

Meat and Meat Products, Poultry, Eggs and Products of Their Processing
 group 02, from group 04 (birds eggs), group 16 (ready-to-eat products)

Product	Indicators	The permissible levels, mg / kg, no more	Notes
1.1. Meat, including prepared foods, fresh, refrigerated, half-frozen, frozen (all kinds of slaughter, game and wild animals), including: (as amended by CU Decision 341, Aug. 17, 2010)	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics* (except for wild animals):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***		0.000003 beef, lamb (in terms of fat)
		0.000001 pork (in terms of fat)	
1.1.1. Meat (all kinds of slaughter animals):	Microbiological indices:		
– Fresh meat in full carcasses, half carcasses, quarter carcasses, and separate pieces	Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms (QMAFAnM)****,	10	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	CFU/g, not more than		
	Colibacillus (coliforms), in 1.0 g	not allowed	
	pathogens, including salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- Half-frozen meat in full carcasses, half carcasses, quarter carcasses, and cuts	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- Chilled meat in full carcasses, half carcasses, quarter carcasses, and separate pieces	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
	Proteus - in 0.1 g for products with an expiration date of more than 7 days;	not allowed	
	- At 1.0 g for baby, dietary and preventive nutrition food	not allowed	
- Chilled meat in cuts (boneless and bone-in), vacuum-packed or packed into modified gaseous atmosphere	QMAFAnM, CFU/g, not more than	1×10^4	
	Colibacillus (coliforms) in 0.01 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Yeast, CFU/ g, not more than	1×10^3	
	sulfite reducing clostridia in 0.01 g	not allowed	
1.1.2. Frozen meat of slaughter animals:	Microbiological indices:		
- In full carcasses, half carcasses, quarter carcasses, and separate pieces	QMAFAnM, CFU/g, not more than	1×10^4	
	Colibacillus (coliforms) in 0.01 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- Blocks of meat on the bone, boneless, trimmed	QMAFAnM, CFU/g, not more than	5×10^5	
	Colibacillus (coliforms) in 0.001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
– Meat mass after additional deboning of slaughter animals	QMAFAnM, CFU/g, not more than	5×10^6 (sample prepared without flame cleaning of the surface)	
	Colibacillus (coliforms) in 0.0001 g	not allowed (the same)	
	pathogens, including Salmonella in 25g	not allowed (the same)	
	L.monocytogenes in 25g	not allowed (the same)	
1.1.3. Prepared boneless meat products (refrigerated, half-frozen, frozen), including marinated:	Microbiological indices:		

Product	Indicators	The permissible levels, mg / kg, no more	Notes
- in large pieces	QMAFAnM, CFU/g, not more than	5×10^5	
	Colibacillus (coliforms) in 0.001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- in small pieces	QMAFAnM, CFU/g, not more than	1×10^6	
	Colibacillus (coliforms) in 0.001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.1.4. Prepared, minced meats (refrigerated, frozen):	Microbiological indices:		
- Molded, including breaded	QMAFAnM, CFU/g, not more than	5×10^6	
	Colibacillus (coliforms) in 0.0001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
	Molds, CFU/g (for prepared dried foods, with an expiration date of more than one month), not more than	500	
- Encased in dough and stuffed (stuffed cabbage, zucchini), prepared meat-containing minced products	QMAFAnM, CFU/g, not more than	2×10^6	
	Colibacillus (coliforms) in 0.0001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
	Molds, CFU/g (for prepared foods	500	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	with an expiration date of more than one month), not more than		
- Ground beef, pork, or meat of other slaughter animals	QMAFAnM, CFU/g, not more than	5x10 ⁶	
	Colibacillus (coliforms) in 0.0001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.1.5. Prepared meat with bone in (large pieces, portion size, and small pieces)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5x10 ⁶	
	Colibacillus (coliforms) in 0.0001 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.2. Offal (sub-products) of slaughter animals, refrigerated, frozen (liver, kidneys, tongue, brains, heart), pork rind, food blood and its processed products (as amended by CU Decision 341, Aug. 17, 2010)	Toxic elements:		
	lead	0.6; 1.0 (kidneys)	
	arsenic	1.0	
	cadmium	0.3 ; 1.0 (kidneys)	
	mercury	0.1 ; 0.2 (kidneys)	
	Antibiotics* (except for wild animals):		
	chloramphenicol	not allowed	<0.01 mg/kg

Product	Indicators	The permissible levels, mg / kg, no more	Notes
			<0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ****	0.000006 - liver and its products (in terms of fat)	
1.2.1. Offal (sub-products) of slaughter animals refrigerated, frozen, frozen in blocks, pork rind	Microbiological indices:		
	pathogens, including Salmonella in 25g	not allowed (sample prepared by searing frozen blocks)	
	L.monocytogenes in 25g	not allowed (the same)	
1.2.2. Food blood	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5×10^5	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	S.aureus in 1g	not allowed	
1.2.3. Processed blood products:	Microbiological indices:		
- Food albumin	QMAFAnM, CFU/g, not more than	2.5×10^4	
	Colibacillus (coliforms) in 0.1 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes	
	sulfite-reducing clostridia in 1.0 g	not allowed		
	pathogens, including Salmonella in 25g	not allowed		
	S. aureus and Proteus in 1g	not allowed		
– Dried blood plasma (serum) concentrate	QMAFAnM, CFU/g, not more than	5x10 ⁴		
	Colibacillus (coliforms) in 0.1 g	not allowed		
	sulfite reducing clostridia in 1.0 g	not allowed		
	pathogens, including Salmonella in 25g	not allowed		
1.3. Beef, pork, lamb, and other slaughter animals' raw fat (refrigerated, frozen), and salted pork fat and its products	See Section "Raw oil materials and fat products"			
1.4. Sausage and meat products of all kinds of slaughter animals and pre-cooked meat products	Toxic elements:		Safety indices for sausages and canned meat and vegetables are calculated based on the main type(s) of raw materials, both in terms of mass share and permissible regulated contaminants.	
	lead	0.5		
	arsenic	0.1		
	cadmium	0.05		
	mercury	0.03		
	Benzo(a)pyrene	0.001 (for smoked products)		
	Antibiotics* (except for wild animals):			
	chloramphenicol	not allowed		<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed		<0.01 mg/kg
bacitracin	not allowed	<0.02 mg/kg		

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000003 - beef, lamb (in terms of fat)	
		0.000001 - pork (in terms of fat)	
	Nitrosamines:		
	Sum of NDMA and NDEA	0.002; 0.004 (for smoked products)	
1.4.1. Sausages and products from meat of slaughter animals smoked raw and dry cured, with an expiration date of more than five days, including sliced and vacuum-packed (as amended by CU Decision 341, Aug. 17, 2010)	Microbiological indices:		
	Colibacillus (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	E.coli in 1g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.4.2. Semi-smoked and boiled/smoked sausages	Microbiological indices:		
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	L.monocytogenes in 25g	not allowed	
1.4.3. Boiled/smoked sausages, semi-smoked with an expiration date of more than five days, including sliced and vacuum-packed under modified atmospheric conditions	Microbiological:		
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.4.4. Boiled sausage products (sausages, wieners, small sausages, meat breads):	Microbiological indices:		
– Top grade and first grade, without grade	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g (wieners and small sausages)	not allowed	
- Second grade, third grade	QMAFAnM, CFU/g, not more than	2.5×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g (wieners	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	and small sausages)		
1.4.5. Boiled sausages with preservatives added, including specialty	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25g	not allowed	
1.4.6. Boiled sausage products, with an expiration date of more than five days, sliced and vacuum-packed under modified atmospheric conditions	Microbiological indices:		
	QMAFAnM, CFU/g,	1×10^3 ; 2.5×10^3 – for serving slices	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite reducing clostridia to 0.1 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25 g	not allowed	
1.4.7. Boiled meat products: whole ham, pork and beef rolls, pressed pork and beef, ham, bacon, pressed pork head cheese, and molded lamb	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite reducing clostridia to 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	L. monocytogenes in 25 g	not allowed	
1.4.8. Smoked/boiled meat products	Microbiological indices:		
– Whole ham, meat rolls, brisket, bacon, neck, cured pork filet, and filet wrapped in dough	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25 g	not allowed	
– Cheek jowls, shank	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25 g	not allowed	
1.4.9. Smoked/baked and roasted meat products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25 g	not allowed	
1.4.10. Boiled and baked products and smoked and baked products, with an expiration date of more than five days, including sliced and vacuum-packed under modified atmospheric conditions	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3 , 2.5×10^3 – for serving slices	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite reducing clostridia to 0.1 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L. monocytogenes in 25 g	not allowed	
1.4.11. Meat dishes, cooked, quick frozen:	Microbiological indices:		
- Portions of meat of all kinds of slaughter animals (without sauce), fried and boiled	QMAFAnM, CFU/g, not more than	1×10^4	
	Colibacillus (coliforms) in 0.01 g	not allowed	
	S.aureus in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Enterococcus, CFU/g, not more than	1×10^3	
	L. monocytogenes in 25 g	not allowed	
- Minced meat with sauces, small pancakes stuffed with meat or offal (sub-products), etc.	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^4	
	Colibacillus (coliforms) in 0.01 g	not allowed	
	S.aureus in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Enterococcus, CFU/g, not more than	1×10^3	
1.5. Meat products with offal (sub-products) (pate, liver sausage, head	Toxic elements:		
	lead	0.6	

Product	Indicators	The permissible levels, mg / kg, no more	Notes	
cheese, meat jellies, etc.) and blood. Boiled products using offal (sub-products), blood sausage, and meat in aspic (breads, sausages, jellies, liver sausage, aspic dishes) (as amended by CU decision 341, Aug. 17, 2010)		1.0 (kidney)		
	arsenic	1.0		
	cadmium	0.3		
		1.0 (kidney)		
	mercury	0.1		
		0.2 (kidney)		
	Benzo(a)pyrene (for smoked products)	0.001		
	Antibiotics* (except for wild animals):			
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012	
	Tetracycline group	not allowed	<0.01 mg/kg	
	bacitracin	not allowed	<0.02 mg/kg	
	Pesticides: **			
	HCH (α , β , γ - isomers)	0.1		
DDT and its metabolites	0.1			
Dioxins *****	0.000006 - liver and its products (in terms of fat)			
1.5.1. Blood sausages	Microbiological indices:			
	QMAFAnM, CFU/g, not more than	2×10^3		
	Colibacillus (coliforms) in 1.0 g	not allowed		

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	sulfite-reducing clostridia in 0.01g; for products with an expiration date of more than 2 days – in 0.1g	not allowed	
	S.aureus in 1.0 g - for products with an expiration date of more than 2 days	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.5.2. Head cheese	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S.aureus in 1.0 g - for products with an expiration date of more than 2 days	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.5.3. Liver sausages	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g; for products with an expiration date of more than 2 days - 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	S.aureus in 1.0 g - for products with an expiration date of more than 2	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	days		
1.5.4. Liver and/or meat pate, including wrapped in dough	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus - 0.1 g; for products with an expiration date of more than 2 days – in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.5.5. Jellied meat products (gelatins, head cheese, and meat in aspic, etc.)	QMAFAnM, CFU/g, not more than	2×10^3	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	
	S. aureus - 0.1 g; for products with an expiration date of more than 2 days – in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.6. Canned meat, canned meat and vegetables (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	0.5 1.0 (for canned food in tin containers)	
	arsenic	0.1	
	cadmium	0.05	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
		0.1 (for canned food in tin containers)	
	mercury	0.03	
	tin	200.0 (for canning in tin containers)	
	chromium	0.5 (for canned food in chromium-plated containers)	
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Nitrosamines:		
	Sum of NDMA and NDEA	0.002 (for canned food with sodium nitrate added)	
	Nitrates (meat with vegetables)	200	
	Dioxins ***	0.000003 beef, lamb (in terms of fat)	
		0.000001 pork (in terms of fat)	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
1.6.1. Pasteurized, canned: - beef and pork - chopped ham and lyubitelskaya (a Russian specialty ham)	Microbiological indices: Must satisfy the industrial sterility requirements for Group “D” canned foods in accordance with Annex 1 to Section 1 of Chapter II of the Uniform sanitary-epidemiological and hygienic requirements for goods subject to sanitary-epidemiological supervision (control)		
1.6.2. Sterilized canned beef, pork, horse, etc.: - natural - with cereal, vegetable garnish	Must satisfy the industrial sterility requirements for Group “A” canned foods in accordance with Annex 1 to Section 1 of Chapter II of the Uniform sanitary-epidemiological and hygienic requirements for goods subject to sanitary-epidemiological supervision (control)		
1.7. Canned offal (sub-products), including spreads/pates (all kinds of slaughter and game animals) (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	0.6 1.0 (for canned food in tin containers)	
	arsenic	1.0	
	cadmium	0.3 0.6 (kidneys)	
	mercury	0.1 0.2 (kidneys)	
	tin	200.0 (for canned food in tin containers)	
	chromium	0.5 (for canned food	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
		in chromium-plated containers)	
	Nitrosamines:		
	Sum of NDMA and NDEA	0.002	
	Antibiotics* (except for wild animals):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxin ***	0.000006 - liver and its products (in terms of fat)	
	Microbiological indices:		
	Must satisfy the industrial sterility requirements for Group "A" canned foods in accordance with Annex 1 to Section 1 of Chapter II of the Uniform sanitary-epidemiological and hygienic requirements for goods subject to sanitary-epidemiological supervision (control)		
1.8. Meat sublimated and thermal dried	Toxic elements: in terms of the original product, taking into account the content of dry matter in it and the end product		
	lead	0.5	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics* (except for wild animals):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000003 beef, lamb (in terms of fat)	
		0.000001 pork (in terms of fat)	
	Nitrosamines:		
	sum of NDMA and NDEA	0.002	
	(as amended by CU Decision 341 of Aug. 17, 2010)		
1.8.1. Food concentrates from meat or dried offal (sub-products)	QMAFAnM, CFU/g	2.5×10^4	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Mold CFU/g, not more than	100	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
1.9. Poultry meat, including prepared, refrigerated, half-frozen, and frozen (all types of poultry for slaughter, game birds) (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	Pesticides : **		
	HCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
Dioxins ***	0.000002 - poultry (in terms of fat)		
1.9.1. Poultry carcasses and meat:	Microbiological indices:		
- refrigerated	Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms (QMAFAnM), CFU/g, not more than	1x10 ⁴	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- frozen	QMAFAnM, CFU/g, not more than	1x10 ⁵	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- pre-packaged refrigerated, half-frozen, frozen	QMAFAnM, CFU/g, not more than	5×10^5	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.2. Prepared, natural poultry meats:	Microbiological indices:		
- meat with bone, boneless, without breading	QMAFAnM, CFU/g, not more than	1×10^5	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- meat with bone, boneless, breaded, with spices, sauce, marinated	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- chunk meat boneless in blocks	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes to 25g	not allowed	
1.9.3. Prepared, chopped poultry meat products (refrigerated, half frozen, frozen) :	Microbiological indices:		
- wrapped in dough	QMAFAnM, CFU/g, not more than	1×10^6	
	Colibacillus (coliforms) in 0.0001 g	not allowed	
	pathogens, including Salmonella in	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	25g		
	L.monocytogenes in 25g	not allowed	
- in a natural casing, including “Kupat”	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
- with and without breading (chopped, prepared products with filling)	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.4. Poultry meat mechanically deboned, bone remnants, refrigerated, frozen in blocks, prepared frozen meat with bone	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.9.5. Poultry skin	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^6	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.10. Offal (sub-products), prepared products from poultry offal (sub-products)	Toxic elements:		
	lead	0.6	
	arsenic	1.0	
	cadmium	0.3	
	mercury	0.1	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
(as amended by CU Decision 341 of Aug. 17, 2010)	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	Pesticides : **		
	HCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxin ***	0.000006 - liver of poultry (in terms of fat)	
1.10.1. Offal (sub-products), prepared products from poultry offal (sub-products)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1x10 ⁶	
	pathogens, including Salmonella in 25g	Not allowed	
	L.monocytogenes in 25g	Not allowed	
1.11. Sausage products, smoked, pre-cooked products using poultry meat (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Benzo(a)pyrene	0.001 (for smoked products)	
	Nitrosamines :	0.002 ;	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	sum of NDMA and NDEA	0.004 (for smoked products)	
	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	< 0.02 mg/kg
	Pesticides : **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000002 - poultry (in terms of fat)	
1.11.1. Sausage products, dried raw and smoked raw	Microbiological indices:		
	Colibacillus (coliforms) in 0.1 g	not allowed	
	Sulfite-reducing clostridia in 0.01 g	not allowed	
	S.aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	E.coli in 1.0 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.11.2. Sausage products, dried raw, smoked raw, sliced and vacuum-packed under modified atmospheric conditions	Microbiological indices:		
	Colibacillus (coliforms) in 0.1 g	not allowed	
	sulfite-reducing clostridia to 0.1 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	E.coli in 1.0 g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.11.3. Sausage products:	Microbiological indices:		
- Half smoked:	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.01 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
- sliced and vacuum-packed under modified atmospheric conditions	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.11.4. Boiled sausage products (sausages, meat breads, wieners, small sausages, meat rolls, ham, etc.)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g (for wieners and small sausages)	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
1.11.5. Boiled and smoked sausages	Microbiological indices:		
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.11.6. Carcasses and parts of poultry carcasses and baked, boiled/smoked, and smoked products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
pathogens, including Salmonella in 25g	not allowed		
1.11.7. Carcasses and parts of poultry carcasses and raw smoked and raw boiled products	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	E.coli in 1.0 g	not allowed	
L.monocytogenes in 25g	not allowed		
1.11.8. Culinary products from chopped meats	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.11.9. Prepared, quick frozen dishes from poultry meat:	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^4	
- roasted, boiled	Colibacillus (coliforms) in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Enterococcus, CFU/g, not more than	1×10^4	
- minced meat with sauce and/or with garnish	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^4	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Enterococcus, CFU/g, not more than	1×10^4	
1.12. Meat products using poultry offal (sub-products) and skin (pate, liver sausages, etc.)	Toxic elements:		
	lead	0.6	
	arsenic	1.0	
	cadmium	0.3	
	mercury	0.1	
(as amended by CU Decision 341 of Aug. 17, 2010)	Benzo(a)pyrene	0.001 (for smoked products)	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Nitrosamines : sum of NDMA and NDEA	0.002 0.004 (for smoked products)	
	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides : **		
	HCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000006 – poultry liver (in terms of fat)	
1.12.1. Pates made from poultry , including the use of poultry innards	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.12.2. Poultry liver pate	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5×10^3	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	L.monocytogenes in 25g	not allowed	
1.12.3. Jellied poultry products: head cheeses, gelatins, aspics, etc., including meat assortments using meat of slaughter animals	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	2×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.12.4. Liver sausages from poultry and offals (sub-products)	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5×10^3	
	Colibacillus (coliforms) in 1.0 g	not allowed	
	sulfite-reducing clostridia in 0.1 g	not allowed	
	S. aureus in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.13. Canned poultry (from poultry and mixed meat and vegetables, including spreads and minced)	Toxic elements :		
	lead	0.5 0.6 (spreads, pate) 1.0 (for canned foods	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
(as amended by CU Decision 341 of Aug. 17, 2010)		in tin containers)	
	arsenic	0.1 1.0 (spreads, pate)	
	cadmium	0.05 0.3 (spreads, pate) 0.1 (for canned food in tin containers)	
	mercury	0.03 0.1 (spreads, pate)	
	tin	200.0 (spreads, pate in tin containers)	
	chromium	0.5 (spreads, pate in chromium-plated containers)	
	Nitrosamines: sum of NDMA and NDEA	0.002	
	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	< 0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	Pesticides : **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000002 - poultry (in terms of fat)	
	Nitrates	200 (meat and vegetable)	
1.13.1. Canned pasteurized poultry products	Must satisfy the industrial sterility requirements for Group "D" canned foods in accordance with Annex 1 to Section 1 of Chapter II of the Uniform sanitary-epidemiological and hygienic requirements for goods subject to sanitary-epidemiological supervision (control)		
1.13.2. Canned sterilized poultry meat products with and without plant materials, including pates	Must satisfy the industrial sterility requirements for Group "A" canned foods in accordance with Annex 1 to Section 1 of Chapter II of the Uniform sanitary-epidemiological and hygienic requirements for goods subject to sanitary-epidemiological supervision (control)		
1.14. Poultry products, sublimated and thermal dried	Toxic elements: in terms of raw product, taking into account the content of dry matter in it and the final product		
	lead	0.5	
	arsenic	0.1	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics* (except for wild birds):		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
(as amended by CU Decision 341 of Aug. 17, 2010)			

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides: **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000002 - poultry (in terms of fat)	
	Nitrosamines: sum of NDMA and NDEA	0.002	
	Microbiological indices:		
1.14.1. Minced chicken filling using sublimated drying	QMAFAnM, CFU/g, not more than	1×10^4	
	Colibacillus (coliforms) in 0.01g	not allowed	
	S.aureus, in 0.1g	not allowed	
	Proteus, in 1.0g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.14.2. Minced chicken filling using thermal drying	QMAFAnM, CFU/g, not more than	5×10^3	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
	Proteus, in 1.0 g	not allowed	
	S.aureus, in 0.1 g	not allowed	
1.14.3. Dried products from poultry meat	QMAFAnM, CFU/g, not more than	10^4	
	Colibacillus (coliforms) in 0.1 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	S.aureus, in 0.01 g	not allowed	
	Proteus, in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.15. Eggs and liquid egg products (mixed, egg white, yolk) (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	0.3	
	arsenic	0.1	
	cadmium	0.01	
	mercury	0.02	
	Antibiotics * :		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides : **		
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000003 - chicken eggs and products thereof (in terms of fat)	
1.15.1. Dietary chicken eggs and quail eggs	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	100	
	Colibacillus (coliforms) in 0.1 g	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	pathogens, including Salmonella in 125g (not allowed in 5 samples of 25 g each; yolks are analyzed)	not allowed	
1.15.2. Chicken table eggs and eggs of other types of poultry	QMAFAnM, CFU/g, not more than	5×10^3	
	Colibacillus (coliforms) in 0.01g	not allowed	
	pathogens, including Salmonella in 125g (not allowed in 5 samples of 25 g each; yolks are analyzed)	not allowed	
1.15.3. Liquid egg products : - filtered and pasteurized egg mixtures for omelets	QMAFAnM, CFU/g, not more than	1×10^5	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
	Proteus, in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
- Frozen: mixed, egg yolk, albumen, including with salt or sugar, mixture for omelets	QMAFAnM, CFU/g, not more than	5×10^5	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	Proteus, in 1.0 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
1.16. Dry egg products (egg powder, albumen, yolks) (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements:		
	lead	3.0	
	arsenic	0.6	
	cadmium	0.1	
	mercury	0.1	
	Antibiotics* : in terms of the original product, taking into		

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	account the content of dry matter in it and the final product		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
	Pesticides : ** in terms of the original product, taking into account the content of dry matter in it and the final product		
	HCH (α, β, γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Dioxins ***	0.000003 - chicken eggs and products thereof (in terms of fat)	
1.16.1. Eggs, powdered, mixed for enteral nutrition	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5x10 ⁴	
	Colibacillus (Coliforms) in 0.1 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
	Proteus, in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.16.2. Whole egg, albumen, egg yolk, dry mixtures for omelets	QMAFAnM, CFU/g, not more than	1x10 ⁵	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
	Proteus, in 1.0 g	not allowed	
	pathogens, including Salmonella in	not allowed	

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	25g		
1.16.3. Egg products using sublimated drying: - yolks	QMAFAnM, CFU/g, not more than	5x10 ⁴	
	Colibacillus (coliforms) in 0.01 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
- egg whites (albumin)	QMAFAnM, CFU/g, not more than	1x10 ⁴	
	Colibacillus (coliforms) in 0.1 g	not allowed	
	S.aureus, in 1.0 g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	
1.17. Dried egg whites (albumin) (as amended by CU Decision 341 of Aug. 17, 2010)	Toxic elements :		
	lead	0.5	
	arsenic	0.2	
	cadmium	0.05	
	mercury	0.03	
	Antibiotics* : in terms of the original product, taking into account the content of dry matter in it and the final product		
	chloramphenicol	not allowed	<0.01 mg/kg <0.0003 as of Jan. 1, 2012
	Tetracycline group	not allowed	<0.01 mg/kg
	bacitracin	not allowed	<0.02 mg/kg
Pesticides : ** in terms of the original product, taking into account the content of dry matter in it and the final product			

Product	Indicators	The permissible levels, mg / kg, no more	Notes
	HCH (α , β , γ - isomers)	0.1	
	DDT and its metabolites	0.1	
	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	1×10^4	
	Colibacillus (coliforms) in 0.1g	not allowed	
	S.aureus, in 1.0g	not allowed	
	pathogens, including Salmonella in 25g	not allowed	

Note:

<*> When using chemical methods for determining bacitracin and tetracycline antibiotics group recount their actual content in units / g is produced by the activity of the standard.

<*> Need to monitor the residual amounts of pesticides and those that were used in the production of food staples

<***> Dioxins are defined in the case of justified assumptions about the possibility of their presence in raw materials:

- The maximum level does not apply to products containing less than 1% fat;

- Hereinafter referred to as dioxins are the sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDF) and expressed as the sum of toxic equivalents (TEQ) on a scale of WHO (WHO-TEFs):

Toxic equivalent (WHO scale)

Congener	The value of TE

Dibenzo-p-dioxins (PCDDs)	
2,3,7,8-tetrahlordibenzodioksin	1
1,2,3,7,8-pentahlordibenzodioksin	1
1,2,3,4,7,8-geksahlordibenzodioksin	0.1
1,2,3,4,7,8-geksahlordibenzodioksin	0.1
1,2,3,7,8,9-geksahlordibenzodioksin	0.1
1,2,3,4,6,7,8 - geptahlordibenzodioksin	0.01
Oktahlordibenzodioksin	0.0001
Dibenzofurans (PCDF)	
2,3,7,8-tetrahlordibenzofuran	0.1
1,2,3,7,8-pentahlordibenzofuran	0.05
2,3,4,7,8-pentahlordibenzofuran	0.5
1,2,3,4,7,8-geksahlordibenzofuran	0.1
1,2,3,6,7,8-geksahlordibenzofuran	0.1
1,2,3,7,8,9-geksahlordibenzofuran	0.1
2,3,4,6,7,8-geksahlordibenzofuran	0.1
1,2,3,4,6,7,8-geptahlordibenzofuran	0.01
1,2,3,4,7,8,9-geptahlordibenzofuran	0.01
Oktahlordibenzofuran	0.0001

<****> QMAFAnM can also be translated as KMAFAnM.

The permissible levels of radionuclides cesium-137 and strontium-90

CU HS Codes: Groups 02 – 20

No.	Group of food products	The specific activity of cesium-137, Bq / kg (1)	The specific activity of strontium-90, Bq / kg (1)
<u>1.</u>	Meat, meat products and edible offal	200	-
<u>2.</u>	Venison, the meat of wild animals	300	-
<u>3.</u>	Fish and fish products	130	100
<u>4.</u>	Fish, dried, and sun-dried	260	-
<u>5.</u>	Milk and dairy products	100	25
<u>6.</u>	Condensed milk and concentrated milk, canned milk	300	100
<u>7.</u>	Milk powder	500	200
<u>8.</u>	Vegetables, root crops including potatoes	80 ⁽⁶⁰⁰⁽²⁾⁾	40 ⁽²⁰⁰⁽²⁾⁾
<u>9.</u>	Bread and bakery products	40	20
<u>10.</u>	Flour, grains, cereals, food grains, pasta,	60	-
<u>11.</u>	Wild berries and canned products from them	160 ⁽⁸⁰⁰⁽²⁾⁾	-
<u>12.</u>	Fresh mushrooms	500	-
<u>13.</u>	Dried Mushrooms	2500	-
<u>14.</u>	Specialized baby food ready for consumption ⁽¹⁾	40	25

Notes: (1) – for freeze dried products specific activity is determined in the recovered product, (2) - the permissible level in the dry product