

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Voluntary \_ Public

**Date:** 3/17/2017

**GAIN Report Number:** RS1715

## Russian Federation

**Post:** Moscow

### Draft Amendments on TR on Dairy Notified to WTO

**Report Categories:**

WTO Notifications

Sanitary/Phytosanitary/Food Safety

Dairy and Products

FAIRS Subject Report

**Approved By:**

Rachel Vanderberg

**Prepared By:**

Staff

**Report Highlights:**

On March 1, 2017, Russia notified the World Trade Organization (WTO) of draft amendments No. 2 to the Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” (G/TBT/N/RUS/82 and G/SPS/N/RUS/138). According to the notifications, the amendments specify definition and labeling requirements for milk products with and without addition of substitute of milk fat. The public comment period for the draft will close on May 10, 2017. Interested U.S. parties are encouraged to share their comments and concerns with the National Institute of Standards and Technology at [usatbtep@nist.gov](mailto:usatbtep@nist.gov). For potential inclusion in the U.S. official position, please send your comments by April 26, 2017.

## General Information:

The Eurasian Economic Commission (EEC), the regulatory body of the Armenia-Belarus-Kazakhstan-Kyrgyzstan-Russia [Eurasian Economic Union](#) (EAEU), published the following draft amendments to the Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” for public comments on its website:

- [Draft Amendments No. 2 to the Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" \(TR TS 033/2013\)](#)

The amendments specify labeling requirements and definitions of milk products to distinguish products with and without addition of milk fat substitutes. In particular, the draft introduces definitions of different types of ‘milk-containing products with milk fat substitute’, provides organoleptic characteristics of such products, and specifies which products fall under toxic elements content requirements within the existing Technical Regulation. The draft describes new rules and standards for labeling such products, including branding, descriptions, and label placement. For example, the draft bans using of the dairy terms in the names of products containing any milk fat substitute. As an example, the draft regulations require the label to describe such a product as ‘milk product with milk fat substitute produced according to ice-cream technology’.

An unofficial English translation of the above-referenced draft document can be found below.

On March 1, 2017, Russia notified the World Trade Organization (WTO) of this draft document via [G/TBT/N/RUS/82](#) and [G/SPS/N/RUS/138](#). The public comment period for the draft will close on May 10, 2017. Interested U.S. parties are encouraged to share their comments and concerns with the National Institute of Standards and Technology at [usatbtep@nist.gov](mailto:usatbtep@nist.gov). For potential inclusion in the U.S. official position, please send your comments by April 26, 2016.

For translation of the original Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” please see GAIN report [RS1382 Customs Union Technical Regulation on Milk and Dairy Products](#).

BEGIN UNOFFICIAL TRANSLATION:

Draft  
Approved by  
Decision of the Council of the  
Eurasian Economic Commission  
Dated \_\_\_\_\_ 2016, No. \_\_\_\_\_

**Modifications to Technical Regulation of the Customs Union “On the Safety of Milk and Dairy Products” (TR TS 033/2013), Approved by Decision of the Council of the Eurasian Economic Commission dated October 09, 2013, No. 67**

To make the following modifications to Technical Regulation of the Customs Union “On the Safety of Milk and Dairy Products” (TR TS 033/2013), Approved by Decision of the Council of the Eurasian Economic Commission dated October 09, 2013, No. 67:

1. Item 2, sub-item “b”: to add a new paragraph 5:  
“milk-containing products with milk fat substitute”;

2. Item 5:

a) paragraph 6 shall be reworded as follows:

“reconstituted milk” – a milk product, which includes enriched, packed in a consumer packaging, or raw materials for making milk processing products, except fluid (drinking) milk, produced from concentrated or condensed, or dry milk and water whether or not with the addition of milk and/or skimmed milk, and/or cream for the purpose of normalization (standardization);

b) paragraph 7: after the words “milk-containing product” to add the following phrase: “milk-containing product with milk fat substitute”;

c) paragraph 29 shall be revised as follows:

“milk-containing product” – a milk processing product made on the basis of milk, and/or its constituents, and/or milk products, and/or milk processing by-products and non-dairy components (except fats of non-dairy origin included in the composition as an individual ingredient and/or non-dairy proteins used for dairy protein substitution) that are added for purposes other than substitution of milk constituents, with the mass fraction of milk solids in the dry matter of the final product of not less than 20 percent. It is not allowed using milk processing by-products derived in the production of milk-containing products with milk fat substitute;

d) paragraph 46: to use the following language:

“national milk product” – a milk product with the name that has been historically composed in the territory of a Party to the Customs Union and the Common Economic Space and is defined by the specific technologies of its production, the raw materials, the composition of the starter used to make it, and/or the name of the geographic area (the location where the milk product is common): for example, ayran, suzme, tan, chalap, kaymak, matzoon, strained matzoon, kurut;

e) paragraph 100: to use the following language:

“dry whole milk” – a dry milk product where the mass fraction of milk solids is not below 95 percent, mass fraction of milk protein in nonfat milk solids is not below 34 percent, and the mass fraction of milk fat is not below 26 and not above 41.9 percent;

f) paragraph 103: to use the following language:

“dry milk whey” – a dry milk processing by-product made by removing water from milk whey until the mass fraction of solids of at least 95 percent is achieved;

g) paragraph 117 shall be revised as follows:

“curd mass” – a dairy composite product made from curds whether or not with the addition of butter, cream, condensed milk with sugar, sugars and/or salt, whether or not with the addition of non-dairy components included for purposes other than substitution of milk constituents;

h) to include additional paragraphs 30 – 33 with the following contents:

“milk-containing product with milk fat substitute” – a milk processing product made from milk, and/or its constituents, and/or milk products, and/or milk processing by-products and non-dairy components using a process for making milk product or milk composite product with the substitution of milk fat in an amount of no more than 50 percent of the fat phase exclusively by milk fat substitute and allowing the use of a protein of non-dairy origin for the purpose other than substitution of milk protein, with the mass fraction of milk solids in the dry matter of the final product of not less than 20 percent;

“cultured milk-containing product with milk fat substitute” – a milk-containing product with milk fat substitute, which is made according to the fermented milk production process and has similar organoleptic and physicochemical properties, whether or not with further heat treatment. For product not exposed to heat treatment after culturing – with retaining the species and structure of the culture microorganisms that determine the type of a respective fermented milk product;

“milk-containing product with milk fat substitute made according to the curd production process” – a milk-containing product with milk fat substitute, made according to the curd production process or from curd with the addition of milk fat substitute, whether or not with the addition of milk products, whether or not with the addition of non-dairy flavoring components or food supplements, whether or not with further heat treatment;

i) paragraph 31: after the words “milk-containing product” to add the following language “milk-containing product with milk fat substitute”;

j) paragraph 36 shall be reworded as follows:

“canned milk,” “canned composite milk,” “canned milk-containing products,” “canned milk-containing products with milk fat substitute” - dry or concentrated (condensed), packaged milk, composite milk, milk-containing products, milk-containing products with milk fat substitute;

k) paragraph 44: after the words “milk-containing product” to add the phrase “with milk fat substitute”;

l) paragraph 44: after the words “or food additives” to add the words “or flavorings”;

m) to reword paragraph 56 as follows:

“milk-containing product with milk fat substitute made according to the processed cheese production process” – a milk-containing product with milk fat substitute, made according to the processed cheese production process;

n) to reword paragraph 82 as follows:

“cultured product” – a milk product or dairy composite product which is heat treated after culturing, or a milk-containing product and a milk-containing product with milk fat substitute and which has similar organoleptic and physicochemical properties; whether or not with further heat treatment. For milk-containing product and a milk-containing product with milk fat substitute not exposed to heat treatment after culturing – with retaining the species and structure of the culture microorganisms that determine the type of a respective fermented milk product;

o) paragraph 90: after the words “milk-containing product” to add the wording “with milk fat substitute”;

p) paragraph 91: after the words “milk-containing product” to add the wording “with milk fat substitute”;

q) paragraph 93 shall be revised as follows:

“fluid ice-cream mix” – a fluid milk product or dairy composite product that includes all components necessary for ice-cream production;

r) paragraph 94 shall be revised as follows:

“dry ice cream mix” – a dry milk product or dry dairy composite product made by drying a fluid ice cream mix or mixing the necessary dry components and intended for making ice cream after the reconstitution with water, milk, cream and/or juice;

s) to add a new paragraph 95 with the following language:

“fluid ice-cream mix with milk fat substitute” – a fluid milk-containing product with milk fat substitute that includes all components necessary for the production of ice-cream with milk fat substitute;

t) to add a new paragraph 96 with the following language:

“dry ice cream mix with milk fat substitute” – a dry milk-containing product with milk fat substitute made by drying a fluid ice cream mix with milk fat substitute, or mixing the necessary dry components and intended for making ice cream with milk fat substitute after the reconstitution with water, milk, cream and/or juice;

u) paragraph 105 shall be revised as follows:

“smoked cheese, processed cheese, milk-containing product with milk fat substitute made according to the cheese production process, milk-containing product with milk fat substitute made according to the processed cheese production process” – cheese, processed cheese, milk-containing product with milk fat substitute made according to the cheese production process, milk-containing product with milk fat substitute made according to the processed cheese production process, that has been smoked and has specific organoleptic properties characteristic for smoked food. The use of smoking flavorings is not allowed;

v) paragraph 106 shall be revised as follows:

“soft, medium-hard, hard, extra-hard cheese, milk-containing product with milk fat substitute made according to cheese production process” – cheese, milk-containing product with milk fat substitute made

according to cheese production process which have respective specific organoleptic and physiochemical properties regulated by the annexes to this Technical Regulation;

w) paragraph 107 shall be revised as follows:

“pickled cheese, milk-containing product with milk fat substitute made according to cheese production process” – cheese, milk-containing product with milk fat substitute made according to cheese production process, ripened and/or stored in salt brines;

x) paragraph 108 shall be revised as follows:

“mold cheese, milk-containing product with milk fat substitute made according to cheese production process” – cheese, milk-containing product with milk fat substitute made according to cheese production process, produced with the use of mold fungi located inside and/or on the surface of the ready cheese;

y) paragraph 109 shall be revised as follows:

“slime cheese, milk-containing product with milk fat substitute made according to cheese production process” – cheese, milk-containing product with milk fat substitute made according to cheese production process, produced with the use of slime microorganisms that develop on the surface of ready cheese;

z) paragraph 111 shall be revised as follows:

“milk-containing product with milk fat substitute made according to cheese production process – a milk-containing product with milk fat substitute made in accordance with cheese production process;

ii) paragraph 118 shall be revised as follows:

“curd product” – a milk product or dairy composite product, or a milk-containing product made from curd whether or not with the addition of milk products, whether or not with the addition of nondairy components, without the addition of nondairy fats and/or nondairy proteins, used for the substitution of milk protein and milk fat, whether or not with further heat treatment;

iii) paragraph 123 shall be revised as follows:

“functionally necessary components for making milk processing products” – starters for making milk processing products, kefir fungi, probiotic microorganisms (probiotics), prebiotics, milk-clotting enzymes, enzymes for lactose hydrolysis which are introduced during the manufacture of milk processing products and without which it is impossible to make a particular milk processing product.

3. Item 72 shall be revised as follows:

72. After the names of milk and milk processing products, other product-related concepts, characterizing method of their manufacture, specific composition of the raw material and the use of starter microorganisms may be indicated, with the addition (at the manufacturer’s discretion) of made-up and/or brand name of such products, for example “curd product, flavored (with flavoring),” “fermented milk drink ‘Morning Freshness’”, “recombined cream.” The term “normalized” (“standardized”) in the name of milk and milk processing products may be omitted on the package labels.

In case where this Technical Regulation has no specified concepts, the names to milk and milk composite products are assigned by the manufacturer, taking into consideration special product characteristics (organoleptic, raw material-related, physicochemical and technological). To generate a name of milk or dairy composite product which has organoleptic and physicochemical parameters

complying with the requirements established in the present Technical Regulation for multiple products, it is allowed using combination of multiple definitions in the name. For example, “curd with sour cream,” yoghurt ice cream,” “curd cheese,” “fermented milk drink “Zakvaska,” “curd from baked milk,” “cream cheese,” “fermented milk cheese,” etc.

4. Item 75: after the words “milk-containing products” to add the following language: “milk-containing products with milk fat substitute.”

5. Item 76 shall be revised as follows:

The use of definitions related to the fermented milk products (ayran, acidophilin, varenets, yoghurt, kefir, kumiss, kurut, kumiss product, curdled milk, matsoni (madzoon), Mechnikov curdled milk, ryazhenka, sour cream, suzme, tan, curd, chalap, kaymak, strained madzoon) is not allowed for marking (labeling) cultured milk and dairy composite products made in accordance with the production process of a respective fermented milk product and heat treated after fermentation, or for marking fermented milk-containing product and fermented milk-containing product with milk fat substitute.

In the marking (labeling) of fermented milk and composite dairy products the word “fermented” shall be replaced with the terms characterizing the process of production of such products, e.g. “yoghurt product,” “curdled milk product,” “ryazhenka product.”

In the name of fermented milk product, made according to the kefir production technology with a starter prepared on pure cultures of lactic acid microorganisms and one or more types of yeasts included in the composition of microorganisms (microflora) of kefir fungi, without heat treatment after fermentation, the term “kefir product” is used which is shown by fonts of the same size.

6. Item 80 shall be revised as follows:

Where marking (labeling) is made on the consumer packages of dairy and dairy composite products, a partial depiction of their names on the package side convenient for reading is allowed, provided that the full names of such products have been specified on the same package. Where marking (labeling) is made on the consumer packages of a milk-containing product and milk-containing product with milk fat substitute, a partial depiction of the name of the milk-containing product and the milk-containing product with milk fat substitute on the package side convenient for reading is not allowed in order to avoid consumer misleading.

7. Item 81 shall be reworded as follows:

The name of milk-containing product with milk fat substitute should begin with the words “milk-containing product with milk fat substitute” (except cream-and-vegetable spreads, cream-and-vegetable rendered mixture, or ice cream with milk fat substitute). Information on the process of production of milk-containing product with milk fat substitute is indicated using the following language “produced (manufactured) according to the process...” (including the definition established in Section II for a particular dairy product).

The size of fonts in the name of milk-containing product with milk fat substitute should be no less than 10 font size. In the name of milk-containing product with milk fat substitute the word “product” can be replaced with a common technical term, characterizing product texture or structure (cream, paste, sauce, etc.).

For example, “milk-containing product with milk fat substitute produced according to the sour cream production process,” “milk-containing product with milk fat substitute produced according to the curd production process.”

The front of the consumer package provides information on the presence of vegetable oils in a milk-containing product with milk fat substitute. This information is depicted in the data field designated for this purpose on the package or label, using contrasting colors for the fonts and the data field. The data field is filled out with the following statement: “contains vegetable oils.” Contrasting colors should be used for the data field and the label or package where the product marking is depicted, including its name.

Font size in the data field on the consumer package of milk-containing product with milk fat substitute should be no less than 13 point size, where the package size allows filling out the data field with the information using the above font size. In case where the package size does not allow filling out the data field with the information using the above font size, this information should be marked with the largest possible font size.

In the names of milk-containing products with milk fat substitute, at the manufacturer’s discretion, it is allowed using definitions characterizing specific properties of the raw material contents in the product, method of its heat/special treatment (if such treatment was made).

8. Item 82 shall be reworded as follows:

The use of the definitions established by this Technical Regulation for milk, milk products and dairy composite products, and their various combinations, is not allowed in the names of brand marks (trade marks) (if any), or in the brand or made-up names when marking such products, on their labels, for any purposes, that could mislead consumers; it is neither allowed using the words derived from the definitions of dairy products (for example, “cheese-like,” “cheese-making,” “rennet,” “smetanka” (in Russian – the diminutive form of “sour cream”), “tvorozhochek” (in Russian – the diminutive form of “curd”), “slivochki” ((in Russian – the diminutive form of “cream”), “maslitse” ((in Russian – the diminutive form of “butter”), etc.).

For milk-containing ice cream manufactured without non-dairy fats, e.g. milk fat substitutes, with the addition of sugars and fruits and/or their processing products, a made-up name “sherbet” may be used.

The name of a milk-containing product with milk fat substitute, including made-up and/or brand name of the product, and the data field are marked on the consumer package in a close proximity, on the package portion which is facing the consumer when the product is placed on the consumer shelf, or on the package surface portion which is easily accessible for the consumer as regards receiving information about the purchased product.

For milk processing by-products derived in the process of manufacture of milk-containing products with milk fat substitute, the use of such terms as “whey product” and “butter milk product” is not allowed.

For milk processing by-products derived in the process of manufacture of milk-containing products with



milk fat substitute, such names should be used as “milk-containing whey product with milk fat substitute” and “milk-containing butter milk product with milk fat substitute.

9. Item 83 shall be reworded as follows:

The use of term “butter” is not allowed, e.g. in the names, made-up names, and brand marks (trade marks) (if any), when marking is depicted on the labels of butter paste or cream-and-vegetable spread. It is not allowed using such terms as “butter,” “butter-vegetable oil,” “or vegetable oil-butter” for food products for any purposes, e.g. for specialized dietetic or medical food products that could mislead consumers.

The use of the term “rendered butter” is not allowed, e.g. in the names, made-up names, or brand marks (trade marks) (if any), when marking is made on the labels of rendered cream-and-vegetable mixture for any purposes that could mislead consumers.

10. Item 84 shall be reworded as follows:

Marking (labeling), including name, of milk ice-cream, cream ice, plombir, fermented milk ice-cream, ice-cream with milk fat substitute should contain the names of the above products corresponding to the definitions established in Section II of this Technical Regulation. Where the marking (labeling) of ice-cream is made on the front of the consumer package, a full name of the product is indicated by fonts of the same size.

Terms “milk,” “cream ice”, “plombir” are not allowed in the marking (labeling) of ice-cream with milk-fat substitute.

11. In Item 86:

a) sub-item “b”:

the first and the second paragraphs shall be revised as follows:

b) mass fraction of fat (in percent) (except nonfat products; cheeses; processed cheeses; milk-containing products with milk fat substitute made according to the cheese production process; and, milk-containing products with milk fat substitute made according to the processed cheese production process). It is allowed that an average value is given.

mass fraction of fat in solids (in percent) for cheeses; processed cheeses; milk-containing products with milk fat substitute made according to the cheese production process; and, milk-containing products with milk fat substitute made according to the processed cheese production process.

To add a new paragraph 3 with the following language:

Upon manufacturer’s decision, instead of the mass fraction of fat – to indicate the mass fraction of fat in the dairy portion for ice cream; in the curd portion for curd mass bars, glazed curd bars, and curd mass, as well in case where separate packages are used for dairy and non-dairy portions of the product – for granular cord and other dairy composite products.

To this end, the data on mass fraction in the product is specified in the section “nutritional value” of the marking (labeling) text;

b) sub-item “c” shall be reworded as follows:

c) mass fraction of non-dairy fat as the percentage content in product (for example, mass fraction of fat is 15%, including 6% of vegetable fat) (for milk-containing products with milk fat substitute);

c) sub-item “i” shall be reworded as follows:

i) content of microorganisms (lactic acid, bifidum bacteria and other probiotic microorganisms, as well as yeasts) contained in the final fermented or cultured product (not heat treated after culturing) – in accordance with the norms established in Appendix 1 to this Technical Regulation;

d) sub-item “g” shall be reworded as follows:

g) content of milk-processing product specifying its components.

A milk product, forming part of the content of a dairy composite product and/or milk-containing product, and/or milk-containing product with milk fat substitute shall be mentioned, under its own name, in the section “Content” of the marking text (the content of dairy product may be omitted). For example, in the content of dairy composite products, the names of dairy products “cheese,” “dry milk,” “butter,” “curd” shall be specified without additional description of their content. The data on content of such products include the names of food products, food additives (the group name, name or index “E”), flavorings (in compliance with the requirements of Technical Regulation of the Customs Union “The Safety Requirements for Food Additives, Flavorings and Technological Aids” (TR TS 029/2012). Functional components and technological aids (for example, calcium chloride) used during production but not included in the content of final product may be omitted. The components of content of glaze and milk fat substitute shall be specified in the section “Content” of the marking (labeling) text taking into account the requirements for the composite component. To this end, the name of vegetable oils included in the content of milk fat substitute, glaze may be specified in any sequence with the addition of the following language “in various ratios.”

The order of presenting data on a component of dairy product which is a multi-component food product, shall comply with the requirements of Technical Regulations of the Customs Union “On Food Products Labeling” (TR TS 022/2011) and “The Safety Requirements for Food Additives, Flavorings and Technological Aids” (TR TS 029/2012).

e) sub-item “h”: to add a new paragraph with the following language:

As regards indicators of the nutritional value, it is allowed that the wording “average value” is used in the marking/labeling of dairy products.

f) sub-item “k”: to add a new paragraph with the following language:

k) designation of the manufacturer’s standard or technical document according to which the products are made and can be identified (specified at the discretion of the product manufacturer) (it may be omitted for products imported into the territory of the Customs Union from a third country).

12. Item 88: to replace the words “cheese product” with the following language “milk-containing product with milk fat substitute made according to the cheese production process.”

13. Item 89, to revise the paragraph as follows:

89. Marking of cheese and milk-containing product with milk fat substitute made according to the cheese production process shall include the following additional information...

14. Item 92: to replace the words “and milk-containing products” with the language “milk-containing products and milk-containing products with milk fat substitute.”

15. Item 95: after the words “the name of product” to add the wording “except cases envisaged in this Technical Regulation.”

16. To add Item 96<sup>1</sup> as follows:

96<sup>1</sup>. For generating names of products from dairy whey it is allowed using such words as “whey product” or “product from whey,” or “product derived from whey.” For generating names of products from buttermilk it is allowed using such words as “buttermilk product” or “product from buttermilk, or “product derived from buttermilk.”

17. In Annex No. 1

a) in Table 1:

Line 4:

Fluid cream, including sterilized	10 – 34	1.8 – 2.6	5.2 – 8	
-----------------------------------	---------	-----------	---------	--

to be revised as follows:

Fluid cream, including sterilized	10 – 34	2.6 – 1.8	8 – 5.2	
-----------------------------------	---------	-----------	---------	--

b) To provide an individual line for yoghurt as follows:

Yoghurt	not above -10	3.2 <****>	not below 9.5	Lactic acid microorganisms - not less than $1 \times 10^7$ CFU <***>/cm <sup>3</sup> (g). For products enriched with bifidum bacteria and other probiotic microorganisms, bifidum bacteria and/or other probiotic microorganisms – not below $1 \times 10^6$ CFU/cm <sup>3</sup> (g) <***>
---------	------------------	---------------	------------------	--

c) the line

Fermented milk products <***>, except ayran, yoghurt, sour cream, curd, including products with bifidum bacteria and other probiotic microorganisms	not above 9.9.	2.8 (for product with the mass fraction of fat above 4 percent – 2.6)	not below 7.8	Lactic acid microorganisms - not less than $1 \times 10^7$ CFU<***>/cm <sup>3</sup> (g). For products enriched with bifidum bacteria and other probiotic microorganisms, including yoghurt, bifidum bacteria and/or other probiotic microorganisms – not below $1 \times 10^6$ CFU/cm <sup>3</sup> (g) <***>
---	-------------------	---	------------------	--

shall be revised as follows:

Fermented milk products <*>, including fermented milk products with bifidum bacteria and other probiotic microorganisms, except ayran, and other fermented milk products manufactured with the addition of water; yoghurt, sour cream, curd	not above 9.9.	2.8 (for product with the mass fraction of fat above 4 percent – 2.6)	not below 7.8	Lactic acid microorganisms - not less than $1 \times 10^7$ CFU/cm <sup>3</sup> (g). For products enriched with bifidum bacteria and other probiotic microorganisms – bifidum bacteria and/or other probiotic microorganisms not below $1 \times 10^6$ CFU/cm <sup>3</sup> (g) <*>. Yeasts at the end of the shelf life, not below: for ayran, kefir - $1 \times 10^4$ CFU/cm <sup>3</sup> (g), for kumiss - $1 \times 10^5$ CFU/cm <sup>3</sup> (g)
---	----------------	---	---------------	---

d) the line

Dry milk whey	not above 2	not below 10	not below 92	
---------------	-------------	--------------	--------------	--

shall be revised as follows:

Dry milk whey	not above 2	8 – 12	not below 92	
---------------	-------------	--------	--------------	--

e) Table 4

Shall be revised as follows:

Cheese, milk-containing product with milk fat substitute made according to the cheese production process”

Product name	Mass fraction, %			
	moisture	moisture in fat-free substance	fat in solids	salt
1	2	3	4	5
Dry cheese, milk-containing product with milk fat substitute made according to the cheese production process	2 – 10	below 15	1 – 40 incl.	2 – 6
Extra-hard cheese, milk-containing product with milk fat substitute made according to the cheese production process	30 – 35	Below 51	1 – 60 and above	1 – 3 incl.
Hard cheese, milk-containing product with milk fat substitute	33 – 42	47 – 57 incl.	1 – 60 and	0.5 – 2.5 incl.

made according to the cheese production process			above	
Medium hard cheese, milk-containing product with milk fat substitute made according to the cheese production process	36 – 55 incl.	54 – 69 incl.	1 – 60 and above	0.2 – 4 incl.
Soft cheese, milk-containing product with milk fat substitute made according to the cheese production process	above 55 – 80	67 and above	1 – 60 and above	0 – 5 For pickled cheese 2 – 7 inclusive

f) Table 5

Shall be revised as follows:

Processed cheese, milk-containing product with milk fat substitute made according to the processed cheese production process

Product name	Mass fraction, %			
	fat in dry solids	moisture	cooking salt (except sweet cheese)	sucrose (for sweet cheese)
1	2	3	4	5
Processed cheese (milk-containing product with milk fat substitute made according to the processed cheese production process), chunk	Up to 65 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	Up to 30 inclusive
Processed cheese (milk-containing product with milk fat substitute made according to the processed cheese production process), paste-like	20 – 70 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	
Processed cheese (milk-containing product with milk fat substitute made according to the processed cheese production process), dry	Up to 51 inclusive	3 – 7 inclusive	2 – 5 inclusive	

g) Following references to Tables 1-6 in Annex 1, after the words “\*\*\*Mixes of milk and vegetable fat, to include the following language:

Notes to Annex 1:

1. Indicators for the identification of dairy composite products, milk-containing products, milk-containing products with milk fat substitute are established in manufacturer’s documents, except indicators established in this Technical Regulation.

2. The indicator “Mass fraction of MSNF, %) is not a compulsory regulated or controlled parameter

(except, fluid milk, fluid cream and yoghurt) and is established at the manufacturer's discretion.

18. In Annex No. 2:

a) The line

1. Dry ready-made milk baby formulas	2x10 <sup>3</sup> (for formulas reconstituted at the temperature of 37–50 °C), 3x10 <sup>3</sup> (for formulas reconstituted at the temperature of 70-85°C). In acidified formulas: Acidophilic microorganisms – not below 1x10 <sup>7</sup> (where made with their use), bifidum bacteria – not below 1x10 <sup>6</sup> (where made with their use), Lactic acid microorganisms - not below 1x10 <sup>7</sup> (with the addition after drying), Lactic acid microorganisms - not below 1x10 <sup>2</sup> (without the addition after drying)”	1	10	100	10	100	Y-10 M-50	
--------------------------------------	---	---	----	-----	----	-----	--------------	--

Shall be revised as follows:

1. Dry ready-made milk baby formulas	2x10 <sup>3</sup> (for formulas reconstituted at the temperature of 37–50 °C), 3x10 <sup>3</sup> (for formulas reconstituted at the temperature of 70-85°C) (except acidified formulas and milk formulas with probiotics).  In acidified formulas and milk formulas with probiotics: Acidophilic microorganisms – not below 1x10 <sup>7</sup> (where made with their use), bifidum bacteria – not below 1x10 <sup>6</sup> (where made with their use), Lactic acid microorganisms - not below 1x10 <sup>7</sup> (with the addition after drying), Lactic acid microorganisms - not below 1x10 <sup>2</sup> (without the addition after drying)”	1	10	100	10	100	Y-10 M-50	
--------------------------------------	---	---	----	-----	----	-----	--------------	--

b) Item 9, the first column

shall be reworded as follows:

“9. Liquid fermented milk products, including those with the use of acidophilic microorganisms or bifidum bacteria”

c) Section VIII

shall be revised as follows:

VIII. Liquid dairy drinks for children from 6 months to 3 years of age

18. Liquid dairy drinks for children from 6 months to 3 years of age	$1.5 \times 10^4$	0.1	1.0	50	1.0	-	50	50
Dry (powdered) drinks requiring heat treatment after reconstitution	$2.5 \times 10^4$	1.0	1.0	50	1.0	-	Y-50	M-100
Dry (powdered) drinks instant (ready-made)	$2 \times 10^3$ for formulas reconstituted at 37 – 50°C, $3 \times 10^3$ CFU/g, not above, for formulas reconstituted at 70 – 85°C	1.0	10	100	10	100	Y-10	M-50

19. In Annex No. 3:

a) the first line

Fluid milk	Non-transparent liquid	Liquid homogenous, nongummy	Typical of milk, with a light taste of boiling. Sweetish taste is allowed	White, for skimmed milk – with bluish shade is allowed, for sterilized milk – with light-cream shade is allowed, for enriched milk – depending on the color of the components used for enrichment
------------	------------------------	-----------------------------	---	---

shall be reworded as follows, and a line shall be added with organoleptic indicators for reconstituted milk:

Fluid milk	Non-transparent liquid	Liquid homogenous, nongummy	Typical of milk, with a light taste of boiling. Sweetish taste is allowed	White, for skimmed milk – with bluish shade is allowed, for sterilized milk – with light-cream shade is allowed, for enriched milk – depending on the color of the components used for enrichment
Reconstituted milk	Non-transparent liquid	Liquid homogenous, nongummy	Typical of milk, with a light taste of boiling. Sweetish taste is allowed.	White, for skimmed milk – with bluish shade is allowed, for sterilized milk – with light-cream shade is allowed, for

			Dry milk taste, insufficiently intense taste and flavor are allowed.	enriched milk – depending on the color of the components used for enrichment.
--	--	--	--	---

b) The following lines

Cheese, cheese product dry, including processed	Shape of package	Powdery or hard, brittle or other. When food flavor components are added – with their presence.	Cheese, with odor and flavor characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product extra hard	Various shape	Brittle, granular or other. Without pattern or with holes of various shape and position. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name.	From light yellow to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product hard	Shape of bar, cylinder or other arbitrary shape	Homogenous, compact, slightly brittle or other. Large, medium, small holes or no holes. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From light yellow to yellow, uniform. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product medium hard	Shape of bar, high or low cylinder, ellipse or other arbitrary shape	Homogenous, elastic, plastic. Large, medium, small holes of various shape and position no holes. When food flavor components are added – with their presence.	For cheese with high temperature second heating – cheese, sweetish, Spicy, pronounced at various degree for a particular cheese name, for cheese with intermediate and low temperature of second heating –	From white to light yellow, uniform, marble or other. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components



			cheese, slightly sour, slightly spicy, sharp, pronounced at various degree characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	are added – determined by the color of the added components.
Cheese, cheese product soft	Shape of low cylinder or other arbitrary shape	From soft plastic, compact, slightly elastic to delicate, spreading, oily. Slightly brittle, crumbly is allowed. No pattern. A small number of holes and voids of irregular shape is allowed. When food flavor components are added – with their presence.	Sour milk or cheese characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to yellow. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product processed slice	Shape of package	From compact, slightly elastic to plastic, homogenous throughout the mass, retaining shape after cutting. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. For smoked cheese – with smoking flavor. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In smoked cheese – from light yellow to yellow; in sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.
Cheese, cheese	Shape of package	From soft plastic to delicate, spreading,	Pure, characteristic of a particular cheese	From white to intense yellow,

product processed paste-like		creamlike, homogenous throughout the mass. When food flavor components are added – with their presence.	name. When food flavor components are added – determined by the added components.	uniform. In sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.
------------------------------	--	---	---	--

shall be revised as follows:

Cheese, milk-containing product with milk fat substitute made according to the cheese production process, dry, including processed	Shape of package	Powdery or hard, brittle or other. When food flavor components are added – with their presence.	Cheese, with odor and flavor characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, milk-containing product with milk fat substitute made according to the cheese production process, extra hard	Various shape	Brittle, granular or other. Without pattern or with holes of various shape and position. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name.	From light yellow to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, milk-containing product with milk fat substitute made according to	Shape of bar, cylinder or other arbitrary shape	Homogenous, compact, slightly brittle or other. Large, medium, small holes or no holes. When food flavor components are	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name. When food flavor components are added –	From light yellow to yellow, uniform. When food flavor components are added – determined by the color of the added components.

the cheese production process, hard		added – with their presence.	determined by the added components.	
Cheese, milk-containing product with milk fat substitute made according to the cheese production process, medium hard	Shape of bar, high or low cylinder, ellipse or other arbitrary shape	Homogenous, elastic, plastic. Large, medium, small holes of various shape and position no holes. When food flavor components are added – with their presence.	For cheese with high temperature second heating – cheese, sweetish, Spicy, pronounced at various degree for a particular cheese name, for cheese with intermediate and low temperature of second heating – cheese, slightly sour, slightly spicy, sharp, pronounced at various degree characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to light yellow, uniform, marble or other. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.

Cheese, milk-containing product with milk fat substitute made according to the cheese production process, soft	Shape of low cylinder or other arbitrary shape	From soft plastic, compact, slightly elastic to delicate, spreading, oily. Slightly brittle, crumbly is allowed. No pattern. A small number of holes and voids of irregular shape is allowed. When food flavor components are added – with their	Sour milk or cheese characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to yellow. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
--	--	--	--	---

		presence.		
Processed cheese, milk-containing product with milk fat substitute made according to the processed cheese production process, Slice	Shape of package	From compact, slightly elastic to plastic, homogenous throughout the mass, retaining shape after cutting. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. For smoked cheese – with smoking flavor. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In smoked cheese – from light yellow to yellow; in sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.
Processed cheese, milk-containing product with milk fat substitute made according to the processed cheese production process, paste-like	Shape of package	From soft plastic to delicate, spreading, creamlike, homogenous throughout the mass. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.

c) the line

Dairy composite products, milk-containing products	According to the description provided by the producer, with the taste, color and (or) odor determined by the added food flavor components, use of glaze or other food products
--	--

shall be revised as follows:

Dairy composite products, milk-containing products, milk-containing products with milk fat substitute	According to the description provided by the producer, with the taste, color and (or) odor determined by the added food flavor components, use of glaze or other food products
---	--

20. In Annex No. 6

a) the line

Mare	1.8	2.1	10.7	1032	6.5
------	-----	-----	------	------	-----

shall be revised as follows:

Mare	1.0	2.1	10.7	1032	6.5
------	-----	-----	------	------	-----

b) the line

Female goat	2.8	2.8	13.4	1027 – 1030	14 – 20
-------------	-----	-----	------	-------------	---------

shall be revised as follows:

Female goat	2.8	2.8	11.5	1027 – 1030	14 – 22
-------------	-----	-----	------	-------------	---------

21. In Annex No. 7, the line

Acidity, °T	14-19
-------------	-------

shall be revised as follows:

Acidity, °T	
for mass fraction of fat from 10 to 20%	14-19
for mass fraction of fat from 20 to 30%	13-17
for mass fraction of fat from 30 to 40%	12-16
for mass fraction of fat from 40 to 50%	11-15
for mass fraction of fat from 50 to 58%	10-14

22. In Annex No. 8

a) Section I, Item 2:

2. Fluid milk, dairy drink in churns and tanks	$2 \times 10^5$	0.01	25	0.1	25
--	-----------------	------	----	-----	----

shall be revised as follows:

2. Raw milk, heat treated, as a minimum, by pasteurization, dairy drink in churns and tanks	$2 \times 10^5$	0.01	25	0.1	25
---	-----------------	------	----	-----	----

b) Section II, Item 11, sub-item “b”

with the shelf life above 72 hours	$1 \times 10^6$	0.01	25	0.1	-	Y-100 M-50
------------------------------------	-----------------	------	----	-----	---	------------

shall be revised as follows:

with the shelf life above 72 hours	Lactic acid microorganisms - not less than $1 \times 10^6$	0.01	25	0.1	-	Y-100 M-50
------------------------------------	--	------	----	-----	---	------------

c) the title of Section VI shall be amended to read as follows:

“Cheeses, milk-containing products with milk fat substitute made according to the cheese production process: extra-hard, hard, medium hard, soft, whey-and-albumin, dry; processed cheeses; milk-containing products with milk fat substitute made according to the processed cheese production process; cheese pastes, cheese sauces

d) in the column “Product”:

in Items 38 and 41, the words “cheese products” shall be replaced with the following language: “milk-containing products with milk fat substitute made according to the cheese production process”;

in Item 39 the words “cheeses and cheese products, processed” shall be replaced with the following language: “Processed cheeses and milk-containing products with milk fat substitute made according to the processed cheese production process”;

e) Section XIII shall be revised as follows:

XIII. Milk-containing products, milk-containing products with milk fat substitute		
58. Milk-containing products, milk-containing products with milk fat substitute	requirements are established with consideration given to the regulatory and technical documents concerning the content and ratios of dairy and nondairy components in a product	

23. Annex No. 9: to delete the indicator “Osmolality.”

24. Annex No. 10, Item 5, shall be revised as follows:

5. Cheese, cheese products (hard, medium hard, soft, pickled), processed, cheese pastes, cheese sauces, milk-containing products with milk fat substitute made according to the cheese production process ((hard, medium hard, soft, pickled), milk-containing products with milk fat substitute made according to the processed cheese production process	Toxic elements:	
	lead	0.2
	arsenic	0.15
	cadmium	0.1
	mercury	0.03
	pesticides (calculated for fat): hexachlorocyclohexane (alfa-, beta-, gamma-isomers)	0.6
	DDT and its metabolites	0.2

25. Annex No. 12. To delete the indicator “Ash.” From the text of Sections 1, 2, 3, and 4 to delete the words “Linoleic acid, % of the aggregate of fatty acids.”

26. In Annex No.12, the title of Section 9 shall be reworded as follows: “Dry (per 100 ml of reconstituted product) and liquid ready-made dairy cereals; dry and liquid dairy, dairy composite, milk-containing drinks (for children over 6 months of age).”

27. Annex No. 14. In Sections I.1, II.3, III.5, IV.7 to delete the indicator “Ash.”

28. In Annex No. 16:

a) Item 1: the first line shall be reworded as follows: “fats<sup>\*</sup>, proteins, carbohydrates, sugar, organic acids, alcohol, cellulose”;

b) the Note shall be revised as follows:

The actual values in terms of mass fractions of fat, protein, carbohydrates...”

c) to add the following reference:

\*) except milk-containing products with milk fat substitute

---

END UNOFFICIAL TRANSLATION.