General Information:

The Technical Regulation of the Russia-Kazakhstan-Belarus-Kyrgyzstan-Armenia Customs Union (CU) “On Safety of Fish and Fish Products” (TR TS 040/2016) is a key CU regulation covering standards and requirements for fish and fish products, including aquaculture products, production processes, storage, packaging, labeling, recycling, treatment and disposal of fish products.
This Technical Regulation was adopted by Decision of the Council of the Eurasian Economic Commission No. 162 of October 18, 2016, and, for the most part, will come into effect as of September 1, 2017.

Below you can find translation of the following:

- Decision of the Council of the Eurasian Economic Commission No.162 of October 18, 2016.
- CU Technical Regulation “On Safety of Fish and Fish Products” (TR TS 040/2016) with 7 annexes.

THE EURASIAN ECONOMIC COMMISSION
COUNCIL
DECISION

18 October 2016 No. **162** Moscow city

On technical regulations of the Eurasian Economic Union "On Safety of Fish and Fish Products"

In accordance with Article 52 of the Treaty on Eurasian Economic Union dated 29 May 2014 and Clause 29 of the Annex No. 1 to the Rules of the Eurasian Economic Commission approved by the Decision of the Supreme Eurasian Economic Council dated 23 December 2014 No. 98, the Council of the Eurasian Economic Commission **resolved:** To adopt the enclosed technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016). To establish that technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016) shall enter into force from 1 September 2017 with the exception of Clause 15 related to the control over the storage of the residue of the veterinarian preparations, animal growth stimulants (including hormonal drugs), medicines (including anti-microbial preparations except chloramphenicol, the tetracycline group of drugs and bacitracin) in the food produce of the aquaculture of animal origin based on the information of their usage provided by the manufacturer, which becomes effective after the elaboration of the relevant inter-state standards containing the research (test) and measurement rules and methods, including sampling rules necessary for the application and enforcement of the said requirement as well as research (tests) methods attested (validated) and approved in accordance with the legislation of the states – parties to the Eurasian Economic Union and inclusion of the same in the list of standards defined by Clause 4 of the Protocol on technical regulation within the framework of the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union dated 29 May 2014).

The present Decision shall enter into force after 30 calendar days from the date of official publication.

Members of the Council of the Eurasian Economic Commission:

On behalf of the Republic of Armenia	On behalf of the Republic of Belarus	On behalf of the Republic of Kazakhstan	On behalf of the Kyrgyz Republic	On behalf of the Russian Federation
V. Gabrielyan	**V. Matyshevsky**	**A. Mamin**	**O. Pankratov**	**I. Shuvalov**
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APPROVED

by the Decision of the Council
of the Eurasian Economic Commission
dated 18 October 2016 No. 162

TECHNICAL REGULATION
of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

The present technical regulation has been elaborated in accordance with Article 52 of the Treaty on the Eurasian Economic Union dated 29 May 2014.

This technical regulation establishes safety requirements that are binding for the application and enforcement on the territory of the Eurasian Economic Union (hereinafter referred to as 'Union') to fish food products manufactured on the territory of the Union and related requirements to the production processes, storage, transportation, distribution and disposal as well as requirements to labeling and packaging of fish food products to facilitate their free movement.

In case other technical regulations of the Union are approved with regard to fish food products (technical regulations of the Customs Union), setting out safety requirements for fish food products and related requirements to the production processes, storage, transportation, distribution and disposal as well as requirements to labeling and packaging of fish food products they shall correspond to the requirements of all technical regulations of the Union (technical regulations of the Customs Union) that are encompassed by them.

I. **Scope**

1. The present technical regulation has been developed with the aim to protect the life and health of humans, animals and plants, property, environment, prevention of actions misleading the fish food product consumers with regard to their purpose and safety.

2. The present technical regulation applies to fish food products manufactured on the territory of the Union.

The objects of the present regulation shall be as follows:

a) fish food products obtained from the catches of biological water resources and aquaculture objects, of plant and animal origin in the processed or unprocessed form including the following types:

live fish and live aquatic invertebrates;

raw fish (fresh), fresh aquatic invertebrates, fresh aquatic mammals, raw sea-weeds (fresh) and fresh water vegetation;

cooked-frozen aquatic invertebrates, sea-weeds and other water plants;

chilled fish food products;

sub-frozen fish food products;

frozen fish food products;

pasteurized fish food products;

cured fish food products;

dried fish food products;

dried-cured fish food products;

marinated fish food products;

salted fish food products;

hot smoked fish food products;

cold smoked fish food products;

slightly smoked fish food products;

cured fish food products;

fish food products for child nutrition including plant- and fish-based supplemental feeding products, fish- and plant-based supplemental feeding products, fish-based supplemental feeding products;

fish culinary product;

fish culinary convenience food;

fish food product mincemeat;

canned fish;

natural canned fish;

natural canned fish with added oil;

semi-preserved fish;

preserves;

granular caviar;

roe caviar;

grain-caviar;

pasteurized fish caviar; processed pressed caviar;

peeled salted caviar;

caviar fish product;

edible fat from fish, aquatic invertebrates and aquatic mammals;

fish food product hydrolyzate;

imitation fish food products;

b) fish food product manufacturing, storage, transportation, distribution and disposal processes.

The present technical regulation establishes fish food products labeling and packaging requirements that are binding for the application and enforcement on the

territory of the Union, complementing the requirements of the technical regulation of the Customs Union "Food Products Labeling" (TR CU 022/2011), approved by the Decision of the Customs Union Commission dated 9 December 2011 No. 881 (hereinafter referred to as technical regulation of the Customs Union "Food Products Labeling" (TR CU 022/2011)), and technical regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011), approved by the Decision of the Customs Union Commission dated 16 August 2011 No. 769 (hereinafter referred to as technical regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011)), and not contradicting them.

3. This technical regulation does not apply to:

a) breeding and farming (growing-finishing) of fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweed and other water plants;

b) specialized fish food products (except fish food products for child nutrition);

c) bio-active supplements to food and supplements manufactured on the basis of fish, aquatic invertebrates, aquatic mammals, and other aquatic animals as well as seaweeds and other water plants;

d) non-industrial processes of manufacturing, storage, transportation and disposal of fish food products intended for the consumption of the territory of the Union;

e) fish food products manufactured by citizens at home or at their private farms as well as processes of manufacturing, storage, transportation and disposal of such products intended only for personal consumption and not for the circulation on the territory of the Union;

f) products made from amphibians and reptiles;

g) non-food fish products.

II. **Key Definitions**

4. For the purpose of this technical regulation, notions that are used in it have been established by the technical regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011), approved by the Decision of the Customs Union Commission dated 9 December 2011 No. 880 (hereinafter referred to as technical regulation of the Customs Union "On Safety of Food Products) (TR CU 021/2011)), technical regulation of the Customs Union "Food Products Labeling" (TR CU 022/2011), as well as notions, which mean the following:

"cooked-frozen aquatic invertebrates" – aquatic invertebrates, pre-boiled till complete coagulation of proteins and frozen to the temperature not higher than minus18°C;

"cooked-frozen seaweeds and other water plants" – seaweeds and other water plants cooked till supple and thick consistence and frozen to the temperature not higher than minus 18°C;

"raw seaweeds (fresh) and fresh water plants" – seaweeds and other water plants taken from water and preserving their color, smell, resilient texture and the water film on the surface;

"cured fish food products" – fish food products manufactured from the pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of curing, with specific humidity at least 30%, possessing thick consistency and properties of the ripe product;

"hydrolyzate from fish food products" – fish food products made of the tissue of fish, aquatic invertebrates, aquatic mammals and other water animals as well as seaweeds and other water plants in the process of hydrolisis;

"glazing" – the process of formation of the protective layer of ice on the surface of the frozen fish food products while watering or immersing them in the drinking water or clean water with diluted food supplements or without them;

"deep dehydration of fish food products" – loss of the tissue juice on the surface of the fish products, aquatic invertebrates, aquatic mammals and other aquatic animals, manifested as dulling of the surface of the frozen products, presence of white and (or) yellow spots, which penetrated the thick layer of the muscle tissue and are not removed mechanically without spoiling the outward appearance of the product;

"live fish" – fish swimming in the natural or near to natural habitat, with natural movements of the body, jaws, visceral pouches;

"live aquatic invertebrates" – echinoderms, molluscs, crustacea with characteristic reactions for each species of the same to the mechanic influence, stored in the conditions enabling their vital functions;

"edible fat from fish, aquatic invertebrates and aquatic mammals" – fish food products manufactured from fat-containing raw fish, aquatic invertebrates and aquatic mammals, with added food supplements or without them and (or) flavoring agents;

"granular caviar" – fish food product manufactured from fish eggs of the fish of the salmon family or sturgeon family, treated with sodium salt or a mixture of sodium salt with food supplements, with added vegetable oil or without it;

"manufacturer" – legal entity or physical person registered as a sole entrepreneur including a foreign manufacturer producing or producing and distributing on their own behalf fish food products and bearing the responsibility for the compliance thereof to the requirements of technical regulations of the Union (technical regulations of the Customs Union);

"caviar fish product" – fish food product manufactured from whole or cut pieces of roes or from eggs of fish, molluscs, and echinoderms, with added fish food product components (food ingredients), ready for consumption;

"caviar-grain" – eggs of fish, molluscs, and echinoderms, detached from the roe connective tissue;

"roe caviar" – fish food product manufactured from whole or cut pieces of fish, molluscs', and echinoderms' roe, in chilled, frozen, salted, smoked or cured forms;

"imitation fish food products" – fish food products reproducing organoleptic properties of the target imitated product (e.g. "caviar analogues", "structured products", "crabmeat sticks");

"marinated fish food products" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants, treated with a mixture of sodium salt, sugar, spices, and food acids;

"frozen fish food products" – fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants including products made from them exposed to freezing to temperatures not higher than 18 °C in the thick part of the product;

"presence of parasites (parasitic affection)" – presence of parasites, accumulations of parasites or their residue in fish food products having the appearance, color and size, which enable to differentiate them from the muscle tissue of fish, aquatic invertebrates, water mammals and other aquatic animals during the visual examination and (or) using other control methods;

"natural canned fish" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals, and other aquatic animals as well as seaweeds and other water plants, with or without spices added to the main components, in hermetically sealed packaging, without preliminary thermal treatment of components, subjected to sterilization;

"natural canned fish with added oil" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants without preliminary thermal treatment with added vegetable oil or pork fat or liver fat, in which mass fraction of sludge is not standardized, in hermetically sealed

packaging, subjected to sterilization;

"unprocessed fish food products" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants, not subjected to processing (treatment);

"unprocessed fish food products of animal origin" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, not subjected to processing (treatment);

"chilled fish food products" – fish, aquatic invertebrates, aquatic mammals, and other aquatic animals as well as seaweeds and other water plants subjected to chilling not reaching the temperature of tissue juice freezing as well as products manufactured from them, subjected to chilling to temperatures not higher than 5 °C in the thick part of the product;

"pasteurizing" – thermal treatment under the temperatures of 60°C to 100 °C, insuring its safety and microbiological stability under certain storage temperature over a limited expiration period;

"pasteurized fish caviar" – fish food products manufactured from fish grain caviar treated with sodium salt with food supplements in hermetically sealed packaging subjected to pasteurizing;

"pasteurized fish food products" – fish food products manufactured with or without added garnishes, sauces, filling, in hermetically sealed packaging, subjected to pasteurization;

"processed pressed caviar" – fish food products manufactured from grain-caviar salted in the satiated sodium salt solution with subsequent pressing to the extent of homogeneous mass;

"unprocessed fish food products" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants, subjected to processing (treatment);

"processed fish food products of animal origin" – fish food products manufactured from catches of biological water of animal origin and food products of aquaculture of animal origin subjected to processing (treatment);

"processing (treatment)" – thermal treatment (except freezing and chilling), smoking, canning, maturing, salting, drying, marinating, concentrating, extraction, extrusion or a combination of these processes;

"aquaculture food products of animal origin" – fish, aquatic invertebrates, aquatic mammals and other aquatic animals, retrieved (caught) from semi-confined keeping, breeding conditions or artificially created habitat;

"aquaculture food products of plant origin" – seaweeds and other water plants retrieved (caught) from semi-confined keeping, breeding conditions or artificially created habitat;

"complementary food products on a plant-fish basis" – fish food products for child nutrition, intended for the nutrition of young children, manufactured from plant origin components (fruit, vegetables, cereals, flour) and from fish of various species, containing fish muscle tissue from 8 to 18 percent of total product mass;

"complementary food products on a fish basis" – fish food products for child nutrition, intended for feeding young children, manufactured from different species of fish, containing more than 40 percent of muscle tissue of fish from the total mass of the product;

"complementary food products on plant-fish basis" – fish food products for child nutrition, intended for feeding young children, manufactured from plant origin components (fruit, vegetables, cereals, flour) and from fish of various species, containing from 18 to 40 percent of muscle tissue of fish from the total mass of the product;

"fish food products" – fish (including live fish and raw fish (fresh)), aquatic invertebrates (including live and fresh aquatic invertebrates), aquatic mammals (including

fresh aquatic mammals) and other aquatic animals as well as seaweeds (including raw seaweeds (fresh)) and other water plants (including fresh water plants), including the products from them, in unprocessed and processed (treated) forms, intended for human consumption as food;

"hot smoked fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals through hot smoking and possessing the color, smell and taste of smoked products, totally cooked;

"fish food products for child nutrition" – fish food products intended for child nutrition (for babies from 8 months to 3 years old, preschool age from 3 to 6 years old, school age from 6 years old and over), meeting relevant physiological needs of the child organism and harmless to the health of the child of the relevant age;

"processed fish food products of vegetable origin" – fish food products manufactured from catches of biological water of vegetable origin and food products of aquaculture of vegetable origin;

"cold smoked fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals through cold smoking with and without smoke or mixed cold smoking procedure and possessing the color, smell and taste of smoked products;

"slightly smoked fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals through cold smoking with and without smoke or mixed cold smoking procedure and possessing the light smell and taste of smoked products;

"slightly frozen fish food products" – fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants subjected to the process of freezing to 1 °C or 2 °C lower than the freezing point of the tissue juice inside of them;

"semi-canned fish" – fish food products in hermetically sealed packaging, subjected to thermal treatment, insuring the destruction of non-thermo-tolerant, non-spore forming micro flora and guaranteeing microbiological stability and safety of the product under the storage temperature not higher than 6 °C over the expiration period determined by the manufacturer;

"preserves" – salted fish food products, the content of which is at least 65 percent from net weight for fish, 55 percent – for aquatic invertebrates, caviar, aquatic mammals and other aquatic animals as well as seaweeds and other water plants with mass share of sodium salt not more than 8 percent, with or without added food supplements, garnishes, sauces, fillings, in tight and (or) hermetically sealed consumer packaging, subject to storage in compliance with conditions determined by the manufacturer;

"screened salted caviar" – fish food products, manufactured from grain-caviar of fish (except fish of salmon and sturgeon families), molluscs, echinoderms, treated with sodium salt or a mixture of sodium salt and food supplements;

"cured fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals through drying-curing till the target moisture content is reached, possessing slightly compressed juicy consistency and properties of the mature product;

"distribution and cleaning center" – a unit with clean running or drinking water where live bivalve molluscs are placed for a period of time necessary for their biological cleansing, sorting and packaging;

"raw fish (fresh)" – fish without signs of life, under the temperature not higher than the habitat or cooled;

"fish culinary product" – fish food product, manufactured with or without added food components and (or) food supplements, ready for consumption as food after thermal treatment or without it;

"canned fish" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants, whose mass fraction of net weight is not less than 50 percent, with or without added food supplements, flavoring agents, sauces, garnishes, fillings, in hermetically sealed packaging, subjected to sterilization;

"fish waste" – raw food material unsuitable for manufacturing fish food products or unused residue of the same resulting from the manufacturing process of fish food products;

"fish culinary semi-prepared product" – fish food product with or without added food components and (or) food supplements, undergone one or more stages of culinary processing, without being totally cooked;

"fresh aquatic invertebrates" – crustacea, molluscs, and echinoderms, retrieved from water, preserving signs of life, contained under the temperature close to the temperature of their habitat;

"fresh aquatic mammals" – aquatic mammals without signs of life, contained under the temperature not higher than the temperature of the habitat or cooled;

"proprietor of fish food products" – physical person or legal entity, possessing the right of property, acting as a proprietor, manager or user of fish food products;

"salted fish food products" – fish food products treated with sodium salt or sea salt, with or without added spices, their extracts, sugar, food supplements, ready for consumption;

"sterilization of cans" – thermal treatment of products under the temperature over 100 °C, determining industrial sterility of cans under the storage, transportation and distribution conditions determined by manufacturer over a limited expiration period;

"dried fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals as well as seaweeds and other water plants, processed by drying to a mass fraction of moisture not more than 20 percent;

"dried-cured fish food products" – fish food products manufactured from pre-salted fish, aquatic invertebrates, aquatic mammals, and other aquatic animals, processed by drying and curing to a mass fraction of moisture between 20 and 30 percent;

"catches of water biological resources of animal origin" – fish, aquatic invertebrates, aquatic mammals, and other aquatic animals retrieved (caught) from their natural habitat;

"catches of water biological resources of vegetable origin" – seaweeds and other water plants retrieved (caught) from their natural habitat;

"entity authorized by manufacturer" – physical or legal entities registered in the manner determined by the laws of the member-state of the Union on its territory as sole entrepreneur who based on the agreement with the manufacturer including a foreign manufacturer carry out actions on behalf of the manufacturer in assessing the compliance and in the circulation of the fish food products on the territory of the Union as well as share the responsibility for noncompliance of the fish food products with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), applying thereto;

"mincemeat from fish food products" – fish food products manufactured from fish, aquatic invertebrates, aquatic mammals and other aquatic animals by grinding to homogeneous mass;

"phycotoxins" – natural poisonous substances produced by certain species of seaweeds and micro algae and able to accumulate in molluscs (except cephalopods) and in the inner organs of crabs;

"clean water" – sea or fresh water, including the decontaminated (cleansed) water, which does not contain bacteria, harmful, radio active substances and toxic plankton in the amounts that are able to harm the safety of fish products.

III. **Identification of Fish Food Products**

5. Identification of fish food products is carried out by one or several of the following methods:

a) method based on the name – by way of comparing the names of fish food products indicated on the label on the consumer package, transportation package and (or) accompanying document, with the name, indicated in the definition of the species of the fish food product determined by this technical regulation;

b) visual method – by way of comparing the outward appearance of the fish food product with properties listed in the definition of such fish food product in the present technical regulation and (or) document, which serves as a guidance for manufacturing the product;

c) organoleptic method – by way of comparing the organoleptic properties of the fish food product with the properties mentioned in the definition of such fish food product in the present technical regulation and (or) in the document, which was used as a guidance for manufacturing the product;

d) analytical method – by way of checking the compliance of morphological, physical, chemical, biochemical and microbiological properties of the fish food product with the properties determined by the present technical regulation and (or) in the document, in accordance with which the product was manufactured, and the establishment of the sameness of the properties to the authentic natural samples, including methods of the identification of species of fish, aquatic invertebrates and other aquatic animals as well as seaweeds and other water plants.

6. Organoleptic method is used if it is impossible to identify the fish food product by name or visually.

7. Analytical method is used if the fish food product is impossible to identify by name, visually or by the organoleptic methods.

IV. Rules of Circulation of the Fish Food Products on the Territory of the Union

8. Fish food products are distributed on the territory of the Union provided they comply with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying thereto, and provided they passed the compliance assessment in accordance with Section XI of the preset technical regulation.

9. When distributed on the territory of the Union, the unprocessed fish food products of animal origin shall be supplied with a veterinarian certificate issued by the authorized body of the member-state of the Union (hereinafter referred to as member-state), and shipping documentation.

Processed fish food products of animal origin transported between the member-states controlled by the veterinarian oversight (supervision), imported from third countries or produced on the territory of the Union shall be supplied with a veterinarian certificate issued by the authorized body of the member-state without conducting veterinarian-sanitary examination, which confirms the epizootic wellness.

Fish food products of the vegetable origin which is in circulation should be supplied with shipment documentation, which enables tracing of such products.

Each batch of fish food products of the animal origin subject to the veterinarian oversight (supervision) is imported to the territory of the Union upon the availability of a veterinarian certificate issued by the competent body of the exporting country.

10. Fish food products which are in compliance with the requirements of the present technical regulation and other technical regulations of the Union (technical

regulations of the Customs Union), which apply to such products, and which has undergone the assessment of compliance is labeled by the common mark of product circulation on the market of the Union.

11. Circulation of fish food products non-compliant with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying thereto including fish food products with the overdue expiration date on the territory of the Union are prohibited.

12. Fish food products non-compliant with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying thereto including fish food products with the overdue expiration date as well as fish food products whose proprietor cannot confirm the origin of the fish food products for tracing its origin shall be subject to removal from the circulation by the proprietor of the fish food products either voluntarily or under the instructions of the authorized bodies of state control (supervision) of the member-state.

V. **Safety Requirements for Fish Products**

13. Fish food products must comply with safety requirements determined in this part, with safety requirements in accordance with Annexes Nos 1-6 as well as with the requirements of technical regulation of the Customs Union "On Safety of Food Products" (TP TC 021/2011).

14. Fish food products must be manufactured from water biological resources retrieved (caught) in safe catching areas in accordance with the planned safety monitoring of water biological resources conducted by the authorized bodies of member-states and aquaculture sites originating from farms (enterprises) safe from veterinarian point of view. The monitoring data should be placed in the information-telecommunication network Internet on the official sites of the authorized bodies of member-states.

15. Fish food products should not contain natural or synthetic hormonal substances or genetically modified organisms.

The maximum admissible levels of residue content of veterinarian drugs, animal growth stimulants (including hormonal substances), medicines (including antimicrobial medicines) whose content in food products of aquaculture of the animal origin are controlled on the basis of the information about their usage (except chloramphenicol of the tetracycline group and bacitracin) provided by manufacturer (person authorized by manufacturer, importer), in their circulation on the territory of the Union should not exceed the admissible levels determined
by Annex No. 2 of the present technical regulation.

16. The following fish food products shall not be allowed for circulation on the territory of the Union:

a) manufactured from poisonous fish of the Diodontidae family (bidentates, sea urchins), Molidae (headfish), Tetraodontidae (quadridentates) and Canthigasteridae (pufferfish);

b) inconsistent with consumer properties by the organoleptic indicators;

c) frozen with a temperature in the thick part of the product higher than minus 18 °C;

d) subjected to defrosting during the storage period;

e) containing bio-toxins dangerous for human health (phycotoxines).

17. Live fish with signs of sleep should be sold as raw fish (fresh) or sent to reprocessing. Live fish of the sturgeon family at the first signs of falling asleep should be immediately sent to gutting.

The sale of low-activity crustacea, molluscs, and echiderms having only partial signs of life, injured, contaminated with sludge, sand, oil products, seaweeds, seashells,

crustacea in the process of molting and with soft shells as well as incomplete molluscs and echinoderms.

Slow activity crustacea preserving partial signs of life should be immediately sent to chilling, cutting, cooking and (or) freezing.

Sea urchins, crustacea, gasteropods and bivalve molluscs should be sent to sale and processing only live.

Live trepangs should be cut immediately after catching.

Live oysters should be placed with concave valve of the shell looking downward, live deep-sea scallops – with the convex valve of the shell looking downward.

Live bivalve molluscs must have their valves tightly closed or slightly open but closing when knocked on them.

Live crustacea, echinoderms, and molluscs should react to mechanical influence.

Live bivalve molluscs should undergo the necessary overexposure at the circulation-cleansing center before the sale.

Live bivalve molluscs should not be subjected to repeated immersion in water or water spraying after packaging for sale.

18. Fish containing objects dangerous to human health in certain parts of their body should be cut and such parts removed and subsequently disposed.

19. Biological water resources catchments and food products of aquaculture of animal origin should be examined for parasites (parasitic affections). Parasitological safety indicators of fish, crustacea, molluscs, and products of their processing are defined by Annex No. 3 of the present technical regulation.

In case of discovery of live parasites and their larvae dangerous to human health, the biological water resources catchments of animal origin and food products of aquaculture of animal origin should be neutralized by relevant methods.

In case of discovery of live parasites dangerous to human health and their larvae in live fish, live aquatic invertebrates, raw fish (fresh), fresh aquatic mammals, fresh aquatic invertebrates, cooled and slightly frozen fish food products of animal origin, such products should be subjected to freezing to temperature not higher than minus 20 °C for at least 24 hours or not higher than minus 35 °C for at least 15 hours in all parts of the product before putting in circulation as well as subjected to other methods of disinfection that guarantee the safety of fish food products.

20. It is prohibited to sell fish food products whose edible parts are affected by visible parasites.

21. In case of discrepancy in the assessment of organoleptic indicators of unprocessed fish food products of animal origin the detection of the total nitrogen content of the volatile compounds is carried out.

Fish food products shall be considered unsuitable for industrial processing and consumption if the following marginal rates of the total nitrogen content of volatile compounds are exceeded:

25 mg of nitrogen per 100 g of meat for species of the Scorpaenidae family (rock cod);

30 mg of nitrogen per 100 g of meat for species of the Pleuronectidae family (flatfish) except species of Hippoglossus spp. (halibut);

35 mg of nitrogen per 100 g of meat for other species of fish.

VI. Safety requirements for Fish Products Manufacturing Processes

22. Fish food products manufacturing processes should comply with the requirements of the present technical regulation and respective requirements of technical regulations of the Customs Union "On safety of fish food products" (TR CU 021/2011).

23. Requirements to setting up industrial premises where the fish food products manufacturing takes place, are defined by Article 14 of the technical regulation of the Customs Union "On Safety of Food Products"
(TR CU 021/2011).

24. Special requirements to the organization of manufacturing processes carried out on industrial, receiving transporting and fishing ships (hereinafter referred to as ships), are defined by Section VII of the present technical regulation.

25. Safety of fish food products in the process of manufacturing should be provided by:

a) technological processes and conditions thereof at all stages (sectors) of fish food product manufacturing;

b) optimal sequence of technological processes excluding contamination (dirtying) of the manufactured fish food products;

c) oversight of the work of the technological equipment;

d) compliance with the storage conditions of food commodities for fish food product manufacturing, packaging and packaging materials;

e) maintenance of industrial premises, technological equipment and utensils used in the process of manufacturing of fish food products in the condition excluding contamination (dirtying) of fish food products;

f) choice of ways and periodicity of sanitary treatment, disinfection, disinsection, and deratization of industrial premises, sanitary treatment and disinfection of technological equipment and utensils used in the process of fish food product manufacturing. Sanitary treatment, disinfection, disinsection, and deratization should be carried out with periodicity sufficient for excluding the risk of contamination (dirtying) of fish food products. Periodicity of sanitary treatment, disinfection, disinsection, and deratization is determined by the manufacturer of the products;

g) keeping and storage of documentation and records evidencing the compliance with the requirements of the present technical regulation;

h) operating the safety assurance system in the process of fish food product manufacturing (industrial control);

i) traceability of fish food products.

26. The equipment used in the process of manufacturing frozen fish food products shall provide for:

a) lowering of the temperature of the fish food products to the temperature not higher than minus 18 °C;

b) maintenance of temperature of frozen fish food products in the thick part of the muscle tissue not higher than 18 °C when stored in holds, tanks, or containers.

27. The unprocessed fish food products cutting unit should be supplied with drinking or clean water.

28. For cooling and production of ice drinking or clean water should be used. Ice should be protected from contamination (dirtying).

29. In the process of manufacturing of raw fish (fresh), fresh aquatic mammals, raw seaweeds (fresh), fresh water plants and fresh aquatic invertebrates the following requirements should be complied with:

a) the in the process of manufacturing the contamination (dirtying) of fish, echinoderms, molluscs, crustacea, aquatic mammals, and other aquatic animals as well as seaweeds and other water plants, shall be excluded, and their protection against solar and atmospheric impacts should enabled, and relevant temperature conditions should be provided for the storage of fish food products;

b) in case of discovery of live parasites and their larvae dangerous for human health, by-catch of poisonous fish, contamination (dirtying) of catchment by bottom soil or oil products measures should be taken to prevent a possibility of putting in circulation fish

food products that do not meet the requirement of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), applying thereto.

30. The following requirements should be observed in the manufacturing of cooled and slightly frozen fish food products:

a) tuna, jack-sail-by-the-wind, mackerel, marlin, swordfish, and cartilaginous fishes after the retrieval (catchment) should be immediately exsanguinated;

b) fish of the sturgeon family (except sterlet) should be exsanguinated, cut, gutted, and their sphincters removed;

c) marinka, ilisha, osmans, and khramulya should be gutted (guts, caviar, soft roe and black screen should be thoroughly removed and destroyed), heads of the giant squid, ilisha, and khramulya should be removed and destroyed;

d) catfish more than 53 cm should be gutted (guts, caviar, soft roe, and black screen should be thoroughly removed);

d) pike more than 30 cm should be gutted (guts, caviar, soft roe, and black screen should be thoroughly removed).

31. The following requirements should be observed in the manufacturing of frozen fish food products:

giant squids and octopuses should be cut; it is prohibited to use heads of giant squids for food;

when removing the cephalothorax of the sea crawfish the anus should be removed;

the cut sea cucumber's crown and anus should be removed;

freezing should be carried out to at least 18 °C in the thick part of the product.

It is admissible to carry out freezing in natural conditions in the places of catchment under the air temperature not warmer than 10°C on well aired ice platforms or draughts in the conditions ensuring safety of the frozen fish food products. In case temperature in natural freezing is higher than minus 18 °C, fish should be additionally frozen to temperature not higher than minus 18 °C.

Cooling chambers for refrigeration of fish food products are equipped with thermometers and (or) automatic air temperature controllers in the chamber as well as with temperature recording devices.

For item-by-item packaging of frozen fish food products it is permitted to raise their temperature to maximum minus 2 °C.

Deep dehydration of frozen fish food products should not exceed 10% of the total mass or surface of the products.

32. Mass fraction of moisture in muscle tissue of the frozen fish food products manufactured from the main species of commercial fish and aquatic invertebrates should not exceed the norm of permissible moisture content in accordance with Annex 7.

33. In manufacturing frozen fish food products from fish the mass fraction of glazing covering the products should not exceed 5 percent of the total mass of glazed products (taking into account the error of the method of determination).

In manufacturing the frozen fish food product from cut or cleaned crustacea and products of their processing the mass of glazing on them should not exceed 7 percent of the total mass of the glazed product (taking into account the error of the method of determination).

In manufacturing the frozen fish food product from uncut crustacea the mass of glazing on them should not exceed 14 percent of the total mass of the glazed product (taking into account the error of the method of determination).

In manufacturing the frozen fish food product from other fish food products the mass of glazing on them should not exceed 8 percent of the total mass of the glazed product (taking into account the error of the method of determination).

Water used for glazing fish food products or for preparing solutions for glazing,

should comply with the requirements to drinking water established by the laws of the member-state or with the requirements to clean water compliant with the same microbiological norms and hygienic requirements as drinking water.

34. In the production of salted and marinated fish food products unprocessed fish food products should be used that are compliant with the requirements of the present technical regulation and requirements of technical regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

In the production of salted and marinated fish food products, pond fish with a mass exceeding 1 kg should be cut before salting.

In the production of fish food products from Pacific (Far Eastern) fish of the salmon family with mass fraction of sodium salt less than 5 percent and fish food products from the fish of the cisco family with mass fraction of sodium salt less than 8 percent only frozen fish food products should be used.

35. In the production of hot and cold smoked fish food products as well as slightly smoked fish food products unprocessed fish food products of animal origin should be used that are compliant with the requirements of the present technical regulation and requirements of the technical regulation of the Customs Union "On safety of food products" (TR CU 021/2011).

Hot and cold smoked fish food products as well as slightly smoked fish food products from grass carp, carp, catfish, and silver carp should be manufactured only after cutting.

Hot and cold smoked prepared fish food products as well as slightly smoked fish food products should be chilled to temperature not higher than 20°C, packaged and sent to cooling chamber.

36. In the process of manufacturing of caviar the following requirements should be observed:

a) caviar of deep-sea scallop and sea-urchin should be manufactured only from the caviar obtained from live deep-sea scallops and live sea-urchins;

b) fish caviar should be collected to clean containers and delivered to the workshop in cooled condition;

c) time from the start of stacking to pasteurization of the caviar should exceed 2 hours;

d) caviar of the fish of the sturgeon family should be manufactured only from caviar obtained from live fish without signs of falling asleep;

e) transfer of caviar from container or transportation packaging to consumer packaging should be done in conditions assuring its safety;

f) repackaging of caviar from consumer packaging is not permitted.

37. In the production of dried, dried and cured, cured and air-dried after salting fish food products unprocessed fish food products should be used that are compliant with the requirements of the present technical regulation and requirements of technical regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

Dried, dried and cured, cured and air-dried after salting fish food products from grass carp and silver carp should be manufactured only cutting thereof.

38. In the production of canned fish and preserves unprocessed fish food products should be used that are compliant with the requirements of the present technical regulation and requirements of technical regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

Components (food ingredients) used in the production of canned fish and preserves should be compliant with the requirements of technical regulation of the Customs Union "On safety of food products" (TR CU 021/2011) and other technical regulations of the Union (technical regulations of the Customs Union) applying thereto.

It is not permitted to use components (food ingredients) with signs of damage or

decomposition or contamination (dirtying).

During the manufacturing of canned fish the following requirements should be observed:

the thermal treatment mode of canned fish should ensure the compliance with requirements of microbiological indicators shown in Table 5, Annex No. 1 to the present technical regulation;

time from pre-packing of fish food products in packages to sealing thereof should not exceed 30 minutes, time from pre-packing in packages to sterilization should not exceed 60 minutes;

in the process of sealing the package the degree of airtightness should be reached sufficient for preventing secondary contamination (dirtying) of the product during and after the thermal treatment;

after the thermal treatment canned fish should be cooled to the storage temperature determined by the manufacturer in the technical documentation for a specific type of canned fish;

canned fish should be put into circulation after obtaining a positive result from the thermostatic probe and the rejection of deficient jars.

To ensure the safety of canned fish in the process of manufacturing the following is necessary:

availability on the ships that manufacture natural canned fish from fish liver of laboratory equipment and personnel enabling to carry out production control;

the sterilization equipment should be supplied with controlling-measuring devices and automatic controlling and registering devices;

storage of the registration data of the sterilization process parameters with the indication of the names of canned fish, size-type of packaging, sterilization equipment number, cooking number, shift number, sterilization date over the period of time, which is 6 months longer than the expiration date of the produced canned fish.

39. Manufacture of fish food products for child nutrition for babies up to 1 year old is carried out on specialized production sites or specialized workshops, or specialized technological lines.

Manufacture of fish food products for child nutrition for babies from 1 to 3 years old, for children of pre-school and school age can be carried out on specialized production sites or in specialized workshops, or on specialized technological lines, or on the technological equipment for the manufacture of fish food products for general consumption in the beginning of the shift or during a separate shift after cleaning and disinfection.

During the manufacture of canned fish for children of all age groups, the duration of its exposure at the manufacturer's warehouse to establish the bacteriological stability and safety should be at least 21 days.

40. During the manufacture of fish food products for child nutrition for children of young age it is prohibited to use unprocessed fish food products of animal origin obtained from fish contained in fish wells and near-bottom species of fish.

During the manufacture of fish food products for child nutrition for children of young, pre-school, and school age it is prohibited to use unprocessed fish food products subjected to repeated freezing.

During the manufacture of fish food products for child nutrition it is prohibited to use phosphates, taste (flavor) intensifiers, benzoic and sorbic acids and their salts as well as complex food supplements containing phosphates, taste (flavor) intensifiers, benzoic and sorbic acids, their salts and ethers as well as coloring agents.

During the manufacture of fish food products for child nutrition it is prohibited to use raw food (nutrition) materials:

containing genetically modified organisms;

grown with the use of animal growth stimulants including hormonal preparations;

containing residues of antimicrobial drugs (taking into account the error in the method of determination).

41. Canned fish food products for children of young age should be packaged in hermetically sealed consumer packages with the capacity not exceeding:

a) for complementary food products on a fish basis – 0.13 kg;

b) for complementary food products on a fish and vegetable basis – 0.25 kg.

42. Fish residues obtained in the process of manufacturing fish food products should be collected in waterproof labeled containers and removed from production premises as they are filled.

Fish residues should be stored in containers in cooled chambers separately from raw materials and ready products. It is permitted to store the residues without cooling in closed containers for maximum 2 hours.

VII. **Special Requirements to the Manufacturing Processes on the Ships.**

43. On the ships, it is necessary to have the following:

a reception area reserved for receiving the catches of biological water resource aboard, which provides protection of products from solar and atmospheric impacts, from the impact of heating elements and any other source of contamination (dirtying), can be easily washed and disinfected;

system designed for transferring fish from the reception area to the working areas sufficiently spacious for organizing the production process can be easily washed and disinfected and structured in a way to easily prevent any contamination (dirtying) of products;

storage area for ready products;

storage area for packaging materials;

special equipment for the disposal of fish waste and (or) storage chamber for fish waste;

water collecting device installed in such a way that the contact with water supply system is completely ruled out;

hand washing equipment for personnel engaged in the production process.

Ships where raw fish (fresh) and fresh aquatic mammals are stored for more than 8 hours should be equipment with cooling holds, tanks or containers, which should be cooled with ice or cooled drinking water or clean water when necessary and for the duration of time determined by the technical documentation for fish food products.

44. On the ships, the void of contact must be provided between fish food products and water in the holds, smoke, fuel, oil products and lubricants as well as intensive water flow.

45. Work tops, equipment, which come into contact with fish food products on the ship, must be manufactured from suitable corrosion-proof material, smooth and easily washable and disinfected. Surface covers must be solid, non-toxic and made from materials designed for contact with food products.

46. Ships designed for storing biological water resources catches for more than 24 hours should be equipped with appropriate holds, tanks, or containers.

47. Holds should be separated from the machine departments and from crew premises by partitions preventing contamination (dirtying) of stored catch of biological water resources. Holds, tanks and containers should provide for the storage of biological water resources catch in proper conditions ensuring their safety and void of contact with melted water, if necessary.

48. On ships equipped with systems for cooling of biological water resources catches by cooled clean sea water, tanks should be supplied with devices providing the

attainment and maintenance of homogeneous temperature in the whole tank.

49. Catches of biological water resources should be cooled with ice or cooled water not later than 1 hour after the retrieval (catch).

If the construction of the ship does not allow for the catch of biological water resources to be cooled with ice or with cooled water not later than 1 hour after the retrieval (catch), then it is allowed to unload the catch of biological water resources without ice (under appropriate temperature conditions). Such products should be unloaded not later than 12 hours from the moment of retrieval (catch) with temperature maintained from minus 1 °C to 4 °C.

Water-cooled biological water resources should be stored in clean cooled water for maximum 3 days on board of the ship.

50. On ships, conditions should be provided to prevent contact and contamination (dirtying) of products by birds, insects and other animals.

51. Ships, where frozen fish food products are manufactured should have:

a) freezing machinery of sufficient capacity for fast temperature lowering up to minus 18 °C;

b) chilling machinery of sufficient capacity for frozen fish food product storage in holds under the maximum temperature of minus 18°C. Holds should be equipped with thermometers and (or) automatic air temperature control devices in holds as well as temperature recording devices.

52. Inner walls and ceilings of holds should be subjected to sanitary treatment before being loaded with catch of biological water resources.

VIII. **Requirements to Fish Product Storage, Transportation, Distribution and Disposal Processes**

53. Manufacturers must carry out the storage, transportation and distribution processes in such a way that the products correspond to the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying thereto.

54. Fish food products storage, transportation, distribution and disposal processes should comply with the requirements of the present technical regulation and respective requirements of technical regulations of the Customs Union "On safety of food products" (TR CU 021/2011).

55. Materials that come into contact with fish food products in the process of their storage, transportation, and distribution should comply with requirements for safety of materials that come into contact with food products.

56. In the process of storage, transportation and distribution of fish food products the defrosting of frozen fish food products is prohibited.

57. During the storage of fish food products the storage conditions determined by manufacturer should be complied with and the following requirements should also be taken into consideration:

a) chilled fish food products should be stored under maximum temperature of 5 °C but higher than the freezing point of the tissue juice;

b) frozen fish food products should be stored under the temperature of maximum 18 °C

c) slightly frozen fish food products should be stored under the temperature of minus 3 °C to minus 5 °C;

d) live fish and live aquatic invertebrates should be kept in conditions maintaining their vital functions, without expiration date limitations. Containers designated for keeping them should be made of materials not affecting the quality of water.

58. In the cooling chambers, fish food products are placed in stacks on shelves and pellets that are at least 8-10 cm high above the level of the floor. Products are kept at least 30 cm away from walls and cooling devices. Between stacks there should be aisles providing unhindered access to products.

59. Cooling chambers for storage of fish food products are equipped with thermometers and (or) automatic air temperature controllers in the chamber as well as with temperature recording devices.

60. In the process of storage, fish food products are grouped by species, purpose (distribution or processing (treatment)) and thermal condition (chilled, slightly frozen, frozen).

61. The admissible air temperature rise in cooling chambers during loading and unloading of fish food products is 5°C maximum, air temperature fluctuations in the process of storage, transportation and distribution of fish food products should not exceed 2 °C.

62. Storage of chilled, slightly frozen, and frozen fish food products in non-cooled premises prior to loading onto transport vehicle and (or) container is prohibited.

63. Transport vehicles and containers designated for the transportation of fish food products are equipped with devices allowing to observe and register the established temperature regime.

64. It is prohibited to transport fish food products in bulk without using transportation and (or) consumer packaging.

65. Cargo compartments of transport vehicles and containers should be subjected to regular washing and disinfection with a frequency necessary to prevent cargo compartments of transport vehicles and containers from becoming sources of contamination (dirtying) of products.

66. Inner surfaces of transport vehicles should be smooth and easy to wash and disinfect.

67. At the wholesale and retail outlets, it is prohibited to repackage previously vacuum packaged or previously modified-atmosphere packaged fish food products, under vacuum or in the conditions of modified atmosphere.

IX. **Requirements to Packaging and Labeling of Fish Food Products**

68. Packaging for fish food products should comply with the requirements of the present technical regulation and requirements of technical regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011).

69. Packaging of fish food products should be carried out in the conditions preventing contamination (dirtying) of products.

70. The packaging of fish food products should:

a) ensure safety of fish food products and invariability of the organoleptic properties before the expiration date of such products;

b) be manufactured from materials compliant with requirements to the materials, which come into contact with food products;

c) be stored in separate premises in the conditions ensuring the safety of fish food products. For ships it is possible to store packaging in holds in the conditions ensuring its safety.

71. Packaging used for storing ice cooled fish food products should ensure the drainage of the melt water.

72. Labeling of fish food products should correspond to the requirements of technical regulation of the Customs Union "Food Products Labeling" (TR CU 022/2011).

Information contained in fish food products labeling should be printed in Russian

and if relevant requirements exist in the laws of member-states – in the state language (languages) of the member-state on whose territory fish food products are distributed except the cases mentioned in Clause 3 Section 4.8 of Article 4 of the technical regulation of the Customs Union "Food Product Labeling" (TR CU 022/2011).

Information about fish food products envisaged by Clause 73 of the present technical regulation and Clause 13 Section 4.4 of Article 4 of the technical requirement of Customs Union "Fish Products Labeling" (TR CU 02/2011), which are packaged in the presence of the consumer, should be communicated to the consumer in any way enabling them to make an informed choice of the product.

73. Labeling of the packaged fish food product should contain the following information:

a) name of the fish food product, which includes:

name of the type of fish food product (e.g. "fish culinary convenience food", "canned fish");

zoological name of the species of the aquatic biological resource or the object of aquaculture (e.g. "Greenland black halibut");

type of cutting of fish food product (e.g. "cod fillet", "Pollack back", "herring carcass");

type of processing (e.g. "pasteurized", "marinated", "recovered").

For imitation fish food products the information about imitation is provided in the name or with a hyphen next to the name with the same font as the name of the product including the size of the font;

b) for unprocessed fish food products – information about the area of catch, retrieval (catch) or belonging to the objects of aquaculture;

c) information about the fish food product content;

d) name and address of the manufacturer or surname, name, patronymic and location of the sole entrepreneur-manufacturer, name and location of the authorized representative (if applicable), name and location of the importer;

e) date of manufacture of the fish food product (for products packaged not in the place manufacturing the date of packing is provided).

Labeling of fish food products packaged not in the place of manufacturing (except cases of packaging of fish food products in consumer packaging by retail companies), should contain information about the manufacturer and legal entity or sole entrepreneur who packaged the fish food product not in the place of manufacturing for further distribution or as per the order of another legal entity or sole entrepreneur;

f) expiration date of the fish food product (except live fish and live aquatic invertebrates);

g) fish food product storage conditions;

h) net weight (for frozen glazed fish food products – net weight of frozen fish food product without glazing);

i) information about the use of ionizing radiation (if applicable);

j) composition of modified gas medium in the consumer packaging of fish food product (if applicable);

k) presence of vacuum except for canned fish (if applicable);

l) recommendations related to consumption (including cooking) of the fish food product in case its consumption without such recommendations is complicated or can be harmful to the consumer health, lead to lower or loss of taste properties of this fish food product;

m) use of fish with spawning changes in the manufacture of fish food product (in the manufacture of canned fish);

n) information about freezing (chilling) of the fish food product;

o) glaze mass fraction percentage (for frozen glazed fish food products);

p) indicators of nutritious value (for processed fish food products);

q) information about the presence in fish food products of components produced with genetically modified organisms;

r) common mark of product circulation on the market of the Union.

74. Name, date of production, expiration date, storage conditions of the fish food product, data about the presence of allergens in the fish food product should be printed on the consumer package and (or) the label which is hard to remove from the package. The rest of the information should be printed on the consumer package and (or) the label and (or) the leaflet placed in each package or enclosed in each package.

75. Labeling of fish food product for child nutrition printed on the package should contain information if the product belongs to child nutrition for young children or to food products for children of pre-school and school age.

Labeling of complementary food products on a vegetable-fish, fish and fish-vegetable bases should contain recommended time line for adding these products to young children's diet:

complementary fish food product on vegetable-fish, fish and fish-vegetable bases from cod, hake, silver carp, fish of the salmon family, Pollack, haddock, so-iuy mullet and other species of oceanic, sea and fresh water fish – for over 8 months old;

pureed canned fish (the size of particles up to 1.5 mm, it is admissible to have up to 20 percent of particles being up to 3 mm) – for over 8 months old;

coarse grained canned fish (the size of particles up to 3 mm, it is admissible to have up to 20 percent of particles being up to 5 mm) – for over 9 months old.

76. For the following groups of fish food products labeling should contain the following additional information:

a) live fish: fish of the sturgeon family – words "at the sign of falling asleep fish should be immediately gutted with the removal of sphincter";

b) frozen fish food product:

grade (if applicable) or category (for frozen fish fillets);

net weight of fish food products without glazing (for frozen glazed fish food products);

c) fish food product manufactured from frozen fish food products, – words "manufactured from frozen raw material";

d) hot and cold smoked fish food product as well as slightly smoked fish food product for the production of which smoking preparations are used, – information about the use of smoking preparations;

e) culinary fish products – words "products ready for consumption";

f) imitation fish food products – information about the imitation;

g) culinary fish semi-prepared food – words "culinary semi-prepared food";

h) canned fish – by impressing or printing with non-washable ink on the outer surface of jars symbol signs are printed:

date of manufacture of the product: date – two digits (up to "9" inclusive preceded by digit "0"), month – two digits (up to digit "9" inclusive preceded by digit "0"), year – two last digits;

assortment sign (from one to three characters – digits or letters except letter "P") and the number of the manufacturing enterprise (from one to three characters – digits and letters) (if applicable);

number of the shift (one digit) and the index of the fish industry (letter "P").

When printing the date of production, assortment sign, number of the manufacturing enterprise, number of the shift and index of the fish industry one or two spaces are left between them.

When labeling lithographic jars, details that are missing on lithography are printed on the lid (bottom) of the jar, provided the date of production is indicated before other

details. It is permissible not to print the index of the fish industry;

i) caviar:

species of fish whose caviar it is;

grain caviar manufactured from frozen fish of the salmon family, – words "manufactured from frozen raw material";

caviar obtained from hybrids of the sturgeon family, – name of hybrid or a combination of types of biological water resources (e.g. words "grain caviar of sturgeon Russian-Lensky").

77. Labeling of fish food products placed in transport packaging is carried out in accordance with the requirements of technical regulation of the Customs Union "Food Products Labeling" (TR CU 022/2011).

X. Compliance of Fish Products with Safety Requirements

78. Conformity of the fish food products with the present technical regulation is maintained by compliance with its requirements, requirements of the technical regulation of the Customs Union "On safety of food products" (TR CU 021/2011) and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto.

79. Methods of research (tests) and measurements are established in the standards in accordance with the list of standards containing the rules and methods of research (tests) and measurements, including sampling rules, necessary for the application and enforcement of the present technical regulation and product compliance assessment.

XI. Assessment of Compliance of Fish Products

80. Fish food products are subject to compliance assessment prior to putting thereof in circulation on the territory of the Union.

81. Assessment of compliance of fish food products,

except products mentioned in Clause 84 of the present technical regulation, with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto, is carried out in the following forms:

a) confirmation of compliance of fish food products except fish food products for child nutrition, fish food products of the new type, unprocessed fish food products of animal origin (including live fish and live aquatic invertebrates);

b) state registration of the fish food products of the new type and fish food products for child nutrition in accordance with the provisions of the technical regulation of the Customs Union "On safety of food products" (TR CU 021/2011);

c) veterinary-sanitary inspection of unprocessed fish food products of animal origin, live fish and live aquatic invertebrates.

82. Compliance assessment of manufacturing, storage, transportation, distribution and disposal processes of fish food products with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto, is conducted in the form of state control (oversight) over compliance with requirements established by the presence technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), applying hereto except fish food product manufacturing processes indicated in Clause 83 of the present technical regulation.

83. Compliance assessment of the manufacturing and processing operations of fish food products of aquaculture of animal origin and biological water resources catchments of animal origin is carried out in the form of state registration of production sites in accordance with the provisions of technical regulation of the Customs Union "On

safety of food products" (TR CU 021/2011).

84. Compliance assessment of fish food products of non-industrial manufacturing and fish food products of catering enterprises (public catering), designed for distribution as part of services as well as distribution processes of the said fish food products is carried out in the form of state oversight (control) over compliance with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto.

85. Compliance assessment of fish food products of animal origin of non-industrial manufacturing with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto, can be carried out in the form of veterinary-sanitary examination.

86. Veterinary-sanitary examination of the unprocessed fish food products of animal origin, live fish, live aquatic invertebrates and processing of results are carried out in accordance with technical regulation of the Customs Union "On safety of food products" (TR CU 021/2011) pertaining to veterinary-sanitary examination.

87. Confirmation of compliance of fish food products is carried out in the form of declaration of compliance as per the scheme 3e, 4e or 6e.

88. Applicants for the declaration of compliance of fish food products can be physical persons and legal entities registered on the territory of the member-state in accordance with its laws as a sole entrepreneur engaged in manufacturing, seller or an entity authorized by the manufacturer.

89. The declaration of compliance of fish food products manufactured serially is carried out as per the schemes 3e and 6 e, of fish food products batch – as per scheme 4 e.

90. Applicants for the declaration of compliance of fish food products can be:

a) for schemes 3e and 6e – the manufacturer (entity authorized by manufacturer);

b) for scheme 4e – the manufacturer (entity authorized by manufacturer) or the seller.

91. The choice of the fish food products compliance declaration scheme is made by the applicant.

92. Fish food products compliance declaration as per schemes 3e, 4e and 6e is carried out by the applicant on the basis of the own evidence and evidence obtained with the participation of accredited testing laboratory (center), included in the unified register of the compliance assessment bodies of the Union.

93. An applicants for the declaration of compliance of fish food products carries out the following:

a) elaborates and analyses documents confirming the compliance of fish food products with the requirements of the present technical regulation, including:

copies of documents confirming state registration as a legal entity or sole entrepreneur;

document in accordance with which the fish food product was manufactured (if applicable);

minutes of researches (tests) of fish food industry confirming the compliance to the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), applying hereto;

contract (shipment agreement) or shipping documentation (for scheme 4e) (if applicable);

document confirming safety of unprocessed fish food products of animal origin as per the results of the veterinary-sanitary examination;

certificate for the quality and safety management system (copy of the certificate) (for scheme 6e);

other documents as per the applicant's choice that served as a basis for the confirmation of compliance of fish food products with the requirements of the present

technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto (if applicable);

b) carries out identification of fish food products in accordance with Section III of the present technical regulation;

c) provides for conducting production control and undertakes all the necessary measures so that the process of fish food product manufacturing is in compliance with the requirements of the present technical regulation (for schemes 3e and 6e);

d) undertakes all the necessary actions to provide for the stable functioning of the quality and safety management system (for scheme 6e);

e) accepts the declaration of compliance which is elaborated as per the unified form and rules approved by the Decision of the Eurasian Economic Commission Collegium dated 25 December 2012 No. 293;

f) puts a unified circulation sign of the product on the market of the Union.

94. Upon the completion of the compliance confirmation procedure, the applicant draws up a package of documents which includes the following:

a) documents, envisaged by Sub-clause "a" of Clause 93 of the present technical regulation;

b) minutes of research (tests) carried out in the accredited testing laboratory (center) included in the unified register of compliance assessment organs of the Union;

c) registered compliance declaration.

95. Declaration of compliance is subject to registration in the manner established by the Decision of the Eurasian Economic Commission Collegium dated 9 April 2013 No. 76.

96. The period of validity of the compliance declaration for fish food products as per scheme 3e is not more than 3 years, and as per scheme 6e – not more than 5 years. The period of validity of the compliance declaration for a batch of fish food products (scheme 4e) is established by the applicant but cannot be longer than the expiration date of the fish food product.

97. The management systems certification agency carries out the inspection control of the stability of quality and safety management systems (for scheme 6e).

98. A package of documents mentioned in Clause 94 of the present technical regulation is kept with the applicant over the following periods of time:

a) for serially manufactured products – at least 5 years from the expiration date of the declaration;

b) for the batch of products – at least 5 years from the date of completion of sales of the fish food products batch.

XII. Labeling of Fish Products with a Common Mark of Product Circulation on the Market of the Union

99. Fish food products which are in compliance with the safety requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union), which apply to such products, and which has undergone the assessment of compliance is labeled by the common mark of product circulation on the market of the Union.

100. Labeling with a common mark of product circulation on the market of the Union is carried out prior to releasing fish food products into circulation on the territory of the Union.

101. A common mark of product circulation on the market of the Union is applied to each unit of fish food product (consumer and transport packaging or label or tag) by any

manner providing clear and distinct image for the whole duration of the validity period of such products.

If it is impossible to apply the common mark of product circulation on consumer or transport packaging, or label or tag, it is allowed to put it on the shipment documents.

102. Labeling of fish food products with a common mark of product circulation on the market of the Union signifies the compliance of fish food products with the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) applying hereto.

XIII. **State Control (supervision) over the Compliance with the Requirements of the Present Technical Regulation.**

103. State control (supervision) over the compliance with the requirements of the present technical regulation pertaining to fish food products and relevant manufacturing, storage, transportation, distribution and disposal processes in accordance with the laws of the member-state.

XIV. **Safeguard**

104. Authorized bodies of the member-states should undertake all measures to limit and ban the circulation of the fish food products which do not meet the requirements of the present technical regulation and other technical regulations of the Union (technical regulations of the Customs Union) on the territory of the Union applying thereto as well as for the removal thereof from circulation.

In this event, the authorized body of the member-state must notify the authorized bodies of other member-states
about the adoption of the relevant decision with the indication of the reason for its adoption and producing evidence explaining the necessity to adopt the respective measures.

ANNEX No. 1

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

Microbiological Standards of Safety

Table 1.

Microbiological Safety Requirements to Fish Food Products

Indicator	Permissible level	Note
1	2	3
The number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), CFU/g, not more than	1×10^3	Boiled-frozen food fish products – structured products ("crab sticks", etc.)
		caviar of the Acipenseridae granular caviar pasteurized
	5×10^3	caviar of other fish pasteurized
		dried fish food products from the biological water resources catchments of sea fishery – hydrolyzate from mussels
		bivalve mollusks (mussels, oysters, scallops, etc.) live

Indicator	Permissible level	Note
1	2	3
	1×10^{4}	hot smoked fish food products including those frozen
		cold smoked fish food products (including those frozen) uncut
		culinary goods subjected to thermal treatment including frozen, – fish and mince products, pasta, pates, baked, fried, boiled, with fillings, etc. as well as with flour components (pies, pelmeni, etc.)
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
		culinary caviar products, caviar of the Acipenseridae granular caviar in jars,
		processed pressed caviar analogues, including protein, subjected to thermal
		treatment boiled-frozen fish food products – mollusc meat dishes
	2×10^{4}	boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, pancakes with fish, fish stuffing including vacuum packed

boiled-frozen fish food products – crustacea, mollusc meat, bivalve mollusc meat dishes, shrimp meat dishes, cured and dried krill, fish food products from marine invertebrates

cured and dried fish food products from marine invertebrates

Indicator	Permissible level	Note
1	2	3
	3×10^4	cold smoked fish food products including frozen, cut (including cuts (pieces, servings))
	7.5×10^4	cold smoked fish food products including cold smoked frozen, balyk (including cuts)
	5×10^4	raw fish (fresh) and live fish
		chilled, slightly frozen and frozen fish food products – specially conditioned mince
		preserves from thermally treated fish
		slightly salted spicy and specially salted preserves from cut fish, preserves from bivalve
		mollusk meat slightly smoked cut fish, slightly salted, including sea fish fillets vacuum
		packed
		dried pre-salted cured fish
		culinary goods subjected to thermal treatment, multi-component products including frozen (solyankas, plovs, snacks, stewed seafoods with vegetable), jellified products (gallantine, jellied fish, etc.)
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads with dressing (mayonnaise, sauce, etc.)

Indicator	Permissible level	Note
1	2	3
		chilled, slightly frozen and frozen soft roe and roe caviar, caviar of Acipenseridae,
		slightly salted and salted roe, and salted granular caviar of salmonides from frozen
		roes, crustacea and other live invertebrates
		bivalve mollusks (mussels, oysters, scallops, etc.) chilled, slightly frozen and frozen
		dried fish food products from biological water resources catchments – dry mussel broth, broth cubes and pasta, isolated protein
		raw seaweed (fresh) and fresh water plants, seaweeds and other water plants marine frozen and dried
	1×10^5	chilled, slightly frozen and frozen fish food products – fish, fish fillets, specially cut fish, fish food mince, formed mince products, including with flour component
		crustacea and other invertebrates chilled, slightly frozen and frozen
		frozen fish liver and heads
		spicy and specially salted preserves from uncut and cut fish

Indicator	Permissible level	Note
1	2	3
		slightly salted spicy and specially salted preserves from uncut fish protein pasta preserves cold smoked fish food products including frozen – fish assortments, balyk mince, spiced products salted, spiced, marinated fish including frozen – salted and slightly salted uncut, cut including without preservatives as well as fillets, in cuts with added fillings, spices, garnishes, vegetable oil (including from salmonids) salted roes caviar of salmonids granular caviar in jars, barrel caviar of other fish – screened, salted roe, smoked, cured
	2×10^5	preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids) preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes culinary goods not subjected to thermal treatment after mixing – salted cut fish, pates, pasta, herring, caviar, krill butters, etc.

Indicator	Permissible level	Note
1	2	3
		culinary caviar products – multi-ingredient dishes not subjected to thermal treatment after mixing
	5×10^{3}	fish pasta preserves
		dry soups with fish that need boiling
Bacteria of the coliform group (coliforms) (CGB) are not allowed in the product mass (g)	1	preserves from thermally treated fish
		hot smoked fish food products including those frozen

culinary goods subjected to thermal treatment including frozen – fish and mince products, pasta, pates, baked, fried, boiled, with fillings, etc. as well as with flour components (pies, pelmeni, etc.)

culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing

culinary caviar products subjected to thermal treatment

Boiled-frozen fish food products – structured products ("crab sticks", etc.), dishes of shellfish

caviar of the fish of the sturgeon family – granular caviar in jars, processed pressed, granular pasteurized, slightly salted and salted roe caviars

salted granular caviar of fish of the salmonids family – in jars, barrels, of frozen roes

Indicator	Permissible level	Note
Indicator	Permissible level	Note
1	2	3
		pasteurized caviar of other fish
		bivalve mollusks (mussels, oysters, scallops, etc.) live
		cured and dried fish food products from marine invertebrates
		dried fish food products from the biological water resources catchments of sea fishery – hydrolyzate from mussels, protein-carbohydrate concentrate from mussels
		seaweeds and other marine water plants, dried
	0.1	cold smoked fish food products including frozen – uncut, cut (including cuts (pieces and servings)), cold smoked frozen balyk products (including cuts)
		slightly smoked cut fish, slightly salted, including sea fish fillets vacuum packed
		salted, spiced, marinated fish (including frozen) uncut
		dried pre-salted cured fish
		protein pasta preserves
		bivalve shellfish meat preserves
		culinary goods subjected to thermal treatment – jellified products (gallantine, jellied fish, etc.)

1	2	3
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads with dressing (mayonnaise, sauce, etc.) culinary caviar products – multi-ingredient dishes not subjected to thermal treatment after mixing boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, pancakes with fish, fish stuffings including those vacuum packed, crustacea, mollusc mince, meat dishes of bivalve shellfish, shrimps, crustacea, krill salted roes caviar of other fish (except for the families of sturgeon and salmonids) – screened, salted, slightly salted roe, smoked, cured caviar analogues including protein bivalve mollusks (mussels, oysters, scallops, etc.) chilled, slightly frozen and frozen dried fish food products from biological water resources catchments – dry mussel broth, broth cubes and pasta, isolated protein raw seaweed (fresh) and fresh marine water plants laminaria, and other frozen marine water plants

Indicator	Permissible level	Note
1	2	3
	0.01	raw fish (fresh) and live fish crustacea and other invertebrates live chilled, slightly frozen and frozen fish food products – specially conditioned mince spicy and specially salted preserves from uncut and cut fish preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids) preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes fish pasta preserves cold smoked fish food products including frozen – fish assortments, balyk mince, spiced products salted, spiced, marinated fish including frozen, – salted and slightly salted cut including without preservatives as well as fillets, in cuts with added fillings, spices, garnishes, vegetable oil (including from salmonids) culinary goods subjected to thermal treatment, multi-ingredient products including frozen (solyankas, plovs, snacks, stewed seafoods with vegetables)

Indicator	Permissible level	Note
1	2	3
		culinary goods not subjected to thermal treatment after mixing – salted minced fish, pates, pastas
	0.001	chilled, slightly frozen and frozen fish
		chilled, slightly frozen and frozen fish food products – fish fillets, specially cut fish, fish food mince, formed mince products, including with flour ingredient
		crustacea and other aquatic invertebrates chilled, slightly frozen and frozen
		dry soups with fish that need boiling
		culinary goods not subjected to thermal treatment after mixing – herring, caviar, krill butters, etc.
		roe and roe caviar chilled, slightly frozen and frozen
		frozen fish liver and heads
S. aureus are not allowed in the product mass (g)	1	slightly salted spicy and specially salted preserves from uncut and cut fish
		preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids)
		preserves from thermally treated fish

Indicator	Permissible level	Note
1	2	3
		preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes
		hot smoked fish food products including those frozen
		cold smoked fish food products including frozen – uncut, cut (including cuts (pieces and servings)), cold smoked frozen balyk products (including cuts), fish assortments, balyk mince, products with spices
		culinary goods subjected to thermal treatment, – fish and mince products, pastas, pates, baked, fried, boiled, with fillings, etc. with flour component (pies, pelmeni, etc.), including frozen, multi-ingredient products, including frozen (solyankas, plovs, snacks, stewed seafood products with vegetables), jellified products (gallantine, jellied fish, etc.)
		culinary caviar products subjected to thermal treatment
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
		boiled-frozen fish food products – structured products ("crabsticks", etc.), mollusc meat, mollusc meat dishes, shrimp, crab, krill meat products
		caviar of the fish of the sturgeon family – granular caviar in jars, processed pressed, granular pasteurized, slightly salted and salted roe caviars

Indicator	Permissible level	Note
1	2	3
		salted granular caviar of fish of the salmonids family – in jars, barrels, of frozen roes
		caviar of other fish – screened salted, slightly salted roe, smoked, cured, pasteurized
		caviar analogues including protein
		dried fish food products from biological water resources catchments of sea fishery – dry mussel broth, broth cubes and pastas, isolated protein, mussel
	0.1	chilled, slightly frozen and frozen fish food products – specially conditioned mince
		bivalve shellfish meat preserves
		slightly smoked cut fish, slightly salted, including sea fish fillets vacuum packed
		salted, spiced, marinated fish including frozen, – salted and slightly salted cut including without preservatives as well as fillets, in cuts with added fillings, spices, garnishes, vegetable oil (including from salmonids)
		culinary goods not subjected to thermal treatment after mixing – fish and seafood salads with dressings (mayonnaise, sauce, etc.), salted mince fish, pates, pastas, herring, caviar, krill butters, etc.

Indicator	Permissible level	Note
1	2	3
		culinary caviar products – multi-ingredient dishes not subjected to thermal treatment after mixing
		boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, pancakes with fish, fish stuffing including Vacuum packed, crustacea
		bivalve mollusks (mussels, oysters, scallops, etc.) live, chilled, slightly frozen and frozen
		salted roes
		fish pasta preserves, protein pasta preserves
	0.01	raw fish (fresh) and live fish
		chilled, slightly frozen and frozen fish
		crustacea and other invertebrates live, chilled, slightly frozen and frozen
		chilled, slightly frozen and frozen fish food products – fish fillets, specially cut fish, fish food mince, formed mince products, including with flour component
		roe and roe caviar chilled, slightly frozen and frozen
		frozen fish liver and heads

Indicator	Permissible level	Note
1	2	3
V. parahaemolyticus, CFU/g, not more than	10	cold smoked fish food products including frozen, uncut, cut (including cuts (pieces, servings))
		slightly smoked cut marine fish, slightly salted, including marine fish fillets including vacuum packed
	100	raw marine fish (fresh) and marina fish live
		chilled, slightly frozen and frozen marine fish
		chilled, slightly frozen and frozen marine fish food products – fish fillets, specially cut fish, fish food mince, formed mince products, including with flour component, specially conditioned mince
		roe and roe caviar of marine fish chilled, slightly frozen and frozen
		frozen marine fish liver and heads
		crustacea and other invertebrates live, chilled, slightly frozen and frozen
		bivalve mollusks (mussels, oysters, scallops, etc.) chilled, slightly frozen and frozen
V. parahaemolyticus, are not allowed in the product mass (g/cm^3)	25	bivalve mollusks (mussels, oysters, scallops, etc.) live

Indicator	Permissible level	Note
1	2	3
Bacteria of the genus Enterococcus, are not allowed in the product mass (g/cm^3)	0.1	bivalve mollusks (mussels, oysters, scallops, etc.) live
Bacteria of the genus Enterococcus, KOE/г, CFU / g, not more than	1 x 10^3	boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, pancakes with fish, fish stuffing including Vacuum packed (in the à la carte piece products), crustacea (in the à la carte piece products), mollusk meat,
		mollusc meat dishes (in the à la carte piece products), products from shrimp, crab, krill meat (in the à la carte piece products)
	2 x 10^3	boiled-frozen fish food products – structured products ("crabsticks", etc.), crustacea (in mince products), mollusc meat, mollusc meat dishes (in mince products), shrimp, crab, krill meat products (in mince products)
Sulfite-reducing clostridia are not allowed in the product mass (g)	1	preserves from thermally treated fish, cured fish
		culinary goods subjected to thermal treatment, – fish and mince products, pastas, pates, baked, fried, boiled, with fillings, etc. with flour component (pies, pelmeni, etc.), including frozen, multi-ingredient products, including frozen (solyankas, plovs, snacks, stewed seafood products with vegetables)
		boiled-frozen fish food products Vacuum packed – structured products ("crabsticks", etc.), crustacea, mollusc meat, mollusc meat dishes, shrimp, crab, krill meat products

Indicator	Permissible level	Note
1	2	3
		caviar of the fish of the sturgeon family – granular caviar in jars, processed pressed, granular pasteurized, slightly salted and salted roe caviars
		salted granular caviar of fish of the salmonids family – in jars, barrels, of frozen roes
		caviar of other fish – screened salted, slightly salted roe, smoked, cured, pasteurized
		dried fish food products from the biological water resources catchments – protein-carbohydrate concentrate from mussels vacuum packed
	0.1	chilled, slightly frozen and frozen fish food products – specially conditioned mince
		protein pasta-preserves, caviar analogues including protein
		vacuum packed hot smoked fish food products including frozen
		vacuum packed cold smoked fish food products including frozen – uncut, cut (including cuts (pieces and servings)), cold smoked frozen balyk products (including cuts), fish assortments, balyk mince, products with spices

Indicator	Permissible level	Note
1	2	3
		slightly smoked cut fish, slightly salted, including sea fish fillets vacuum packed
		salted, spiced, marinated fish including frozen, vacuum packed – salted and slightly salted uncut, cut including without preservatives as well as fillets, in cuts with added fillings, spices, garnishes, vegetable oil (including from salmonids)
		dried and cured fish vacuum packed
		boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, pancakes with fish, fish stuffing including vacuum packed
		bivalve mollusks (mussels, oysters, scallops, etc.) live
		cured and dried fish food products from marine invertebrates
	0.01	vacuum packed chilled, slightly frozen and frozen fish food products – fish fillets, specially cut fish, fish food mince, formed mince products, including with flour component
		spicy and specially salted preserves from uncut and cut fish
		slightly salted spicy and specially salted preserves from uncut and cut fish

Indicator	Permissible level	Note
1	2	3
		preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids)
		fish pasta preserves
		preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes
		dried fish food products from biological water resources catchments – dry mussel broth, broth cubes and pasta, isolated protein
Mould is not allowed in the product mass (g)	0.1	caviar of fish of the sturgeon family granular pasteurized
		pasteurized caviar of other fish
Mould CFU / g, not more than	10	spicy and specially salted preserves from uncut and cut fish
		slightly salted spicy and specially salted preserves from uncut and cut fish
		preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids)
		fish pasta-preserves, protein pasta-preserves
		preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes

Indicator	Permissible level	Note
1	2	3
		bivalve shellfish meat preserves
	50	cured fish
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads with dressing (mayonnaise, sauce, etc.)
		caviar of the fish of the sturgeon family – granular caviar in jars, processed pressed, slightly salted and salted roe caviars
		salted granular caviar of fish of the salmonids family – in jars, barrels, of frozen roes
		caviar of other fish – screened salted, slightly salted roe, smoked, cured
		caviar analogues including protein
	100	seaweeds and other marine water plants dried
Yeast is not allowed in the product mass (g)	0.1	caviar of the Acipenseridae granular caviar
		pasteurized caviar of other fish pasteurized
Yeast CFU / g, not more than	50	caviar of fish of the sturgeon family granular caviar in jars, processed pressed caviar
		caviar analogues including protein

Indicator	Permissible level	Note
1	2	3
	100	spicy and specially salted preserves from uncut and cut fish
		slightly salted spicy and specially salted preserves from uncut and cut fish
		preserves from uncut fish with added vegetable oils, fillings, sauces, with and without garnishes (including from salmonids)
		preserves from other biological water resources catchments with added vegetable oils, fillings, sauces, with and without garnishes
		bivalve shellfish meat preserves
		fish pasta-preserves, protein pasta-preserves
		cured fish
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads with dressing (mayonnaise, sauce, etc.)
		caviar of the fish of the sturgeon family, slightly salted and salted roe caviars
	200	salted granular caviar of fish of the salmonids family from frozen roes
	300	salted granular caviar of fish of the salmonids family in jars, barrels
		caviar of other fish – screened salted, slightly salted roe, smoked, cured

Indicator	Permissible level	Note
1	2	3
Mould and yeast in total, CFU / g, not more than	100	dried cured fish
		cured and dried fish food products from marine invertebrates
		dry soups with fish that need boiling
		culinary goods subjected to thermal treatment including frozen, – fish and mince products, pastas, pates, baked, fried, boiled, with fillings, etc. as well as with flour component (pies, pelmeni, etc.)
Bacteria of the genus Proteus are not allowed in the product mass (g)	0.1	culinary goods not subjected to thermal treatment after mixing – fish and seafood salads without dressings (mayonnaise, sauce, etc.), fish and seafood salads with dressings (mayonnaise, sauce, etc.), salted mince fish, pates, pastas, herring, caviar, krill butters, etc.
		culinary caviar products – multi-ingredient dishes not subjected to thermal treatment after mixing
	1	bivalve mollusks (mussels, oysters, scallops, etc.) live

Indicator	Permissible level	Note
1	2	3
The number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), CFU/g, not more than	1×10^5	fish gallantines (jellied)
		fish fishes – boiled stewed fish, stewed, fried, baked
		ready culinary fish products in consumer packages including vacuum packed
	2.5×10^5	Dishes from fish – dishes from fish cutlet mass (cutlets, zrazy, schnitzel, meatballs with tomato sauce), baked products, pies
	1×10^4	salads with the added fish without dressing, boiled fish, fried under marinade
		cold soups – borschts, sorrel soup with fish (without soured cream dressing)
	5×10^4	salads with the added fish with dressing (mayonnaise, sauces, etc.)
Bacteria of the coliform group (coliforms) (CGB) are not allowed in the product mass (g)	1	fish gallantines (jellied)
		boiled fish, fried under marinade
		dishes from fish – boiled and stewed fish, stewed, fried, baked, dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce), baked products, pies

Indicator	Permissible level	Note
1	2	3
		ready culinary fish products in consumer packages including vacuum packed
	0.1	salads with the added fish without dressing, with dressing (mayonnaise, sauces, etc.)
	0.01	cold soups – borschts, sorrel soup with fish (without soured cream dressing)
E. coli are not allowed in the product mass (g)	0.1	salads with the added fish without dressing, with dressing (mayonnaise, sauces, etc.)
		cold soups – borschts, sorrel soup with fish (without soured cream dressing)
S. aureus are not allowed in the product mass (g)	1	fish gallantines (jellied)
		boiled fish, fried under marinade
		dishes from fish – boiled and stewed fish, stewed, fried, baked, dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce), baked products, pies
		ready culinary fish products in consumer packages including vacuum packed
	0.1	cold soups – borschts, sorrel soup with fish (without soured cream dressing)
		salads with the added fish without dressing, with dressing (mayonnaise, sauces, etc.)

Indicator	Permissible level	Note
1	2	3
Bacteria of the genus Proteus are not allowed in the product mass (g)	0.1	salads with the added fish without dressing, with dressing (mayonnaise, sauces, etc.)
		fish gallantines (jellied)
		boiled fish, fried under marinade
		dishes from fish – boiled and stewed fish, stewed, fried, baked, dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce), baked products, pies
		cold soups – borschts, sorrel soup with fish (without soured cream dressing)
		ready culinary fish products in consumer packages including vacuum packed
Sulfite-reducing clostridia are not allowed in the product mass (g)	0.1	ready culinary fish products in consumer packages including vacuum packed
Yeast, CFU / g, not more than	200	salads with the added fish with dressing (mayonnaise, sauces, etc.) and preservatives
	500	salads with the added fish with dressing (mayonnaise, sauces, etc.)
Mould, CFU / g, not more than	50	salads with the added fish with dressing (mayonnaise, sauces, etc.)

Table 3.

Microbiological Standards of Fish Food Products Safety for Child Nutrition (for children of pre-school and school age)

Indicator	Permissible level	Note
1	2	3
The number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), CFU/g, not more than	1×10^3	Boiled-frozen food fish products – structured products ("crab sticks", etc.)
	1×10^4	culinary goods, subjected to thermal processing, including frozen, – fish and mince products baked, boiled
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
	2×10^4	boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, including vacuum packed
	5×10^4	convenience food products from catches of aquatic biological resources
Bacteria of the coliform group (coliforms) (CGB) are not allowed in the product mass (g)	1	culinary goods, subjected to thermal processing, including frozen, – fish and mince products baked, boiled
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
		Boiled-frozen food fish products – structured products ("crab sticks", etc.)

Indicator	Permissible level	Note
1	2	3
	0.1	boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, including vacuum packed
	0.01	convenience food products from catches of aquatic biological resources
S. aureus are not allowed in the product mass (g)	1	culinary goods, subjected to thermal processing, including frozen, – fish and mince products baked, boiled
		culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
		Boiled-frozen food fish products – structured products ("crab sticks", etc.)
	0.1	boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, including vacuum packed
	0.01	convenience food products from catches of aquatic biological resources
Bacteria of the genus Proteus are not allowed in the product mass (g)	0.1	culinary goods not subjected to thermal treatment after mixing, – fish and seafood salads without dressing
Sulfite-reducing clostridia are not allowed in the product mass (g)	1	culinary goods, subjected to thermal processing, including frozen, – fish and mince products baked, boiled, including those vacuum packed
		Boiled-frozen food fish products – structured products ("crab sticks", etc.)

Indicator	Permissible level	Note
1	2	3
	0.1	convenience food products from catches of aquatic biological resources
		boiled-frozen fish food products – fast frozen ready lunch and snack fish dishes, including vacuum packed
		convenience food products from catches of aquatic biological resources
	0.01	convenience food products from catches of aquatic biological resources, vacuum packed
V. parahaemolyticus, CFU/g, not more than	100	convenience foods from marine fish
Bacteria of the genus Enterococcus, KOE/г, CFU / g, not more than	1 x 10^3	boiled-frozen fish food products – fast frozen ready lunch fish dishes from à la carte pieces, including vacuum packed
	2 x 10^3	Boiled-frozen food fish products – mince structured products ("crab sticks", etc.)
Mould and yeast in total, CFU / g, not more than	100	culinary goods, subjected to thermal processing, including frozen, – fish and mince products baked, boiled

Microbiological Standards of Safety of Main Types of Food Raw Materials and Components Used in the Manufacture of Fish Food Products for Child Nutrition

Indicator	Permissible level	Note
1	2	3
The number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM), CFU/g, not more than	5×10^4	Fresh fish, chilled, slightly frozen, frozen
Bacteria of the coliform group (coliforms) (CGB) are not allowed in the product mass (g)	0.01	
S. aureus are not allowed in the product mass (g)	0.01	

Group of canned food	Industrial sterility requirements	Note

Table 5.

Microbiological Safety Requirements to Canned Fish Food Products

	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4
Complete canned food of group "A"	Spore-forming mesophilic aerobic and facultative-anaerobic microorganisms of B. cereus and B. polymyxa groups	are not allowed in 1 g (cm) of the product	Canned fish, fish liver and catches of aquatic biological resources in glass, aluminum and tin containers
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of B. subtilis group	are not allowed if more than 11 cells in 1 g (cm^3) of the product	
	Mesophilic clostridia of C. botulinum and (or) C. perfringens	are not allowed in 1 g (cm) of the product	
	Mesophilic clostridia (except for C. botulinum and (or) C. perfringens)	are not allowed if more than 1 cell in 1 g (cm^3) of the product	
	Non-spore-forming microorganisms, including lactic acid fungi, and (or) mold fungi, and (or) yeast	are not allowed in 1 g (cm3) of the product	
	Spore-forming thermophilic anaerobic, aerobic and facultative-anaerobic microorganisms	are not allowed in 1 g (cm3) of the product	

Group of canned food	Industrial sterility requirements		Note
	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4
Completely canned food group "A" for baby food	Spore-forming mesophilic aerobic and facultative-anaerobic microorganisms of B. cereus and B. polymyxa groups	are not allowed in 1 g (cm3) of the product	Canned fish, fish liver and catches of aquatic biological resources in glass, aluminum and tin containers
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the B. subtilis group, mesophilic clostridia of C. botulinum and (or) C. perfringens	are not allowed if more than 11 cells in 1 g (cm^3) of the product are not allowed in 10 g (cm) of the product	
	Mesophilic clostridia (except for C. botulinum and (or) C. perfringens)	not more than 1 cell in 10 g (cm) of the product	
	Non-spore-forming microorganisms, including lactic acid fungi, and (or) mold fungi, and (or) yeast	are not allowed in 1 g (cm') of the product	
	Spore-forming thermophilic anaerobic, aerobic and facultative-anaerobic microorganisms	are not allowed in 1 g (cm3) of the product	

Group of canned food	Industrial sterility requirements		Note
	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4
Semi-canned group "D"	the number of mesophilic aerobic and facultative anaerobic microorganisms	not more than 2 x 10^2 CFU/g	canned pasteurized fish in glass containers
	bacteria of the coliform group (coliforms) (CGB)	are not allowed in 1 g of the product	
	B. cereus	are not allowed in 1 g of the product	
	Sulfite-reducing clostridia	are not allowed in 1 g of the product	
	S. aureus and other coagulase-positive staphylococci	are not allowed in 1 g of the product	

Notes:

1. Group A is a canned food fish product having a pH of 4.2 and above, as well as canned edible fish products with unlimited acidity, prepared without the addition of acid.
2. Group "D" – pasteurized canned food fish products.

Annex No. 2

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products"
(TR EAEU 040/2016)

Maximum Allowed Levels of Residual Veterinary Drug Content, Animal Growth Stimulants (including hormonal preparations), Medicines (including antimicrobial medicines) in Aquaculture Food Products of Animal Origin*

Description	Permissible level, mg/kg, not more	Note
1	2	3
Amoxicillin Amoxicillin penicillins	0.05 (muscle tissue in natural proportion with the skin)	
Ampicillin Ampicillin penicillins	0.05 (muscle tissue in natural proportion with the skin)	
Bacitracin Bacitracin (polypeptides)	not permissible (<0.02)	
Benzylpenicillin (Penetamate) Benzylpenicillin/Penethamate penicillins	0.05 (muscle tissue in natural proportion with the skin)	
Danofloxacin Danofloxacin quinolones	0.1 (muscle tissue in natural proportion with the skin)	
Dicloxacillin Dicloxacillin penicillins	0.3 (muscle tissue)	
Difloxacin Difloxacin quinolones	0.3 (muscle tissue in natural proportion with the skin)	

I. Maximum permissible levels of antimicrobial medicines

Description	Permissible level, mg/kg, not more	Note
1	2	3
Cloxacillin	0.3 (muscle tissue)	
Cloxacillin penicillins		
Colistin	0.15 (muscle tissue in natural proportion with the skin)	
Colistin (polymyxins)		
Lasalocid	0.005 (muscle tissue)	Sodium lasalocide
Lasalocid (ionophores)		
Laevomycetinum (chloramphenicol)	not permissible (<0.0003)	
Laevomycetinum (macrolides)		
Metronidazole (metronidazole)/ Dimetrazole (dimetridazole)/ Ronidazole (ronidazole)/ дапсон (dapsone)/ Clotrimazole (clotrimazole)/ Aminitrizole (aminitrizole)	not permissible at the level of method definition (muscle tissue)	

Neomycin Neomycin (Aminoglycosides)	0.5 (muscle tissue)	including framycetin
Nitrofurans (including furazolidone) Nitrofurans (including furazolidone)	not permissible at the level of method definition (muscle tissue)	
Oxacillin Oxacillin penicillins	0.3 (muscle tissue)	
Oxolinic acid (quinolones)	0.1 (muscle tissue in natural proportion with the skin)	
Paromomycin Paromomycin (Aminoglycosides)	0.5 (muscle tissue)	

Description	Permissible level, mg/kg, not more	Note
1	2	3
Sarafloxacin Sarafloxacin quinolones	0.3 (muscle tissue of the fish of the salmonids in natural proportion with the skin)	
Spectinomycin Spectinomycin (Aminoglycosides)	0.3 (muscle tissue)	
Tetracycline group Tetracycline ATX (Tetracyclines)	not permissible (<0.01)	
Thiamphenicol Thiamphenicol (Florfenicola)	0.05 (muscle tissue in natural proportion with the skin)	as a sum of Thiamphenicol and Thiamphenicol conjugates based on thiamphenicol
Tilmicosin Tilmicosin (macrolides)	0.05 (muscle tissue in natural proportion with the skin)	
Tylosin Tylosin (macrolides)	0.1 (muscle tissue in natural proportion with the skin)	as tylosin A
Flavomycin Flavomycin (streptotricin)	0.7 (muscle tissue)	Flavophospholipol
Florfenicol Florfenicol (Florfenicola)	1.0 (muscle tissue in natural proportion with the skin)	sum of Florfenicol and its metabolites in the form of Florfenicolamine
Flumequine Flumequine quinolones	0.6 (muscle tissue in natural proportion with the skin)	

Description	Permissible level, mg/kg, not more	Note
1	2	3
Ofloxacin (norloxacin) / norfloxacin (fluoroquinolones)		
Erythromycin Erythromycin (macrolides)	0.2 (muscle tissue in natural proportion with the skin)	

11. The maximum permissible levels of antiprotozoal remnants

Halofuginone	0.01 (muscle tissue)	
Decoquinate Decoquinate	0.02 (muscle tissue)	
Diclazuril Diclazuril	0.005 (muscle tissue)	as diclazuril
Maduramicin Maduramicin	0.002 (muscle tissue)	
Narasin Narasin	0.005 (muscle tissue)	
Nicarbazin Nicarbazin	0.025 (muscle tissue)	as N'-bis (4-nitrophenyl) Urea
Robenidine Robenidine	0.005 (muscle tissue)	Robenidine Hydrochloride

	Salinomycin Salinomycin	0.002 (muscle tissue)	Salinomycin sodium	
* Control veterinary stimulants drugs),	Semduramicin Semduramicin	0.002 (muscle tissue)		of the content of drugs, animal growth (including hormonal drugs (including antimicrobial

medicines, except for levomycetin (chloramphenicol), tetracycline group and bacitracin) in food products of aquaculture of animal origin is based on the information on their application, provided by the manufacturer (the person authorized by the manufacturer, importer), when it is released into circulation on the territory of the Eurasian Economic Union

ANNEX No. 3

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

Parasitological Indicators of Safety of Fish, Crustacea, Mollusks, and Products of Their Processing

Table 1.

Freshwater fish and its products

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
1. The carps	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	–	–	–	n/a	–
2. The family of Esocidae	–	–	–	–	n/a	–	–	–	n/a	n/a	–	–	n/a	–
3. The bass family	–	–	–	–	–	–	–	n/a	n/a	n/a	–	–	–	–
4. The salmon family	–	–	–	–	n/a	_–	_–	n/a	–	n/a	n/a	–	–	–

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
5. The family of cisco	–	–	–	–	–	–	–	–	–	n/a	–	–	–	–
6. The family of graylings	–	–	–	–	n/a	–	–	–	–	n/a	–	–	–	–
7. The family of Gadidae	–	–	–	–	–	–	–	–	–	n/a	–	–	–	–
8. The Acipenseridae	–	–	–	–	–	–	–	–	–	–	n/a	n/a	–	–
9. The snakeheads	–	–	–	–	–	–	–	–	–	–	–	–	–	n/a
10. The Cottidae	–	–	–	–	–	–	–	–	–	–	–	–	n/a	–
1 1. The family of catfishes	–	–	–	–	–	–	–	–	–	–	–	–	n/a	–
12. Minced meat from the families indicated in items 1 - 1 1 of this table	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
13. Cans and preserves from the families of fish indicated in items 1 - 1 1 of this table	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14

14. Roasted, jellied, salted, marinated, smoked, dried fish of the families indicated in items 1 - 1 1 of this table	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
15. Caviar of fish of the following families:														
Pike, perch, cod (cod-broom), grayling	–	–					-	-	–	n/a	-	-	–	–
salmonids	–	–	–	–	–	–	–	–	–	n/a	n/a	–	–	–
cisco	–	–	–	–	–	–	–	–	–	n/a	–	–	–	–
sturgeons (the basins of the Amur, the lower reaches of the Volga, the Caspian Sea)	-	–	-	–	–	–	–	–	–	–	n/a	–	–	–

Notes: 1. Abbreviation "n/a" means "not allowed"

2. For larvae of parasites in live form the following notations are used:

trematodes: 1 – opisthorchis
2 – clonorchis

3 – pseudampists
4 – metagononyms
5 – nanofietu
6 – echinohasmus
7 – merochhis
8 – rossicotrems
9 – apophaluses

cestodes: 10 – diphyllobotriiums

nematodes: 11 – Anisakis
12 – contracaecums
13 – dioctophymes
14 – gnathostomas

Table 2.

Migratory Fish and its Products

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form					
	1	2	3	4	5	6
1. Salmons	–	n/a	n/a	–	–	–
2. Far East salmons	n/a	n/a	n/a	n/a	n/a	n/a
3. Minced meat from fish indicated in item 1 of this table	–	n/a	n/a	–	–	–

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form					
	1	2	3	4	5	6
4. Minced meat from fish indicated in item 2 of this table	n/a	n/a	n/a	n/a	n/a	n/a
5. Cans and preserves from fish indicated in item 1 of this table	–	n/a	n/a	–	–	–
6. Cans and preserves from fish indicated in item 2 of this table	n/a	n/a	n/a	n/a	n/a	n/a
7. Roasted, jellied, salted, marinated, smoked, dried fish indicated in item 1of this table	–	n/a	n/a	–	–	–
8. Roasted, jellied, salted, marinated, smoked, dried fish indicated in item 2 of this table	n/a	n/a	n/a	n/a	n/a	n/a
9. Caviar (gonads) of from fish indicated in item 1 and 2 of this table	–	n/a	n/a	–	–	–

Notes: 1. Abbreviation "n/a" means "not allowed"

2. For larvae of parasites in live form the following notations are used:

trematodes: 1 – cestode

nanofithes: 2 – diphyllobotriiums

nematodes: 3 – Anisakis
4 – contracaecums

acanthocephala: 5-bolbosomes
6 – corynosomas

Table 3.

Marine Fish and its Products

Group of products	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
I. Sea fish by fishing areas and families													
1. Barents Sea:													
family of flounders –	–	–	–	–	–	–	–	n/a	–	–	–	–	
family of smelts –	–	–	–	–	n/a	–	–	n/a	–	–	–	–	
A family of salmonids – (migratory fish)	–	–	–	–	n/a	–	–	n/a	–	–	–	–	
family of herrings –	–	–	–	–	–	–	–	n/a	–	–	–	–	
family of rock cods	–	–	–	–	–	–	–	n/a	–	–	–	–	

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
the family of Gadidae	–	–	n/a	–	–	n/a	–	n/a	n/a	n/a	n/a	n/a	–
2. North Atlantic:													
family of flounders	–	–	n/a	–	–	–	–	–	n/a	–	–	–	–
family of smelts –	–	–	n/a	–	–	–	–	–	n/a	–	–	–	–
family of Macrourids	–	–	–	–	–	–	–	–	n/a	–	–	–	–
family of Merlucciidae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
family of herrings	–	–	n/a	–	–	–	–	–	n/a	–	n/a	–	–
family of rock cods	–	–	–	–	–	–	–	–	n/a	–	–	–	–
the Scombridae	–	–	–	–	–	–	–	–	n/a	–	–	–	n/a
the family of Gadidae	–	–	n/a	–	–	n/a	–	–	n/a	–	–	–	–
3. South Atlantic													
family of cutlassfish	–	–	–	–	–	–	–	–	n/a	–	–	–	n/a

Group of products	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
family of Merlucciidae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
the family of Carangidae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
4. The Baltic Sea													
family of smelts –	–	–	–	–	–	–	–	–	–	–	–	n/a	–
family of herrings	–	–	–	–	–	–	–	–	n/a	–	–	n/a	–
the family of Gadidae	–	–	n/a	–	–	–	–	–	n/a	–	–	–	–
5. Black, Azov, Mediterranean Sea:													
the family of Gobiidae	–	n/a	–	n/a	n/a	–	–	–	–	–	–	–	–
the family of Mugilidae	–	n/a	–	–	–	–	–	–	–	–	–	–	–
6. Subantarctic, Antarctica:													
the family of icefish	–	–	–	–	–	n/a	–	–	n/a	n/a	n/a	n/a	n/a
family of Merlucciidae	–	–	–	–	–	–	–	–	n/a	n/a	n/a	n/a	n/a

Group of products	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
family of Nototheniidae	–	–	–	–	–	n/a	–	–	n/a	n/a	n/a	n/a	n/a
family of Cusk-eels	–	–	–	–	–	–	–	–	n/a	–	–	–	–
the family of Gadidae	–	–	–	–	–	–	–	–	n/a	n/a	n/a	n/a	n/a
7. Indian Ocean													
the family Nemipteridae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
the Scombridae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
the family of Carangidae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
8. Pacific Ocean													
family Engraulidae	–	–	–	–	–	–	–	–	n/a	–	–	–	–
family Berycidae	–	–	–	–	–	–	–	–	–	–	–	–	n/a
family of Gempylidae	–	–	–	–	–	–	–	–	–	–	–	–	n/a
family of flounders	–	–	–	–	–	–	n/a	–	n/a	–	–	n/a	–
the salmon family	n/a	–	–	n/a	–	n/a	–	–	n/a	n/a	–	n/a	n/a

Group of products	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
family of herrings	–	–	–	–	–	–	–	–	n/a	–	–	–	–
family of rock cods	–	–	–	–	–	–	–	–	–	–	–	–	n/a
the Scombridae family (tunas)	–	–	–	–	–	–	–	–	–	–	–	–	n/a
the family of Carangidae	–	–	–	–	–	n/a	–	–	n/a	n/a	–	–	–
the Hexagrammidae family	–	–	–	–	–	–	–	–	n/a	n/a	–	n/a	–
the family of Gadidae	–	–	–	–	–	–	–	n/a	n/a	–	n/a	–	–
II. Sea fish processed products													
9. Minced meat from fish of the families indicated in items 1 – 8 of this table	n/a	n/a	n/a	n/a		n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
10. Cans and preserves from the fish of families indicated in items 1 – 8 of this table	n/a	n/a	n/a	–		n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
11. Roasted, jellied, salted, marinated, smoked, cured fish of the families indicated in items 1 – 8 of this table	n/a	n/a	n/a			n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
12. Caviar of pollock, cod	–	–	–	–	–	–	–	–	n/a	–	n/a	–	-
13. Cod liver	–	–	–	–	–	–	–	–	n/a	_	n/a	–	

Notes: 1. Abbreviation "n/a" means "not allowed"

2. For larvae of parasites in live form the following notations are used:

trematodes: 1 – nanofietu
2 – heterophytes
3 – cryptocortyls
4 – rossicotrems
5 – apophaluses

cestodes: 6 – diphyllobotriiums
7 – diphthonoporys
8 – pyramiccephalus

nematodes: 9 – Anisakis
10 – contracaecums
11 – pseudo-terranes

acanthocephala: 12 – bolbosomes
13 – corynosomas

Table 4.

Freshwater Crustacean, Marine Shellfish and Their Processed Products

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form								
	1	2	3	4	5	6	7	8	9
1. Freshwater crustacea, marine shellfish and their processed products									
Crayfish from the reservoirs of the Far East (Russia, Peninsula Korea, China, etc.), USA	n/a	–	–	–	–	–	–	–	–
freshwater shrimp from the reservoirs of the Far East (Russia, Peninsula Korea)	n/a	–	–	–	–	–	–	–	–
Freshwater crabs (from the reservoirs of the Far East of Russia, Southeast Asia, Sri Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, the Philippines)	n/a	–	–	–	–	–	–	–	–

Product group	Parasitological indicators and permissible levels of larvae of parasites in the live form								
	1	2	3	4	5	6	7	8	9
	n/a	–	–	–	–	–	–	–	–
sauce from freshwater crabs specified in this paragraph									
2. Marine shellfish and their processed products									
scallops	–	–	–	–	–	–	–	n/a	–
squids	–	–	n/a	n/a	n/a	–	–	–	–
trough shells (spisula)	–	–	–	–	–	–	–	n/a	–
octopuses	–	–-	n/a	–	n/a	–	–	–	–
oysters	-–	–	-–	-–	-–	-–	–	–	n/a

Notes: 1. Abbreviation "n/a" means "not allowed"

2. For larvae of parasites in live form the following notations are used:
trematodes: 1 – Paragonimuses
cestodes: 2 – Spirometers
nematodes: 3 – Anisakis
4 – Contracaecums

5 – Pseudo-terranes
6 – Dioctophymes
7 – Gnathostomas
8 – Sulcascaris
9 – Echinocephalus

Annex No. 4

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

Hygienic Requirements to the Safety of Fish Food Products

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Histamine	100	Tuna, mackerel, salmon, herring, as well as fish food products from them (except caviar, roe, liver and fat from fish), including dried products *
Nitrosamines (the sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA))	0.003	All kinds of food fish products, including dried products *
Dioxines	0.000004	All kinds of food fish products, including dried products *
	0,000002 (in terms of fat)	fat from fish*
Benzo[a]pyrene	0.005	smoked fish food products
Polychlorinated biphenyls	2	All kinds of food fish products (except for liver and fat from fish), including dried products *
	5	fish liver and products from it
	3	fat from fish
Paralytic poison of mollusks (saxitoxin)	0.8	Mollusks

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Amnesic poison of mollusks (domoic acid)	20	Mollusks
Amnesic poison of mollusks (domoic acid)	30	Internal organs of crabs
	0.16	Mollusks
Acid number, mg KOH / g	4	fat from fish
Peroxide number, mole of active oxygen / kg	10	fat from fish

*In the list for the initial products (raw materials), taking into account the content of dry substances in it and in the final product.

APPENDIX No. 5

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

Nutritional Value and Safety Indicators of Fish Food Products for the Nutrition of Young Children

Table 1.

Nutritional Value of Canned Fish (in 100 g of products)

Criterion (indicator)	Unit of measurement	Permissible level		Note
		Standardized	labeled	

1	2	3	4	5
Mass fraction of solid matters	g	15 – 25	–	
Protein	g	8 – 15	+	
Fat	g	5 – 11	+	
Energy value	kcal	100 – 155	+	
Sodium salt	g	not more than 0.4	+	
Minerals – iron	mg	0.4 – 3.0	+	for enriched products
Vitamins				
Thiamine (B 1)	mg	0.1 – 0.2	+	for enriched products
Riboflavin (B2)	mg	0.1 – 0.3	+	for enriched products
Niacin (PP)	mg	1 – 4	+	for enriched products
Starch	g	not more than 3	-	applied as thickener

Criterion (indicator)	Unit of measurement	Permissible level		Note
		Standardized	labeled	
1	2	3	4	5
Rice and wheat flour	g	not more than 5	–	applied as thickener

Table 2.

Safety Indicators of Fish Cans

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Polychlorinated biphenyls	0.5	
Histamine	100	tuna, mackerel, salmon, herring
Nitrosamines	not permissible (<0.001)	
Dioxines***	are not allowed	
Microbiological indicators	must meet the	

* In terms of the feedstock (raw material) taking into account the content of dry matter in it and in the final products.

** Dioxines are established in case of valid assumption on possible presence thereof in the feedstock (raw material) taking into accounts the following:

a) maximum level of dioxine does not refer to the product, which contains less than 1% of fat;

b) dioxines represent a sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TEs) on the scale of the World Health Organization (WHO):

Toxic Equivalents (on the scale of WHO)

Congener	Value of TE
1	2
1. Dibenzo-p-dioxins (PCDDs):	
2,3,7,8-tetrachlorodibenzodioxin	1
1,2,3,7,8-pentachlorodibenzodioxin	1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001
2. Dibenzofurans (PCDF):	
2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octahlorodibenzofuran	0.0001

Table 3.

Nutritional Value of Canned Fish and Vegetables (in 100 g of products)

Criterion (indicator)	Unit of measurement	Permissible level		Note
		standardized	labeled	
1	2	3	4	5
Mass fraction of solid matters	g	at least 17	–	
Protein	g	1.5 – 6	+	
Fat	g	1 – 6	+	
Energy value	kcal	35 – 120	+	
Sodium salt	g	not more than 0.4	+	
Minerals – iron	mg	0.4 – 3.0	+	for enriched products
Vitamins				
Thiamine (B 1)	mg	0.1 – 0.2	+	for enriched products
Riboflavin (B2)	mg	0.1 – 0.3	+	for enriched products
Niacin (PP)	mg	1 – 4	+	for enriched products
Starch	g	not more than 3	–	applied as thickener
Rice and wheat flour	g	not more than 5	–	applied as thickener

Table 4.

Safety Indicators of Fish Vegetable Cans

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Polychlorinated biphenyls	0.2	
Histamine	40	tuna, mackerel, salmon, herring
Nitrates	150	for cans containing vegetables
Nitrosamines	not permissible (<0.001)	
Dioxines	are not allowed	
Microbiological Indicator	must meet the requirements of industrial sterility for canned food group "A", stipulated in table 5 of Annex 1 to the technical regulations of the Eurasian Economic Union "On the safety of fish and fish products" (TREAES / 201)	

* In terms of the feedstock (raw material) taking into account the content of dry matter in it and in the final products.

* Dioxines are established in case of valid assumption on possible presence thereof in the feedstock (raw material) taking into accounts the following:

a) maximum level of dioxine does not refer to the product, which contains less than 1% of fat;

b) dioxines represent a sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TEs) on the scale of the World Health Organization (WHO):

Toxic Equivalents (on the scale of WHO)

Congener	Value of TE
1	2
1. Dibenzo-p-dioxins (PCDDs):	
2,3,7,8-tetrachlorodibenzodioxin	1
1,2,3,7,8-pentachlorodibenzodioxin	1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001
2. Dibenzofurans (PCDF):	
2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octahlorodibenzofuran	0.0001

Annex No. 6

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

Nutritional Value and Safety Indicators of Fish Food Products for the Nutrition of Children of Pre-school and School Age

Table 1.

Nutritional value of convenience foods from fish food products
(in 100 g of product)

Criterion (indicator)	Unit of measurement	Permissible level	
		standardized	labeled
1	2	3	4
Protein	g	at least 16	+
Fat	g	1 – 11	+
Energy value	kcal	70 –160	+

Table 2.

Safety indicators of convenience foods from fish food products

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Phycotoxins:		
Paralytic poison of mollusks (saxitoxin)	not allowed mollusks	

Indicator	Permissible level, mg/kg, not more	Note
1	2	3
Amnesic poison of mollusks (domoic acid)	not allowed	mollusks, internal organs of crabs
diarrhea poison of mollusks (Okadaic acid)	not allowed	Mollusks
Nitrosamines:		
sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine(NDE	not allowed	
Histamine*	100	tuna, mackerel, salmon, herring
Polychlorinated biphenyls	0.5	
Dioxines**	are not allowed	convenience foods from fish

* In terms of the feedstock (raw material) taking into account the content of dry matter in it and in the final products.

** Dioxines are established in case of valid assumption on possible presence thereof in the feedstock (raw material) taking into accounts the following:

a) maximum level of dioxine does not refer to the product, which contains less than 1% of fat;

b) dioxines represent a sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TEs) on the scale of the World Health Organization (WHO):

Toxic equivalents (on the scale of WHO)

Congener	Value of TE
1	2
1. Dibenzo-p-dioxins (PCDDs):	
2.3.7.8- Tetrachlorodibenzodioxin	1
1.2.3.7.8- Pentachlorodibenzodioxin	1

Congener	Value of TE
1	2
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001
2. Dibenzofurans (PCDF):	
2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octahlorodibenzofuran	0.0001

Table 3.

Nutritional value of culinary goods from fish food products (in 100 g of products)

Criterion (indicator)	Unit of measurement	Permissible level	
		standardized	labeled
1	2	3	4
Protein	g	at least 13	+
Fat	g	not more than 8	+
Energy value	kcal	90 – 130	+
Sodium salt	g	not more than 5	+
Starch	g		

Table 4.

Safety indicators of culinary goods from fish food products

Indicator Indicator	Permissible level, mg/kg, not more more	Note Note
1	2	3
Antibiotics : Phycotoxins:		
Levomycetin (chloramphenicol)	not permissible (<0.0005)	for products with a dairy component
Paralytic poison of mollusks (saxitoxin)	control based on the initial products (raw materials)	Mollusks
tetracycline group	not permissible (<0.01)	for products with a dairy component
Amnesic poison of mollusks (domoic acid)	control based on the initial products (raw materials)	mollusks, internal organs of crabs
penicillin	not permissible (<0.01)	for products with a dairy component
Diarrhea poison of mollusks (okadaic acid)	control based on the initial products (raw materials)	Mollusks

* It is necessary to control the residual amounts of those antibiotics that were used in the production of the feedstock (raw material). Control over the content of chloramphenicol in the products of animal origin ready for consumption is carried out provided there is a method of research (tests)

streptomycin	not permissible (<0.5)	for products with a dairy component
bacitracin	not allowed	for products with egg component
Benzo[a]pyrene	not permissible (<0.0002)	
Nitrosamines:		
the sum of N-nitrosodimethylamine (NDMA) and N	not permissible (<0.001)	
Histamine[..]	100	tuna, mackerel, salmon, herring
Polychlorinated biphenyls	0.5	
Dioxines[...]	are not allowed	convenience foods from fish

and measurements included in the list of standards containing rules and methods of research (tests) and measurements including sampling rules,

necessary for the application and enforcement of technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016) and for carrying out the assessment of compliance of the objects of technical regulation. Prior to the approval of such method, control is carried out based on the feedstock

products (raw material). Control over the content of antibiotics of the tetracycline group in fish, aquatic invertebrates, aquatic mammals, other aquatic animals and products made from them is carried out if there is a method of research (tests) and measurements, which is included in the list of standards containing rules and methods of research (tests) and measurements, including sampling rules necessary for application and enforcement of requirements of technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016) and carrying out compliance assessment of the objects of technical regulation.

** In terms of the feedstock (raw material) taking into account the content of dry matter in it and in the final products.

*** Dioxines are established in case of valid assumption on possible presence thereof in the feedstock (raw material) taking into accounts the following:

a) maximum level of dioxine does not refer to the product, which contains less than 1% of fat;

b) dioxines represent a sum of polychlorinated dibenzo-p-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs) and are expressed as the sum of toxic equivalents (TEs) on the scale of the World Health Organization (WHO):

Toxic equivalents (on the scale of WHO)

Congener	Value of TE
1	2
1. Dibenzo-p-dioxins (PCDDs):	
2,3,7,8-tetrachlorodibenzodioxin	1
1,2,3,7,8-pentachlorodibenzodioxin	1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,4,7,8-hexachlorodibenzodioxin	0.1
1,2,3,7,8,9-hexachlorodibenzodioxin	0.1
1,2,3,4,6,7,8-heptachlorodibenzodioxin	0.01
Octachlorodibenzodioxin	0.0001
2. Dibenzofurans (PCDF):	
2,3,7,8-tetrachlorodibenzofuran	0.1
1,2,3,7,8-pentachlorodibenzofuran	0.05
2,3,4,7,8-pentachlorodibenzofuran	0.5
1,2,3,4,7,8-hexachlorodibenzofuran	0.1

Congener	Value of TE
1	2
1,2,3,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,7,8,9-hexachlorodibenzofuran	0.1
2,3,4,6,7,8-hexachlorodibenzofuran	0.1
1,2,3,4,6,7,8-heptachlorodibenzofuran	0.01
1,2,3,4,7,8,9-heptachlorodibenzofuran	0.01
Octahlorodibenzofuran	0.0001

Annex No. 7

to the technical regulation of the Eurasian Economic Union "On safety of fish and fish products" (TR EAEU 040/2016)

A Required Minimum of Moisture in Muscle Tissue of the Frozen Fish Products from Main Types of Marketable Fish and Aquatic Vertebrates

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
1. Sea and oceanic fish				
1. Atlantic salmon	Salmo salar	Atlantic salmon	72.0	1st group – 72% or less
2. Silver salmon	Oncorhynchus kisutch	Silver salmon	72.0	__"__
3. Seriolella	Seriolella brama	seriolella	72.0	__"__
4. Cherry salmon	Oncorhynchus masou	cherry salmon	72.0	__"__

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
5. Black Greenland Halibut	Reinhardtius hippoglossoides	halibut	74.0	2nd group – more than 72%, but less than 74%
6. Common tuna (blue fin, blue, red, eastern)	Thunnusthynnus	tuna	74.0	—"—
7. Japanese mackerel (Japanese Sea, eastern, Kurile)	Scomber japonicus (Pneumatophorus japonicus)	Kurile mackerel	74.0	—"—
8. Dollar fish	Hyperoglyphe perciformis	dollar fish	74.0	—"—
9. Hyperoglyphe	Hyperoglyphe antarctica	dollar fish	74.0	—"—
10. Common dollar fish	Hyperoglyphe pringlei	dollar fish	74.0	—"—
11. Chum salmon	Oncorhynchus keta	chum salmon	76.0	3rd group – more than 74 %, but less than 76 %
12. Yellowfin tuna (yellowtail tuna)	Thunnus albacares	tuna	76.0	—"—
13. Big-eye tuna	Thunnus obesus (Parathunnus obesus)	tuna	76.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
14. Long-tailed tuna (Australian tuna)	Thunnus tonggol (Thunnus rara)	tuna	76.0	3rd group – more than 74 %, but less than 76 %
15. Albacore (white tuna, long-winged, albacore)	Germo alalunga	tuna	76.0	—"—
16 Atlantic mackerel (common, striped, mackerel)	Scomber scombrus	Atlantic mackerel	76.0	—"—
17 Common sea bream (Atlantic sea, brama)	Brama brama	sea bream	76.0	—"—
18 Golden mullet (singil)	Mugil auratus, Mugil cephalus	Oceanic mullet	76.0	—"—
19 Common bass (sea dog)	Dicentrarchus labrax	European seabass	78.0	4th group – more than 76 %, but less than 78 %
20 Brown pristipoma (grunter, chestnut, grunter, striped silver grunter)	Pomadasys bennetti, Pomadasys hasta (P. manadensis)	pristipoma	78.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
21. Southern greenling (Japanese greenling)	Hexagrammos otakii	greenling	78.0	4th group – more than 76 %, but less than 78 %
22. Bluefish	Pomatomus saltatrix	oceanic bluefish	78.0	—"—
23. Horse-mackerel trecae	Trachurus trecae	oceanic horse-mackerel	78.0	—"—
24. Peruvian horse-mackerel (Pacific)	Trachurus symmetricus murphyi	oceanic horse-mackerel	78.0	—"—
25. common horse-mackerel	Trachurus trachurus	oceanic horse-mackerel	78.0	—"—
26. Gray snapper, red-tail, mutton snapper, red	Lutjanus griseus, Lutjanus synagris, Lutjanus analis, Lutjanus ay a	oceanic snapper	78.0	—"—
27. Big amberfish	Seriolla dumerili	amberfish	78.0	—"—
28. Silver captain croaker	Otolithus brachygnathus	captain-fish	80.0	5th group – more than 78 %, but less than 80 %
29. Captain croaker	Pseudotolithus moorii	captain-fish	80.0	—"—
30. Senegalese (large-mouthed) captain croaker	Pseudotolithus senegalensis	captain-fish	80.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
31. Californian mackerel (East Pacific)	Scomber japonicus diego (Pneumatophorus diego)	East Pacific mackerel	80.0	5th group – more than 78 %, but less than 80 %
32. Dory	Zeus faber	dory	80.0	—"—
33. Pelengas (mullet)	Mugil soiuy	pelengas	80.0	—"—
34. Scabbard fish caudate	Lepidopus caudatus	oceanic saber-fish	80.0	—"—
35. Common saber-fish	Trichiurus lepturus	oceanic saber-fish	80.0	—"—
36. Black saber-fish	Aphanopus carbo	oceanic saber-fish	80.0	—"—
37. Carp cantharus	Spondyliosoma cantharus	oceanic carp	80.0	—"—
38. Striped carp	Diplodus vulgaris	oceanic carp	80.0	—"—
39. Silver chor-chor (spotted, Cannarian)	Pagellus sp.	oceanic carp	80.0	—"—
40. Pacific Ocean perch	Sebastes alutus	sea perch	80.0	—"—
41. Olden sea perch	Sebastes marinus	sea perch	80.0	—"—
42. Alaskan thorny-head	Sebastolobus alascanus	sea perch	80.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
43. Red bream	Helicolenus dactylopterus	sea perch	80.0	5th group – more than 78 %, but less than 80 %
44. Bovine-eyed perch	Priacanthus arenatus	sea perch	80.0	—"—
45. Blue perch	Sebastodes mystinus	sea perch	80.0	—"—
46. Lemn perch	Holanthias fronticinctus	sea perch	80.0	—"—
47. Ziphiid perch	Sebastes mentella	sea perch	80.0	—"—
48. Giant perch	Sebastodes introniger	sea perch	80.0	—"—
49. Big-eyed dentex	Dentex sp.	dentex	80.0	—"—
50. Blue ling	Molva dypterygia	sea ling	80.0	—"—
51. Slender beryx	Beryx splendens	beryx	80.0	—"—
52. Ten-fingered (polynemus) threadfin	Galeoides decadactylus	Threadfin	80.0	—"—
53. Giant rock-cod (brown grouper)	Epinephelus marginatus	rock cod	80.0	—"—
54. Striped rock cod	Epinephelus aeneus	rock cod	80.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
55. Sprat (Baltic herring)	Clupea harengus membras	sprat (Baltic herring)	82.0	6th group – more than 80 %, but less than 82 %
56. Icefish pike (pike-shaped icefish, ice fish, icefish)	Champsocephalus gunnari, Champsocephalus aceratus, Chaenodraco wilsoni	icefish	82.0	—"—
57. Toothed greenling (serpentine, lingcod)	Ophiodon elongatus	greenling	82.0	—"—
58. Far Eastern navaga (saffron cod)	Eleginus gracilis	navaga	82.0	—"—
59. Northern navaga	Eleginus navaga	navaga	82.0	—"—
60. Green notothenia (oceanic bullhead)	Notothenia gibberifrons	oceanic bullhead	82.0	—"—
61. Marble notothenia	Notothenia rossi (Notothenia rossi marmorata)	marble notothenia	82.0	—"—
62. Atlantic Ocean herring (Atlantic-Scandinavian, Norwegian, Murmansk, multi-vertebral, oceanic)	Clupea harengus harengus	Atlantic Ocean herring	82.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
63. Pacific Ocean herring (Eastern, low-vertebral)	Clupea harengus pal Iasi	Pacific Ocean herring	82.0	6th group – more than 80 %, but less than 82 %
64. Silver hake (silvery mulsette, North American jellyfish)	Merluccius bilinearis	silver hake	82.0	—"—
65. Argentinian hake (Patagonian, Patagonian hake)	Merluccius hubbsi	silver hake	82.0	—"—
66. Senegalese hake (black or Senegalese hake)	Merluccius senegalensis	silver hake	82.0	—"—
67. Cape hake (South African, cape hake)	Merluccius capensis	silver hake	82.0	—"—
68. Hunchback salmon	Oncorhynchus gorbuscha	hunchback salmon	82.0	—"—
69. Pike perch	Stizostedion lucioperca	pike perch	82.0	—"—
70. European ling	Zoarces viviparus	oceanic ling	82.0	—"—
71. Shoot-toothed halibut	Atheresthes evermanni	halibut	82.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
72. Pacific halibut (common, Atlantic Ocean)	Hippoglossus hippoglossus	halibut	82.0	6th group – more than 80 %, but less than 82 %
73. Pacific halibut	Hippoglossus stenolepis	halibut	82.0	—"—
74. Atlantic long flatfish (gray sole)	Glyptocephalus cynoglossus	flatfish	82.0	—"—
75. Marine flatfish (common)	Pleuronectes platessa	flatfish	82.0	—"—
76. Headstander flatfish	Glyptocephalus stelleri	flatfish	82.0	—"—
77. Flounder-turbo (large diamond, turbot)	Scophthalmus maximus	turbot	82.0	—"—
78. Flat-headed flounder	Hippoglossoides elassodon	flatfish	82.0	—"—
79. Marine flounder (common, flounder)	Pleuronectes platessa (Platessa platessa)	flatfish	82.0	—"—
80. Star-shaped flatfish (Pacific river)	Platichthys stellatus	flatfish	82.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
81. Alaska plaice, yellow-bellied flounder	Pleuronectes quadrituberculatus	flatfish	82.0	6th group – more than 80 %, but less than 82 %
82. Pollack	Pollachius virens	pollack	82.0	—"—
83. Haddock	Melanogrammus aeglefinus	haddock	83.0	7th group – more than 82 %, but less than 83 %
84. Pacific cod	Gadus macrocephalus	cod	83.0	—"—
85. Atlantic Ocean cod	Gadus morhua morhua	cod	83.0	—"—
86. Baltic cod	Gadus morhua callarias	cod	83.0	—"—
87. Southern poutassou	Micromesistius australis	poutassou	83.0	—"—
88. Northern poutassou	Micromesistius poutassou	poutassou	83.0	—"—
89. Spotted wolffish (spotted)	Anarhichas minor	spotted wolffish	83.0	—"—
90. Pacific hake (Oregon, Pacific or Northern Hemlock)	Merluccius productus	Pacific hake	84.0	8th group – more than 83 %, but less than 84 %
91. Sand dab (European halibut flounder)	Hippoglossoides platessoides limandoides	Atlantic Ocean flatfish	84.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
92. Yellowfin flounder	Limanda aspera	Yellowfin flounder	84.0	8th group – more than 83 %, but less than 84 %
93. Marine red burbot	Urophycis chuss	marine burbot	84.0	—"—
94. Marine white burbot	Urophycis tenuis	marine burbot	84.0	—"—
95. American macruronus	Macruronus magellanicus	macruronus	84.0	—"—
96. Alaska pollack	Theragra chalcogramma	Alaska pollack	84.0	—"—
97. Black halibut (blue)	Reinhardtius hippoglossoides matsuurae	halibut	86.0	9th group – more than 84 %, but less than 86 %
98. Scalliferous-scaly grenadier	Macrourus carinatus	grenadier	86.0	—"—
99. Northern grenadier	Macrourus berglax	grenadier	86.0	—"—
100. South Atlantic grenadier	Coryphaenoides holotrachys	grenadier	86.0	—"—
101. Slickhead	Alepocephalus sp.	slickhead	90.0	10th group – more than 86 %, but less than 90 %

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
II. Inland water fish				
102. Arctic cisco	Coregonus autumnalis	cisco	72.0	1st group – 72% or less
103. White Amur bream	Parabramis pekinensis	bream	72.0	—"—
104. Sakhalin taimen, goy	Hucho perryi	taimen	72.	—"—
105. Ussuri whitefish	Coregonus ussuriensis	whitefish	74.	2nd group – more than 72%, but less than 74%
106. Sevruga	Acipenser stellatus	sevruga	74.0	—"—
107. Loach	Salvelinus alpinus	loach	74.0	—"—
108. Russian sturgeon	Acipenser gueldenstaedtii	sturgeon	74.0	—"—
109. Rainbow trout	Salmo irideus	Rainbow trout	76.0	3rd group – more than 74 %, but less than 76 %
110. Amur sturgeon	Acipenser schrenckii	Amur sturgeon	76.0	—"—
111. Black Baikal grayling	Thymallus arcticus baicalensis	black Baikal grayling	76.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
112. Pacific redfin	Leuciscus brandti	Pacific redfin	76.0	3rd group – more than 74 %, but less than 76 %
113. Baikal cisco	Coregonus autumnalis migratorius	Baikal cisco	76.0	—"—
114. Amur grayling	Thumallus arcticus grubei	Amur grayling	7s8.0	4th group – more than 76 %, but less than 78 %
115. Asp	Aspius aspius	asp	78.0	—"—
116. Kamchatka grayling	Thymallus arcticus grubei natio mertensi	Kamchatka grayling	78.0	—"—
117. Taimen	Hucho taimen	taimen	78.0	—"—
118. Catfish	Silurus glanis	catfish	78.0	—"—
119. Baikal whitefish (cisco, khadary whitefish)	Coregonus lavaretus baicalensis	Baikal whitefish	78.0	—"—
120. Pangasius	Pangasius hypophthalmus	pangasius	78.0	—"—
121. Silver crucian carp	Carassius auratus gibelio	Silver crucian carp	78.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
122. European carp	Cyprinus carpio	European carp	80.0	5th group – more than 78 %, but less than 80 %
123. Humpback whitefish (Siberian cisco)	Coregonus lavaretus pidschian	humpback whitefish	80.0	—"—
124. Khadary whitefish	Coregonus lavaretus baeri	whitefish	80.0	—"—
125. Bream (eastern, Danube) bream	Abramis brama	bream	80.0	—"—
126. Siberian sturgeon	Acipenser baerii	Siberian sturgeon	80.0	—"—
127. Sterlet	Acipenser ruthenus	sterlet	80.0	—"—
128. Carp	Cyprinus carpio	carp	80.0	—"—
129. Silver carp white	Hypophthalmichthys molitrix Val.	silver carp white	80.0	—"—
130. Redeye	Scardinius erythrophthalmus	Redeye	80.0	—"—
131. Grass carp	Ctenopharyngodon idella Val.	grass carp	80.0	—"—
132. Black carp	Mylopharyngodon piceus Rich.	black carp	80.0	—"—
133. Buffalo	Ictiobus bubalus Raf.	buffalo	80.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
134. Bighead carp spotted	Aristichthys nobilis Rich.	bighead carp spotted	82.0	6th group – more than 80 %, but less than 82 %
135. Bighead carp	Aristichthys vinogradovy	bighead carp	82.0	—"—
136. European sea sturgeon	Acipenser sturio	European sea sturgeon	82.0	—"—
137. Bass	Perea fluviatilis	bass	82.0	—"—
138. Pike	Esox lucius	pike	82.0	—"—
139. Channel catfish	Ictalurus punctatus Raf.	channel catfish	84.0	7th group – more than 82 %, but less than 84 %
140. Tilapia	Tilapia sp.	tilapia	84.0	—"—

III. Marine invertebrates (squid, shrimp, scallops, mussels)

141. Neptunea lyrata	Neptunea lyrata	neptunea	72.0	3rd group – 76% or less

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
142. Neptunea variciphera	Neptunea variciphera	neptunea	76.0	3rd group – 76% or less
143. Hokkai Shrimp	Pandalus latirostris	Hokkai Shrimp	76.0	—"—
144. Japanese flying squid	Todarodes pacificus	Japanese flying squid	78.0	4th group – more than 76 %, but less than 78 %
145. Argentine shortfin squid	Illex argentinus	Argentine shortfin squid	78.0	—"—
146. Neon Flying Squid	Ommastrephes bartrami	neon flying squid	78.0	—"—
147. European squid	Loligo vulgaris	European squid	78.0	—"—
148. Neptunea unicum	Clinopegma unicum	neptunea	78.0	—"—
149. Caridean shrimp	Pandalus borealis	Caridean shrimp	80.0	5th group – more than 78 %, but less than 80 %
150. Bering shrimp	Sclerocrangon salebrosa	Bering shrimp	80.0	—"—
151. Scallop	Pecten yessoensis	scallop	80.0	—"—

Names of the main types of marketable fish and aquatic invertebrates			Required minimum of moisture, %, maximum	Group No., moisture content, %
Russian	Latin	commercial		
1	2	3	4	5
152. Caridean pink shrimp (deep water)	Pandalus borealis	Caridean pink shrimp	80.0	5th group – more than 78 %, but less than 80 %
153. Mussel	Mytilus edulis	mussel	80.0	—"—
154. Red king crab	Paralithodes camtschaticus	Red king crab	82.0	6th group – more than 80 %, but less than 82 %
155. Blue king crab	Paralithodes platypus	blue king crab	82.0	—"—
156. Snow crab	Chionoecetes opilio elongatus	snow crab	83.0	7th group – more than 82 %, but less than 83 %
157. Spisula (trough shell)	Spisula (Mactra) sachalinensis	spisula	83.0	—"—
158. Octopus	Octopus dofleini	octopus	84.0	8th group – more than 83 %, but less than 84 %
159. Giant squid	Dosidicus gigas	giant squid	86.0	10th group – more than 86%