcoholic beverages;

deletion of alcoholic beverages - the party does not comply with the requirements of technical regulations in the state of the alcoholic beverages, is not fit for any of its utilization and applications, as well as precluding its adverse effects on humans, animals and the environment, and will be destroyed in accordance with applicable law;

consumer packaging for alcoholic products - packaging with a capacity of not less than 20 cm3, designed for the packing and shipping of alcoholic products to the consumer. The upper limit of the capacity is set in the standards for specific types of alcoholic beverages;

utilization of alcoholic beverages - action in respect to the relevant requirements of the technical regulations of the alcoholic beverages aimed at preventing their use for illegitimate purposes, including processing products for technical purposes;

expedition liqueur - a product made from natural raw wine grapes, sugar, citric acid, ethyl alcohol and added to achieve the physical and chemical properties of sparkling wines and champagne;

extract - a product that contains extracts and (or) the aromatic plant material by the method of the extraction of plant raw materials.

register notices - a resource (database) that contains a description of the properties and characteristics of the alcohol products, the technological processes of production, production controls, storage, transportation, sale, disposal, labeling, as required for the implementation and enforcement of regulations;

notification of the beginning of the turnover on the single customs territory of the Customs Union of alcoholic beverages - a document containing the date of the first delivery in the territory of the Member States of the Customs Union of alcoholic beverages of a certain name, a description of their characteristics and properties, a description of the technological processes of production, production controls, storage, transportation, sale, disposal, and labeling;

INS-number - a number of the food additives in the international digital system INS (International Numbering System) to identify food additives, the EU numbers are preceded by the letter E;

E number - a number of the food additives to identify the food additives in the European digital system used by the European Community and the countries of the Customs Union;

identification - the procedure for the inclusion of alcoholic beverages in the application of regulations and their establishment of conformance to this document for alcoholic beverages;

manufacturer - a legal entity or person as a sole proprietor engaged in the production of its own name and (or) the sale of alcohol products and responsible for their compliance with the safety requirements of the technical regulations of the Customs Union";

importer - a resident of a Member State of the Customs Union, which concluded with a non-resident of the Member States of the Customs Union a trade agreement on the transfer of alcoholic beverages, makes the alcohol production and is

responsible for its compliance with the safety requirements of the technical regulations of the Customs Union";

authorized person by the manufacturer - a person or entity registered in the prescribed manner by the Member State of the Customs Union, which is defined by the manufacturer under a contract with him for taking action on its behalf in conformity with the assessment and placement of alcoholic beverages on a single customs territory of the Customs Union, as well as for that responsibility for product nonconformity to the technical regulation of the Customs Union";

processing of alcoholic beverages - a set of process steps to remedy beverages that do not meet the requirements of the technical regulations for alcoholic beverages in their further use for their intended purpose."

IV. The market handling rules

10. Alcoholic beverages available for circulation in the market in line with the technical regulations of the Customs Union, as well as other technical regulations of the Customs Union and (or) technical regulations of EEC, the effects of which are distributed, and provided that it has passed an assessment of compliance in accordance with the requirements of the regulations as well as other technical regulations under the Customs Union, and (or) EurAsEC technical regulations.

11. Alcoholic beverages that meet the requirements of these technical regulations, technical regulations of the Customs Union and have undergone assessment (confirmation) of conformity are marked with a unified product mark/stamp in the customs territory of the Customs Union

Alcoholic beverages which conform to the requirements of these technical regulations of the Customs Union that have not been confirmed should not be labeled with a unified product mark/stamp on the market of the Member States of the Customs Union and are not allowed to be released into circulation on the market.

Alcoholic beverages which are not labeled with a unified product mark/stamp on the market by Member States of the Customs Union are not allowed to be released into circulation on the market.

12. Alcoholic beverages, in circulation, must be accompanied by documents that provide traceability. The supporting documents must contain the number of the entry in the register notice of the document, according to which the alcoholic beverages were made.

13. Alcohol production circulating on the territory of the Member States of the Customs Union in terms of acceptance criteria of its characteristics, the processes of manufacture, production control, storage, transportation, sale, disposal, labeling, as specified in the notification of the beginning of the treatment of alcohol (hereinafter - the notification).

14. The notifier shall send to the authority of a Member State of the Customs Union notification in paper form, or electronically, in the form and filled in the manner approved by the Customs Union Commission prior to the issuance of the alcohol products in circulation on the territory of the Member States of the Customs Union.

The notifier is:

- For alcohol production, manufactured on the territory of the Member States of the Customs Union - the manufacturer (producer) of the alcoholic products;
- For alcohol products made outside the territory of the Member States of the Customs Union - the producer (manufacturer) or the supplier (importer) of the alcoholic beverages.

In the case of inaccurate information in notification, release into circulation of alcohol products not conforming to the requirements of regulations, with an absence of state registration of alcoholic beverages, as well as the treatment of alcoholic beverage on the market with a description and characteristics quite consistent with the description and characteristics specified in the notification, but claimed by another manufacturer under a different name, then the authority of a Member State of the Customs Union shall decide on the treatment of the non-alcoholic beverages on the territory of the Member States of the Customs Union.

The decision specified in this paragraph shall be made within three days after the decision is sent by the authorized body of a Member State of the Customs Union in writing to the notifier.

Circulation of alcoholic beverages in the Member States of the Customs Union in the presence of the decision as referred to in this paragraph shall not be permitted.

Information from the registry of notifications is used by stakeholders to identify the circulation of alcohol products.

In identifying inconsistencies of description and the characteristics of alcohol compared to the information contained in the register of notifications, descriptions and specifications contained in the specified register are considered accurate.

The register of notifications is with the competent authorities of the Member States of the Customs Union in the rules approved by the Commission of the Customs Union.

V. Identification of alcoholic beverages for the purpose of reference to objects of technical regulation rules

15. For the purposes of the classification of alcoholic products (processes) to the objects of technical regulation in relation to which this regulation applies, we have the persons concerned by the identification of products.

16. Identification of alcohol is carried out by its name and (or) the grounds set forth in the definition of such products in the regulations, the visual and (or) the organoleptic, and (or) analytical methods.

17. Identification of alcohol is carried out by one and (or) more of the following methods:

1) by name - by comparing the name and destination of the alcohol products specified in the marking on the label and / or shipping documents with the name specified in determining the type of alcoholic beverages;

2) visual method - by comparing the appearance of the signs of the alcohol products set forth in the definition of such alcoholic beverages in the regulations;

3) organoleptically - by comparing the organoleptic properties of the alcoholic beverages with the signs given in determining such alcoholic beverages in the regulations. The organoleptic method is used if the alcoholic beverages cannot be identified by their name and by the visual method;

4) The analytical method - by checking the conformity of the physico-chemical and (or) alcohol microbiological criteria set forth in the definition of such alcoholic beverages in the regulations. The analytical method is used if the alcohol can not be identified by name on the visual or organoleptic methods.

18. When identifying the processes of production, storage, transportation and the sale of alcoholic beverages in order to assign these processes to the objects of technical regulation the rules must ensure that these processes are carried out in the order of production, storage, transportation and sale of alcoholic beverages and related to ensuring the safety of such products. Identification of the processes for production, storage, transportation and sale of products is made by a visual assessment of these processes.

19. Adulterated alcohol products are recognized when:

- they contain ingredients not covered by the regulations, codes of practice, standards and technical documents;

- they are made from grapes or replacing them by mixing in cases where the technical documents were not provided;

- they are made with the addition of ethyl alcohol from raw food material, except in cases where the addition of ethyl alcohol from raw food material is provided by the regulations and technical documents;

- they are made with the addition of ethanol from non-raw food materials;

- they are made with the addition of water if it is not provided for in the rules and technical documents;

- they contain packaging, consumer packaging, and (or) label information on protected geographical indications, protected

appellations of origin, if it is not made under the provisions of the regulations governing the manufacture of such products;

- they are made in breach of the Regulations and (or) technical documents for the maturation time;

- in the case of the treatment of alcohol products not conforming to the data specified in the notification of the beginning of the treatment of the alcoholic beverages.

20. The result of the identification is the assignment or not to an identifiable product as specified in the accompanying documents and on the label type and name of alcoholic beverages. The result of an act of identification is made via test reports, and expert opinion.

VI. The safety requirements of alcoholic beverages

21. Alcoholic beverages in circulation in the customs territory of the Customs Union are to be within a specified expiration date, so that the intended end use should be safe.

22. Requirements for alcoholic beverages are set out in Annexes 1, 2 and 3 to the Regulations.

Alcoholic products in circulation are not allowed to have infectious and parasitic diseases or toxins which are dangerous to human health.

23. Expiration dates and storage conditions are set by the manufacturer of alcoholic beverages in a way that the alcohol products meet the requirements of the regulations and technical documents in accordance with which they are made, and the expiration date when stored.

If the manufacturer's expiration date is not set, then the shelf life for such products is not restricted.

24. The materials used for manufacturing products that come into contact with alcoholic products must meet the requirements established by the appropriate technical regulation of the Customs Union and (or) the technical rules of the EurAsEC, and in their absence - the legislation of the Member States

The Customs Union ensures the compliance with the requirements of this on alcohol.

VII. Ensuring food safety in the process of production and circulation

25. Manufacturers, retailers and people who perform the functions of foreign manufacturers of alcoholic beverages, must process and produce and circulate it so that such products meet the requirements set for it by regulation.

The requirements for alcoholic beverages in the process of production and the circulation of the manufacturer, the seller and the person performing the functions of foreign manufacturers of alcoholic beverages are provided by:

1) the choice to provide the necessary requirements for alcohol production processes;

2) the choice of the sequence of technological processes for the production and distribution of alcoholic beverages, excluding contaminated raw alcohol ;

3) to determine the production of alcohol-controlled manufacturing processes and their stages in the production control programs;

4) a means of ensuring the accuracy and completeness of production control, control over raw materials, packaging materials, technological resources and auxiliary materials used in the manufacture of alcoholic beverages;

5) for monitoring the performance of process equipment in the manner that ensures the production of alcoholic products in accordance with the requirements of the rules;

6) provide documentation of information about the controlled process stages and testing results of the alcoholic beverages;

7) compliance with the conditions of the storage and transportation of alcoholic products;

8) maintenance of production facilities, process equipment and inventory used in the production of alcoholic beverages in a state that prevents any contamination of alcoholic beverages;

9) the choice of methods of compliance of the staff with personal hygiene in order to ensure the safety of the alcohol products.

10) ensuring the safety of the use of alcoholic beverages with the methods and frequency of cleaning, washing, disinfection and disinfestations of production facilities, process equipment and inventory used in the production of alcoholic products;

11) maintaining and storing documents on paper and (or) electronic media, confirming that the alcohol was produced to the requirements established by the regulations;

12) the traceability of alcoholic beverages in shipping documents;

13) the turnover of workers employed in jobs related to production (manufacturing) of alcoholic beverages, mandatory pre-admission work and periodic inspections in accordance with the laws of the Member States of the Customs Union.

26. Organization of industrial monitoring and control is performed by the manufacturer on their own and (or) with the participation of third parties. The program-monitoring of compliance with regulations includes:

1) a list defined by the manufacturer of the hazards that may result in production for release in the treatment of alcohol products not conforming to the requirements;

2) the controlled process steps, the list of monitored parameters of these processes and the limiting values of these parameters;

3) a course of action in the case of any deviation of performance parameters specified in paragraph 2 of this paragraph from the established limit values;

4) the frequency and measures of self-monitoring, as well as an indication of the persons responsible for his conduct;

5) the safety record of raw materials, intermediates and food additives used in the production of alcoholic products, their storage, transportation, and expiration dates;

6) the schedule for sanitizing, cleaning, work on disinfection and disinfestations in manufacturing, warehouse and retail spaces, equipment and inventory;

7) scheduled equipment maintenance and inventory;

8) measures to prevent and detect violations of the law of the Member States of the Customs Union in the implementation of the processes for production of alcoholic beverages and industrial waste.

27. The program-monitoring of compliance with the regulations approved by the head of the manufacturer that produces alcoholic beverages, or his authorized representative and notified to the manufacturer's personnel.

28. The manufacturer shall make and retain documentation relating to the production controls, including the documents confirming the safety of unprocessed food (edible) animal raw materials, in paper or electronic form.

Documents confirming the safety of unprocessed food (edible) animal raw materials shall be stored for three years from the date of issue.

29. Water used in the production of alcoholic beverages shall comply with the legislation of the Member States of the Customs Union on drinking water and ensure compliance with the requirements of the regulation of alcoholic beverages.

Additional requirements for water used for production of certain types of alcoholic beverages are listed in Annex 1.

30. The raw materials used in the production of alcoholic products should be traceable and conform to the safety set forth in the relevant technical regulations and Customs Union (Or) technical regulations, EurAsEC, and in their absence to the legislation of the Member States of the Customs Union and ensure compliance with the requirements of regulation of alcoholic beverages.

In the case of raw materials of vegetable origin used in the production of alcoholic beverages, one must have information on the application of pesticides when growing the respective plants, the fumigation of production facilities and containers for storage of raw materials in order to protect them from pests and plant diseases.

In the production of alcoholic products from raw materials derived from genetically modified (transgenic) organisms (GMOs) of plant, microbial and animal origin, the line should be used for GMOs and have passed state registration.

Storage of raw materials and components used in the production of alcoholic products should be conducted in appropriate conditions to ensure the prevention of damage, the change in its consumer properties and protection of raw materials and components of these contaminants when stored as specified by the manufacturer.

31. In the manufacturing process to ensure that established requirements for the regulation of alcoholic beverages to be used as well as the process equipment and tools in contact with products that:

1) have the design and operational characteristics that ensure the production of products conforming to the requirements established by the regulations;

2) make it possible to have them cleaned and (or) purified and pre-disinfected;

3) are made of materials that meet the requirements for materials in contact with food products as established by the relevant technical regulations of the Customs Union (EurAsEC technical regulations), and in their absence to the legislation of the Member States of the Customs Union, and to ensure compliance with the requirements of the regulation of alcoholic beverages .

The working surfaces of processing equipment and equipment in contact with alcoholic products should be smooth, and made of non-absorbent materials.

32. The waste generated during the production of alcoholic beverages must be regularly removed from the production areas. Solid waste and garbage must be placed in labeled, in good condition bins used exclusively for the collection and storage of such waste and rubbish which can be closed. Structural characteristics of containers shall be that they are capable of being cleaned and (or) protect from the entering of animals.

Disposal of waste from business premises, as well as their destruction, should not lead to contamination of alcoholic beverages, the environment, and threats to human life and health.

33. Transportation of alcoholic beverages in order to ensure the established rules of the requirements for alcoholic beverages by means of transport shall be in accordance with the conditions of carriage set out by manufacturers of such products, but in their absence in accordance with the conditions of the storage of alcoholic beverages by the manufacturer of such products.

When using a vehicle and (or) containers for simultaneously varying alcoholic beverages, or food and other goods, they shall provide the conditions precluding their contact, pollution and changes in the organoleptic properties of the alcoholic beverages.

If the vehicles were used for the transport of other food products or other goods before loading alcoholic beverages they must be cleaned.

Types of cargo compartments of vehicles and containers should protect products from contamination, the penetration of animals, including rodents and insects, clean-up, cleaning, and disinfection.

Cargo compartments of vehicles and containers, as well as set their equipment in case of transportation of alcoholic beverages, should regulate the storage, and have metering facilities equipped to monitor the conditions of carriage.

The inner surface of the load compartments of the vehicles and containers are to be made of washable and non-toxic materials.

The cargo compartments of vehicles and containers are to be regularly cleaned and disinfected, with the frequency required in order to load compartments of vehicles and containers could not be a source of product contamination. The water used for cleaning the internal surfaces of the load compartments of the vehicles and containers shall meet the requirements for drinking water legislation of the Member States of the Customs Union.

34. Transported alcoholic beverages are to be accompanied by the documents that provide traceability, which include the number entry in the register notice of the document, according to which the alcoholic beverages were made, as well as information on the storage conditions, and shelf-life of the product.

35. Alcohol products are sold subject to the conditions of the storage and shelf life of such products as established by its manufacturer.

It is not allowed to keep alcoholic beverages in violation of the conditions of storage and (or) in conjunction with other types of food products and non-food products if this can lead to contamination of the alcoholic beverages.

Stored and sold alcoholic beverages are to be accompanied by documents that provide traceability, as well as information on the storage conditions, and shelf-life of the product.

In the case of the sale of alcoholic beverages not packaged in a package or without the piece of information available on the leaflet accompanying the package, the seller is obliged to offer such them to the consumer.

In the case of sale of the alcoholic beverages, not packed in consumer packaging, the seller must provide the conditions that exclude the contamination and changes in consumer properties of such products.

36. Disposal is subject to the products not meeting the requirements of the regulations.

Alcoholic beverages not meeting the requirements of the regulations, including products that have expired, are subject to withdrawal (revocation) of the party from business (the owner of alcoholic beverages) as directed by the authorized bodies of state control (supervision).

At the period leading up to the disposal of the alcoholic beverages which do not meet the requirements of the Rules, including products that have expired, then the said products are to be sent for temporary storage, under conditions which preclude the possibility of unauthorized access to them.

The decision on the possibility of processing alcoholic beverages in order to further the intended use is made in accordance with the laws of the Member States of the Customs Union.

Temporary storage of products that do not meet the requirements of these regulations and other technical regulations are subject to strict accounting. Responsibility for their preservation is the business of the party responsible.

When disposing of products not conforming to the requirements of regulation, including products that have expired, by order of state control (supervision), the owner of such products is provided a choice of methods and conditions for their disposal.

37. The destruction of unfit for intended use products, as well as counterfeit, alcoholic beverages by any available means technically in compliance with the mandatory requirements of the law of the Member States of the Customs Union in the field of environmental protection.

In cases where the destruction is unsuitable and with a risk of the emergence and spread of disease or the poisoning of people and animals, then the owner of such goods shall notify the state control (supervision), which issued the injunction on the

disposal of products not meeting the requirements of the regulations, about the selected time, place, methods and conditions of disposal.

Infected products, which are dangerous to humans and animals, must be decontaminated before the destruction.

When disposing of alcoholic beverages not meeting the requirements of the Regulations, including products that have expired, by order of state control (supervision), a manufacturer and / or the seller is obliged to submit to state control (supervision) the issued order for their recycling, confirming the disposal of such alcoholic beverages.

38. For the packaging of alcoholic beverages packaging is used ensuring its safety and the quality of its handling of alcoholic beverages during the period of the validity of alcoholic beverages.

Production and turnover of alcoholic beverages in plastic consumer packaging (consumer package based on polyethylene, polystyrene and other plastics material) is not allowed.

The volume of consumer packaging for low alcohol beverages should not exceed 330 ml.

Permitted bottling of alcoholic beverages is in glass containers except for wines, wines with a protected geographical indication, wine with a protected designation of origin, vintage wines, sparkling wines and sparkling fruit table wines.

Closures must be in leak-proof consumer packaging and meeting the consumer safety properties of alcohol to the expiration date when stored.

If damage is made to the consumer packaging then the alcoholic products should be withdrawn from circulation by the party of economic activity (the owner of the alcoholic beverages) itself or as directed by the authorized bodies of state control (supervision).

The materials and design of packaging and sealing means in contact with alcoholic beverages, to prevent violations of integrity, the integrity packaging, opening without injury, or damage to the contents must conform to the safety requirements established by the relevant technical regulations of the Customs Union (EurAsEC technical regulations) and ensure compliance to the alcohol regulation requirements.

39. The manufacturer or seller must provide the consumer with the necessary and accurate information about the alcohol, including the number of entry in the register of the notifications document under which such products were made.

40. The labeling of alcoholic beverages shall comply with the requirements established by the technical rules of the Customs Union (EurAsEC) in the labeling of food products, and the requirements established by regulation.

The labeling of alcoholic beverages is applied to each unit of consumer packaging in a convenient place for reading (on the label, top, collar, label, etc.) in the form of inscriptions in Russian (except for the name of the manufacturer.) If necessary, additional labeling in the languages of the Member States of the Customs Union should be made, too.

Labeling of alcoholic beverages includes:

1) The name of the product, in the name of the product are not allowed to use the word "type", “kind”, “sort”, " with the taste", etc. (Exception: if the inclusion of the natural and natural identical flavors in the name indicate that these products to their taste and (or) the aroma). Name of products (goods) can be further applied in the Latin alphabet (except for the word "champagne", "cognac", "Calvados");

2) the name and location (by country) of the manufacturer and organizations authorized by the manufacturer to accept claims on the products from the purchasers *);

*) For information about the name of the location of the manufacturer of alcoholic beverages, located outside the common customs territory of the Customs Union, it shall be permitted to specify in the Latin alphabet and Arabic numerals or in the official language of the country at the location of the manufacturer of the alcoholic beverages subject to their name in Russian.

3) a registered trade mark (if any);

4) the volume of ethyl alcohol (strength) as percent (% by vol.)

5) the volume of production (l dm3, cl, ml, cm3);

6) the mass concentration of sugars (g/dm3) - for wines (except dry), wine drinks, wine cocktails, liqueurs. It is allowed that information on the mass concentration of sugar be replaced by information about the name on the sugar content (brut, dry, semidry, semisweet, etc.) if required by the regulations;

7) composition(list of ingredients in descending order of their mass fractions, except for wines, cognacs, brandies, including fruit brandy, whiskey). For varietal wines, table wine, wine liquor indicates the grape variety from which they were made. For vodka and special vodka grade is used as indicating the rectified ethyl alcohol, and the list of components that influence the taste and flavor vodka.

8) for fruit wines, fruit drinks and fruit vodka, fruit brandy - the name of the product indicates the type of the fruit from which they were made;

9) for high quality wines, vintage wines and aged wines, the year is indicated for the collection of sparkling wines and vintage sparkling wines of high quality - as well as the month and year of circulation;

10) for the sparkling wines of high quality (champagne) it may indicate the method of production - a classic or a tank;

11) for cognac, brandy, brandy quality, apple brandy, and matured fruit brandy, the period of maturation, and if the name cognac, brandy and other spirits of wine products uses stars, their number should match the term of maturation.

12) for beer - the , processing method, information on filtering, extract;

13) the date of filling (production, manufacturing) and the expiration date (if it is bounded by the manufacturer.) In the case of manufacturer's unlimited shelf life, it should bear the inscription: "The shelf life is unlimited when stored according to storage rules";

14) the storage conditions;

15)a warning message "Excessive consumption of alcohol is dangerous for your health", which is put in capital letters in black on a white background, with bold, clear, easily readable font size as large-spaced with no more than the font height, and takes at least 20% of the back label, or label, or the area of consumer packaging;

16) names used in the production of food additives (except those functionally necessary for the production process, not included in the final alcoholic products), information on the availability of components derived from the use of genetically modified organisms if the content of these organisms in this component is more than 0.9%;

17) a reference to a document pursuant to which this alcoholic beverage was made and put into the registry of notices;

18) information on the confirmation of the conformity of production (a product mark/stamp);

19) information about the content of the ethanol on the consumer packaging;

20) on the labeling of the consumer packaging an inscription on the contraindication
of alcoholic beverages to persons under 18 years old, the old, those suffering from insomnia, the pregnant and lactating women, hypertensive patients with cardiac abnormalities, increased nervous excitability, diseases of the central nervous system, kidneys, liver and other organs of digestion, as well as drivers while operating a vehicle;

21) bar code identification (UNISCAN).

Definition of "low alcoholic" and "low-proof" and their variants may not be used for alcoholic beverages by volume of ethyl alcohol of more than 7% by volume in the finished alcohol product.

41. The information is applied in any way, allowing it to give clear and easy reading to a person with normal visual acuity in good light. The labels, signs, symbols are to have a contrasting background that hosts the labeling.

42. The labeling of alcoholic beverages may also contain additional information about alcohol and its manufacturer.

43. Consumer information is not applied to the transparent protective polymer of the packages used for transport, in which alcohol products are packaged.

44. In the labeling of alcohol products in bulk information for buyers needs to be accompanied by the documents containing:

1) the name and address of the manufacturer (authorized representative of the foreign manufacturer of wine production);

2) the name of the alcoholic beverages;

3) an indication of the volume of production;

4) the lot number;

5) the number of each unit shipping container (if any);

6) the product mark/stamp ;

7) the conditions of storage, transportation (as specified in the contract delivery).
In addition, the accompanying documentation must contain the information specified in paragraphs 4 - 14 and 16-18, paragraph 40 of the Regulations.

45. For alcohol products from foreign manufacturers the information referred to in paragraph 40 of the regulations in a foreign language is duplicated in Russian on the label.

46. If you can not apply all the required information on the label, the back label and other design elements of the consumer packaging, some of the information except the information specified in paragraphs 4 - 14 and 16 - 18 of paragraph 40 can be placed on the package insert, or label attached to each one consumer package.

47. The means and methods of the application of information are used to ensure its safety during transportation, storage and the sale of the alcoholic beverages.

VIII. Confirmation of conformity

48. The conformity assessment requirements of this alcohol to the technical regulations is carried out in the form:

1) confirmation (declaration) of compliance of alcoholic beverages;

2) registration of a new type of alcoholic beverages;

Conformity assessment of the processes for production, storage, transportation, sale and disposal of alcoholic beverages, the requirements of regulation takes the form of state supervision (control) for compliance with the established regulations and other technical regulations in the field of food safety requirements for alcoholic beverages.

49. Conformity assessment of non-industrial production of alcoholic beverages and alcoholic beverages catering (catering) intended for release into circulation, as well as the implementation processes of these products takes the form of state supervision (control) for compliance with the established regulations and other technical regulations in the field of food safety requirements to alcohol.

50. The applicant for the conformity assessment of the alcoholic beverages, except for state control (supervision), may be registered in accordance with the laws of the Parties in the territory of the legal entity or person as an individual entrepreneur, or an authorized person by the manufacturer.

51. The applicant must ensure compliance with alcohol requirements as established by the regulations and other technical regulations in the field of food safety.

52. The declaration of conformity shall be issued for circulation in the customs territory of the alcoholic beverages.

The declaration of conformity with the requirements of the regulations of the alcoholic beverages shall be effected by a decision on the choice of the applicant's declaration on the basis of their own evidence or evidence obtained from a third party.

53. The declaration of conformity of the alcoholic beverages is carried out by one of the schemes for the declaration as set out the regulations, at the option of the applicant.

54. Scheme of declaring:

1) Scheme of the declaration 1d

1.1 Scheme 1d includes the following procedures:

- creation and analysis of technical documentation;
- implementation of production control;
- testing of product samples;
- the adoption and registration of the declaration of conformity;
- the application of a unified sign of circulation.

1.2 The applicant shall take all the necessary measures to ensure the production process was stable and ensures that the manufactured products meet with the requirements of the technical regulations, forms the technical documentation and conducts the analysis.

1.3 The applicant provides industrial control.

1.4 In order to monitor the product compliance with the technical regulations the applicant tests samples. Testing of the product samples is conducted at the option of the applicant to the testing laboratory or an accredited testing laboratory.

1.5 The applicant draws up a declaration of conformity and registers it on the principle of notification.

1.6 The applicant uses a unified product mark/stamp , unless otherwise stipulated by the technical rules.

2) The scheme of declaring 2d

2.1 Scheme 2d includes the following procedures:

- the creation and analysis of the technical documentation;
- testing party products (single product);
- the adoption and registration of the declaration of conformity;
- drawing a unified product mark/stamp.

2.2 The applicant generates technical documentation and conducting its analysis.

2.3The applicant tests samples of the products (single product) to ensure the verification of the claimed product compliance with the technical regulations. The tests of samples of products (single product) are performed at the option of the applicant at the testing laboratory or an accredited testing laboratory.

2.4 The applicant draws up a declaration of conformity, and records the notification principle.

2.5 The applicant does one sign for market access, unless otherwise stipulated by the technical rules.

3) The scheme of declaring 3d

3.1 Scheme 3d includes the following procedures:

- creation and analysis of technical documentation;
- implementation of production control;
- testing of product samples;
- the adoption and registration of the declaration of conformity;
- drawing a unified product mark/stamp.

3.2 The applicant shall take all the necessary measures to ensure the production process was stable and ensures that the manufactured products meet with the requirements of the technical regulations, and also forms the technical documentation and conducts the analysis.

3.3 The applicant provides industrial control.

3.4 In order to monitor the product compliance with the technical regulations the applicant tests samples. The testing of product samples is conducted at an accredited testing laboratory.

3.5 The applicant draws up a declaration of conformity, and records the notification principle.

3.6 The applicant does one sign for market access, unless otherwise stipulated by the technical rules.

4) The scheme of declaring 4d

4.1 4d scheme includes the following procedures:

- the creation and analysis of technical documentation;
- testing party products (single product);
- the adoption and registration of the declaration of conformity;
- drawing a unified product mark/stamp.

4.2 The applicant generates technical documentation and conducting its analysis.

4.3 The applicant tests samples of the products (single product) to ensure the verification of the claimed product compliance with the technical regulations. The tests of the samples of products (single product) are conducted at an accredited testing laboratory.

4.4 The applicant draws up a declaration of conformity, and records the notification principle.

4.5 The applicant uses a unified product mark/stamp, unless otherwise stipulated by the technical rules.

55. When declaring the conformity on the basis of their own evidence, the applicant forms the evidentiary materials in order to confirm the compliance with the requirements of the regulations for alcoholic beverages

56. Evidentiary materials must contain the results of research (tests) demonstrating compliance with the requirements of the regulations and the requirements of other technical regulations in the area of food safety. Such investigations (tests) can be carried out at the applicant's own testing laboratory or other testing laboratory under contract with the applicant.

57. Evidentiary materials, except as outlined in Part 5 of the present article, may include other documents at the option of the applicant, giving rise to the conformity of the declared product compliance regulations and other technical regulations in the area of food safety.

58. The declaration of conformity must contain the following information:
name and address of applicant;
name and address of the manufacturer;
information about the object of conformity, assessment that identifies the object;
the name of the regulation;
the applicant's claim of product safety when used in accordance with the purpose and the adoption of the measures by the applicant ensuring product compliance with the technical regulations;
information on studies (tests) and measurements as well as the documents that led to the confirmation of the product compliance with the technical regulations;
validity of the declaration of conformity;
and other relevant information as needed for the technical regulations.

59. Validity of the declaration is established by the applicant.

60. If the mandatory requirements change for alcoholic beverages the evidentiary materials must be changed in terms of the conformity with such requirements. At the same time adopting a new declaration of conformity is not required.

61. The Parties shall keep records made of the declarations of compliance.

62. Subject to state registration produced in the Customs Union are the first imported goods to the customs union under the control of the goods included in Section II of the Single list of goods subject to sanitary and epidemiological supervision (control) at the customs border and the customs territory of the Customs Union, as approved by the Commission of Customs Union on May 28, 2010 № 299.

63. State registration of products (goods) carried out on the stage of their preparation for the production in the customs territory of the Customs Union, and products (goods) imported into the customs territory of the Customs Union are to be done before their entry into the customs territory of the Customs Union.

64. State registration of products (goods) is carried out by the Parties.

65. Model scheme of state registration of the package is determined by the applicant. State registration of controlled goods is to be carried out in the manner prescribed by the law of the Customs Union.

IX. Labeling of a unified product mark/stamp for products on the market

66. Alcohol, which has the corresponding safety requirements and has undergone the conformity assessment, shall be labeled with **a unified product mark/stamp** products on the market of the Member States of the Customs Union.

67. Labeling of **product mark/stamp** of alcoholic beverages on the market of the Member States of the Customs Union is carried out before the release of the alcohol into circulation.

68. The **product mark/stamp** of the products on the market of the Member States of the Customs Union is applied to the consumer packaging of the alcoholic beverages, as well as provided in the attached commodity-accompanying documents.

69. The labeling of alcoholic beverages with a **product mark/stamp** of a product on the market of the Member States of the Customs Union confirms its compliance with the regulations.

70. Alcohol products are marked with a **product mark/stamp** of a product on the market of the Member States of the Customs Union in compliance with the technical regulations of the Customs Union and (or) technical regulations of the EEC the effects of which govern and seek to apply to a **single form of treatment** for products on the market of the Member States of the Customs Union.

VIII. Protection Clause

71. The Member States of the Customs Union shall take all measures possible to limit the prohibition of issuing alcoholic

beverages on the single customs territory of the Customs Union, and the withdrawal from the market of alcoholic beverages that do not meet the safety requirements of this Regulation.

Appendix 1
to the technical regulations
"On the safety of alcoholic beverages"

Table 1

SAFETY REQUIREMENTS SPIRITS

Group of products	**Indices**	**Permitted levels, mg/kg, not more than**	**Notes**
1	2	3	4
All forms of alcoholic beverages	**Toxic elements:** Lead, arsenic, cadmium, mercury N- nitrosamines: Sum NDMA* and NDEA*	0,3 0.2 0,03 0,005 0,003	For beer and beer beverages
Original national alcoholic beverages, produced on the non-traditional technology	**Radionuclides**	370 BQ/l	for cesium 137
	Methyl alcohol		
Vodkas, original national alcoholic beverages, produced by non-traditional the technology		0,02	% (volumetric portion in conversion on waterless ethyl alcohol)
Alcoholic beverages which contain components from stone fruits	**The hydrocyanic acid**	1 [mg]/% strength of alcoholic the beverages	
Alcoholic beverages which contain quinine	**Quinine**	300	

Table 2

MICROBIOLOGICAL SAFETY INDICATORS FERMENTATION S OFT DRINKS AND MEAD

Group of the products	KMAFAnM* KOE***/cm^3, not more	Volume or the mass of product (cm^3, g), in which they are not allowed	Yeast(s) and moulds, KOE/g, cm3, not are more

		[BGKP]** (coliform)	Pathogenic, including Salmonella	
1	2	3	4	5
Not filtered				
- in kegs	-	3,0	25	-
- poured	-	1,0	25	-
Filtered				
- in the polymeric bottles	-	10,0	25	-
- kegs	-	3,0	25	-
- poured	-	1,0	25	-
Prepared by using filtration or pasteurization	10	10,0	25	100

Table 3

SAFETY REQUIREMENTS AND SPECIFICATIONS RECTIFIED ETHYL ALCOHOL FROM RAW FOOD MATERIALS

Indices	Value of the index
Organoleptic characteristics	liquid without extra particles, without extra aftertaste and smell according to the relation to the initial raw material
The volume fraction of ethyl alcohol, %, is not less than	96,2
The mass concentration of free acids (without CO_2), in the conversion to absolute alcohol, mg/dm^3, is not more than	15
The mass concentration of the esters (methyl acetate, ethyl acetate) in the conversion to absolute alcohol, mg/dm^3, is not more than	13
The mass concentration of acetaldehyde in the conversion to absolute alcohol, mg/dm^3, is not more than	4
The mass concentration of the highest alcohols (oils): 1-propanol, 2-propanol, 1-butanol, alcohol isobutyl (2-methylpropanol -1), alcohol isoamyl (3-methylbutanol -1), in the conversion to the waterless	8
alcohol, mg/dm^3, is not more than	0,03
The volume fraction of methyl alcohol, %, in conversion to the absolute alcohol is not more than	1,5
The mass concentration of the dry residue (extract), in the conversion to the absolute alcohol, mg/dm^3, is not more than	1,0
The mass concentration of the nitrous volatile component bases in the conversion to nitrogen, mg/dm^3, is not more than	It is not allowed
The Presence of furfurol in ethyl alcohol	

Table 3a

The safety requirements and specifications of rectified ethyl alcohol from food raw materials used for the production of vodka and liqueurs

Indices	Value of the index
Organoleptic characteristics	A transparent colorless liquid without particles, without strange aftertastes and smells according to the relation to the source material
Physical chemistry indices	
The volume fraction of ethyl alcohol, % is not less than	96,2
The mass concentration of the acetaldehyde in the conversion to absolute alcohol, mg/dm^3, is not more than	4
The mass of the concentration of the fusel oil: 1- propanol, 2-propanol, alcohol isobutyl, alcohol isoamyl, 1-butanol in the conversion to the absolute alcohol, mg/dm^3, is not more than	5
The mass concentration of the esters (methyl acetate and ethyl acetate) in the absolute alcohol, mg/dm^3, is not more than	10
The mass concentration of free acids (CO_2) in the conversion to the absolute alcohol, mg/dm^3, is not more than	15
The volume fraction of methyl alcohol in the conversion to the absolute alcohol, %, is not more than	0,03
The mass concentration of the dry residue (extract), in the conversion to absolute alcohol, mg/dm^3, is not more than	15
The mass concentration of the nitrous bases in the conversion to nitrogen, mg/dm^3, is not more than	1,0
The presence of the furfurol	It is not allowed

Table 4

CHARACTERISTICS OF CRUDE ALCOHOL USED TO PREPARE RECTIFIED ETHANOL

Indices	Value of the index
The exterior view	Transparent liquid without particles
Color	Colorless liquid
Taste and smell	One characteristic for the ethyl crude alcohol, manufactured from the appropriate raw materials, without any aftertaste or smell of other materials

	Norm for crude ethyl alcohol	
	all forms of raw material (with exception of molasses) or their mixture	from molasses
The volume fraction of ethyl crude alcohol, %, is not less than	88	88
The mass concentration of the aldehydes in the conversion to acetous form in the absolute alcohol, mg/dm^3, is not more than	300	500
The mass concentration of esters in the conversion to acetous ethyl in the absolute alcohol, mg/dm^3,	500	700
The volume fraction of methyl alcohol in the conversion to absolute alcohol, %, is not more than	0,13	
The mass concentration of fusel oil in the conversion to the mixture of isoamyl and isobutyl alcohols (3: 1) in the absolute alcohol, mg/dm, is not more than	5000	5000

Table 5

REQUIREMENTS FOR THE WATER USED IN THE MANUFACTURE OF ALCOHOL PRODUCTS

Water used in the production of alcoholic beverages with the exception of ethyl alcohol from raw food materials must comply with the drinking water standards of the Customs Union and the requirements of regulations on its production.

ADDITIONAL REQUIREMENTS FOR WATER USED IN THE PRODUCTION OF ALCOHOL PRODUCTS

Parameter	Unit of the measurement	Parametric value for the production:				Notes
		vodka and special vodka	liqueur - the vodka production	beer and beer beverages	weak alcoholic beverages	
1	2	3	4	5	6	7
Organoleptic indices						
Smell at a temperature of 20°C and with the heating to a temperature of 60°C	the mark	0	0	0	0	
Taste and aftertaste at a temperature of 20°C	the mark	0	0	0	0	
Colourfulness, is not more than	deg.	2	5	-	10	

Turbidity with X -400 nm and S-50 mm, not are more	melting point T.	0,002		0,005		1,0	
Physical chemistry indices							
Hardness is general	deg.	Not more than			2-4	Not more than 0,7	
		0,2 1,2		0,36			
Alkalinity	mole/in^3	4,0	0,2	2,0-4,0	0,5-2,0	1,0	
Oxidizability permanganate, is not more than	mH $[O]_2$/[dm]^3	6,0	2,0	2,0	2,0	2,0	
The dry residue, is not more than	mg/dm^3	250	100	190- 550	-	500	
PH value, is less *)	un. [rN]	7,0 (5,5 - 7,8)	6,0	7,0	6-7	7,0	
The mass concentration of ions, is not more:	m.d.^{3}						
- calcium		2,7	16,0	5,0	-	5,2	
- magnesium*)		0,8 (1)	4,8	1,6	No	5,2	
- iron		0,15	0,02	0,12	0,3	0,1	
- sodium + calcium		100	10	100	-	-	
- manganese		0,10	0,20	0,1	0,05	0,1	
- aluminum		0,15	0,02	0,10	-	0,1	
- copper		0,15	0,02	0,10	2	1,0	
- nitrates		10		10	25	5	
- nitrites		0,5		0,5	0,5	the tracks	
- chlorides *)		30 (60)	5	25	70	100-150	
- sulfates		30	5	25	200	100-150	
- hydocarbonates*)		125 (220)	12	244	30-122	61	
- silicates *)		5 (7)	1	5		2	
- orthophosphates		0,10	0,02	0,05	-	-	
- the polyphosphates		0,05	0,05	0,05	-	-	
Ammonia		It is not allowed					
Hydrogen sulfide		It is not allowed					

Notes* The indexes of mass concentration of ions of magnesium, chlorides, hydrocarbonate, silicates and water hydrogen ion concentration specified in brackets are usев on the territory of the Republic of Belarus.

REQUIREMENTS FOR WATER USED FOR THE MANUFACTURE OF ALCOHOL PRODUCTS

Water used in the production of alcoholic beverages, with the exception of ethyl alcohol, from food raw materials must comply with the drinking water standards of the Customs Union and the requirements of the regulations on its production.

ADDITIONAL REQUIREMENTS FOR WATER USED FOR THE PRODUCTION OF ALCOHOL PRODUCTS

The list of raw food materials used for the production of ethyl alcohol

1. Fruit and cereal crops and seeds as well as non-seed legumes (hereinafter - grains).

2. Potatoes

3. Sugar beets, Jerusalem artichokes, raw sugar, molasses, tapioca (cassava) and other sugar-and starch-containing raw food (except for fruit and berries).

4. Commodity composition (mixture) of grains, potatoes, sugar beets and molasses, raw sugar and sugar-and starch-containing other food staples.

5. Products made from grain flour, groats, meal.

6. Other sugar-and starch-containing foods and raw foods (except for fruit and berries).

7. Processed products generated during the production of ethyl alcohol from food raw materials listed in § § 1 - 6, vodkas, liquors.

8. Raw alcohol, fractions of ethanol made from edible raw materials listed in § 1 - 6.

The safety requirements for the flavors, the list of food additives permitted for the use in the production of alcoholic beverages, the enzymes, the assistive technology tools, the epidemiological and hygienic requirements for safety and sanitary regulations of their application must meet the "On the sanitary-epidemiological and hygienic requirements for goods subject to sanitary surveillance (control)", as approved by the Customs Union Commission on May 28, 2010 № 299, and "On the Amendments to the Uniform epidemiological and hygienic requirements for the goods subject to sanitary surveillance (control)" as approved by the decision of the Customs Union Commission on April 7, 2011 № 622.

Table 6

ALLOWABLE CONTENT OF SUBSTANCES (COMPONENTS), SUBSTRATES AND ENERGY METABOLISM STIMULANTS, VITAMINS AND VITAMIN-LIKE SUBSTANCE IN SOFT DRINKS

Component	Content (in mg/100 cm^3 of beverage)	Daily level the consumption	
		Adequate	Upper limit
Caffeine	0,151 - 0,400	50	150
Substrata and the stimulators of energy exchange			
Taurine	30- 400	400	1200
L-carnitine	80- 120	300	900
Glyukuronolakton	150-240	500	750
Vitamins and the vitamin substances			
Vitamin B_3	6 to 8	20	60
Vitamin B_5	1 to 2	5	15
Vitamin B_6	1 to 2	5	15
Vitamin B_{12}	0,001-0,002	0,003	0,009

Inositol	10 to 25	500	1500

Note:

1. The content of the tonic components (except caffeine) and other biologically active substances in the packaging of one unit of low-alcohol drink tonic should not exceed 50% of the upper acceptable level of daily consumption.
2. As part of alcoholic soft drinks they should be no more than a tonic component.
3. Vitamins and vitamin-like substances, minerals, substrates and stimulators of energy metabolism in a single package of one unit shall not exceed the upper tolerable levels of daily consumption.
4. You may not use synthetic sweeteners and phosphoric acid in the manufacture of alcoholic soft drinks.

CHARACTERISTICS OF ALCOHOLIC BEVERAGES, CONFIRMED BY THE CONFORMITY ASSESSMENT

Table 7

INDICATORS FOR VODKA, VODKA SPECIAL, LIQUEURS, ALCOHOLIC BEVERAGES

Vodka and vodka is special	
Organoleptic characteristics	A transparent colorless liquid without foreign particles and sediment, which has a soft, inherent vodka taste and characteristic vodka aroma, without outside extra aftertaste and aroma
Strength, %	from 37,5 to 56
Alkalinity - volume of hydrochloric acid[s] by concentration 0,1 mole/in^3, spent for the titration of 100 cm^3 vodka, cm^3, is not more than	3,0
The mass concentration of the acetous aldehyde in the conversion to the waterless alcohol, mg/dm^3, is not more than	8 (3)*)
Mass concentration of highest alcohols (oils): 1- propanol, 2-propanol, 1-butanol, alcohol isobutyl (2-methylpropanol-1), alcohol isoamyl (3-methylbutanol-1), in the conversion to absolute alcohol, mg/dm^3, is not more than	5
The mass concentration of the esters (methyl acetate, ethyl acetate) in the conversion to absolute alcohol, mg/dm^3, is not more than	13-10*
The volume fraction of methyl alcohol, %, in the conversion to the absolute alcohol, is not more than	0,02
Note: deviations with respect to strength are allowed: ± 0.2 for separate bottle; ± 0,1 for 20 bottles.	
Liqueurs and spirits	
Organoleptic characteristics, the total mass concentration of the extract, the mass concentration of sugars (if any) the mass concentration of acids in terms of citric acid,	Consumer characteristics of each liquor must meet the indicators in the technical documentation for a particular named liquor

*) Note. Indicators of the mass concentration of acetic aldehyde and ester in brackets are for the Republic of Belarus.

Appendix 2
to the technical regulations
"On the safety of alcoholic beverages"

Table 1

SAFETY REQUIREMENTS IN WINE PRODUCTION

Forms of wine-making production	Indices	Units of the measurement	Tolerance levels, not more than
1	2	3	4
	the toxic elements:		
all forms of wine-making production	lead	mH/kgf	0,3
	arsenic	mH/kgf	0,2
	cadmium	mH/kgf	0,03
	mercury	mH/kgf	0,005
	mycotoxins:		
sparkling wine, beverages wine aromatized, fruit table wine, wine beverages with the content of alcohol to 15,0 % [total].	ochratoxin A	mH/kgf	0,002
table apple cider, cider, wine beverages with the content of alcohol to 15,0% of rev., prepared [s] by the use of apple juice	patulin	mH/kgf	0,05
	methyl alcohol:		
cognac, brandy of the high quality, apple brandy		g/dm^3 waterless ethyl alcohol	1,0 g/dm^3
wine distillate for brandy of high quality, apple distillate for apple brandy		g/dm^3 waterless ethyl alcohol	2,0
distillate of grapes with origin rectified		g/dm^3 waterless ethyl alcohol	1,0
the rectified fruit distillate, distillate of wine, wine distillate, grape distillate, honey distillate, brandy, strong grape beverages, grape vodka, strong honey beverages, honey vodka		g/dm^3 waterless ethyl alcohol	2

the fruit distillate (with the exception of fruit distillates from the ossicular fruits), fruit of brandy, strong fruit beverage, the fruit vodka		g/dm^3 waterless ethyl alcohol	2
wine-making production from the ossicular fruits: fruit distillates, strong the fruit beverage, fruit brandy		g/dm^3 waterless ethyl alcohol	2
Hydrocyanic acid:			
Wine-making production made of stone fruits: rectificated fruit distillate, fruit vodka, strong fruit drink, fruit brandy		g/dm^3 waterless ethyl alcohol	1 mg % of the volume alcohol in the alcoholic the beverages

Note. Grape and fruit wines and wine products based on them need to be examined for the presence of genetically modified micro-organisms or microorganisms that have genetically modified counterparts.

Table 2

REQUIREMENT TO MASS CONCENTRATION OF SUGAR CONTENTS IN SOME KINDS OF WINE-MAKING PRODUCTION.

Forms of wine-making the production	Designation in the content of sugars						
	"dry"	"medium dry"	"semi-sweet"	"sweet",	"extra dry"	"brut"	"extra brut"
	Tolerance levels, g/dm^3						
1	2	3	4	5	6	7	8
gassed, wine beverages	not more than 4,0	more than 4,0 and less than 18,0	not less than 18,0 not less and less than 45,0				
fruit, fizzy, wine, fruit beverages, wine honey beverages, fizzy are the wine honey beverages	not more than 4,0	more than 4,0 and less than 30,0	not less than 30,0 and less than 80,0	not less 80,0	-	-	-
wine beverages, fruit low-alcoholic, fruit cider, puree, wine beverages, honey low-alcoholic drinks	not more than 4,0	more than 4,0 and less than 30,0	not less than 30,0 and less than 50,0	not less 50,0 and not more than 80,0	-	-	-
sparkling wine, *sparkling* fruit wines	not less than 15,0 and less than 25,0	not less 25,0 and less than 40,0	not less than 40,0 and less than 55,0	not less 55,0 and less than 70,0	_	less than 15,0	_
sparkling wine high of quality (incl. champagne	not less than 15,0 and less than 25,0	not less 25,0 and less than 40,0	not less than 40,0 and less than 55,0	not less 55,0 and less than 70,0	_	not less than 6,0 and less than 15,0	less than 6,0

wine beverages that are aromatized, wine beverages that are fruit aromatized	not less than 30,0 and less than 50,0	not less than 50,0 and less than 90,0	not less than 90,0 and not more than 130,0	more than 130,0	less than 30,0	–	–

Process operations and technology tools used for the production of wine products

1. increasing the natural sugar in the grapes collected with the help of viticulture practices;
2. selection: the selection of healthy mature grapes or some grapes, fruit and branch unripe, damaged or decayed;
3. increasing of sugar content in grapes collected fallen, cryo-extracted by selecting the most mature bunches parts of bunches and berries;
4. partial dehydration of fruit in order to increase their sugar content;
5. concentration of grape or fruit mash by reverse osmosis;
6. partial dehydration of grape or fruit mash under vacuum or at atmospheric pressure;
7. carbon dioxide maceration: placing whole grapes for a few days in an atmosphere of carbon dioxide in a closed tank;
8. fragmentation: breaking the skin of grapes or fruit and crushing to extract juice;
9. partial or complete separation of the crests of grapes before fermentation;
10. maceration of grape or fruit mash to pulp;
11. runoff: the separation of juice from the pulp prior to pressing;
12. pressing;
13. clarification of the use of physical methods;
14. clarification using one or more of the following technology tools:

a) edible gelatin

b) plant proteins

c) fish glue

g) casein and potassium caseinate,

e) albumin and (or) lactalbumin,

e) bentonite clay,

g) silica in a gel or colloidal solution,

h) kaolin,

i) tannin

j) pectolytic, pectproteolic enzymes,

k) enzyme preparation of beta-glyukonase;

15. alcoholic fermentation;
16. using wine yeast;
17. using in order to accelerate the growth of yeasts:

a) diammonium phosphate or ammonium sulfate;

b) ammonium sulfite or bisulfite, ammonium;

c) dihydrochloride thiamine.

18. the use of drugs from yeast membranes;
19. removal of sediment;
20. Abstract maturation: the process flow physically and chemically, biological or microbiological transformations in certain types of wine production in the respective vessels, resulting in the production gets new organoleptic properties;

21. run-off;

22. top-up;

23. the use of sulfur dioxide, bisulfite, potassium metabisulfite, or potassium. The maximum total sulfur dioxide content in the product: semidry, semisweet and sweet wines, semi-dry, sweet and fruity wines, semidry, semisweet and sweet honey wines - 300 mg/dm3, in some sweet wines may be 400 mg/dm3, in other wine-producing products, except for products with a volume fraction of ethanol more than 22.0% - 200 mg/dm3;

24. removal of sulfur dioxide with the use of physical methods;

25. aeration or the addition of oxygen;

26. heat treatment;

27. centrifugation and filtration with or without inert filtering additives, provided that its use is not remain in the processed product;

28. Use of carbon dioxide or argon or nitrogen, either singly or a mixture thereof, in order to create an inert atmosphere for processing (storage) of the product without air;

29. using di-methyl-carbonate before bottling wine products with a volume fraction of ethanol less than 15.0% of sugar, to ensure microbiological stability;

30. treatment of white mash and young white wines under fermentation, white wines, grape must intended for the preparation of rectified concentrated grape must, wood charcoal;

31. use of sorbic acid or potassium sorbate. The maximum content of sorbic acid in the product-200 mg/dm3;

32. use of tartaric acid for acidification in order to increase the acidity of wine and is not more than 2.5 g / dm 3 in terms of tartaric acid;

33. use of low oxygenation by one or more of the following:

a) neutral tartrate of potassium,

b) potassium bicarbonate,

c) calcium carbonate, which may contain a small amount of double calcium salt (L +) tartaric acid (L-) malic acid,

d) tartrate or tartaric acid, calcium,

g) finely dispersed homogeneous preparation of tartaric acid and calcium carbonate in equal proportions;

34. use of yeasts of the kind Schizosaccharamyces in low oxygen;

35. PVPP usage;

36. use of the copolymer polivinilimidazol- PVPP;

37. use of lactic acid bacteria in the form in wines in suspension;

38. addition of lysozyme;

39. use of ion exchange resins;

40. use in dry wines to amounts not exceeding 5% of fresh, good-quality and undiluted yeast sediment obtained in the production of dry wines;

41. bubbling with argon or nitrogen;

42. Addition of carbon dioxide;

43. Unease treatment to reduce the content of urea;

44. Addition of L-ascorbic acid. The maximum content of ascorbic acid in the product is 250 mg/dm3;

45. Adding citric acid to stabilize or acidify. The maximum content of citric acid in wine is 1.0 g/dm3;

46. Processing wine products in order to stabilize their clouds:

a) potassium ferrocyanide or calcium phytates. Their residual content in wine production is not allowed

b) addition of metatartaric acid

c) the use of gum arabic,

g) The use of DL-tartaric acid, also called racemic acid, or neutral potassium salt to precipitate excess calcium

d) adding to accelerate the precipitation the tartar potassium bitartrate, or tartrate of calcium,

e) The use of electrodialysis for tartrate stabilization;

47. Use of copper sulphate to eliminate defects in taste or smell. The maximum concentration of copper in the product is 1.0 mg/dm3;
48. Adding caramelized sugar to enhance the color;
49. enrichment: an increase by no more than 2.0% of the natural volume fraction of ethanol in wine or wine in bulk by adding concentrated grape must or rectified concentrated grape must for fresh grapes or grape must before fermentation or at the stage of fermentation, or by partial concentration of grape must using reverse osmosis or a partial concentration of the wine by freezing;
50. Fortification: adding rectified ethyl alcohol from food raw material, or distillate of wine rectified, or rectified grape distillate or of rectified fruit distillate, or wine distillate, or fruit distillate, or distillate of honey alone or in combination;
51. Partial de-alcoholization of wine lowering the volume fraction of ethanol in wine, not more than 2 percent, by vacuum evaporation or by other physical methods;
52. Blending [mixing]: mixing of wine production in bulk of the same type, which has some differences in the physic-chemical and (or) the organoleptic characteristics, the purpose of making wine products of the same form but homogeneous in composition;
53. Blending: mixing one type or different types of wine products in bulk, made from different grape varieties, or different kinds of fruit or honey, of different backgrounds, of one year or different years of harvest, or mixing susel of different grape varieties, or different kinds of fruit or honey;
54. Sweetening: use in the manufacture of sugar-containing products of wine production at the stage of fermentation;
55. Flavoring: the use of natural or natural identical flavor compounds in the manufacture of certain types of wine products.

When using flavor substances and herbal extracts the maximum level of biologically active substances in wine production must be: safrole and isosafrole-2 mg / kg - in products with a volume fraction of ethanol not more than 25 percent, manufactured with ylang-ylang plant or camphor wood, 15 mg / kg - in products made with nutmeg, hydrocyanic acid - 1 mg for each percent of the volume fraction of ethanol, in products made with almonds, apricots, cherries and other fruits and leaves of the genus Prunus; thujone - 5 mg / kg, for products with a volume fraction of ethanol not more than 25 percent, manufactured from tansy, tarragon, thuja, yarrow, and 25 mg / kg, in products containing pharmaceutical preparations based on sage, beta-asarone - 1 mg / kg, and for products manufactured using calamus European and Indian varieties;

56. the preparation of bulk wine or fortified wine in bulk, or fortified fruit wine yeast in bulk film;
57. formation of foam and sparkling properties of sparkling wines, sparkling wines of high quality, sparkling fruit wine, in the preparation by the classical method, the method of periodic reservoir or reservoir using continuous-flow;
58. distillation of wine in bulk and (or) the rectification of bulk wine, alcoholized wine distillate of fermented honey mash, marc, yeast and thick precipitation, fermented raisins;
59. fractional distillation of wine in bulk for the manufacture of brandy, wine distillate of high quality;
60. fractional distillation of table wine in bulk fruit or fruit production distillate;
61. fractional distillation of apple wine in bulk for the manufacture of apple brandy distillate;
62. use of pieces of oak wood in the production of wine products to give it specific organoleptic properties.

Wine characteristics, confirmed by the CONFORMITY ASSESSMENT Organoleptic

Table 3

THE CLASSIFICATION OF WINES BY THE SUGAR CONTENT IS SHOWN IN

ORGANOLEPTIC INDICES		
Designation of the index	Type of wine-making production	
	Type	Wine beverages
	Grape fruit	Grape fruit and honey

Color	Complete agreement to type, to type, to the age of the wine
Transparency	Transparent, without sediment or foreign materials. In the wine-making production opalescence is allowed.
Aroma (bouquet)	Well developed, that corresponds to the type and age of the wine-making production
Taste	Harmonious, thin, that corresponds to the type and age of the wine-making production
Standard	Complete agreement to the type

PHYSICAL CHEMISTRY INDICES OF THE WINE-MAKING PRODUCTIONS

Group of the wine-making production	Strength (the volume fraction of ethyl alcohol), %	The mass concentration in the conversion to the invert sugars, $[g]/[dm]^3$	The mass concentration in the conversion to the invert sugars, $[g]/[dm]^3$	The mass concentration of citric acid, is not more than	The mass concentration of the given extract, is not less than [g]/[dm]	The mass concentration of acids in the conversion to the acetous, is not more than $[g]/[dm]^3$	The mass concentration of the common dioxide of sulphur, is not more than mg/dm^3
1	2	3	4	5	6	7	8
Type	8,5-15	4-45**)	3,5	1	For white -16; for the pink - 17, for the red - 18	For white and pink 1,1; for the red - 1,2	For the dry - 200; for semi-sweet and sweet -300

Beverages of wine grape	7-22	Not less 15**)	3,5	1		1,2	200
sparkling*)	8,5- 13,5	20-85	5,0-8,0	1	for white 16; for the pink - 17; for the red - 18	1,2	200
- for the sparkling fizzy wines	9,0-12,5						
- for the rest	Not less than 10						
sparkling of high quality (champagne)	10,5 -13	6-70	5,5-8,0	1	16-17	1,0	200
liqueur	15- 22	210-300	3-10		17-18	1,0-1,3	200
Beverages that are wine aromatized	9-22	30-130**)	Not less than 3,5	-		1,2	200

Notes: *) For sparkling wines of high quality (Champagne) it is established that the mass concentration of iron is not more than 10 mg/dm3, sparkling wine has a mass concentration of iron not more than 10 mg/dm3 for whites and reds of mg/dm3 . The pressure of carbon dioxide in the bottle at 20 ° C is less than 350 kPa, for wines - at least 200 kPa

**) The classification of wine according to sugar content is given in the table 2 of the appendix 2.

Continuation of table 3

Group	Strength (the volume fraction of ethyl alcohol),	Mass concentration of sugar in the conversion to the inverted sugar, [g]/[dm]^3	Mass concentration of the titrate acids in the conversion to the malic acid, [g]/[dm]^3	The mass concentration of residual extracts is not less, [g]/[dm]^3 *-	Mass concentration of acids in the conversion to the acetous form, is not more than [g]/[dm]^3	The mass concentration of the common dioxide of sulfur, is not more than mg/dm^3
1	2	3	4	5	6	7
Fruit wines						
Fruit table wines	6-15	4-80 classification of the type containing sugar as per table 2 attachment 2	Not less than 4	From cranberry, mountain cranberry - 6; from wild strawberries, raspberries, plums - 12; from cherries, blueberries, blackberries, rowan berries - 15; from black fruit rowan berries - 20; from apples -10	1,2	200

Strong Fruit wines	15- 22	Not less than 15	Not less than 4	From cranberries, mountain cranberries - 6; from wild strawberries, raspberries, plums - 12; from cherries, blueberries, blackberries, rowan berries - 15; from black fruit rowan berries - 20; from apples -10	1,2	200
Ciders ** - *	1,5- 6	4-80	Not less than 4	10	1,2	200

Notes: *) The mass concentration of the residual extract in fruit wines of several kinds of fruit is calculated by taking into account the mass concentrations of the extract and the residual amount of wine used in the blend of fruit wine in accordance with their number.

**) The pressure of carbon dioxide in the bottle at 20 ° C for carbonated and sparkling cider is not less than 250 kPa, for cider it is not less than 200 kPa

Table 4

CHARACTERISTICS OF FRUIT BRANDY, WINE DISTILLATES, CONFIRMED BY THE CONFORMITY ASSESSMENT

ORGANOLEPTIC INDICES					
Designation the index	Type of distillate				
	Cognac distillate		Fruit	Wine	Strengthened wine
	Young	Matured			
Transparency	Transparent, without particles and sediment				
Color	From colorless to light-straw color	From straw color to the dark brown	Colorless		
Bouquet*), the aroma	Complex, wine and light flower tones	Complex, wine tones, with the tones of oak and nuances of the flowers, fruit and vanilla to spicy or chocolate and resinous	Complex fruit wine and tones	Complex wine tones	Complex wine tones
Taste*)	Clean, burning with the lung by the aftertaste of ethyl alcohol	From burning, to oak, the ethyl is complete, the soft, harmonious [s] piquant bitterness	Clean, burning, wine fruit	Clean, burning, wine	Clean, burning, wine

*)Note
It is not allowed to have sharp ether aldehyde, acetous, which has been thoroughly cooked, burned, or petroleum, hydrogen sulfide and other outside tones

Continuation of table 4

PHYSICAL CHEMISTRY INDICES OF FRUIT COGNAC WINE DISTILLATES					
Designation the index	**Type of the distillate**				
	Cognac distillate		Fruit	Wine	Strengthened wine
	Young	Matured			
1	2	3	4	5	6
The volume fraction of ethyl alcohol, %	62-70	55-70	52-86	52-86	86-96
Mass concentration of the highest alcohols, mg/100cm^3 of the he absolute alcohol	180-600	170-500	100-450	160-600	Not more than 50
Mass concentration of aldehydes in the conversion to the acetous, mg/100cm^3 of the absolute alcohol	3-50	5-50	80	3-50	Not more than 10
Mass concentration of neutral ethers in the conversion to ethyl acetate, mg/100cm^3 of waterless alcohol	50-250	50-270	30-200	30-270	Not more than 50
Mass concentration of the volatile components of acids in the conversion to acetous form, mg/100cm^3 of absolute alcohol, is not more than	80	250	80	250	Not more than 20
Mass concentration of furfurol, mg/100cm^3 of the absolute alcohol, is not more than	3	3	3	3	*)
Mass of copper concentration, mg/100 cm^3, is not more than	8	8	-	-	-
Mass of iron concentration, mg/100cm^3, is not more than	1	1	1,5	1,5	-

*) Note. Through-line means that this index is not normalized.

Table 5

CHARACTERISTICS OF STRONG BEVERAGES FROM THE COGNAC DISTILLATE (COGNAC), CONFIRMED DURING THE ESTIMATION CORRESPONDENCES

ORGANOLEPTIC INDICES	
The exterior view	Transparent, without foreign material and the sediment
Color	From the light-golden to the dark-amber with a golden nuance
Taste and the bouquet	Characteristic for the cognac of the concrete designation, without aftertaste and smell
PHYSICAL CHEMISTRY INDICES OF STRONG BEVERAGE FROM THE COGNAC DISTILLATE (COGNAC)	
Designation of the index	Norma
Strength, %, is not less than	40
Mass concentration of sugar in the conversion to the inverted sugars	20
sugar, [g]/[dm]^3, not more	
Mass concentration of highest alcohols, [mg]/100[cm] the absolute alcohol	170-500
Mass concentration of aldehydes in the conversion to the acetous, [mg]/100[cm] of the absolute alcohol	5-50
The mass concentration of iron, mg/dm, is not more than	1,5
The mass concentration of methyl alcohol, is not more than, [g]/[dm]^3	2
Mass concentration of neutral ethers in the conversion to the ethyl acetate, [mg]/100[cm]^3 the absolute alcohol	50-270
Mass concentration of acids in the conversion to acetous forms, [mg]/100[cm]^3 absolute alcohol, not more than	200
Mass concentration of methyl alcohol, [g]/[dm] of the waterless ethyl alcohol, is not more than	1

Table 6

CHARACTERISTICS OF FRUIT VODKAS CONFIRMED BY THE CONFORMITY ASSESSMENT

Designation of the index	Norm
Strength, %	37,5-55,0
Mass concentration of sugar in the conversion to inverted sugars, g/dm^3	0-30
The mass concentration of volatile substances is not less, mg/dm^3	2
Mass concentration of iron, mg/dm^3, is not more than	1,5
The mass concentration of methyl alcohol is not more, g/dm^3	2*)
The mass concentration of neutral ethers in the conversion to ethyl acetate, mg/100cm^3 of the absolute alcohol	50-270

*) Note. In Kazakhstan, the volume fraction of methanol in terms of anhydrous alcohol in fruit vodkas should be no more than 0.05%.

Appendix 3
to technical regulations
"On the safety of alcoholic beverages"
Table 1

REQUIREMENTS FOR THE SAFETY OF BEER BATCH OF THE PRODUCTION

Group of the products	Indices	Tolerance levels, mg/kg, not are more	Notes
1	2	3	4
Beer, the beer beverages	**Toxic elements:**		
Pasteurized and	Lead	0,3	
Unpasteurized	Arsenic	0,2	
	Cadmium	0,03	
	Mercury	0,005	
	N- nitrosamines: * **	0,003	
	Sum [NDMA] and [NDEA]		
Malt brewed	N- nitrosamines: Sum [NDMA]* and [NDEA] **	0,015	
	Waste admixture	0,3	%, not more
		It is not allowed	For the malt of the high quality
Contents	**Toxic elements:**		
toxic elements,	Lead	0,5	
mycotoxins,	Arsenic	0,2	
pesticides in the malt	Cadmium	0,1	
it is normalized taking into account	Mercury	0,03	
taking into account the content	**Mycotoxins:**		
of the raw material for it in	Aflatoxin $[v]_1$	0,005	
production (barley,	Dezoxinivalenol	0,7 - wheat,	
wheat, rye)		1,0 - barley	
	T -2 the toxin	0,1	
	Zearalenone	1,0 - wheat, corn, 0,7 - barley	
	Ochratoxin A	0,005 - wheat, barley, rye, oats, rice	

Continuation of table 1

1	2	3	4
	Benzapiren	0,001	

	Pesticides:		
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0,5	
	Hexachlorobenzene	0,01 - wheat	
	DDT*** and its metabolites	0,02	
	Organic mercury the pesticides	They are not allowed	
	2,4- D acid, its salt, ethers	They are not allowed	
	Hexachlorobenzene	0,01	
	Harmful impurities:		%, not more
	Ergot	0,05	
	Smartweed, Sophora alopecuroides, thermopsis lantsentnyy (on the totality)	0,1 - barley, wheat, the rye	
		0,1 - barley, the wheat	
	Heliotropium lasiocarpum	0,1 - barley, the wheat	
	Trikhodesme grey	It is not allowed	
	Grain admixture	7,0	%, not more
	Small grains	10,0	%, not more
	Coarseness	50	%, not less
	Protein	12*)	%, not more
	Viability	95	%, not less
	Infestation by parasites	It is not allowed	
	Pollution by the wreckers of the bread reserves (tongs)	15,0	Summary the density contamination to ekz/kg, is not more than

*) Note. In the republic Kazakhstan it is allowed the use of barley with the content of protein 14-15%.

1	2	3	4
Concentrate of the beer must, malt the extract	**Toxic elements:** Lead Arsenic Cadmium Mercury	 1,0 1,0 0,2 0,03	
	Mycotoxins: Aflatoxin $[v]_1$	0,005	
	Dezoksinivalenol Zearalenone	1,0 1,0	
	Pesticides: Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT and its metabolites	0,5 0,02	
	Radionuclides: Cesium -137 Strontium-90	80 100	Bq/kg Bq/kg

*[NDMA] - nitrosodimethylamines.
**[NDEA] - nitrodietiaminy
*** DDT - 1, 1- di (4-khlorfenil) - 2,2,2 - trikhloetan- pesticide.
**** 2,4- D acid - dichlorophenoxyacetic acid.
*) Note. The processing to the malt of barley with the content of protein of higher than 12% is allowed with the unfavorable climatic conditions and when the barley of the brewery quality is absent.

Table 2

MICROBIOLOGICAL INDICES OF SAFETY OF BEER AND BEVERAGES, MADE ON THE BASIS OF THE BEER

Group of the products	[KMAFAnM]* [KOE] of *** of/$[sm]^3$, not more	Volume or the mass of product (cm, g), in it is which they are not allowed		
		[BGKP]** (coliform)	Pathogenic, including Salmonella	Yeast(s) and the mould
1	2	3	4	5
Beer, beer beverages				

- in kegs		3,0	25	-
- in bottles		10,0	25	-
Beer, beer the beverages pasteurized	500	10,0	25	40
Beer, beer the beverages unpasteurized pouring	-	1,0	25	-

*[KMAFAnM] - quantity of mesophilic aerobic and facultative- anaerobic microorganisms.
** [BGKP] - bacterium of the group of coliform bacteria.
*** [KOE] - quantity of colony-forming units.

Table 3

MICROBIOLOGICAL INDICES OF THE SAFETY BREWERY RAW MATERIAL

№ in sequence	Group of the products	[KMAFAnM] , [KOE] of *** of/[g], not are more	The mass of product (g), in which they are not allowed		Notes
			[BGKP] ([koliformy])	Pathogenic, including Salmonella	
1.	Concentrate beer must, malt the extract	5[kh]10^4	0,1	25	Yeast(s) and moulds 100 [KOE] of *** of/[g], not more than

*[KMAFAnM] - quantity of mesophilic aerobic and facultative- anaerobic microorganisms.
** [BGKP] - bacterium of the group of coliform bacteria.
*** [KOE] - quantity of colony-forming units.

Table 4*)

CHARACTERISTICS OF BEER, CONFIRMED DURING THE ESTIMATION CORRESPONDENCES OF THE BEER

Organoleptic indices of the beer

Designation of the index	Type of the beer			
	Filtered beer		ered beer (clarified and not clarified)	
	bright	dark	bright	dark

Transparency	Transparent fine liquid without the sediment and the foreign inclusions not characteristic of beer. In the process of storage the appearance of particles of the protein tanning connections is allowed. The opalescence from the weak to the strong is allowed for wheaten beer		Opaque or transparent with the opalescence fine liquid without foreign inclusions not characteristic of beer. In the process of storage the appearance of the particles of the protein-tanning connections is allowed. The yeast sediment is allowed.	
Aroma	Clean, fermented, malt, with the hops aroma, without the foreign smells		The fermented malt, with a hops aroma, it is allowed to have a yeast nuance, without the foreign smells	
Taste	Clean, fermented, malt, with hops bitterness, without outside aftertastes. In wheaten beer it is possible to have present the spicy aromatic tones in the taste and the aroma	Complete malt with the expressed aftertaste of the caramel or kilned malt, without the outside aftertastes	The fermented malt, with hops bitterness, it is allowed to have a yeast aftertaste. In the wheaten beer spicy aromatic tones in the taste and the aroma to be present	Malt with the expressed aftertaste of caramel or fired malt, without the outside aftertastes

*) Note. The information, represented in the tables of 4-6 appendices 3, has the recommending nature

Table 6

THE PHYSICAL AND CHEMICAL PROPERTIES OF DARK BEER

Designation of the index	Extract of initial must, %											
	11	12	13	14	15	16	17	18	19	20	21	22
Strength, %, is not less than	3,9	4,1	4,4	4,7	4,9	5,2	5,7	5,9	6,0	6,8	7,4	8,0
Acidity, is not more than	2,8	3,2		3,5		4,5		5,5				
pH	3,8-4,8											
Color, Q.	More than 2,5											
Color, EVS	More than 31											
The mass fraction of carbon dioxide , %, is not less than	0,40											
Foam, - the height of the foam, mm, is not less than - the foam-durability, min, is not less than	40 3											
The food nourishment value: - the energy value, in kcal per 100 grams of beer	42	46	50 5,7	54 6,1	58 6,6	62 7,2	66	71	75	79	82 8,8	84
- carbohydrates, in grams per 100 grams of beer, is not more than	4,6	5,0					7,4	8,1	8,8	8,7		8,9

Notes:
1. The indicator "Nutrition" is informational.
2. The mass fraction of carbon dioxide is determined as by the beer poured into bottles and cans
3. The permissible deviation of Wort extract + 0.3%.
4. It is allowed to define the measure of "acidity" or "pH".
5. It is allowed to express the "Color" in one of these units.
6. The color index of beer, as indicated in brackets, operates on the territory of the Republic of Kazakhstan

Appendix 4
to the technical regulations
"On the safety of alcoholic beverages"
Table 1

Scheme for declaring conformity

Number of the diagram	**Network element**			**Application**	**Document confirming the correspondence**
	Testing in production, the study of the type	**Estimation of production**	**Production control**		
1[D]	model testing is done in production	-	The producer achieves production control	For production, produced in a series by the applicant - the producer of the member state of the customs union or authorized foreign producer in the territory of the customs union	Declaration about the correspondence to the production, series produced
2[D]	party testing in production (single article) is done in that accredited test laboratory (center)	-	-	For the party of production (single article) Applicant - producer, the seller (supplier) member state of the customs union or the authorized foreign producer on the territory of the Customs union	Declaration about the correspondence to the party's production (single article)
3[D]	model testing for the production is done in the accredited test laboratory (center)	-	Production control is done by the producer	For the party of production (single article) Applicant - producer, the seller (supplier) member state of the customs	Declaration about the correspondence to the production, series produced

				union or the authorized foreign producer on the territory of the Customs union	
	party testing in production (single article) is done			For the party of production (single article) Applicant - producer, the seller (supplier) member state of the customs union or the authorized foreign producer on the territory of the Customs union	Declaration about the correspondence to the party's production (single article)
4[D]	in that accredited test laboratory (center)				
5[D]	study (testing) type		Production control is achieved by the producer	For the party of production (single article) Applicant - producer, the seller (supplier) member state of the customs union or the authorized foreign producer on the territory of the Customs union	Declaration about the correspondence to the production, series produced
6[D]	model testing for the production is accredited in the test laboratory (center)	certification of the system for management and inspection control by the organ for certification of ii systems and A management	Production control it achieved by the producer		Declaration about the correspondence to the production, series produced

Appendix 5

The list of products containing ethyl alcohol, which are not subject to the requirements of the Technical Regulations "On the safety of alcoholic beverages"

1) sugar confectionery;

2) flour confectionery;

3) non-alcoholic fermented beverages;

4) kvass;

5) dairy products;

6) smoked sausage;

7) non-alcoholic beer;
8) fresh juices for industrial processing
9) concentrated juices
10) puree fruit and berry - semi-finished products for industrial processing.