

## DECISION

December 9, 2011

No. 883

the city of Moscow

### **On Adoption of Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products"**

In accordance with Article 13 of the Agreement on Uniform Principles and Rules of Technical Regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation dated November 18, 2010 the Customs Union Commission (hereinafter referred to as the Commission) **decided to:**

1. Adopt the Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products" (TR CU 024/2011) (enclosed).

2. Approve:

2.1. The list of standards following the voluntary application of which the fulfilment of the requirements of the Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products" (TR CU 024/2011) (enclosed);

2.2. The list of standards containing rules and methods of researches (tests) and measurements, including rules for sampling required for application and fulfilment of the requirements of the Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products" (TR CU 024/2011) and for evaluation (confirmation) of products compliance (enclosed).

3. Establish:

3.1. Technical Regulations of the Customs Union "Technical Regulations for Fat and Oil Products" (hereinafter referred to as the Technical Regulations), which shall enter into force on July 1, 2013, in this case:

- requirement of Annex 1 to the Technical Regulations for safety indicator "benz(a)pyrene" shall enter into force on January 1, 2014,

- requirement for safety indicator trans-isomers of fatty acids shall enter into force in accordance with the terms specified in Annex 1 to the Technical Regulations;

3.2. Any documents on evaluation (confirmation) of compliance with mandatory requirements, established by statutory acts of the Customs Union or by the legislation of the Customs Union Member State, issued or obtained with respect to the products subject to technical regulation of the Technical Regulations (hereinafter referred to as the Products) prior to the effective date of the Technical Regulations, shall be valid through the expiration date thereof but at the latest till February 15, 2015. The said documents issued or obtained prior to the date of official publication hereof shall be valid through the expiration date thereof.

From the effective date of the Technical Regulations neither issue nor obtainment of documents on evaluation (confirmation) of products compliance with mandatory requirements established earlier by statutory acts of the Customs Union or by the legislation of the Customs Union Member State shall be allowed;

3.3. Before February 15, 2015 products are allowed to be produced and put into circulation in compliance with mandatory requirements established earlier by statutory acts of the Customs Union or by the legislation of the Customs Union Member State if there are any documents on evaluation (confirmation) of products compliance with the aforementioned mandatory requirements issued or obtained prior to the effective date of the Technical Regulations.

The specified products shall be marked with a national compliance mark (market circulation mark) in accordance with the legislation of the Customs Union Member State.

Marking of such products with a common mark of products circulation in the market of the Customs Union Member States shall not be allowed;

3.4. Circulation of any products put into circulation within the validity term of the documents on evaluation (confirmation) of compliance specified in Sub-clause 3.2 hereof shall be allowed for the period of storage life of such products established in accordance with the legislation of the Customs Union Member State.

4. The Secretariat of the Commission in cooperation with the Parties shall develop a draft of the Plan of Measures required for implementation of the Technical Regulations and within three months from the effective date hereof ensure its submission to the Commission for approval in accordance with the established procedure.

5. The Russian Party with the assistance of the Parties on the basis of monitoring of the results of the standards application shall ensure the preparation of proposals on updating the lists of standards specified in Clause 2 hereof and their submission to the Secretariat of the Commission at least once a year from the effective date of the Technical Regulations for their approval by the Commission in accordance with the established procedure.

6. The Parties shall:

6.1. Before the effective date of the Technical Regulations designate any authorities of state control (supervision) which shall be responsible for the state control (supervision) of the fulfilment of the requirements of the Technical Regulations and notify it to the Commission;

6.2. From the effective date of the Technical Regulations ensure the performance of state control (supervision) of the fulfilment of the requirements of the Technical Regulations subject to Clauses 3.2–3.4 hereof.

7. This Decision shall come into effect from the date of its official publication.

**Members of the Customs Union Commission:**

**For the Republic  
of Belarus**

**S. Rumas**

**For the Republic  
of Kazakhstan**

**U. Shukeev**

**For the Russian  
Federation**

**I. Shuvalov**

APPROVED  
by Decision of the Customs  
Union Commission  
No. 883 as of December 9, 2011



**TECHNICAL REGULATIONS  
OF THE CUSTOMS UNION**

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**TR CU 024/2011**

**Technical Regulations on Fat and Oil  
Products**

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## **Preamble**

1. These Technical Regulations of the Customs Union have been developed in compliance with the Agreement on Uniform Principles and Rules of Technical Regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation as of November 18, 2010.

2. These Technical Regulations of the Customs Union have been developed with the purpose of establishing uniform requirements for fat and oil products obligatory for application and implementation in the unified customs area of the Customs Union and ensuring free circulation of fat and oil products released in circulation in the unified customs area of the Customs Union.

3. In case of adoption of other Technical Regulations of the Customs Union establishing requirements for fat and oil products, such fat and oil products shall comply with such Technical Regulations of the Customs Union applicable thereto.

## **Chapter 1. Scope of Application**

1. These Technical Regulations of the Customs Union "Technical Regulations on Fat and Oil Products" (hereinafter referred to as the Technical Regulations) shall apply to fat and oil products released in circulation in the territory of the Customs Union Member States, establish requirements for fat and oil products, including requirements for their packaging and labelling, and processes of production, storage, transportation, and sale related thereto.

These Technical Regulations shall not apply to:

- fat and oil products obtained in the course of non-commercial production, except for vegetable oil;
- inedible fat and oil products, except for natural crude glycerin and household soap.

2. These Technical Regulations shall set requirements for fat and oil products for the purpose of protection of life and health of people, as well as prevention of actions misleading purchasers (consumers).

3. When applying these Technical Regulations, requirements of other Technical Regulations of the Customs Union applicable to fat and oil products shall be taken into consideration.

## **Article 1. Fat and Oil Products being the Objects of the Technical Regulation**

The objects of technical regulation of these Technical Regulations are the following fat and oil products:

- 1) edible fat and oil products:
  - a) vegetable oils;
  - b) vegetable oil fractions;
  - c) interesterified refined deodorized oils (fats);
  - d) hydrogenated refined deodorized oils (fats);
  - e) margarines;
  - f) vegetable oil and butter spreads and vegetable fat spreads;
  - g) rendered vegetable oil and butter mixtures and vegetable fat mixtures;
  - h) specialty fats including cooking, confectionary and baking fats;
  - i) milk fat replacers;
  - j) cocoa butter equivalents;
  - k) cocoa butter improvers of SOS-type;
  - l) cocoa butter replacers of POP-type;
  - m) non-lauric untempered cocoa butter replacers;
  - n) lauric untempered cocoa butter replacers;
  - o) sauces based on vegetable oils.
  - p) mayonnaises;
  - r) mayonnaise sauces;
  - s) vegetable oil-based creams;
  - t) distilled glycerin;
- 2) inedible fat and oil products:
  - a) natural crude glycerin;
  - b) household soap.

## **Chapter 2. Terms and Definitions**

### **Article 2. Terms and Definitions of Fat and Oil Products**

1. Fat and oil products are vegetable oils and products manufactured on the basis of vegetable oils or vegetable and animal oils and fats (including fats of fish and marine mammals), with or without addition of water, food additives and other ingredients.

2. Edible fat and oil products are fat and oil products which are intended for nourishment or use in various sectors of food industry.

3. Terms and definitions of fat and oil products:

1) vegetable oil (see Annex 4) is a mixture of glycerides of fatty acids and their by-products extracted from oil raw materials and containing not less than 99 per cent of fat;

2) oil raw materials are seeds, fruit of oil plants, oil containing plant parts;

3) vegetable oil fraction is a mixture of glycerides of fatty acids extracted during the fractionation process from vegetable oil or vegetable oil fraction with a melting point different from the melting point of the original vegetable oil or its fraction:

4) unrefined vegetable oil is a vegetable oil free from small and large suspended matter which has not been purified in accordance with the complete or partial cycle of refinery stages;

5) winterized vegetable oil is a vegetable oil free from suspended matter subjected to de-waxing under low temperatures;

6) hydrated vegetable oil is a vegetable oil free from phosphorus containing

substances;

7) refined vegetable oil is a vegetable oil purified in accordance with the complete or partial cycle of refinery stages:

8) refined deodorized vegetable oil is a refined vegetable oil subjected to deodorization;

9) vegetable oil - blend is a mixture of vegetable oils combined in different ratios;

10) aromatized vegetable oil is a vegetable oil with flavour and odour enhancers;

11) vegetable oil with herbal supplements is a vegetable oil enriched with natural herbal extracts;

12) hydrogenated refined deodorized oil (fat) are food raw materials obtained through hydrogenation of vegetable oil with or without animal fats, fats of fish and marine mammals subjected to refinement and deodorization;

13) interesterified refined deodorized oil (fat) are food raw materials obtained through interesterification of vegetable oil with or without animal fats, fats of fish and marine mammals subjected to refinement and deodorization;

14) margarine is an emulsified fat product with fat mass fraction of not less than 20 per cent, which is made of unmodified and (or) modified vegetable oils with (or without) animal fats, with (or without) fats of fish and marine mammals, water with or without milk and (or) milk processing products, food additives and other ingredients;

15) hard (solid) margarine is the margarine which has dense plastic consistency and which retains its form at temperatures of 20 +/- 2 degrees Celsius;

16) soft margarine is the margarine which has soft plastic consistency at temperatures of 10 +/- 2 degrees Celsius;

17) liquid margarine is the margarine which has liquid consistency and retains the properties of homogeneous emulsion at temperatures designed for liquid margarines of specific application;

18) spread is an emulsified fat product with general fat mass fraction of not less than 39 per cent, which has plastic consistency with the melting point of fat phase not exceeding 36 degrees Celsius and which is made from milk fat and (or) dairy cream, and (or) cream butter and entirely unmodified and (or) modified vegetable oils or with or without food additives and other ingredients;

19) vegetable oil and butter spread is the spread which milk fat mass fraction ranges from 15 to 50 per cent in the fat phase;

20) vegetable fat spread is the spread the fat phase composition of which contains unmodified and (or) modified vegetable oils with or without milk fat (not exceeding 15 per cent);

21) rendered mixtures are products with fat mass fraction of not less than 99 per cent that are produced by mixing milk fat and (or) dairy cream and (or) cream butter and unmodified and (or) modified vegetable oils heated to the melting point or entirely from unmodified and (or) modified vegetable oils or by means of another technological process;

22) rendered vegetable oil and butter mixtures are melted mixtures the milk fat mass fraction of which in the fat phase ranges from 15 to 50 per cent;

23) rendered vegetable fat mixtures are melted mixtures the fat phase of which contains unmodified and (or) modified vegetable oils with or without milk fat (not exceeding 15 per cent);

24) specialty fats including cooking, confectionary and baking fats are fat products the fat mass fraction of which is not less than 98 per cent and which are produced for a variety of industries from unmodified and (or) modified vegetable oils with or

without the addition of animal fats and their mixtures, food additives and other ingredients;

25) milk fat replacer is a product with fat mass fraction of not less than 99.0 per cent intended for replacement of milk fat in food products, produced from unmodified and (or) modified vegetable oils with or without food additives, having melting point of not more than 36°C, the mass fraction of solid triglycerides of which does not exceed 5 per cent at the temperature of 35°C, mass fraction of saturated acids does not exceed 65 per cent of the sum of fatty acids, including the mass fraction of palmitic acid, which does not exceed 38 per cent of the sum of fatty acids;

26) cocoa butter equivalents are products with fat mass fraction of not less than 99 per cent, which can be combined with cocoa butter in any proportion and which require tempering and have physical and chemical properties as well as fatty acids composition similar to cocoa butter, with lauric acid mass fraction not exceeding 1 per cent, the mass fraction of 2-oleodysaturated triglycerides of not less than 50 per cent, and produced from unmodified vegetable oils (ellipe, borneo, palm, sal, shea, kokum, from mango core) and their fractions with or without food additives and other ingredients;

27) cacao butter improvers of SOS-type (SOS denotes the presence of 2-oleodistearin in the product) are products the fat mass fraction of which is not less than 99 per cent and which can easily be combined with cocoa butter in any proportion and require tempering; with 2-oleodistearin as the base component (up to 70 per cent) and the mass fraction of lauric acid of not more than 1 per cent, produced from unmodified vegetable oils (ellipe, borneo, palm, sal, shea, kokum, from mango core) and their fractions with or without food additives and other ingredients;

28) cacao butter replacers of POP-type (POP denotes the presence of 2-oleodipalmitin in the product) are products the fat mass fraction of which is not less than 99 per cent and which have partial compatibility with cocoa butter (at least 25 per cent) and require tempering; with base component being 2-oleodipalmitin (over 50 per cent), the mass fraction of lauric acid not exceeding 1 per cent, produced from unmodified vegetable oils and vegetable oil fractions and (or) modified vegetable oils with or without food additives and other ingredients;

29) non-lauric untempered cocoa butter replacers substitutes are products with fat mass fraction of not less than 99 per cent which do not require tempering and are produced on the basis of modified vegetable oils, with mass fraction of lauric acid not exceeding 1 per cent, with or without food additives and other ingredients;

30) untempered lauric cocoa butter replacers substitutes are products with fat mass fraction of not less than 99 per cent which do not require tempering and are produced on the basis of modified vegetable oils whose mass fraction of lauric acid is at least 40 per cent with or without food additives and other ingredients;

31) vegetable oil-based sauce is a food product with the fat content of not less than 5 per cent which is produced from a single or several edible vegetable oils and (or) modified vegetable oils, with or without water, with food additives and other ingredients including natural seasonings and (or) spices, and (or) herbs, and (or) vegetables, and (or) fruit, and (or) mushrooms, and (or) nuts either in chunks and (or) powder that render special flavour to the product which is used as seasoning for various dishes;

32) mayonnaise is a finely dispersed homogeneous emulsion product with fat content of not less than 50 per cent which is produced from refined deodorized vegetable oils, water, egg products in the amount of not less than 1 per cent in terms of egg yolk (dry), with or without processed milk products, food additives and other ingredients

33) mayonnaise sauce is a finely dispersed emulsion product with fat content of

not less than 15 per cent which is produced from refined deodorized vegetable oils, water, with or without processed milk products, food additives and other ingredients;

34) vegetable oil-based cream is a product with fat content of not less than 10 per cent which is produced on the basis of vegetable oils and (or) modified vegetable oils with or without milk and (or) vegetable proteins, sugar as well as with or without natural fruit, juice, food additives and other ingredients;

35) distilled glycerin is a trivalent alcohol obtained through hydrolysis or saponification of vegetable oils and/or animal fats and subjected to distillation.

4. Inedible fat and oil products are fat and oil products intended for technical and household purposes.

5. Terms and definitions of inedible fat and oil products:

1) natural crude glycerin a trivalent alcohol obtained through hydrolysis or saponification of vegetable oils and (or) animal fats without synthetic procedure;

2) household soap a product consisting of sodium or potassium salts of natural fatty acids with (or without) salts of synthetic, resinous, naphthenic fatty acids and other components improving its consumer properties.

### **Article 3. Terms and Definitions of Technological Processes of Production of Fat and Oil Products**

1) refining is a process of purification of vegetable oils from attendant impurities through the complete or partial cycle.

a) complete refinery cycle is a process of purification of vegetable oils from nonoleaginous impurities and related substances, including free fatty acids, phosphorus-containing, wax colouring substances and substances determining taste and smell.

b) partial refinery cycle is a complex of several refinery stages of a complete cycle;

2) deodorization is elimination of odour-emanating and other volatile substances at high temperatures by means of distillation under a vacuum with overheated steam;

3) distillatory neutralization is elimination of free fatty acids, odour-emanating and other volatile substances at high temperatures by means of distillation under a vacuum with overheated steam;

4) distillation is a process of purification through evaporation and condensation of the produced steam;

5) modification of vegetable oils and (or) fats (excluding genetically engineered modification) is chemical, biochemical or physical modification of vegetable oils and (or) fats by means of hydrogenation, interesterification, fractionation or their combination;

6) hydrogenation is a process of partial or full hydrogen saturation of unsaturated bonds of unsaturated fatty acids of glycerides in vegetable oils and (or) fats;

7) interesterification is a process of redistribution of acyl groups in fat glycerides without changing the fatty acids composition of triacylglycerides;

8) fractionation is separation of vegetable oils to fractions by means of thermomechanical process.

### **Article 4. Other Terms and Definitions Used in these Technical Regulations**

1) accompanying documentation:

- documents allowing the interested person to establish documentarily the former and future owners of fat and oil products, apart from consumers;

- declaration of compliance of fat and oil products and (or) its copy;

2) identification of products (processes) is a procedure of referring food products (processes) to objects of the technical regulation of Technical Regulations;

3) contamination (infection) of fat and oil products is penetration of objects, particles, substances and organisms (contaminants, pollutants) into fat and oil products and their presence in quantities uncharacteristic of such fat and oil products or exceeding the permissible established levels due to which they acquire hazardous properties for people;

4) production facility is premises that are directly used for the production of fat and oil products;

5) sanitation of production facilities, plant, equipment and inventory which are directly related to the production of fat and oil products – washing or other treatment of the surfaces of production facilities, plant equipment and inventory which ensures that the such facilities, equipment and inventory shall not be the source of contamination of fat and oil products and raw materials;

6) circulation of fat and oil products is the flow of products from the manufacturer to the consumer which covers all the processes which the products are subject to upon completion of the production starting from the transfer of the products by the manufacturer or importer to another person (shipper, seller, consumer).

#### **Article 5. Identification of Fat and Oil Products (Processes) for the Purpose of Referring them to the Objects of Technical Regulation of the Technical Regulations**

1. For the purpose of referring fat and oil products (processes) to the objects of technical regulation which fall within the scope of these Technical Regulations, the interested parties shall provide for identification of products.

2. Identification of fat and oil products shall be performed according to their name and (or) their characteristics set forth in the definition of such products in these Technical Regulations by visual and (or) organoleptic and (or) analytical methods.

3. Identification of fat and oil products shall be carried out by means of one and (or) several of the following methods:

1) by the name - by means of comparison of the name and designation of fat and oil products specified in the label on the consumer package and/or in the accompanying document with the name indicated in the definition of fat and oil product type;

2) by the visual method - by means of comparison of the outward appearance of fat and oil products with the characteristics specified in the definition set by Article 3 and Annexes 3, 4 hereof;

3) by the organoleptic method - by means of comparison of the organoleptic indicators of fat and oil products with the characteristics specified in the definition of such fat and oil products in these Technical Regulations. The organoleptic method is applied when it is impossible to identify fat and oil products by the name and using visual method. When products have signs of bacterial spoilage, they may not be assessed by means of the organoleptic method;

4) by the analytical method - by means of checking compliance of the physical and chemical properties of fat and oil products with the characteristics specified in the definition set by Article 3 and Annex 3 hereof. The analytical method is applied when it is impossible to identify fat and oil products by the name, using visual and organoleptic methods.

4. When identifying the processes of production, storage, transportation and sale of products with the purpose of referring these processes to objects of technical regulation of these Technical Regulations it is required to make sure that such processes are carried out for production, storage, transportation and sale of fat and oil products and are related to fulfilment of the safety requirements for such products. Identification of the processes of production, storage, transportation and sale of products shall be conducted by means of visual assessment of such processes.

### **Chapter 3. Rules of Market Circulation**

1. Fat and oil products (except for vegetable oils obtained in the course of non-commercial production) shall be put into market circulation provided that they comply with these Technical Regulations of the Customs Union, as well as with other Technical Regulations of the Customs Union applicable thereto.

2. Fat and oil products (except for vegetable oils obtained in the course of non-commercial production) which comply with these Technical Regulations and other Technical Regulations of the Customs Union and which have received the evaluation (confirmation) of compliance, shall be marked with the uniform mark of products circulation on the market of the Customs Union Member States.

3. Vegetable oils obtained in the course of non-commercial production shall comply with the safety indicators set forth in Annex 1 and shall be realized in places permitted in the prescribed manner.

### **Chapter 4. Safety Requirements**

Fat and oil products released in circulation in the area of the Customs Union Member States, when used as intended within the shelf life of edible fat and oil products and storage life of inedible fat and oil products must not cause harm to human life and health.

Requirements for fat and oil products include:

- 1) requirements for permissible levels of safety indicators and safety microbiological parameters of edible fat and oil products and for permissible levels of safety indicators of inedible fat and oil products;
- 2) requirements for packaging of fat and oil products;
- 3) requirements for labelling of fat and oil products.

### **Article 6. Requirements for Permissible Levels of Safety Indicators and Safety Microbiological Parameters of Edible Fat and Oil Products and Permissible Levels of Safety Indicators of Inedible Fat and Oil Products**

1. Edible fat and oil products shall comply with the requirements for permissible levels of safety indicators and safety microbiological parameters provided for by Annexes 1, 2 and 3 of these Technical Regulations, as well as with the requirements for permissible levels of safety indicators and safety microbiological parameters provided for by other Technical Regulations of the Customs Union applicable thereto.

2. Inedible fat and oil products shall comply with the requirements for permissible levels of safety indicators provided for by Annex 5 of these Technical Regulations.

## **Article 7. Requirements for Packaging of Fat and Oil Products**

1. The packaging of fat and oil products shall ensure its safety and intactness of its identification parameters during the circulation of fat and oil products for the duration of the shelf life of edible fat and oil products and storage life of inedible fat and oil products.

2. The packaging materials that come into contact with fat and oil products shall conform to the safety requirements set by the applicable Technical Regulations of the Customs Union.

3. Should the consumer packaging be damaged, the participant of business activity (the owner of fat and oil products) shall withdraw such fat and oil products from circulation independently or on demand of the authorised state control (supervision) authorities.

## **Article 8. Requirements for Labelling of Edible Fat and Oil Products**

Information on the label of an edible fat and oil product shall be written in the Russian language. The aforesaid information may also be presented in other languages conditioned that its contents are identical to the information provided in Russian.

It is allowed to change the word order in the name of products on the label which are formed on the basis of terms indicated in Article 3 and Annexes 3, 4. For example: "sunflower oil", "oil from sunflower", "soybean refined deodorized oil", "refined deodorized soybean oil", "cooking fat", "fat for cooking", "mayonnaise sauce", "sauce of mayonnaise", etc.

The names of margarines and spreads shall neither contain the word "butter" nor words with the same root nor phrases that contain the word "butter".

Labels on consumer packaging of fat and oil products shall be comprehensible, legible, accurate and shall not mislead consumers. Inscriptions, signs, symbols shall be contrasting to the background on which the label is printed. The text size in mm for the manufacture date and shelf life shall be:

- 1) when the mass of the product is under 100 grammes - not less than 2.8 mm;
- 2) when the mass of the product is above 100 grammes - not less than 3.2 mm;

Labels of edible fat and oil products shall contain the following information:

1. Name of fat and oil products in compliance with the name prescribed by Article 3 hereof:

1) The name of vegetable oil shall correspond to the oil-bearing raw material from which it is derived in accordance with Annex 4 (name of olive oil shall be indicated in accordance with Annex 3) and shall contain the data on the degree of purification to which it has been subjected, for example, "unrefined sunflower oil" or "refined soybean oil" or "refined deodorized rapeseed oil", etc.;

2) for vegetable oil with herbal supplements it is allowed to indicate the name of the herbal supplement added to the product;

3) vegetable flavoured oil shall have the name "oil (the type of oil in accordance with the raw material from which it is derived) with the flavour of ... (name of the flavour of the applied flavouring)"; for vegetable oil containing plant extracts it is allowed to name "oil (the type of oil in accordance with the raw material from which it is derived) with an extract of ... (name of the plant from which the extract is obtained)"; vegetable

oil containing vitamins in the quantity stipulated by the legislation of the Customs Union Member States shall have the name "vitaminized oil (the type of oil in accordance with the raw material from which it is derived)";

4) for vegetable oil - blend it is allowed to indicate in the product name the names of the vegetable oils in the descending order of their mass fractions, without indicating the name of the object of the technical regulation – "vegetable oil - blend", for example, "sunflower and soybean oil", "sunflower oil with addition of olive and rapeseed oil".

5) for vegetable oil fraction the name shall contain the name of the fraction with specification of the oil subjected to fractionation, for example, "palm olein", "cotton palmitin" and others, with indication of the name of the object of the technical regulation – "vegetable oil fraction";

6) for specialty fats it is allowed to indicate the name in accordance with the designation of the fat used, for example, "confectionery fat", "cooking deep fat", "baking fat", etc., without indication of the name of the object of the technical regulation - "specialty fat".

2. It is not required to state the ingredients of edible fat and oil products for food products consisting of one ingredient, in case the name of the food product coincides with the name of the ingredient.

3. Nutrition value (energy value, content of proteins, fats, carbohydrates, vitamins, macro- and microelements in 100 grammes of the product).

Data on the contents of proteins, fats, carbohydrates and calorific value / energy value shall be specified in cases when their value in 100 g of the food product is not less than 2 per cent, for vitamins and mineral substances - not less than 5 per cent of the recommended daily intake.

4. Manufacture date.

5. Shelf life.

6. Name and location of the manufacturer, name and location of an organization established in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, or full name and location of an individual entrepreneur registered in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, name and location of a person exercising the functions of a foreign manufacturer (if any).

7. Data on the document in accordance to which fat and oil products have been produced and may be identified.

8. Uniform mark of products circulation on the market of the Customs Union Member States.

9. Consumer packaging of edible fat and oil products shall contain the following information:

1) Net mass and (or) volume.

2) Contents of edible fat and oil products in the descending order of their mass fractions of the ingredients (it is obligatory to specify food additives, functional food ingredients, vitamins and other micronutrients, flavourings).

For edible fat and oil products produced with the use of GMO, including those not containing deoxyribonucleic acid (DNA) and proteins, the following information shall be specified: "genetically modified products" or "products received from genetically modified organisms" or "products contain components from genetically modified organisms".

In case the manufacturer did not use genetically modified organisms when manufacturing edible fat and oil products, presence of 0.9 per cent or less of GMO in food products is an unintentional or technically irremovable impurity, and such edible fat and oil products do not belong to food products containing GMO. When labelling such edible fat and oil products data on presence of GMO shall not be stated.

It is not required to state the contents of edible fat and oil products for food products consisting of one ingredient, in case the name of the food product coincides with the name of the ingredient.

3) Consumer packaging of vegetable oils shall contain the following information:

a) commercial name (if any);

b) for vegetable oils - blends it is required to state the list of all the vegetable oils in the descending order of their mass fractions with indication of the degree of purification to which it has been subjected, for each type of oil, for example, "refined deodorized rapeseed oil, unrefined sunflower oil" or other types of vegetable oils. If a vegetable oil - blend contains vegetable oils subjected to the same refinery stages it is allowed to specify the refinery stages after the name, for example, "Sunflower oil, soybean oil, Refined deodorized";

c) bottling date;

d) storage recommendations after opening of the consumer packaging.

4) The following additional information shall be indicated on the consumer packaging of margarines, vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter replacers of POP-type, non-lauric untempered cocoa butter replacers, lauric untempered cocoa butter replacers:

a) storage temperature;

b) total fat mass fraction;

c) milk fat mass fraction - for vegetable oil and butter spreads and rendered vegetable oil and butter spreads;

d) maximum percentage of saturated fatty acids and trans-isomers of fatty acids in the fat phase of the product, in per cent from the contents of fat in the product.

5) The following additional information shall be indicated on the consumer packaging of vegetable oil-based sauces, mayonnaises, mayonnaise sauces and vegetable oil-based creams:

a) storage temperature;

b) storage recommendations after opening of the consumer packaging.

10. Shipping packaging of fat and oil products shall contain the following information:

1) net mass of an edible fat and oil product unit packed in a consumer packaging;

2) total net mass of a shipping packaging and the number of units of fat and oil products in a consumer packaging;

3) net mass of bulk edible fat and oil products;

4) ingredients of edible fat and oil products in the descending order of mass fractions of the ingredients (it is obligatory to specify food additives, functional ingredients, vitamins and other micronutrients, flavourings),

For bulk edible fat and oil products produced with the use of GMO, including those not containing deoxyribonucleic acid (DNA) and proteins, the following information shall be specified: "genetically modified products" or "products received from genetically modified organisms" or "products contain components from genetically

modified organisms".

In case the manufacturer did not use genetically modified organisms when manufacturing edible fat and oil products, presence of 0.9 per cent or less of GMO in food products is an unintentional or technically irremovable impurity, and such edible fat and oil products do not belong to products containing GMO. When labelling such edible fat and oil products data on presence of GMO shall not be stated.

For packaged edible fat and oil products the information on presence of GMO shall be specified in accordance with the terms of the delivery agreement;

5) for margarines, vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter replacers of POP-type, non-lauric untempered cocoa butter replacers, untempered lauric cocoa butter replacers - maximum percentage of saturated fatty acids and trans-isomers of fatty acids in the fat phase of the product, in per cent from the contents of fat in the bulk edible fat and oil products;

6) storage conditions;

7) batch number;

8) bottling date shall be additionally specified for vegetable oils;

9) brand - for distilled glycerin.

11. The following information shall be indicated in accompanying documents for bulk fat and oil products shipped in containers:

1) brand - for distilled glycerin;

2) net mass;

3) bottling date.

12. Shipping packaging of fat and oil products shall have signs and inscriptions necessary for ensuring the safety of products in the course of transportation.

13. Consumer and (or) shipping packaging of fat and oil products may additionally contain the name of the organization - formulator and (or) manufacturing technology, trademark and other additional data.

## **Article 9. Requirements for Labelling of Inedible Fat and Oil Products**

1. Information on the label of inedible fat and oil products shall be written in the Russian language. The aforesaid information may also be presented in other languages conditioned that its contents are identical to the information provided in Russian.

2. Labels of inedible fat and oil products shall contain the following information:

1) manufacture date;

2) storage life;

3) data on the document in accordance with which fat and oil products have been produced and may be identified;

4) uniform mark of products circulation on the market of the Customs Union Member States.

3. It is allowed to change the word order in the name of products on the label of inedible fat and oil products which are formed on the basis of terms indicated in Article 3. For example: "natural crude glycerin", "crude natural glycerin", "household soap", "soap for household use".

4. The following information shall be indicated on the consumer packaging of

household soap:

1) name of household soap;

2) name and location of the manufacturer, name and location of an organization established in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, or full name and location of an individual entrepreneur registered in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, name and location of a person exercising the functions of a foreign manufacturer (if any);

3) nominal (conditional) mass of one bar;

4) composition of the product in the descending order of mass fractions of the ingredients;

5) batch number.

5. Each bar of household soap without package must have a distinct stamp with indication of:

1) the name of the manufacturer or trademark of the manufacturer;

2) name of the household soap;

3) nominal (relative) mass of one bar.

6. Each unit of the shipping packaging of inedible fat and oil products shall contain the following information:

1) name of inedible fat and oil products;

2) name and location of the manufacturer, name and location of an organization established in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, or full name and location of an individual entrepreneur registered in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, name and location of a person exercising functions of a foreign manufacturer (if any).

3) composition of products in the descending order of mass fractions of the ingredients - for household soap;

4) grade - for natural crude glycerin;

5) group - for household soap;

6) batch number;

7) number of bars in a crate with total nominal (relative) weight of bars – for household soap.

7. Accompanying documents for natural crude glycerin shipped in containers shall contain the following information:

1) name;

2) grade;

3) name and location of the manufacturer, name and location of an organization established in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, or full name and location of an individual entrepreneur registered in the territory of the Customs Union Member States and authorized by the manufacturer, including a foreign manufacturer, to accept and handle claims submitted by customers as to fat and oil products, name and location of a person exercising functions of a foreign manufacturer (if any).

- 4) net mass;
- 5) batch number.

## **Chapter 5. Requirements for Safety of Fat and Oil Products in the Process of Production, Storage, Transportation and Sale**

### **Article 10. Requirements for Production Process of Fat and Oil Products**

1. Fat and oil products shall be produced in compliance with the requirements of Article 11 hereof.
2. Materials and objects that come into contact with fat and oil products shall conform to the requirements of Technical Regulations of the Customs Union.
3. Requirements for water in different aggregative states used in the production of edible fat and oil products shall be observed in compliance with the requirements established in the applicable Technical Regulations of the Customs Union.
4. Air that comes into contact with products in the course of production shall not be the source of contamination of edible fat and oil products.
5. Raw materials, food additives and other food ingredients used in the production shall conform to the requirements set in the Technical Regulations of the Customs Union.
6. Production of edible fat and oil products shall be carried out in buildings and production facilities that conform to the requirements of the Technical Regulations of the Customs Union.
7. Production plant, equipment and inventory shall comply with the requirements of Technical Regulations of the Customs Union.
8. Storage and removal of waste generated from the production of edible fat and oil products shall be carried out in a manner compliant with the requirements set forth in Article 12 hereof.
9. Personnel involved in the production of edible fat and oil products shall comply with the requirements of Technical Regulations of the Customs Union.
10. Production control shall be organized in compliance with the requirements of Article 13 hereof.

### **Article 11. Ensuring Safety of Edible Fat and Oil Products in the Process of Production**

Safety of edible fat and oil products in the course of production shall be secured by:

- 1) selection of technological processes and modes at all stages (areas) of the production of edible fat and oil products;
- 2) selection of the optimal sequence of technological processes excluding the possibility of contamination of fat and oil products being produced;
- 3) control over the operation of technological equipment;
- 4) safety of raw materials and food additives which are required for the production of fat and oil products;
- 5) maintaining the production facilities, technological equipment and inventory which are used for the production of edible fat and oil products in a state excluding the possibility of contamination of fat and oil products;
- 6) selection of methods and frequency of sanitation, disinfection, disinfestation and deratization of the production facilities, sanitation and disinfection of technological

equipment and inventory which are used for production of fat and oil products. Sanitation, disinfection, disinfestation and deratization shall be conducted as frequently as necessary to eliminate the risk of contamination of edible fat and oil products. Frequency of sanitation, disinfection, disinfestation and deratization shall be determined by the manufacturer;

7) keeping records and documents that confirm that the requirements set herein are complied with.

## **Article 12. Requirements for Storage, Disposal and Destruction of Waste Products**

1. Waste generated in the course of production of edible fat and oil products shall be removed from the production facilities on a regular basis after the completion of technological operations.

2. Conditions for storage, removal and destruction of production waste shall exclude any possibility of contamination of fat and oil products, endangering human life or health.

## **Article 13. Requirements for Production Control**

1. For the purposes of compliance of fat and oil products with the requirements hereof, the manufacturer of fat and oil products shall develop a production control program to monitor the compliance with the requirements hereof and implement the above-mentioned control.

2. The production control program over the compliance with the requirements of these Technical Regulations shall contain:

1) list and value of the parameters subject to control that are connected to the compliance with the requirements for fat and oil products set out in these Technical Regulations;

2) information about production control measures and their periodicity;

3) list and value of the safety parameters for raw materials and food additives, packaging materials and finished goods subject to control.

3. The production control program over the compliance with the requirements of these Technical Regulations shall be approved by the head of an organization that produces fat and oil products or by a duly authorized person.

## **Article 14. Requirements for Storage of Edible Fat and Oil Products**

1. Storage conditions of edible fat and oil products shall ensure their safety and security during the shelf life in accordance with the requirements of these Technical Regulations.

2. Shelf life and storage conditions of edible fat and oil products shall be set by the manufacturer so that fat and oil products remain in conformity with these Technical Regulations during their storage for the duration of their shelf life.

3. Edible fat and oil products shall not be stored together with other products if this might result in the contamination of fat and oil products.

4. The structure of buildings and storage facilities for edible fat and oil products shall provide for the storage conditions for fat and oil products established by the

manufacturer.

5. Storage facilities for edible fat and oil products with prescribed storage conditions as well as the equipment installed in the facilities shall be furnished with control and measurement devices to monitor the storage conditions.

6. Stored edible fat and oil products shall be supported by accompanying documents and documents confirming their safety.

7. Storage facilities for edible fat and oil products including refrigerators shall be sanitized, disinfected, disinfested and deratized on a regular basis.

### **Article 15. Requirements for Transportation of Edible Fat and Oil Products**

1. Transportation of edible fat and oil products shall ensure their safety and security during the shelf life in accordance with the requirements of these Technical Regulations.

2. Transportation of edible fat and oil products shall be carried out by means of transport suited for the purpose. Transportation terms and conditions shall be determined by the consignor. They shall conform to the terms and conditions prescribed by the manufacturer for transportation of edible fat and oil products.

3. Edible fat and oil products shall not be transported together with other products if this might result in the contamination of edible fat and oil products.

4. Design of transport cargo compartments shall ensure protection of edible oil and fat products from contamination.

5. The internal surface of cargo transport compartments shall be made of washable and non-toxic materials. The frequency of sanitation and disinfection of the internal surface of transport cargo compartments shall be prescribed by legal entities engaged in business activity connected with transportation of edible fat and oil products. Water used for washing of transport cargo compartments shall comply with the requirements for drinking water laid down by the applicable Technical Regulations.

6. Shipped edible fat and oil products shall be accompanied by accompanying documents.

### **Article 16. Requirements for Storage and Transportation of Inedible Fat and Oil Products**

1. Storage and transportation of inedible fat and oil products shall ensure their safety during the storage life in accordance with the requirements of these Technical Regulations.

2. Storage conditions and storage life of inedible fat and oil products shall be prescribed by the manufacturer.

### **Article 17. Requirements for Sale of Fat and Oil Products**

Safety of fat and oil products shall be ensured in the process of sale of fat and oil products during the shelf life – for edible fat and oil products, storage life – for inedible fat and oil products in accordance with the requirements of these Technical Regulations.

## **Chapter 6. Compliance Confirmation**

### **Article 18. Forms of Evaluation of Compliance of the Objects of Technical Regulation with the Requirements of these Technical Regulations**

1. Evaluation of compliance of fat and oil products with the requirements of these Technical Regulations (hereinafter referred to as the Evaluation of Compliance) shall be carried out in the following forms:

- 1) compliance confirmation (declaration) of fat and oil products;
- 2) state control (supervision);
- 3) state registration of fat and oil products of a new type.

2. Evaluation of compliance of fat and oil products obtained in the process of non-commercial production to be put into circulation, as well as of processes of sale of such products shall be carried out in the form of state control (supervision) over conformity to the requirements for fat and oil products set by these Technical Regulations and other Technical Regulations of the Customs Union applicable thereto.

3. Evaluation of compliance of processes of production, storage, transportation and sale of fat and oil products with the requirements hereof shall be implemented in the form of state control (supervision) over conformity to the requirements for fat and oil products set by these Technical Regulations and other Technical Regulations of the Customs Union applicable thereto.

4. Evaluation of compliance of fat and oil products of a new type shall be performed in the form of state registration established by the Technical Regulations of the Customs Union "On Safety of Food Products".

### **Article 19. Applicant in the Course of Evaluation of Compliance of Fat and Oil Products**

1. When evaluating compliance of fat and oil products, apart from state control (supervision), the applicant may be a legal entity or a natural person acting as an individual entrepreneur or a person authorized by the manufacturer registered in accordance with the legislation of the Customs Union Member States and on their territory.

2. The applicant shall be obliged to ensure compliance of fat and oil products with the requirements prescribed by these Technical Regulations and other Technical Regulations of the Customs Union applicable thereto.

3. Foreign legal entities may also act as applicants if they have undertaken the obligations as to conformity of the imported fat and oil products to the requirements prescribed by these Technical Regulations and other Technical Regulations of the Customs Union applicable thereto.

### **Article 20. Declaration of Compliance**

1. Fat and oil products put into circulation in the customs area of the Customs Union shall be subject to declaration of compliance.

2. Declaration of compliance of fat and oil products with the requirements hereof shall be carried out by means of acceptance of the declaration of compliance at the choice of the applicant on the grounds of self-provided evidence and (or) on the basis

of evidence obtained with the participation of certification authorities and (or) accredited testing laboratories (centers) (hereinafter referred to as the Third Party) included into the Unified Register of Certification Authorities and Testing Laboratories (Centers) of the Customs Union.

3. Declaration of compliance of fat and oil products shall be performed in accordance with one of the declaration schemes 1D, 2D, 3D, 4D, 5D, 6D established by the legislation of the Customs Union, at the choice of the applicant pursuant to the Regulations on the Application Procedure of the Standard Schemes of Evaluation (Confirmation) of Compliance with the Technical Regulations of the Customs Union approved by Decision of the Customs Union Commission No. 621 as of April 7, 2011.

4. If in the course of production of edible fat and oil products the raw materials of animal origin used are supported by the documents confirming their safety (including veterinary certificates), it is not required to execute veterinary certificates when shipping and realizing such products.

5. The validity period of a declaration shall be established by the applicant in accordance with the provisions of the Technical Regulations of the Customs Union "On Safety of Food Products" and must not exceed five years.

6. When changing the mandatory requirements for fat and oil products it is required to change the evidential matter confirming conformity to such requirements. In such a case it is not required to accept a new declaration of compliance.

7. The Customs Union Member States shall keep records of the accepted declarations of compliance.

## **Chapter 7. Labelling with the Uniform Mark of Products Circulation on the Market of the Customs Union Member States**

1. Fat and oil products which comply with the requirements of these Technical Regulations of the Customs Union and have passed the procedure of evaluation (confirmation) of compliance in accordance with Chapter 6 hereof shall be labelled with the uniform mark of products circulation on the market of the Customs Union Member States.

2. Labelling with the uniform mark of products circulation on the market of the Customs Union Member States shall be effected before putting fat and oil products into market circulation.

3. The uniform mark of products circulation on the market of the Customs Union Member States shall be printed on the package and accompanying documents attached to the products.

The uniform mark of products circulation on the market of the Customs Union Member States shall be applied in any way ensuring legible and clear representation during the whole shelf life of fat and oil products.

4. Labelling of fat and oil products with the uniform mark of products circulation on the market of the Customs Union Member States certifies their compliance with the requirements of all the Technical Regulations of the Customs Union applicable thereto.

### **Article 21. State Control (Supervision)**

State control (supervision) over compliance of fat and oil products, processes of their production, storage, transportation and sale with the requirements of these

Technical Regulations shall be carried out in accordance with the legislation of the Customs Union Member States.

Annex 1  
to Technical Regulations  
"Technical Regulations on Fat and Oil Products"

**Requirements for Permissible Levels of Safety Indicators of Fat and Oil Products**

Group of Products	Indicators	Permissible Levels, not more	Notes
<b>Vegetable oils</b> – all types, vegetable oil fractions	Benz(a)pyrene	0.002 mg/kg	
	erucic acid content	3 per cent	For rapeseed oil
		5 per cent	For vegetable oils from seeds of other cruciferous vegetables
	hydrogen cyanide content	Absence (qualitative test)	For oils from fruit seeds
	<b>Indications of oxidative deterioration:</b>		
	Acid value	6.0 mg potassium hydroxide/g (mg KOH/g)	For unrefined rapeseed oil used as edible raw materials
		4.0 mg potassium hydroxide/g (mg KOH/g)	For unrefined oils and their fractions, unrefined oil mixtures, mixtures of refined and unrefined oils

Group of Products	Indicators	Permissible Levels, not more	Notes
		0.6 mg potassium hydroxide/g (mg KOH/g)	For refined oils and their fractions, refined oil mixtures
	Peroxide value	10.0 mEq/kg	
<b>Vegetable oil and animal fat derived products, including fish fat:</b> 1. Interesterified refined deodorized oils (fats); hydrogenated refined deodorized oils (fats); margarines; specialty fats, including cooking, confectionary and baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cacao butter replacers of POP-type, non-lauric untempered cocoa butter replacers, cocoa butter replacers	<b>Trans-isomers of fatty acids</b>	2.0 per cent of fat content in the product	For cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter replacers of POP-type
		20.0 per cent of fat content in the product (from 01.01.2015) 2.0 per cent of fat content in the product (from 01.01.2018)	For solid margarines
		8.0 per cent of fat content in the product 2.0 per cent of fat content in the product (from 01.01.2018)	For milk fat replacers, soft and liquid margarines
		20.0 per cent of fat content in the product (from 01.01.2015) 2.0 per cent of fat content in the product (from 01.01.2018)	For specialty fats

of lauric  
untempered type

	<b>Indications of oxidative deterioration:</b>		
	Acid value	0.6 mg potassium hydroxide/g (mg KOH/g)	Apart from margarines
	Peroxide value	10.0 mEq/kg	
2. Vegetable oil and butter spreads, vegetable fat spreads, rendered vegetable oil and butter mixtures, rendered vegetable fat mixtures	<b>Antibiotics*:</b>		For vegetable oil and butter products
	Laevomycetin (chloramphenicol)	Not allowed	less than 0.0003 mg/kg
	Tetracycline group	Not allowed	less than 0.01 mg/kg
	Streptomycin	Not allowed	less than 0.2 mg/kg
	Penicillin	Not allowed	less than 0.004 mg/kg
	<b>Trans-isomers of fatty acids</b>	8.0 per cent of fat content in the product 2.0 per cent of fat content in the product (from 01.01.2018)	
	<b>Indications of oxidative deterioration:</b>		
	Fat phase acidity	2.5 degrees Kettstofer	For vegetable oil and butter products
	Peroxide value	10.0 mEq/kg	
3. Sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams	<b>Indications of oxidative deterioration:</b>		
	Peroxide value	10.0 mEq/kg	

Group of Products	Indicators	Permissible Levels, not more	Notes
4. Distilled glycerin	<b>Toxic elements</b>		
	Iron	2.0 mg/kg	
	Lead	5.0 mg/kg	
	Arsenic	0.3 mg/kg	

\* It is required to control the residual quantities of antibiotics used for production of food raw material

Annex 2  
to Technical Regulations  
"Technical Regulations on Fat and Oil Products"

**Requirements for Safety Microbiological Parameters of Fat and Oil Products**

Group of Products	QMAFA nM*, CFU **/g, not more than	Mass of Product (g) in which the Indicator is not Permitted		Yeast, CFU/g not more than	Moulds, CFU/g, not more than
		Coliform Bacteria* * * (Coliforms)	Staphylococcus S.aureus		
mayonnaises, mayonnaise sauces, vegetable oil-based creams	-	0.1	-	$5 \cdot 10^2$	50
Specialty fats including cooking, confectionary, baking fats; milk fat replacers; cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter replacers of POP-type, non-lauric untempered cocoa butter replacers, lauric untempered cocoa butter replacers, rendered vegetable fat mixtures	-	0.001	-	$1 \cdot 10^3$	$1 \cdot 10^2$
Margarines, vegetable fat spreads	-	0.01	-	$5 \cdot 10^2$	50
Vegetable oil-based creams	$1 \cdot 10^4$	0.01	-	5 0	50
Vegetable oil and butter spreads with the fat mass fraction from 60 per cent and more	$1 \cdot 10^5$	0.01	0.1	100	100

Group of Products	QMA FAnM *, CFU **/g, not More than	Mass of Product (g) in which the Indicator is not Permitted		Yeast, CFU/g not more than	Moulds, CFU/g, not more than
		Coliform Bacteria** * (Coliforms)	Staphyloco ccus S.aureus		
Vegetable oil and butter spreads with the fat mass fraction from 39 to 60 per cent	$1 \cdot 10^5$	0.01	0.01	200 in total	
Rendered vegetable oil and butter	$1 \cdot 10^3$	1.0	-	200	-

\* QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

\*\* CFU – quantity of colony-forming units.

\*\*\* Coliform bacteria – E.coli group bacteria.

**Name, Characteristics and Safety Indicators of Olive Oils**

Name of Olive Oil	Characteristics and Safety Indicators
Unrefined olive oil of high quality (Extra virgin olive oil)	first pressing (extraction) oil with the acid value of not more than 1.6 milligrammes of potassium hydroxide per gramme or with the acidity of less than 0.8 grammes per 100 grammes in terms of oleinic acid, with the peroxide value of not more than 20 mEq/kg.
Unrefined olive oil (Virgin olive oil)	first pressing (extraction) oil with the acid value of not more than 4.0 milligrammes of potassium hydroxide per gramme or with the acidity of less than 2.0 grammes per 100 grammes in terms of oleinic acid with the peroxide value of not more than 20 mEq/kg.
Refined olive oil (Refined olive oil)	olive oil obtained from first pressing (extraction) oils subjected to refinement, but not subjected to processes which result in the modification of the original triglyceride structure with the acid value of not more than 0.6 milligrammes of potassium hydroxide per gramme or with the acidity of less than 0.3 grammes per 100 grammes in terms of oleinic acid, with the peroxide value of not more than 5 mEq/kg.
Refined olive oil with addition of unrefined olive oils (Olive oil)	oil being a mixture of refined olive oil and first pressing (extraction) olive oil, with the acid value of the mixture of not more than 2.0 milligrammes of potassium hydroxide per gramme or with the acidity of less than 1.0 grammes per 100 grammes in terms of oleinic acid, with the peroxide value of the mixture of not more than 15 mEq/kg
Refined olive pomace oil (Refined olive-pomace oil)	oil obtained from crude olive oil from pomace subjected to refinement, but not subjected to processes which result in the modification of the original triglyceride structure, with the acid value of not more than 0.6 milligrammes of potassium hydroxide per gramme or with the acidity of less than 0.3 grammes per 100 grammes in terms of oleinic acid, with the peroxide value of not more than 5 mEq/kg

Name of Olive Oil	Characteristics and Safety Indicators
Refined olive pomace oil with addition of unrefined olive oil (Olive-pomace oil)	oil being a mixture of refined olive pomace oil and first pressing (extraction) olive oil, with the acid value of not more than 2.0 milligrammes of potassium hydroxide per gramme or with the acidity of less than 1.0 grammes per 100 grammes in terms of oleinic acid, with the peroxide value of not more than 15 mEq/kg

Annex 4  
to Technical Regulations  
"Technical Regulations on Fat and Oil Products"

**Name of Vegetable Oils Depending on the Type of the Oil Raw Material**

No. n/n	Botanical Name	Name of Raw Material	Name of Oil
1	<i>Aleurites fordii</i> Hemsley <i>Vernicia montana</i> , Loureiro <i>syn. Aleurites montana</i> (Loureiro) Wilson	Tung, nuts	Tung oil
2	<i>Aleurites moluccana</i> (Linnaeus), Willdenow <i>syn. Aleurites</i> <i>triloba</i> , <i>Juglans regia</i> Linnaeus	Walnut (seeds)	Walnut oil
3	<i>Arachis hypogaea</i> Linnaeus	Peanut	Peanut oil
4	<i>Attalea speciosa</i> Martius, <i>syn.</i> <i>Orbignya speciosa</i> (Martius) Barbosa Rodrigues	Orbignya, Babassu (seeds)	Babassu oil
5	<i>Brassica juncea</i> (Linnaeus) Czernajew et Cosson	Brown mustard (seeds) Indian mustard(seeds)	Mustard oil, brown Mustard oil, Indian
6	<i>Brassica napus</i> Linnaeus	Rapeseed (seeds)	Rapeseed oil
7	<i>Brassica nigra</i> (Linnaeus) W.D.J. Koch	Black mustard (seeds)	Mustard oil, black
8	<i>Brassica rapa</i> Linnaeus	Turnip (seeds)	Turnip oil
9	<i>Camelina sativa</i> (Linnaeus), Crantz	False flax (seeds)	False flax oil
10	<i>Cannabis sativa</i> Linnaeus	Cannabis (seeds)	Hempseed oil
11	<i>Carthamus tinctorius</i> Linnaeus	Safflower (seeds)	Safflower oil
12	<i>Citrullus lanatus</i> (Thumb.), Matsum et Nakai, <i>Citrullus spp</i>	Watermelon (seeds)	Watermelon oil
13	<i>Cocos nucifera</i> Linnaeus	Palm nut	Coconut oil
14	<i>Corylus avellana</i> Linnaeus	Hazel (seeds), hazel-nut	Hazel oil
15	<i>Coriandrum sativum</i> Linnaeus	Coriander (seeds)	Coriander oil (fatty)
16	<i>Crambe abyssinica</i> , <i>Hochstetter ex R.E. Fries</i>	Crambe (seeds)	Crambe oil
17	<i>Cucurbita maxima</i> , A.H. Duchesne, <i>Cucurbita pepo</i> Linnaeus	Pumpkin (seeds)	Pumpkin oil
18	<i>Elaeis guineensis</i> N. J. Jacquin	Oil palm (fruit pericarp)	Palm oil
19		Oil palm (stone fruit seed)	Palm kernel oil
20	<i>Elaeis oleifera</i> (Kunth) Cortes <i>syn. Elaeis melanococca</i> auctores non Gaerther, <i>syn. Alfonsia</i> <i>oleifera</i> Kunth, <i>syn. Corozo oleifera</i> (Kunth) L. Bailey	South American palm kernel	South American palm kernel oil

No. n/n	Botanical Name	Name of Raw Material	Name of Oil
21	<i>Fagus sylvatica</i> Linnaeus	Beech (nut)	Beech oil
22	<i>Garcinia indica</i>	Garcinia (seeds)	Garcinia oil
23	<i>Glycine max</i> (Linnaeus) Merrill	Soybean (seeds)	Soybean oil
24	<i>Gossypium</i> spp.	Cotton plant (seeds)	Cotton oil
25	<i>Helianthus annuus</i> Linnaeus	Sunflower (seeds)	Sunflower oil
26	<i>Licania rigida</i> Bentham	Oiticica (seeds)	Oiticica oil
27	<i>Linum usitatissimum</i> Linnaeus	Flax (seeds)	Flax oil
28	<i>Lycopersicon lycopersicum</i> (Linnaeus), Karsten ex Farwell syn. <i>Lycopersicon esculentum</i> P. Miller	Tomato (seeds)	Tomato oil
29	<i>Lallemantia iberica</i> Labiatae	Lallemantia (seeds)	Lallemantia oil
30	<i>Madhuca longifolia</i> (Linnaeus) Macbride, syn. <i>Bassia longifolia</i> Linnaeus	Mahua (seeds)	Illipe oil, Indian
31	<i>Mangifera indica</i>	Indian mango (pericarp)	Mango oil
32		Indian mango (stone fruit seed)	mango kernel oil
33	<i>Olea europaea</i> Linnaeus	Olive (pericarp)	Olive oil
34		Olive (kernel)	Olive oil
35	<i>Ongokea gorea</i> (Hua) Engler	Boleko (nuts)	Boleko oil
36	<i>Orbignya oleifera</i> Burret <i>Orbignya huebneri</i> Burret <i>Orbignya martiana</i> Barbosa Rodrigues syn. <i>Orbignya speciosa</i> (Martius) Barbosa Rodrigues	Babassu	Babassu oil
37	<i>Oryza sativa</i> Linnaeus	Rice	Rice oil
38	<i>Papaver somniferum</i> Linnaeus	Poppy (seeds)	Poppy oil
39	<i>Perilla frutescens</i> (Linnaeus) Britton	Perilla (seeds)	Perilla oil
40	<i>Persea americana</i> P. Miller	American avocado	Avocado oil
41	<i>Prunus armeniaca</i> Linnaeus syn. <i>Armeniaca vulgaris</i> Lamarck	Apricot (stone fruit seed)	Apricot oil
42	<i>Prunus domestica</i> Linnaeus	Plum (stone fruit seed)	Plum oil
43	<i>Prunus dulcis</i> (Miller) D.A. Webb var. <i>amara</i> (De Candolle) Buchheim syn. <i>Prunus amygdalus</i> Batsch var. <i>amara</i> (De Candolle) Focke	Bitter almond (nuts)	Almond oil
44	<i>Prunus persica</i> (Linnaeus) Batsch	Peach (stone fruit seed)	Peach oil
45	<i>Prúnus cerásus</i> Linnaeus Rosaceae	Cherry (stone fruit seed)	Cherry oil
46	<i>Pinus cembra</i> L.	Cedar (nuts)	Cedar oil
47	<i>Ricinus communis</i> Linnaeus	Castor oil plant (seeds)	Castor oil
48	<i>Sesamum indicum</i> Linnaeus	Sesame (seeds)	Sesame oil

No.	Botanical Name	Name of Raw Material	Name of Oil
49	<i>Shorea macrophylla</i> (De Vries) Ashton <i>Shorea stenoptera</i> Burc	Shorea (pericarp)	Borneo oil/ Illipe oil
50	<i>Shorea robusta</i> , Gaertner, C.F.	Shorea (pericarp)	Sal oil
51	<i>Simmondsia chinensis</i> Link	Jjoba (seeds)	Jjoba oil
52	<i>Sinapis alba</i> Linnaeus	White mustard (seeds)	White mustard oil
53	<i>Sinapis arvensis</i> Linnaeus	Wild mustard (seeds)	Wild mustard oil
54	<i>Triticum aestivum</i> , Linnaeus emend. Fiori et Paoletti <i>Triticum sativa</i> Lam	Soft wheat (caryopsis)	Wheat oil
55	<i>Triticum durum</i> Desfontaines	Durum wheat (caryopsis)	Wheat oil
56	<i>Vitellaria paradoxa</i> , Gaerth. f	Butyrospermum	Shea oil
57	<i>Vitis vinifera</i> Linnaeus	Grape (seeds)	Grape oil
58	<i>Zea mays</i> Linnaeus	Maize (seeds)	Maize oil

Annex 5  
to Technical Regulations  
"Technical Regulations on Fat and Oil Products"

**Requirements for Permissible Levels of Safety Indicators of Inedible Fat and Oil Products**

Group of Products	Indicators	Permissible Levels, not more than	Note
Distilled glycerin	Protein substances (qualitative reaction)	Absence Norms are not established	For glycerin of the third category, brand 2
	Sulfuric compounds (sulphates) (qualitative reaction)	Absence Traces	For glycerin of the third category, brand 2
Household soap	Mass fraction of free caustic alkali	0.2 per cent	
	Mass fraction of free sodium carbonate	1.0 per cent	

**Members of the Customs Union Commission:**

**For the Republic  
of Belarus**

**For the Republic  
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**For the Russian  
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APPROVED  
by Decision of  
the Customs Union Commission  
No. 883 as of December 9, 2011

**List of Standards Specifying Rules and Methods of Researches (Tests) and Measurements, including Rules for Sampling Required for Application and Fulfilment of the Requirements of the Technical Regulations of the Customs Union "Technical Regulations on Fat and Oil Products" (TR CU 024/2011) and for Evaluation (Confirmation) of Products Compliance**

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
1.	Article 2, 5, 8, 9, Annex 1	STB (State Standard of the Republic of Belarus) ISO 5555	Animal and vegetable fats and oils. Sample collection
		GOST (State Standard) P 52062	Vegetable oils. Acceptance rules and methods of sampling
		STB 1939	Vegetable oils. Acceptance rules and methods of sampling
2.	Article 2, 5, 8, 9, Annex 1	STB ISO 661	Animal and vegetable fats and oils. Preparation of the examined sample
3.	Article 2, 8	GOST 18848	Vegetable oils. Quality parameters. Terms and definitions
4.	Clause 1) of Part 3 of Article 2, Article 5, Annex 3, 4,	GOST 30623	Vegetable oils and margarine products. Method of adulteration detection
5.	Clause 1) of Part 3 of Article 2	GOST 5479	Vegetable oils and natural fatty acids. Method of determination

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
			of unsaponifiable matters
6.	Clause 1) of Part 3 of Article 2	GOST 5481	Vegetable oils. Methods of determination of non-fatty impurities and foot
7.	Clause 1) of Part 3 Article 2	GOST 7824	Vegetable oils. Methods of determination of the mass fraction of phosphorus-containing substances
		GOST R 52676	Vegetable oils. Methods of determination of phosphorus-containing substances
8.	Clause 14), 15), 16) 17), of Part 3 of Article 2, Article 5, Sub-clause b) of Clause 4) of Part 9 of Article 8	GOST 976	Margarine, fats for confectionery cookery and baking industry. Acceptance rules and methods of carrying out tests
		GOST R 52179	Margarine, fats for confectionery cookery, baking and milk industry. Acceptance rules and control methods
		STB 1889	Margarines, fats for confectionery cookery, baking and milk industry, spreads. Acceptance rules and control methods
9.	Clause 18), 19), 20), 21), 22), 23) of Part 3	GOST R 52100	Rendered spreads and mixtures.

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
	Article 2, Article 5, Sub-clause b), Sub-clause c) of Clause 4) of Part 9 of Article 8	STB 2016	technical specifications Edible fat and oil products. Margarines and spreads. General technical specifications
10.	Clause 26), 27), 28) of Part 3 of Article 2, Article 5	GOST 28928	Cocoa butter substitutes determination of triglyceride composition
		GOST 28930	Cocoa butter substitutes. Method of determination of compatibility with cocoa butter
11.	Clause 32), 33) of Part 3 Article 2 Article 5 Annex 1	GOST 30004.2	Mayonnaise. Acceptance rules and methods of carrying out tests
		GOST R 53595	Mayonnaises and mayonnaise sauces. Acceptance rules and methods of carrying out tests
12.	Clause 1) of Part 3 of Article 2	GOST R 50456 (ISO 662)	Animal and vegetable fats and oils. Determination of water and volatile substances content
		ST RK (Standards of the Republic of Kazakhstan) ISO 662	Animal and vegetable fats and oils. Determination of water and volatile substances content
		GOST 11812	Vegetable oils. Methods of determination of water and volatile substances
13.	Clause 25) of Part 3 of Article 2	GOST R 53158	Vegetable oils, animal fats and their derived products. Determination of hard fat content by method

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
			of pulsed nuclear magnetic resonance
14.	Clause 26) of Part 3 of Article 2	STB ISO 23275-1	Animal and vegetable fats and oils. Cocoa butter equivalents in cocoa butter and chocolate. Part 1. Determination of presence of cocoa butter equivalents
STB ISO 23275-2		Animal and vegetable fats and oils. Cocoa butter equivalents in cocoa butter and chocolate. Part 2. Quantitative determination of cocoa butter equivalents	
15.	Clause 25), 26), 27, 28, 29, 30 of Part 3 of Article 2, Article 5, Sub-clause d) of Clause 3) of Part 9 and Clause 5) of part 10 of Article 8, Annex 3, 4	STB ISO 5509	Animal and vegetable fats and oils. Techniques of producing methyl esters of fatty acids
GOST 30418		Vegetable oils. Method of determination of fatty acid composition	
GOST R 51483		Vegetable oils and animal fats. Determination of the mass fraction of methyl esters of individual fatty acids to their sum by method of gas chromatography	
GOST R 51484		Vegetable oils and animal fats. Method of determination of composition	

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
			of fatty acids in position 2 in triglyceride molecules
		GOST 51486	Vegetable oils and animal fats. Production of methyl esters of fatty acids
16.	Article 5, Article 9, Annex 5	GOST 790	Hard household soap and toilet soap. Acceptance rules and procedures for making measurements
17.	Article 5, Annex 4	GOST 5487	Vegetable oils. Qualitative reaction on cotton seed oil
18.	Article 5, Annex 4	GOST 5488	Vegetable oils. Qualitative reaction on sesame oil
19.	Article 5, Annex 5	GOST 7482	Glycerin. Acceptance rules and methods of carrying out tests
20.	Sub-clause d) of Clause 3) of Part 9 and Clause 5) of part 10 of Article 8, Annex 1	STB ISO 15304	Animal and vegetable fats and oils. Determination of fatty acids trans isomers content in vegetable fats and oils by method of gas chromatography
		GOST R 52677	Vegetable oils, animal fats and their derived products. Methods of determination of the mass fraction of trans isomers of fatty acids
21.	Clause 2 of Part 9 and Clause 4 of Part 10 of Article 8	GOST 30417	Vegetable oils. Methods of determination of the mass fraction of

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
			vitamins A and E
22.	Clause 2 of Part 9 and Clause 4 of Part 10 of Article 8	STB P ISO 21572	Food products. Methods of analysis for detection of genetically modified organisms and their derived products. Methods of qualitative detection on the basis of nucleic acids analysis
		STB P ISO 21569	Food products. Methods of analysis for detection of genetically modified organisms and their derived products. Extraction of nucleic acids
		GOST R 52174	Biological safety. Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin with the use of biological microchip
		GOST R 52173	Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
		GOST R 53214	Food products. Methods of analysis for detection of genetically modified organisms and their derived products. General requirements and definitions
		STB GOST R 52173	Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin
		STB GOST R 52174	Biological safety. Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin with the use of biological microchip
		SK RK 1346	Biological safety. Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of the Standard
		SK RK 1345	Biological safety. Raw materials and food products. Method of identification of genetically modified sources (GMS) of vegetable origin with the use of biological microchip
23.	Annex 1	STB 1036	Food products and food raw material. Methods of sampling for determination of safety parameters.
24.	Annex 1	GOST R 50457 (ISO 660)	Animal and vegetable fats and oils. Determination of the acid value and acidity
		GOST 5476	Vegetable oils. Methods of determination of the acid value
25.	Annex 1	GOST 26593	Vegetable oils. Method of measurement of the peroxide value
		GOST R 51487	Vegetable oils and animal fats. Method of determination of the peroxide value
		STB GOST R 51487	Vegetable oils and animal fats. Method of determination of the peroxide value
26.	Annex 1	GOST 30089	Vegetable oils. Method of determination of erucic acid

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
27.	Annex 1	GOST R 51650	Food products. Methods of determination of the mass fraction of benz(a)pyrene
		STB GOST R 51650	Food products. Methods of determination of the mass fraction of benzopyrene
28.	Annex 2	GOST R ISO 7218	Microbiology of food products and animal feeding stuff. General requirements and recommendations for microbiological tests
		STB ISO 7218	Microbiology of food products and animal feeding stuff. General requirements for carrying out microbiological tests
		GOST R ISO 21527-1	Microbiology of food products and animal feeding stuff. Yeast and mould fungi counting method. Part 1. Method of counting colonies in products with water activity of more than 0.95
		GOST 30726	Food products. Methods of detection and determination of the quantity of bacteria of the species Escherichia coli
		GOST R 52815	Food products. Methods of detection and determination of the quantity of

No. n/n	Elements of Technical Regulations	Designation of Standard. Information on Amendments	Name of Standard
			coagulase positive x Staphylococci and Staphylococcus aureus
		GOST R 52816	Food products. Methods of detection and determination of the quantity of the Coliform bacteria group (coliforms)

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**List of Standards the Voluntary Application of which Ensures  
Fulfilment of the Requirements of the Technical Regulations of  
the Customs Union "Technical Regulations on Fat and Oil  
Products" (TR CU 024/2011)**

No. n/n	Elements of Technical Regulations of the Customs Union	Designation of Standard. Information on Amendments	Name of Standard
1.	Articles 2, 5, 8	GOST 19708	Processing of vegetable oils, fats and fatty acids - hydrogenation production. Terms and definitions
2.	Articles 2, 5, 8	GOST 21314	Vegetable oils. Production. Terms and definitions
3.	Clause 14), 15), 16), 17) of Part 3 of Article 2, Article 5	GOST 240	Margarine. General technical specifications
		GOST R 52178	Margarines. General technical specifications
		STB (Standards of the Republic of Belarus) 2016	Fat-and-oil food products. Margarines and spreads. General technical specifications
4.	Clause 18), 19), 20), 21), 22), 23) of Part 3 of Article 2, Article 5	GOST R 52100	Rendered spreads and mixtures. General technical specifications
		STB 2016	Fat-and-oil food products. Margarines and spreads. General technical specifications
5.	Clause 24) of Part 3 of Article 2, Article 5	GOST 28414	Fats for confectionery cookery and baking industry. General technical specifications
6.	Clause 31 of Part 3 of Article 2, Articles 5 and 8	GOST R 52989	Sauces on the basis of vegetable oils. General technical specifications
7.	Clause 32), 33) of Part 3 of Article 2, Articles 5 and 8	GOST R 53590	Mayonnaises and mayonnaise sauces. General technical specifications
8.	Clause 35) of Part 3 of Article 2, Articles 5 and 8	GOST 6824	Distilled glycerin. Technical specifications

No. n/n	Elements of Technical Regulations of the Customs Union	Designation of Standard. Information on Amendments	Name of Standard
9.	Clause 1) of Part 4 of Article 2, Articles 5 and 8	GOST 6823	Natural raw glycerin. General technical specifications
10.	Clause 2) of Part 4 of Article 2, Articles 5 and 8	GOST 30266	Hard household soap. General technical specifications