



**EURASIAN ECONOMIC COMMISSION  
COUNCIL**

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**DECISION**

18 October 2016

**No. 162**

Moscow

**On the Technical Regulation of the Eurasian Economic Union  
'On the safety of fish and fish products'**

In accordance with Article 52 of the Treaty on the Eurasian Economic Union of 29 May 2014 and paragraph 29 of Appendix No. 1 to the Regulations 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 **has resolved:**

1. to adopt the attached Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES 040/2016).
2. to decide that the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES 040/2016) shall enter into force on 1 September 2017, with the exception of paragraph 15 in the part concerning the monitoring of the content of remnants of veterinary drugs, animal growth stimulants (including hormonal drugs), drugs (including antimicrobial agents, with the exception of levomycetin (chloramphenicol), tetracycline group and bacitracin) in aquaculture food products of animal origin based on the information on their application, as provided by the manufacturer, which shall enter into force following the development of relevant cross-national standards containing rules and methods of examination (tests) and measurements, including sampling rules necessary for the application and implementation of the said requirement, as well as and methods of examination (tests) and measurements, certified (validated) and approved in accordance with the laws of the Member States of the Eurasian Economic Union, and to enter them into the list of standards defined in paragraph 4 of the Protocol on Technical Regulations in the Eurasian Economic Union (Appendix No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014).
3. This Decision shall enter into force 30 calendar days after the date of its official publication.

**Members of the Board 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. Gabryelyan	V. Matyushevski	A. Mamin	O. Pankratov	I. Shuvalov

ADOPTED  
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 the safety of fish and fish products’**  
**(TR EAES 040/2016)**

This Technical Regulation was developed in accordance with Article 52 of the Treaty on the Eurasian Economic Union of 29 May 2014.

This Technical Regulation establishes the requirements for the safety and security of fishery and aquaculture products sold on the territory of the Union, and the related requirements for the production, storage, transport, sale and disposal that are mandatory for use and application on the territory of the Eurasian Economic Union (hereinafter referred to as ‘the Union’), as well as the requirements for labelling and packaging of fishery and aquaculture products to ensure their free movement.

In the event that other technical regulations of the Union (technical regulations of the Customs Union) have been adopted with regard to the fishery and aquaculture products which establish safety requirements for fishery and aquaculture products and associated requirements for the production, storage, transport, sale and disposal, as well as requirements for labelling and packaging, then fishery and aquaculture products and related processes of production, storage, transport, sale and disposal, as well as labelling and packaging of fishery and aquaculture products should comply with the requirements of all the applicable technical regulations of the Union (technical regulations of the Customs Union).

**I. Area of application**

1. This Technical Regulation is designed to protect the life and health of humans, animals and plants, property, the environment and to prevent actions that deceive consumers of fishery and aquaculture products in relation to their intended use and safety.
2. This Technical Regulation applies to fishery and aquaculture products sold within the territory of the Union.

This Technical Regulation regulates the following:

- a) fishery and aquaculture products derived from catches from aquatic biological resources and aquaculture facilities, of vegetable and animal origin, whether processed or unprocessed, including the following varieties:

- live fish and live aquatic invertebrates;
  - raw fish (fresh), fresh aquatic invertebrates, fresh aquatic mammals, raw algae (fresh) and fresh aquatic plants;
  - boiled-and-frozen aquatic invertebrates, algae and other aquatic plants;
  - chilled fishery and aquaculture products;
  - surface-frozen fishery and aquaculture products;
  - frozen fishery and aquaculture products;
  - pasteurised fishery and aquaculture products;
  - curing fishery and aquaculture products;
  - dried fish products;
  - dried-and-cured fishery and aquaculture products;
  - marinated fishery and aquaculture products;
  - salted fishery and aquaculture products;
  - hot smoked fishery and aquaculture products;
  - cold smoked fishery and aquaculture products;
  - soft-smoked fishery and aquaculture products;
  - hung fishery and aquaculture products;
  - fishery and aquaculture products for children, including complementary foods based on plants and fish, complementary foods based on fish and plants, complementary foods based on fish;
  - fish culinary products;
  - semi-finished culinary fish products;
  - stuffing from fishery and aquaculture products;
  - canned fish;
  - natural canned fish;
  - natural canned fish with added oil;
  - semi-preserved fish;
  - preserves;
  - granular caviar;
  - unfiltered roe;
  - caviar grain;
  - pasteurised fish caviar;
  - pressed caviar;
  - screened caviar;
  - caviar fish products;
  - edible fat from fish, aquatic invertebrates and aquatic mammals;
  - hydrolysate from fishery and aquaculture products;
  - imitated fishery and aquaculture products;
- b) the processes of production, storage, transport, sale and disposal of fishery and aquaculture products.

This Technical Regulation establishes the requirements for the labelling and packaging of fishery and aquaculture products, mandatory for use and application on the territory of the Union, complementing and not contradicting the requirements included in the Technical Regulation of the Customs Union 'Food products and their labelling' (TR TS 022/2011), adopted by the Decision of the Commission of the Customs Union of 9

December 2011, No. 881 (hereinafter referred to as 'the Technical Regulation of the Customs Union 'Food products and their labelling' (TR TS 022/2011)), and the Technical Regulation of the Customs Union 'On the safety of packaging' (TR TS 005/2011), adopted by the Decision of the Commission of the Customs Union of 16 August 2011, No. 769 (hereinafter referred to as 'the Technical Regulation of the Customs Union 'On the safety of packaging' (TR TS 005/2011)).

3. This Technical Regulation does not apply to the following:
- a) the processes of breeding and nursery farming of fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants;
  - b) specialised fishery and aquaculture products (excluding fishery and aquaculture products intended for consumption by children);
  - c) biologically active food add-ons and food additives made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants;
  - d) the processes of production, storage, transport and disposal of non-commercial fishery and aquaculture products intended for sale on the territory of the Union;
  - e) fishery and aquaculture products produced by citizens at home and/or in personal smallholdings, as well as the processes of production, storage, transport and disposal of such products, intended only for personal consumption and not intended for sale on the territory of the Union;
  - f) products from amphibians and reptiles;
  - g) fish-based non-food products.

## **II. Basic concepts**

4. For the application of this Technical Regulation, the concepts set out in the Technical Regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011), adopted by the Decision of the Commission of the Customs Union of 9 December 2011, No. 880 (hereinafter referred to as 'the Technical Regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011)), the Technical Regulation of the Customs Union 'Food products and their labelling' (TR TS 022/2011), will be used as well as concepts that mean the following:
- 'boiled-and-frozen aquatic invertebrates' – aquatic invertebrates pre-cooked to complete protein coagulation and frozen to a temperature not higher than minus 18° C;
  - 'boiled-and-frozen algae and other aquatic plants' – algae and other aquatic plants, cooked to elastic dense consistency and frozen to a temperature not higher than minus 18° C;
  - 'raw algae (fresh) and fresh aquatic plants' – algae and other aquatic plants extracted from water and which retain their inherent colour, odour, elasticity of tissues and a film of water on the surface;
  - 'dried fishery and aquaculture products' – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals using the process of curing, with a share of moisture in the mass of at least 30 per cent, having a dense

consistency and properties of a ripened product;

- ‘hydrolysate from fishery and aquaculture products’ – fishery and aquaculture products made from the tissues of fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants during hydrolysis;
- ‘glazing’ – the formation of a protective layer of ice on the surface of frozen fishery and aquaculture products through spraying or immersing in drinking water or pure water, with or without food additives dissolved in it;
- ‘deep dehydration of fishery and aquaculture products’ – loss of tissue juice on the surface of products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, manifested in the faded surface of frozen products, the presence of white and/or yellow spots that penetrated the thickness of the muscle tissue and cannot be removed mechanically without altering the appearance of the product;
- ‘live fish’ – fish which inhabit a natural or near-natural environment, displaying natural movements of the body, jaws, and gill covers;
- ‘live aquatic invertebrates’ – echinoderms, molluscs, crustaceans with the presence of reactions to mechanical treatment that are characteristic of each species, stored under conditions that ensure their vital activity;
- ‘edible fat from fish, aquatic invertebrates and aquatic mammals’ – fishery and aquaculture products made from fat-containing raw fish, aquatic invertebrates and aquatic mammals, with or without added food additives and/or flavourings;
- ‘granular caviar’ – fishery and aquaculture products made from caviar grain from fish from the family of salmonids or sturgeons, processed with table salt or a mixture of table salt and food additives, with or without added vegetable oil;
- ‘manufacturer’ – a legal entity or an individual registered as an individual entrepreneur, including a foreign manufacturer who carries out, on its own behalf, the production or production and sale of fishery and aquaculture products and who is responsible for the compliance with the technical regulations of the Union (technical regulations of the Customs Union);
- ‘fish egg product’ – fishery and aquaculture products made from whole roe sacs or from roe sacs cut into pieces, or from caviar grain obtained from fish, molluscs and echinoderms, with added components of food products (food ingredients), ready for consumption;
- ‘roe grain’ – roe corns of fish, molluscs and echinoderms, separated from the connective tissue of the roe sac;
- ‘unfiltered roe’ – fishery and aquaculture products made from whole roe sacs or from roe sacs cut into pieces obtained from fish, molluscs and echinoderms, including chilled, frozen, salted, smoked or cured varieties;
- ‘imitated fishery and aquaculture products’ – fishery and aquaculture products reproducing the organoleptic characteristics of the simulated product (for example, ‘caviar analogues’, ‘structured products’, ‘crab sticks’);
- ‘marinated fishery and aquaculture products’ – fishery and aquaculture products made

from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, treated with a mixture of table salt, sugar, spices and edible acid;

- ‘frozen fishery and aquaculture products’ – fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, including products made from them, subjected to freezing to a temperature not exceeding minus 18 °C in the product mass;
- ‘the presence of parasites (parasitic lesions)’ – the presence of parasites, accumulations of parasites or their residues in fishery and aquaculture products of an appearance, colour and size which allows for them to be distinguished from the muscle tissue of fish, aquatic invertebrates, aquatic mammals and other aquatic animals through visual inspection and/or using other methods of inspection;
- ‘natural canned fish’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, with or without added spices, in hermetically sealed packaging, not subjected to preliminary heat treatment of components, subjected to sterilisation;
- ‘natural canned fish with added oil’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants not subjected to preliminary heat treatment, with added vegetable oil or pork fat or liver fat, where the share of sludge in the oil mass is not normalised, in hermetically sealed packaging, subjected to sterilisation;
- ‘unprocessed fishery and aquaculture products’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants that have not undergone any processing (reworking);
- ‘unprocessed fishery and aquaculture products of animal origin’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals that have not undergone any processing (reworking);
- ‘chilled fishery and aquaculture products’ – fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants subjected to a cooling process, not reaching the freezing temperature of the tissue juice, as well as products made from them, subjected to a cooling process causing the temperature in the product mass to remain at 5 °C or below;
- ‘pasteurisation’ – heat treatment of products at a temperature of 60 °C to 100 °C aimed at ensuring their safety and microbiological stability at a certain storage temperature within a limited shelf life;
- ‘pasteurised fish caviar’ – fishery and aquaculture products made from caviar grain from fish, processed with table salt or a mixture of table salt and food additives, in hermetically sealed packaging, pasteurised;
- ‘pasteurised fishery and aquaculture products’ – fishery and aquaculture products made with or without added garnishes, sauces, fillings, in hermetically sealed packaging, pasteurised;
- ‘pressed caviar’ – fishery and aquaculture products made from salted caviar grain in a

heated, saturated solution of table salt, pressed until a homogeneous mass is obtained;

- ‘processed fishery and aquaculture products’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, that have undergone processing (reworking);
- ‘processed fish products of animal origin’ – fishery and aquaculture products, manufactured from catches of aquatic biological resources of animal origin and aquaculture food products of animal origin, that have undergone processing (reworking);
- ‘processing (reworking)’ – thermal treatment (except for freezing and cooling), smoking, preserving, ripening, brining, drying, pickling, concentration, extraction, extrusion or a combination of these processes;
- ‘aquaculture food products of animal origin’ – fish, aquatic invertebrates, aquatic mammals and other aquatic animals extracted (caught) in semi-captive conditions for their maintenance, breeding or artificially created habitat;
- ‘aquaculture food products of vegetable origin’ – algae and other aquatic plants extracted (harvested) in semi-captive conditions for their maintenance, growing or artificially created habitat;
- ‘complementary foods based on plants and fish’ – fishery and aquaculture products for child nutrition intended for feeding very young children, made from plant components (fruit, vegetables, cereals, flour) and from fish of various species, containing from 8 to 18 per cent of muscle tissue of fish in the total product mass;
- ‘complementary foods based on fish’ – fishery and aquaculture products for child nutrition, intended for feeding very young children, made from fish of various species, containing more than 40 per cent of muscle tissue of fish as a proportion of the total product mass;
- ‘complementary foods based on fish and plants’ – fishery and aquaculture products for child nutrition, intended for feeding very young children, made from fish of various species with added plant components (fruit, vegetables, cereals, flour) containing from more than 18 to 40 per cent of muscle tissue of fish as a proportion in the total product mass;
- ‘fishery and aquaculture products’ – fish (including live fish and raw fish (fresh)), aquatic invertebrates (including live and fresh aquatic invertebrates), aquatic mammals (including fresh water mammals) and other aquatic animals, as well as algae (including raw algae (fresh)) and other aquatic plants (including fresh water plants), including products made from them, whether processed (reworked) or unprocessed, intended for human consumption;
- ‘hot smoked fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of hot smoking, possessing the colour, smell and taste of smoked products, fully cooked;
- ‘fishery and aquaculture products for child nutrition’ – fishery and aquaculture products intended for child nutrition (for very young children aged from 8 months to 3 years, pre-school children aged from 3 to 6 years, school-age children aged 6 years and older) that

meet the relevant physiological needs of the child and cause no harm to the health of children in the corresponding age band;

- ‘fishery and aquaculture products of plant origin’ – fishery and aquaculture products made from catches of aquatic biological resources of plant origin and aquaculture food products of plant origin;
- ‘cold smoked fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals treated using smoky, smokeless or mixed cold smoking processing methods, possessing the colour, odour and taste of smoked products;
- ‘soft-smoked fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals treated using smoky, smokeless or mixed cold smoking processing methods, possessing a slight smell and taste of smoked products;
- ‘surface-frozen fishery and aquaculture products’ – fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants subjected to freezing to a temperature of 1 °C or 2 °C below the freezing temperature of the tissue juice inside them;
- ‘semi-preserved fish’ – fishery and aquaculture products in hermetically sealed packaging, subjected to heat treatment ensuring the death of non-resistant, non-spore-forming microflora, reducing the amount of spore-forming microflora and guaranteeing microbiological stability and product safety at a storage temperature of maximum than 6 °C throughout the shelf life established by the manufacturer;
- ‘preserves’ – salted fishery and aquaculture products where the share in net weight represents at least 65 per cent for fish, 55 per cent for aquatic invertebrates, caviar, water mammals and other aquatic animals, as well as algae and other aquatic plants, with a share of table salt not exceeding 8 per cent in weight, with or without added food additives, garnishes, sauces, fillings, in tightly and/or hermetically sealed consumer packaging, to be stored under conditions defined by the manufacturer;
- ‘screened salted roe – fishery and aquaculture products made from caviar grains originating from fish (excluding fish from the family of salmonids or sturgeons), molluscs, echinoderms, processed with table salt or a mixture of table salt and food additives;
- ‘hung fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of drying or curing to an extent which has produced a pre-established proportion of moisture to weight, possessing a slightly denser, juicy consistency and the properties of a ripened product;
- ‘distribution and cleaning centre’ – an installation with clean running or drinking water in which live bivalve molluscs are placed for a period of time required for their biological cleaning, sorting and packaging;
- ‘raw fish (fresh)’ – fish displaying no signs of life, stored at a temperature not exceeding the temperature of the habitat, or chilled;
- ‘fish culinary product’ – fishery and aquaculture products made with or without added

food components and/or food additives, ready for consumption with or without cooking;

- ‘canned fish’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, where the share in the net weight constitutes not less than 50 per cent, with or without added food additives and flavourings, sauces, garnishes, fillings, in hermetically sealed packaging, subjected to sterilisation;
- ‘fish waste’ – raw food materials unsuitable for fish food production, or residues of food products originating from the process of production of fishery and aquaculture products;
- ‘semi-finished culinary fish product’ – fishery and aquaculture products with or without added food components and/or food additives, which have undergone one or more steps of culinary processing, and which are not yet ready for consumption;
- ‘fresh aquatic invertebrates’ – crustaceans, molluscs and echinoderms, extracted from water, retaining signs of life, stored at a temperature close to the temperature of their natural habitat;
- ‘fresh water mammals’ – aquatic mammals displaying no signs of life, stored at a temperature not exceeding the temperature of their natural habitat, or chilled;
- ‘owner of fishery and aquaculture products’ – a natural or legal person holding the right of ownership, acting as the owner, manager or user of fishery and aquaculture products;
- ‘salted fishery and aquaculture products’ – fishery and aquaculture products processed with table salt or sea salt, with or without added spices, spice extracts, sugar, food additives, ready for consumption;
- ‘can sterilisation’ – heat treatment of products at a temperature above 100 °C, which ensures the industrial sterility of canned food under the conditions of storage, transport and sale as specified by the manufacturer, for a limited shelf life;
- ‘dried fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants subjected to a drying process with a moisture content not exceeding 20 per cent of overall weight;
- ‘dried-and-cured fishery and aquaculture products’ – fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals subjected to a drying and curing process with a moisture content exceeding 20 but not exceeding 30 per cent of overall weight;
- ‘catches of aquatic biological resources of animal origin’ – fish, aquatic invertebrates, aquatic mammals and other aquatic animals extracted (harvested) from their natural habitat;
- ‘catches of aquatic biological resources of plant origin’ – algae and other aquatic plants extracted (harvested) from their natural habitat;
- ‘manufacturer’s authorised person’ – a legal entity registered in accordance with the procedure established by the Member State of the Union on its territory, or a natural person registered as an individual entrepreneur, who, under a contract with the manufacturer, including a foreign manufacturer, undertakes steps on behalf of the

manufacturer aimed at assessing compliance and in the release of fishery and aquaculture products on the territory of the Union, and who are responsible for the non-compliance of fishery and aquaculture products with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union);

- ‘filling from fishery and aquaculture products’ – fishery and aquaculture products made from fish, aquatic invertebrates, aquatic mammals and other aquatic animals which have undergone the process of grinding to a homogeneous mass;
- ‘phycotoxins’ – natural poisonous substances produced by some species of algae and microalgae, which can accumulate in molluscs (except cephalopods) and in internal bodily organs of crabs;
- ‘clean water’ – sea water or fresh water, including decontaminated (purified) water which does not contain microorganisms, harmful, radioactive substances or toxic plankton in quantities that could undermine the safety of fishery and aquaculture products.

### **III. Identification of fishery and aquaculture products**

5. Identification of fishery and aquaculture products is carried out using one or more of the following methods:
  - a) name-based method – by comparing the name of the fishery and aquaculture product indicated in the marking on consumer packaging, on shipping packaging and/or an accompanying document, with the name given in the list of types of fishery and aquaculture products established in this Technical Regulation;
  - b) visual method – by comparing the appearance of the fishery and aquaculture product with the characteristics specified in the definition of such a fishery and aquaculture product in this Technical Regulation and/or in the document used as the basis for manufacturing the product;
  - c) organoleptic method – by comparing the organoleptic characteristics of the fishery and aquaculture product with the characteristics specified in the definition of such a fishery and aquaculture product in this Technical Regulation and/or in the document used as the basis for manufacturing the product;
  - d) analytical method – by examining the conformity of morphological, physical, chemical, biochemical and microbiological characteristics of the fishery and aquaculture product with the characteristics specified in the definition of such a fishery and aquaculture product in this Technical Regulation and/or in the document used as the basis for manufacturing the product; by establishing that the characteristics are identical with authentic natural samples; by using methods of identification of the species of fish, aquatic invertebrates and other aquatic animals, as well as algae and other aquatic plants.
6. The organoleptic method is applied in the event that fishery and aquaculture products cannot be identified using the name-based method or the visual method.
7. The analytical method is applied in the event that fishery and aquaculture products cannot be identified using the name-based, the visual or the organoleptic method.

#### **IV. Rules for the circulation of fishery and aquaculture products within the territory of the Union**

8. Fishery and aquaculture products are released for circulation within the territory of the Union if they meet the requirements of this Technical Regulation and of other applicable technical regulations of the Union (technical regulations of the Customs Union), and provided that they passed the conformity assessment in accordance with Section XI of this Technical Regulation.
9. When circulating within the territory of the Union, unprocessed fishery and aquaculture products of animal origin are to be accompanied by a veterinary certificate, issued by the authorised body in the Member State of the Union (hereinafter referred to as 'the Member State') as well as shipping documentation.

Processed fishery and aquaculture products of animal origin which are transported between Member States, subject to mandatory veterinary inspection (supervision), imported from third countries or produced on the territory of the Union, are to be accompanied by a veterinary certificate issued by the authorised body in the Member State without performing a veterinary and sanitary examination to confirm its epizootic welfare.

Fishery and aquaculture products of plant origin that are in circulation must be accompanied by shipping documentation in order to ensure their traceability.

Each batch of fishery and aquaculture products of animal origin subject to veterinary inspection (supervision) is to be imported into the territory of the Union with a veterinary certificate issued by the competent authority of the country of departure.

10. Fishery and aquaculture products that comply with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union) and that have passed the conformity assessment, are to be marked with a uniform product circulation mark for the market of the Union.
11. Within the territory of the Union, it is not permissible to circulate fishery and aquaculture products that do not comply with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union), including fishery and aquaculture products with expired shelf life.
12. Fishery and aquaculture products that do not meet the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union), including fishery and aquaculture products with an expired shelf life, as well as the fishery and aquaculture products whose owner cannot confirm the origin of fishery and aquaculture products in order to ensure its traceability, must be withdrawn from circulation by the owner of fishery and aquaculture products, whether independently or upon receiving an instruction from the authorised state inspection (supervision) bodies in the Member State.

#### **V. Safety requirements for fishery and aquaculture products**

13. Fishery and aquaculture products should comply with the safety requirements established within this section, the safety requirements set out in Annexes 1 to 6, as well as the

requirements set out in the technical regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011).

14. Fishery and aquaculture products should be made from aquatic biological resources extracted (harvested) from safe catching (harvesting) areas in accordance with the data from the planned monitoring of the safety of aquatic biological resources, carried out by the authorised bodies of the Member States, and from aquaculture facilities of farms (enterprises) which are safe in veterinary terms. Monitoring data should be posted via the Internet on the official websites of the authorised bodies of the Member States.
15. Aquaculture food products should not contain any natural or synthetic hormonal substances or genetically modified organisms.

Upon release into circulation within the territory of the Union, the maximum permissible levels of residues of veterinary drugs, animal growth stimulants (including hormonal drugs), drugs (including antimicrobial agents), whose content in aquaculture food products of animal origin is monitored on the basis of information regarding their use (with the exception of levomycetin (chloramphenicol), tetracycline group and bacitracin) provided by the manufacturer (manufacturer's authorised person, importer), must not exceed the permissible levels specified in Annex 2 to this Technical Regulation.

16. It is not permissible to circulate the following fishery and aquaculture products within the territory of the Union:
  - a) products made from poisonous fish from the families of Diodontidae (balloon fish, porcupine fish), Molidae (ocean sunfish), Tetraodontidae (pufferfish) and Canthigasteridae (blowfish);
  - b) products not corresponding to consumption characteristics based on organoleptic indicators;
  - c) frozen products, having a product mass temperature higher than minus 18 °C;
  - d) products thawed during storage;
  - e) products containing biotoxins dangerous to human health (phycotoxins).
17. Live fish displaying signs of suffocating should be sold as raw fish (fresh) or should be sent for processing. At the first signs of suffocation live fish of the sturgeon family should be immediately directed to evisceration.

It is not permissible to sell low-activity crustaceans, molluscs and echinoderms displaying only certain signs of life, traumatised, contaminated with mud, sand, crude oil products, algae or shells, crustaceans undergoing ecdysis and having soft shells, nor incomplete molluscs and echinoderms.

Low-activity crustaceans which display only certain signs of life should be immediately sent for chilling, cutting, cooking and/or freezing.

Sea urchins, crustaceans, gastropods and bivalves should be sent for sale and processing only whilst still alive.

Live trepangs should be cut immediately after being caught.

Live oysters should be arranged with the concave part of the shell facing downwards, and live scallops should be arranged with the convex part of the shell facing downwards.

The valves of living bivalve molluscs must be either tightly closed or ajar but should close upon tapping.

Live crustaceans, echinoderms and molluscs should react to mechanical stress.

Before being released into circulation, live bivalve molluscs must undergo necessary overexposure in a distribution and cleaning centre.

Live bivalve molluscs should not be re-immersed in water or sprayed with water after they have been packaged for sale.

18. Fish containing objects dangerous to human health in some of their parts should be divided and such parts should be removed and subsequently disposed of.
19. Catches of aquatic biological resources and aquaculture food products of animal origin should be investigated for the presence of parasites (parasitic lesions). Parasitological indicators of the safety of fish, crustaceans, molluscs and their processed products are specified in Annex 3 to this Technical Regulation.

Whenever living parasites and their larvae, dangerous to human health, are detected, catches of aquatic biological resources of animal origin and aquaculture food products of animal origin must be decontaminated using adequate methods.

Whenever living parasites and their larvae, dangerous to human health, are detected in live fish, live aquatic invertebrates, raw fish (fresh), fresh aquatic mammals, fresh aquatic invertebrates, chilled and frozen fishery and aquaculture products of animal origin, then such products, prior to their release for circulation, must be frozen to a temperature not higher than minus 20 °C in all parts of the product for a period of at least 24 hours, or no higher than minus 35 °C for a period of at least 15 hours; other methods of decontamination can also be used to guarantee the safety of fishery and aquaculture products.

20. Fishery and aquaculture products intended for consumption whose parts are affected by visible parasites may not be sold.
21. In the case of disagreement with respect to the assessment of organoleptic characteristics of unprocessed fishery and aquaculture products of animal origin, the total volatile basic nitrogen must be determined.

Fishery and aquaculture products are considered unsuitable for industrial processing and consumption as food whenever they exceed the following limit values of total volatile basic nitrogen:

- 25 mg of nitrogen per 100 g of meat for species of the Scorpaenidae family (scorpion fish);
- 30 mg nitrogen per 100 g of meat for species of the Pleuronectidae family (flatfish), except for the Hippoglossus spp. species (halibut);
- 35 mg of nitrogen per 100 g of meat for other fish species.

## **VI. Requirements for production processes pertaining to fishery and aquaculture products**

22. The processes of production of fishery and aquaculture products must comply with the requirements of this Technical Regulation and the relevant requirements of the technical regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011).

23. The requirements for the organisation of production facilities where the production of fishery and aquaculture products is carried out are established in Article 14 of the Technical Regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011).
24. Special requirements for the organisation of production processes in production, reception and transport vessels and fishing vessels (hereinafter referred to as 'vessels') are established in Section VII of this Technical Regulation.
25. The safety of fishery and aquaculture products during the production process should be ensured using the following:
  - a) technological processes and implementation procedures throughout all the stages (sections) of production of fishery and aquaculture products;
  - b) the optimal sequence of technological processes which prevents contamination (soiling) of the fishery and aquaculture products being produced;
  - c) monitoring of the performance of technical equipment;
  - d) compliance with the storage conditions for food (edible) raw materials for the production of fishery and aquaculture products, packaging and packaging materials;
  - e) maintenance of industrial premises, technological equipment and instruments used in the production of fishery and aquaculture products in a condition that prevents contamination (soiling) of fishery and aquaculture products;
  - f) selection of methods and frequency of sanitary treatment, disinfection, disinfestation and deratisation of industrial premises, sanitation and disinfection of technological equipment and instruments used in the production of fishery and aquaculture products. Sanitation, disinfection, disinfestation and deratisation should be carried out with a periodicity sufficient to prevent the risk of contamination (soiling) of fishery and aquaculture products. The periodicity of sanitation, disinfection, disinfestation and deratisation is established by the manufacturer of the products;
  - g) maintenance and storage of documentation and records confirming compliance with the requirements of this Technical Regulation;
  - h) the operation of a security system in the process of production of fishery and aquaculture products (industrial inspection);
  - i) traceability of fishery and aquaculture products.
26. The equipment used in the production of frozen fishery and aquaculture products should ensure that:
  - a) the temperature of fishery and aquaculture products is reduced to a temperature not higher than minus 18 °C;
  - b) the temperature inside the muscle tissue of frozen fishery and aquaculture products is maintained at a level not exceeding minus 18 °C when such products are stored in holds, cisterns or containers.
27. A site for cutting unprocessed fishery and aquaculture products should be provided with a supply of drinking water or pure water.
28. Drinking water and pure water are used for cooling and making ice. Ice should be protected from contamination (soiling).

29. The following requirements must be adhered to during the production of raw fish (fresh), fresh water mammals, raw algae (fresh), fresh aquatic plants and fresh aquatic invertebrates:
- a) Throughout the production process, it is necessary to exclude contamination (soiling) of fish, echinoderms, molluscs, crustaceans, aquatic mammals and other aquatic animals, as well as algae and other aquatic plants, and to protect the same from sunlight and atmospheric conditions, and to ensure appropriate storage temperature for fishery and aquaculture products;
  - b) In the case of detection of live parasites and their larvae which are dangerous to human health, by-catch of poisonous fishes, contamination (soiling) of the catch with bottom soil or crude oil products, measures should be taken to prevent the possibility of releasing fishery and aquaculture products into circulation should they not meet the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union).
30. The following requirements must be met in the production of chilled and surface-frozen fishery and aquaculture products:
- a) after extraction (harvesting), tuna, sailfish, mackerel, marlin, swordfish and cartilaginous fish should be exsanguinated immediately;
  - b) fish from the sturgeon family (except sterlet) should be drained and divided, and the intestines and sphincter must be removed;
  - c) marinka, ilisha, osmans and khramulya should be eviscerated (the entrails, caviar, milt and black film must be carefully removed and destroyed), heads of the giant squid, ilisha and khramulya should be removed and destroyed;
  - d) catfish with a length in excess of 53 cm should be eviscerated (entrails, caviar, milt and black film must be carefully removed);
  - e) pike with a length in excess of 30 cm should be eviscerated (entrails, caviar, milt and black film must be carefully removed).
31. The following requirements must be met in the production of frozen fishery and aquaculture products:
- Giant squid and octopus should be cut, the heads of giant squid must not be used for food purposes;
  - When the cephalothorax is removed in lobsters, the anal orifice must be removed;
  - When the cucumaria is cut, the tentacles and the anal orifice and must be removed;
  - Freezing must be carried out until the temperature reaches no more than minus 18° C in the mass of the product.
  - It is permissible to carry out the freezing process in natural conditions in places of extraction (harvesting) with an air temperature no higher than minus 10 °C in well-ventilated ice-covered areas or in drafts, under conditions which ensure the safety of frozen fishery and aquaculture products. If the temperature at natural freezing exceeds minus 18 °C, fish should be additionally frozen until a temperature not exceeding minus 18 °C has been reached.
  - Refrigeration chambers for the refrigeration of fishery and aquaculture products are equipped with thermometers and/or automatic monitoring of air temperature in the

chamber, as well as means of temperature recording.

- For piece-based division during the pre-packaging of frozen fishery and aquaculture products, the temperature may be increased to a level not exceeding minus 2 °C.
- Deep dehydration of frozen fishery and aquaculture products should not exceed 10 per cent of the mass or surface area of the product.

32. The share of moisture in the weight of muscle tissue of frozen fishery and aquaculture products in the main types of commercial fish and aquatic invertebrates should not exceed the permissible moisture content standard, as set out in Annex 7.

33. When producing frozen fishery and aquaculture products from fish, the weight of glaze applied to those products should not exceed 5 per cent of the weight of glazed products (taking into account the margin of error in the calculation procedure).

When producing frozen fishery and aquaculture products from cut-up or peeled crustaceans and their processed products, the weight of glaze applied to those products should not exceed 7 per cent of the weight of glazed products (taking into account the margin of error in the calculation procedure).

When producing frozen fishery and aquaculture products from undivided crustaceans, the weight of glaze applied to those products should not exceed 14 per cent of the weight of the glazed products (taking into account the margin of error in the calculation procedure).

In the production of frozen fishery and aquaculture products from other fishery and aquaculture products, the weight of glaze applied to those products should not exceed 8 per cent of the weight of glazed products (taking into account the margin of error in the calculation procedure).

Water used to glaze fishery and aquaculture products or used when preparing solutions for glazing must comply with the drinking water requirements established by the legislation of the Member State or with the requirements for clean water corresponding to the same microbiological standards and hygienic requirements as drinking water.

34. In the production of salted and marinated fishery and aquaculture products, unprocessed fishery and aquaculture products to be used should meet the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011).

In the production of salted and marinated fishery and aquaculture products, pond fish weighing more than 1 kg must be cut prior to brining.

In the production of fishery and aquaculture products from the Pacific (Far Eastern), fish from the family of salmonids with a share of table salt of less than 5 per cent and in the production and fishery and aquaculture products from fish of the family of whitefish with a share of table salt of less than 8 per cent, only frozen fishery and aquaculture products should be used.

35. In the production of hot and cold smoked fishery and aquaculture products, as well as soft-smoked fishery and aquaculture products, the unprocessed fishery and aquaculture products of animal origin to be used should meet the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011).

Hot and cold smoked fishery and aquaculture products, as well as soft-smoked fishery and

aquaculture products made from grass carp, carp, catfish and silver carp should be produced only after the fish have been cut.

Ready-made hot and cold smoked fishery and aquaculture products, as well as soft-smoked fishery and aquaculture products should be cooled to a temperature not exceeding 20 °C, packaged and placed in a refrigeration chamber.

36. The following requirements must be observed in the production of caviar:

- a) roe of sea scallop and sea urchin should be made only from roe obtained from live sea scallops and live sea urchins;
- b) fish roe should be collected in clean containers and delivered to the processing facility in a chilled condition;
- c) the time between the beginning of the laying of caviar to its pasteurisation should not exceed 2 hours;
- d) roe of fish from the sturgeon family should be produced only from roe obtained from live fish displaying no signs of suffocation;
- e) when roe from a container or transport packaging is placed into consumer packaging, this must be performed under conditions which ensure its safety;
- f) the re-packaging of roe from consumer packaging is not permissible.

37. Unprocessed fishery and aquaculture products to be used in the production of dried, dried-and-cured, cured and hung fishery and aquaculture products should meet the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011).

Dried-and-cured, cured and hung fishery and aquaculture products made from grass carp and silver carp must be produced only after they have been cut.

38. Fishery and aquaculture products to be used in the production of canned fish and preserves should meet the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011).

The components (food ingredients) used in the production of canned fish and preserves must comply with the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011) and other applicable technical regulations of the Union (technical regulations of the Customs Union).

It is not permissible to use components (food ingredients) bearing signs of spoilage or decomposition or contamination (soiling).

In the production of canned fish, the following requirements must be met:

- the thermal processing of canned fish should be carried out to ensure compliance with the requirements for microbiological indicators specified in Table 5 of Annex 1 to this Technical Regulation;
- the time between the pre-packaging of fishery and aquaculture products for sealing should not exceed 30 minutes, while the time between pre-packaging and sterilisation should not exceed 60 minutes;
- in the process of sealing packaging, the degree of tightness to be ensured should be

sufficient to prevent secondary contamination (soiling) of the product both during and after heat treatment;

- after heat treatment, canned fish should be cooled to the storage temperature specified by the manufacturer in the technical documentation for that particular type of canned fish;
- canned fish should be released into circulation only after obtaining a positive result of the thermostat sample and after defective cans have been discarded.

In order to ensure the safety of canned fish in the production process, the following requirements must be met:

- ships on which natural canned fish from the liver of fish are produced should have laboratory equipment and personnel in place to enable production supervision;
- sterilisation equipment should be furnished with measuring devices as well as automatic control and recording devices;
- results of parameter recording from the sterilisation process, indicating the name of the canned food, the package size and type, the number of the sterilisation equipment, the cooking number, the shift number and the sterilisation date should be kept for six months after the end of the shelf life of the canned fish concerned.

39. The production of fishery and aquaculture products for child nutrition in the first year of life is carried out at specialised production facilities, or in specialised workshops, or on specialised processing lines.

The production of fishery and aquaculture products for children aged from 1 to 3 years, preschool and school-age children can be carried out at specialised production facilities, or in specialised workshops, or on specialised processing lines, or with technological equipment for the production of general-purpose fishery and aquaculture products at the beginning of a shift or during a separate shift providing that it has been washed and disinfected.

In the production of canned fishery and aquaculture products for children of all age groups, the storage time in the manufacturer's warehouse aimed for establishing microbiological stability and safety must be at least 21 days.

40. In the production of fishery and aquaculture products for child nutrition for very young children, the use of unprocessed fishery and aquaculture products of animal origin derived from cage culture fishery and bottom-lying fish species is not permitted.

In the production of fishery and aquaculture products for child nutrition for children of early, preschool and school age, the use of unprocessed fishery and aquaculture products subjected to repeated freezing is not permitted.

In the production of fishery and aquaculture products for child nutrition, neither the use of phosphates, flavour enhancers, benzoic acid, sorbic acid and their salts, nor the use of complex food additives containing phosphates, flavour enhancers, benzoic acid, sorbic acid, their salts and ethers, as well as dyes is permitted.

In the production of fishery and aquaculture products for child nutrition the use of the following food (edible) raw materials is not permitted:

- raw materials containing genetically modified organisms;
- raw materials prepared using animal growth stimulants, including hormonal preparations;
- raw materials containing residual amounts of antimicrobial agents (taking into account

the margin of error in the calculation procedure).

41. Preserved fishery and aquaculture products for very young children should be packaged in sealed consumer packaging with a capacity that does not exceed:
  - a) for complementary foods based on fish – 0.13 kg;
  - b) for complementary foods based on fish and plants or on plants and fish – 0.25 kg.
42. Fish waste generated in the production of fishery and aquaculture products should be collected in waterproof labelled storage tanks and removed from the production premises as they are filled.

Fish waste should be stored separately from raw materials and finished products inside containers in refrigerated chambers. It is permissible to store waste without cooling in sealed containers for a period not exceeding 2 hours.

### **VII. Special requirements for production processes carried out on vessels**

43. The following must be available on vessels:
  - an acceptance zone reserved for accepting catches of aquatic biological resources on board, protecting products from sunlight and atmospheric conditions, from the influence of heating elements and from any source of contamination (soiling), such a zone being easy to clean and disinfect;
  - a system designed to transfer fish from the acceptance zone to working areas which are sufficiently spacious to organise the production process, such working areas being easy to clean and disinfect, and arranged to prevent any contamination (soiling) of the products;
  - a zone for the storage of finished products;
  - a place to store packaging materials;
  - special equipment for the disposal of fish waste and/or a chamber for storing fish waste;
  - a water intake device located in a place which allows the prevention of any contact with the water supply system;
  - hand-washing equipment for use by personnel engaged in the production process.

Vessels in which raw fish (fresh) and fresh aquatic mammals are stored for more than 8 hours should be equipped with refrigerated holds, cisterns or containers which, if necessary, should be cooled with ice or with chilled drinking water or pure water for the duration specified in the technical documentation for fishery and aquaculture products.

44. Vessels should be equipped so as to ensure that fishery and aquaculture products do not come into contact with bilge, waste water, smoke, fuel, crude oil products or lubricants. They should also be equipped to ensure intensive water runoff.
45. Working surfaces, and any equipment that comes into contact with fishery and aquaculture products on the vessel must be made from a suitable corrosion-resistant material with a smooth surface, and be easy to clean and disinfect. Surface coatings should be firm, non-toxic and made from materials intended for contact with food.
46. Vessels intended for storing catches of aquatic biological resources for more than 24 hours should be equipped with appropriate holds, cisterns or containers.
47. Holds shall be separated from engine compartments and from crew rooms with partitions

that prevent contamination (soiling) of the stored catches of aquatic biological resources. Holds, cisterns and containers should ensure the storage of catches of aquatic biological resources under appropriate conditions, ensuring their safety and, if necessary, prevent their contact with melt water.

48. On vessels equipped to cool catches of aquatic biological resources with clean sea water, cisterns should be equipped with devices to ensure and maintain a uniform temperature throughout the cistern.
49. The catches of aquatic biological resources should be cooled with ice or chilled water no later than 1 hour after extraction (harvesting).

If the design of the vessel does not allow the catches of aquatic biological resources to be cooled with ice or chilled water no later than 1 hour after extraction (harvesting), it is permitted to unload catches of aquatic biological resources without ice (under appropriate temperature conditions). Such products must be unloaded no later than 12 hours from the time of extraction (harvesting) while their temperature must be maintained between minus 1 °C and 4 °C.

When aquatic biological resources are cooled using water, they must be stored on board in clean, cooled water for no longer than 3 days.

50. Conditions for preventing contact and the contamination (soiling) of products by birds, insects and other animals should be ensured on board vessels.
51. Where frozen fishery and aquaculture products are produced on board, vessels must be equipped with the following:
  - a) freezing equipment of sufficient capacity for rapid temperature reduction to minus 18 °C;
  - b) cooling equipment of sufficient capacity to store frozen fishery and aquaculture products in holds at a temperature not exceeding minus 18 °C. Holds should be equipped with thermometers and/or means of automatic air temperature control inside the hold, as well as means of recording temperatures.
52. Prior to the loading of catches of aquatic biological resources, both inner walls and ceilings of holds must be sanitised.

#### **VIII. Requirements for the storage, transport, sale and disposal of fishery and aquaculture products**

53. Manufacturers are obliged to carry out the storage, transport and sale of fishery and aquaculture products in such a way that these products meet the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union).
54. The storage, transport, sale and disposal of fishery and aquaculture products must comply with the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of food products' (TR TS 021/2011).
55. Materials that come into contact with fishery and aquaculture products during storage, transport and sale must comply with the safety requirements for materials coming into contact with food.

56. Frozen fishery and aquaculture products must not be thawed during storage, transport and sale.
57. When storing fishery and aquaculture products, the storage conditions specified by the manufacturer must be observed, including the following requirements:
  - a) chilled fishery and aquaculture products should be stored at a temperature not exceeding 5 °C, but higher than the freezing temperature of the tissue juice;
  - b) frozen fishery and aquaculture products should be stored at a temperature not exceeding minus 18 °C;
  - c) surface-frozen fishery and aquaculture products should be stored at a temperature between minus 3 °C and minus 5 °C;
  - d) live fish and live aquatic invertebrates should be kept under conditions under which their livelihood is ensured, whilst preventing limitation of the shelf life. Containers intended for storing such live fish and live aquatic invertebrates should be made from materials which do not affect the quality of water.
58. In cooling chambers, fishery and aquaculture products should be placed in stacks on racks or pallets which should be raised at least 8 to 10 cm above the floor. The distance of the products from walls and cooling devices should be at least 30 cm. Passages allowing for unimpeded access to production should be present between stacks.
59. Cooling chambers for the storage of fishery and aquaculture products should be equipped with thermometers and/or means of automatic air temperature monitoring in the chamber, as well as means of recording temperatures.
60. During storage, fishery and aquaculture products should be grouped by type, intended purpose (sale or processing (reworking)) and by thermal condition (chilled, surface-frozen, frozen).
61. During loading or unloading of fishery and aquaculture products, the air temperature in cooling chambers must not increase by more than 5 °C, whereas fluctuations in air temperature during storage, transport and sale of fish products should not exceed 2 °C.
62. Chilled, surface-frozen and frozen fishery and aquaculture products must not be stored in uncooled premises prior to their loading into a vehicle and/or container.
63. Vehicles and containers intended for the transport of fishery and aquaculture products are to be equipped with facilities that allow both the monitoring and recording of established temperature conditions.
64. The transport of fishery and aquaculture products in bulk, without the use of transport and/or consumer packaging is not permitted.
65. Cargo compartments in vehicles and containers must be regularly cleaned and disinfected at intervals necessary to ensure that they do not become a source of contamination (soiling) of products.
66. The interior surfaces of a vehicle must be smooth, easy to clean and disinfect.
67. At retail and wholesale trade enterprises, it is not permitted to re-pack fishery and aquaculture products under vacuum conditions or under modified atmosphere conditions when fishery and aquaculture products have been previously packed under vacuum

conditions or under modified atmosphere conditions.

#### **IX. Requirements for packaging and labelling fishery and aquaculture products**

68. The packaging of fishery and aquaculture products must comply with the requirements of this Technical Regulation and the requirements of the technical regulations of the Customs Union 'On the safety of packaging' (TR TS 005/2011).
69. Fishery and aquaculture products must be packaged under conditions that do not allow any contamination (soiling) of the products.
70. Packaging of fishery and aquaculture products should:
  - a) ensure the safety of fishery and aquaculture products and the invariability of its organoleptic characteristics during the shelf life of such products;
  - b) be made using materials that meet the requirements for materials that come into contact with food;
  - c) be stored in a separate room under conditions which ensure the safety of fishery and aquaculture products. For vessels, it is permissible to store packaging in the hold under conditions which ensure its safety.
71. Packaging used to store fishery and aquaculture products cooled with ice should include means by which drainage of melt water is ensured.
72. The labelling of fishery and aquaculture products must comply with the requirements of the technical regulations of the Customs Union 'Food products and their labelling' (TR TS 022/2011).

Information contained in the labelling of fishery and aquaculture products should be provided in Russian and, as required by the legislation of the Member States, also in the official language (languages) of the Member State on whose territory the fishery and aquaculture products are sold, except in the cases specified in Article 4 paragraph 4.8 point 3 of the technical regulation of the Customs Union 'Food products and their labelling' (TR TS 022/2011).

Provisions of point 73 of this Technical Regulation and Article 4 paragraph 4.4 point 3 of the technical regulation of the Customs Union 'Food products and their labelling' (TR TS 022/2011) regarding information on fishery and aquaculture products which are packaged in the presence of the consumer, are to be communicated to the consumer in any way that provides an opportunity for them to make an informed decision regarding those products.

73. The labelling of packaged fishery and aquaculture products should contain the following information:
  - a) the name of the fishery and aquaculture products, which includes:
    - the type of fishery and aquaculture products (for example, 'culinary semi-finished fish product', or 'canned fish');
    - the zoological name of the species of the aquatic biological resource or aquaculture object (for example, 'black halibut from Greenland');
    - the type of cutting of fishery and aquaculture products (for example, 'cod fillet', 'pollock back', 'herring carcass');

– the means of processing (for example, ‘pasteurised’, ‘marinated’, ‘restored’).

For simulated fishery and aquaculture products, information on imitation is to be given in the name or following a dash after the name, appearing in the same font and same sized font used to detail the name of the product;

- b) for unprocessed fishery and aquaculture products – information on the area of catching, extraction (harvesting) or relevant aquaculture facilities;
- c) information on the composition of fishery and aquaculture products;
- d) the name and location of the manufacturer or the full name and location of the individual manufacturing entrepreneur, the name and location of the person authorised by the manufacturer (if applicable), the name and location of the importer;
- e) the date of production of fishery and aquaculture products (for products not packaged in the place of manufacture, the date of packaging should additionally be indicated).

Labelling of fishery and aquaculture products which have not been packed at the place of manufacture (except for cases of packaging fishery and aquaculture products in consumer packaging by retail organisations) should contain information about the manufacturer and the legal entity or the individual entrepreneur who packaged fishery and aquaculture products outside the place of manufacture for subsequent sale or upon the order of another legal entity or individual entrepreneur;

- f) shelf life of fishery and aquaculture products (except live fish and live aquatic invertebrates);
- g) conditions for storage of fishery and aquaculture products;
- h) net weight (for frozen glazed fishery and aquaculture products – net weight of frozen fishery and aquaculture products without glaze);
- i) information regarding the use of ionising radiation (when used);
- j) composition of the modified gas environment inside the consumer package of fishery and aquaculture products (when used);
- k) the presence of a vacuum, except for canned fish (when used);
- l) recommendations on the use of fishery and aquaculture products (including preparation) in cases where the use without such recommendations is difficult or may cause harm to the health of consumers, or results in a reduction or loss of flavour of such fishery and aquaculture products;
- m) the use of fish with spawning changes in the production of fishery and aquaculture products (in the production of canned fish);
- n) information regarding the freezing (chilling) of fish products;
- o) the share of glaze in weight, as a percentage (for frozen glazed fishery and aquaculture products);
- p) nutritional values (for processed fishery and aquaculture products);
- q) information regarding the presence of components obtained from genetically modified organisms in fishery and aquaculture products;

r) a uniform mark of product circulation within the market of the Union.

74. The name, the date of manufacture, shelf life, conditions for storage of fishery and aquaculture products, and information regarding the presence of allergens in fishery and aquaculture products should be displayed on consumer packaging and/or a label which is difficult to remove from the consumer packaging. The remaining information should be displayed on consumer packaging, and/or on the label, and/or on an insert placed in each packaging unit or attached to each packaging unit.

75. Labelling of fishery and aquaculture products for child nutrition must contain information stating that the product is a food product for very young children or a food product for preschool and school-age children.

Labelling of complementary foods based on plants and fish, fish or fish and plants should additionally contain the recommended terms of introduction of this product into nutrition of very young children:

- complementary foods containing plants and fish, fish or fish and plants made from cod, hake, pike perch, fish from the family of salmonids, pollock, haddock, so-iuy mullet and other types of oceanic, marine and freshwater fishes – children over 8 months;
- pureed canned fish (particle size up to 1.5 mm, with up to 20 per cent of particles up to 3 mm in size are allowed) – children over 8 months;
- coarse-grained canned fish (particle size up to 3 mm, up to 20 per cent of particles up to 5 mm in size are allowed) – children over 9 months.

76. Labelling should contain the following additional information for the following groups of fishery and aquaculture products:

- a) live fish: fish from the sturgeon family – the words ‘should you spot signs of suffocating, immediately eviscerate the fish and remove the sphincter’;
- b) frozen fish products:
  - grade (if available) or category (for frozen fish fillets);
  - net mass of fishery and aquaculture products without glaze (for frozen glazed fishery and aquaculture products);
- c) fishery and aquaculture products produced from frozen fishery and aquaculture products – the words ‘produced from frozen raw materials’;
- d) hot and cold smoked fish products, as well as soft-smoked fishery and aquaculture products, where smoking preparations are used in the production process – information on the use of smoking products;
- e) culinary fish products – the words ‘ready-to-eat product’;
- f) imitated fishery and aquaculture products – information about imitation;
- g) culinary semi-finished fish products – the words ‘culinary semi-finished product’;
- h) canned fish – the following symbols should be embossed or painted with indelible paint on the outer surface of the can:
  - the date of production: the day in two-digit format (‘0’ is put in front of numbers up to ‘9’), the month in two-digit format (‘0’ is put in front of numbers up to ‘9’), the year in two-digit format appearing last;

- assortment mark (from one to three characters – digits or letters, except the letter ‘P’) and the number of the manufacturing enterprise (from one to three characters – digits and letters) (if available);
- the shift number (one digit) and the fish industry index (the letter ‘P’).

When detailing the date of production, the assortment mark, the manufacturer’s number, the shift number and the fishing industry index, a space of one or two characters should be left between them.

When labelling lithographed cans, details that are not present on lithography are to be placed on the lid (bottom) of the can, provided that the date of production is indicated before any other information. It is permissible to omit the fishing industry index in the following cases:

- i) caviar:
  - the type of fish from which caviar was obtained;
  - granular caviar, produced from frozen caviar of fish from the family of salmonids – the words ‘made from frozen raw materials’;
  - caviar obtained from hybrids of fish from the sturgeon family – the name of the hybrid or a combination of species of aquatic biological resources (for example, the words ‘grain caviar of Russian-Lena sturgeon’).

77. Fishery and aquaculture products placed in transport packaging must be labelled in accordance with the requirements of the technical regulation of the Customs Union ‘Food products and their labelling’ (TR TS 022/2011).

#### **X. Ensuring the conformity of fishery and aquaculture products with safety requirements**

78. The conformity of fishery and aquaculture products with this Technical Regulation is ensured through compliance with its requirements, with the requirements of the technical regulation of the Customs Union ‘On the safety of food products’ (TR TS 021/2011) and with other applicable technical regulations of the Union (technical regulations of the Customs Union).

79. Methods of examination (tests) and measurements are established in standards in accordance with the list of standards containing the rules and methods of examination (tests) and measurements, including the sampling rules which enable the application and implementation of this Technical Regulation and the assessment of the conformity of products.

#### **XI. Assessment of conformity of fishery and aquaculture products**

80. Prior to their release for circulation within the territory of the Union, fishery and aquaculture products are subject to conformity assessment.

81. The conformity assessment of fishery and aquaculture products, with the exception of the products specified in point 84 of this Technical Regulation, in line with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union) is to be carried out in the following forms:

- a) confirmation of conformity of fishery and aquaculture products, with the exception of

fishery and aquaculture products for child nutrition, new types of fishery and aquaculture products, unprocessed fishery and aquaculture products of animal origin (including live fish and live aquatic invertebrates);

- b) state registration of new types of fishery and aquaculture products and fishery and aquaculture products for child nutrition, except for unprocessed fishery and aquaculture products of animal origin intended for child nutrition, in accordance with the provisions of the technical regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011);
- c) veterinary and sanitary examination of unprocessed fishery and aquaculture products of animal origin, live fish and live aquatic invertebrates.

82. Conformity of production, storage, transport, sale and disposal of fishery and aquaculture products with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union), is to be assessed in the form of state inspection (supervision) of compliance with the requirements established in this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union), except for the production of fishery and aquaculture products indicated in point 83 of this Technical Regulation.
83. Conformity of production and processing of aquaculture food products of animal origin and catches of aquatic biological resources of animal origin is assessed in the form of state registration of production facilities in accordance with the provisions of the technical regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011).
84. Conformity of fishery and aquaculture products from non-industrial production and fishery and aquaculture products from catering enterprises (public catering) intended for sale during the provision of services, as well as the sale of said fishery and aquaculture products is assessed in the form of state supervision (inspection) over compliance with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union).
85. Conformity of fishery and aquaculture products of animal origin from non-industrial production with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union) may be assessed in the form of veterinary and sanitary examination.
86. The veterinary and sanitary examination of unprocessed fishery and aquaculture products of animal origin, live fish, live aquatic invertebrates and the processing of the examination results are carried out in accordance with the technical regulation of the Customs Union 'On the safety of food products' (TR TS 021/2011) in the part concerning veterinary and sanitary examination.
87. Confirmation of conformity of fishery and aquaculture products is carried out in the form of declaration of conformity according to patterns 3d, 4d or 6d.
88. When declaring the conformity of fishery and aquaculture products, applicants may be both legal entities or an individuals registered as individual entrepreneurs in the territory of a Member State in accordance with its legislation, who are the manufacturers, sellers or persons authorised by the manufacturer.
89. Declaration of conformity of serially produced fishery and aquaculture products is carried

out in accordance with patterns 3d and 6d, whereas pattern 4d applies to batches of fishery and aquaculture products.

90. When declaring the conformity of fishery and aquaculture products, the applicants may include:
  - a) for patterns 3d and 6d – the manufacturer (the person authorised by the manufacturer);
  - b) for pattern 4d – the manufacturer (the person authorised by the manufacturer) or the seller.
91. The choice of the patterns for declaring the conformity of fishery and aquaculture products is made by the applicant.
92. Declaration of conformity of fishery and aquaculture products according to patterns 3d, 4d and 6d is made by the applicant on the basis of their own evidence as well as evidence received with the participation of an accredited testing laboratory (centre), entered in the uniform register of conformity assessment bodies in the Union.
93. When declaring the conformity of fishery and aquaculture products, the applicant:
  - a) generates and analyses documents confirming the conformity of fishery and aquaculture products with the requirements of this Technical Regulation, including:
    - copies of documents confirming state registration as a legal entity or an individual entrepreneur;
    - the document used as the basis for manufacturing the fishery and aquaculture products (if available);
    - reports from examinations (tests) of fishery and aquaculture products, confirming conformity with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union);
    - contract (supply agreement) or shipping documentation (for pattern 4d) (if available);
    - a document confirming the safety of unprocessed fishery and aquaculture products of animal origin based on the results of veterinary and sanitary examinations;
    - a certificate for the quality management system and security (copy of the certificate) (for pattern 6d);
    - other documents, as selected by the applicant, serving as the basis for confirmation of the conformity of fishery and aquaculture products with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union) (if applicable);
  - b) conducts identification of fishery and aquaculture products in accordance with Section III of this Technical Regulation;
  - c) commissions production inspection and takes all necessary measures to ensure that the production of fishery and aquaculture products conforms with the requirements of this Technical Regulation (for patterns 3d and 6d);
  - d) takes all the necessary measures to ensure the stability of the quality and safety management system (for pattern 6d);
  - e) adopts a declaration of conformity, which is drawn up in accordance with a uniform format and rules, as approved by the Decision of the Board of the Eurasian Economic Commission of 25 December 2012, No. 293;

- f) displays the uniform product circulation mark for the market of the Union.
94. After completing the procedures of conformity assessment, the applicant compiles a set of documents including the following:
- a) documents provided for in letter (a) of point 93 of this Technical Regulation;
  - b) a report(s) on examinations (tests) conducted in an accredited testing laboratory (centre), entered in the uniform register of conformity assessment bodies in the Union;
  - c) a registered declaration of conformity.
95. The declaration of conformity is subject to registration in the manner prescribed in the Decision of the Board of the Eurasian Economic Commission of 9 April 2013, No. 76.
96. The validity of the declaration of conformity when declaring the conformity of fishery and aquaculture products according to pattern 3d is no longer than 3 years, and no longer than 5 years for pattern 6d. The validity of the declaration of conformity for a consignment of fishery and aquaculture products (pattern 4d) is established by the applicant, but cannot exceed the shelf life of the fishery and aquaculture products concerned.
97. The management system certification body inspects the stability of the quality management and safety system (for pattern 6d).
98. The set of documents specified in point 94 of this Technical Regulation is to be kept by the applicant for the following periods:
- a) for mass-produced products – not less than 5 years from the date of termination of the declaration;
  - b) for a batch of products – not less than 5 years from the end of the sale of the batch of fishery and aquaculture products concerned.

## **XII. Marking of fishery and aquaculture products with a uniform product circulation mark for the market of the Union**

99. Fishery and aquaculture products that meet the safety requirements set out in this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union) and which have undergone the procedure of conformity assessment according to the provisions of this Technical Regulation, are to be marked with a uniform product circulation mark for the market of the Union.
100. Marking with a uniform product circulation mark for the market of the Union is carried out before the release of fishery and aquaculture products into circulation within the territory of the Union.
101. The uniform product circulation mark for the market of the Union is placed on every unit of fishery and aquaculture products (consumer packaging and transport packaging, or label, or tag) by any means that ensure clarity and legibility throughout the shelf life of such products.
- If it is not possible to place the uniform product circulation mark for the market of the Union on consumer packaging and transport packing, or a label, or a tag, it may be placed on accompanying documents.
102. The marking of fishery and aquaculture products with the uniform product circulation mark

for the market of the Union attests to the conformity of fishery and aquaculture products with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union).

### **XIII. State inspection (supervision) over the compliance with the requirements of this Technical Regulation**

103. The state inspection (supervision) over the compliance with the requirements of this Technical Regulation in relation to fishery and aquaculture products and the associated processes of production, storage, transport, sale and disposal is to be carried out in accordance with the legislation of the Member State concerned.

### **XIV. Disclaimer**

104. The authorised bodies of the Member States are obliged to take all measures aimed at restricting and prohibiting the release of fishery and aquaculture products into the territory of the Union whenever such products do not conform with the requirements of this Technical Regulation and other applicable technical regulations of the Union (technical regulations of the Customs Union), and also to withdraw such products from circulation.

In this case, the authorised body of the Member State is obliged to notify the authorised bodies of the other Member States of the adoption of a relevant decision, specifying the reason for adopting it and providing evidence in order to clarify the necessity to adopt appropriate measures.

[seal: Eurasian Economic Committee, for documents]

ANNEX 1

to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAEU 040/2016)

**Microbiological safety standards**

Table 1

Microbiological safety standards for fishery and aquaculture products

Indicator	Allowable level	Remarks
1	2	3
The number of mesophilic aerobic bacteria and facultative anaerobes, CFU/g, not more than	1 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)
		roe from Acipenseridae, granular, pasteurised
	5 x 10 <sup>3</sup>	roe from other fish, pasteurised
		dried fishery and aquaculture products from catches of aquatic biological resources in seas – hydrolysate from mussels
		bivalve molluscs (mussels, oysters, scallops, etc.), living

Indicator	Allowable level	Remarks
1	2	3
		jams from seaweed
	1 x 10 <sup>4</sup>	<p>hot smoked fishery and aquaculture products, incl. frozen products</p> <p>cold smoked fishery and aquaculture products (incl. frozen products), uncut</p> <p>culinary products subjected to heat treatment, including frozen products – fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., also with a flour-based component (pasties, pelmeni etc.)</p> <p>culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing</p> <p>culinary products from caviar, subjected to heat treatment</p> <p>roe from Acipenseridae, granular, canned, pressed</p> <p>caviar analogues, incl. protein-based ones</p> <p>cooked and frozen fishery and aquaculture products – dishes from mollusc meat</p>
	2 x 10 <sup>4</sup>	<p>cooked and frozen fishery and aquaculture products – quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products</p> <p>cooked and frozen fishery and aquaculture products – crustaceans, mollusc meat, dishes from the meat of bivalve molluscs, dishes from the meat of shrimps, crab, krill</p> <p>dried and cured fishery and aquaculture products from marine invertebrates</p>
	3 x 10 <sup>4</sup>	cold smoked fishery and aquaculture products, also frozen fish, cut-up (also

Indicator	Allowable level	Remarks
1	2	3
		<p>sliced (portioned, ready-to-serve))</p> <p>7.5 x 10<sup>4</sup> cold smoked fishery and aquaculture products, also frozen fish, cold smoked fillet products (also sliced)</p> <p>5 x 10<sup>4</sup> raw fish (fresh) and live fish</p> <p>chilled, surface-frozen and frozen fishery and aquaculture products – special filling</p> <p>preserves from heat-treated fish</p> <p>lightly salted preserves in spicy and special brine, from cut-up fish</p> <p>preserves from the meat of bivalve molluscs</p> <p>cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed</p> <p>cured, hung, dried fish</p> <p>culinary products subjected to heat treatment, multicomponent products, also frozen ones (solyankas, pilaffs, snack dishes, stewed seafood with vegetables), jellied products (foods in aspic, jellied fish etc.)</p> <p>culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.)</p> <p>milt and unscreened roe, chilled, surface-frozen and frozen</p> <p>roe from Acipenseridae, unscreened, lightly salted and salted</p> <p>roe from Salmonidae, granular, salted, from frozen sacs</p>

Indicator	Allowable level	Remarks
1	2	3
		<p>crustaceans and other invertebrates, living</p> <p>bivalve molluscs (mussels, oysters, scallops, etc.), chilled, surface-frozen and frozen</p> <p>dried fishery and aquaculture products from catches of aquatic biological resources in seas – dry mussel bouillon, bouillon cubes and pastes, isolated protein</p> <p>raw algae (fresh) and fresh aquatic plants, algae and other marine aquatic plants, frozen and dried</p> <p><math>1 \times 10^5</math></p> <p>chilled, surface-frozen and frozen fishery and aquaculture products – fish, fish fillet, specially cut fish, edible minced fish filling, formed filled products, also with a flour-based component</p> <p>crustaceans and other invertebrates, chilled, surface-frozen and frozen</p> <p>liver and heads of fish, frozen</p> <p>preserves in spicy and special brine, made from cut and uncut fish</p> <p>lightly salted preserves in spicy and special brine, from uncut fish</p> <p>protein-based preserves in paste format</p> <p>cold smoked fishery and aquaculture products, also frozen; assorted fish, minced fillets, products with spices</p> <p>salted, spicy, marinated fish, also frozen fish; cut and uncut, salted and lightly salted, also without preservatives, as well as fillets, sliced with added sauces, spices, garnishes, vegetable oil (also from Salmonidae)</p>

Indicator	Allowable level	Remarks
1	2	3
		<p>salted milt</p> <p>roe from Salmonidae, granular, salted, canned, barrelled</p> <p>roe from other fish – screened, unscreened, salted, smoked, cured</p> <p>2 x 10<sup>5</sup></p> <p>preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)</p> <p>preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish</p> <p>culinary products not subjected to heat treatment after blending; salted and chopped fish, pates, pastes, spreads made with herring, caviar, krill etc.</p> <p>culinary products from caviar – multicomponent dishes, not subjected to heat treatment after blending</p> <p>5 x 10<sup>5</sup></p> <p>fish preserves in paste format</p> <p>dry soups with fish, intended for cooking</p>
Bacteria from the coliform group (coliforms), not permitted in product mass (g)	1	<p>preserves from heat-treated fish</p> <p>hot smoked fishery and aquaculture products, incl. frozen products</p> <p>culinary products subjected to heat treatment, including frozen products – fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., also with a flour-based component (pasties, pelmeni etc.)</p> <p>culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing</p>

Indicator	Allowable level	Remarks
1	2	3
		<p>culinary products from caviar, subjected to heat treatment</p> <p>cooked and frozen fishery and aquaculture products – structured products (crab sticks and others), mollusc dishes</p> <p>roe from Acipenseridae – granular canned, pressed, granular pasteurised, unscreened lightly salted and salted</p> <p>roe from Salmonidae, granular, salted – in cans, in barrels, from frozen sacs</p> <p>roe from other fish, pasteurised</p> <p>bivalve molluscs (mussels, oysters, scallops, etc.), living</p> <p>dried and cured fishery and aquaculture products from marine invertebrates</p> <p>dried fishery and aquaculture products from catches of aquatic biological resources in seas – hydrolysate from mussels, protein-carbohydrate concentrate from mussels</p> <p>algae and other marine aquatic plants</p> <p>dried jams from seaweed</p>
	0.1	<p>cold smoked fishery and aquaculture products, also frozen; cut or uncut (also sliced (portioned, ready-to-serve)), cold smoked fillet products (also sliced)</p> <p>cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed</p> <p>salted, spicy, marinated fish (incl. frozen products), uncut</p> <p>cured, hung, dried fish</p>

Indicator	Allowable level	Remarks
1	2	3

protein-based preserves in paste format

preserves from the meat of bivalve molluscs

culinary products subjected to heat treatment; jellied products (foods in aspic, jellied fish etc.)

culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.)

culinary products from caviar – multicomponent dishes, not subjected to heat treatment after blending

cooked and frozen fishery and aquaculture products – quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products, crustaceans, mollusc meat, dishes from the meat of bivalve molluscs, dishes from the meat of shrimps, crab, krill

salted milt

roe from other fish (except from Acipenseridae and Salmonidae) – screened salted roe, unscreened lightly salted roe, smoked, cured roe

caviar analogues, incl. protein-based ones

bivalve molluscs (mussels, oysters, scallops, etc.), chilled, surface-frozen and frozen

dried fishery and aquaculture products from catches of aquatic biological resources in seas – dry mussel bouillon, bouillon cubes and pastes, isolated protein

raw algae (fresh), fresh marine aquatic plants

Indicator	Allowable level	Remarks
1	2	3
		algae and other marine aquatic plants, frozen
	0.01	<p>raw fish (fresh) and live fish</p> <p>crustaceans and other invertebrates, living</p> <p>chilled, surface-frozen and frozen fishery and aquaculture products – special filling</p> <p>preserves in spicy and special brine, from cut and uncut fish</p> <p>preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)</p> <p>preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish</p> <p>fish preserves in paste format</p> <p>cold smoked fishery and aquaculture products, also frozen; assorted fish, minced fillets, products with spices</p> <p>salted, spicy, marinated fish, also frozen fish; cut, salted and lightly salted, also without preservatives, as well as fillets, sliced with added sauces, spices, garnishes, vegetable oil (also from Salmonidae)</p> <p>culinary products subjected to heat treatment; multicomponent products, also frozen ones (solyankas, pilaffs, snack dishes, stewed seafood with vegetables)</p> <p>culinary products not subjected to heat treatment after blending; salted and chopped fish, pates, pastes</p>

Indicator	Allowable level	Remarks
1	2	3
	0.001	<p>chilled, surface-frozen and frozen fish</p> <p>chilled, surface-frozen and frozen fishery and aquaculture products – fish fillet, specially cut fish, filling made from fishery and aquaculture products, formed filled products, also with a flour-based component</p> <p>crustaceans and other aquatic invertebrates, chilled, surface-frozen and frozen</p> <p>dry soups with fish, intended for cooking</p> <p>culinary products not subjected to heat treatment after blending; spreads made with herring, caviar, krill etc.</p> <p>milt and unscreened roe, chilled, surface-frozen and frozen</p> <p>liver and heads of fish, frozen</p>
S. aureus, not permitted in product mass (g)	1	<p>lightly salted preserves in spicy and special brine, made from cut and uncut fish</p> <p>preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)</p> <p>preserves from heat-treated fish</p> <p>preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish</p> <p>hot smoked fishery and aquaculture products, incl. frozen products</p> <p>cold smoked fishery and aquaculture products, also frozen; cut or uncut (also sliced (portioned, ready-to-serve)), cold smoked fillet products (also</p>

Indicator	Allowable level	Remarks
1	2	3

sliced), assorted fish, minced fillets, products with spices

culinary products subjected to heat treatment; fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., with a flour-based component (pasties, pelmeni etc.), including frozen ones, multicomponent products, also frozen ones (solyankas, pilaffs, snack dishes, stewed seafood with vegetables), jellied products (foods in aspic, jellied fish etc.)

culinary products from caviar, subjected to heat treatment

culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing

cooked and frozen fishery and aquaculture products – structured products (crab sticks and others), mollusc meat, mollusc meat dishes, products made from the meat of shrimps, crab and krill

roe from Acipenseridae – granular canned, pressed, granular pasteurised, unscreened lightly salted and salted

roe from Salmonidae, granular, salted – in cans, in barrels, from frozen sacs

roe from other fish – screened salted roe, unscreened lightly salted roe, smoked, cured, pasteurised

caviar analogues, incl. protein-based ones

dried fishery and aquaculture products from catches of aquatic biological resources in seas – dry mussel bouillon, bouillon cubes and pastes, isolated protein, hydrolysate from mussels, protein-carbohydrate concentrate from mussels

0.1 chilled, surface-frozen and frozen fishery and aquaculture products – special

Indicator	Allowable level	Remarks
1	2	3

filling

preserves from the meat of bivalve molluscs

cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed

salted, spicy, marinated fish, also frozen fish; cut, salted and lightly salted, also without preservatives, as well as fillets, sliced with added sauces, spices, garnishes, vegetable oil (also from Salmonidae)

culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.), salted and chopped fish, pates, pastes, spreads made with herring, caviar, krill etc.

culinary products from caviar – multicomponent dishes, not subjected to heat treatment after blending

cooked and frozen fishery and aquaculture products – quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products, crustaceans

bivalve molluscs (mussels, oysters, scallops, etc.), living, chilled, surface-frozen and frozen

salted milt

fish preserves in paste format, protein-based preserves in paste format

0.01 raw fish (fresh) and live fish

chilled, surface-frozen and frozen fish

crustaceans and other live aquatic invertebrates, chilled, surface-frozen and

Indicator	Allowable level	Remarks
1	2	3
		<p>frozen</p> <p>chilled, surface-frozen and frozen fishery and aquaculture products – fish fillet, specially cut fish, edible minced fish filling, formed filled products, also with a flour-based component</p> <p>milt and unscreened roe, chilled, surface-frozen and frozen</p> <p>liver and heads of fish, frozen</p>
V. parahaemolyticus, CFU/g, not more than	10	<p>cold smoked fishery and aquaculture products from sea fish, also frozen fish; cut or uncut (also sliced (portioned, ready-to-serve))</p> <p>sea fish, cut, soft-smoked, lightly salted, including fillets from sea fish, also vacuum-packed</p>
	100	<p>raw sea fish (fresh) and live sea fish</p> <p>sea fish, chilled, surface-frozen and frozen</p> <p>chilled, surface-frozen and frozen fishery and aquaculture products made from sea fish – fish fillet, specially cut fish, edible minced fish filling, filled products, also with a flour-based component, special filling</p> <p>milt and unscreened roe from sea fish, chilled, surface-frozen and frozen</p> <p>liver and heads of sea fish, frozen</p> <p>crustaceans and other live aquatic invertebrates, chilled, surface-frozen and frozen</p> <p>bivalve molluscs (mussels, oysters, scallops, etc.), chilled, surface-frozen and frozen</p>

Indicator	Allowable level	Remarks
1	2	3
V. parahaemolyticus, not permitted in product mass (g/cm <sup>3</sup> )	25	bivalve molluscs (mussels, oysters, scallops, etc.), living
Enterococcus bacteria, not permitted in product mass (g/cc.)	0.1	bivalve molluscs (mussels, oysters, scallops, etc.), living
Enterococcus bacteria, CFU/g, not more than	1 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products – quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products (in products made from portioned pieces), crustaceans (in products made from portioned pieces), mollusc meat, mollusc meat dishes (in products made from portioned pieces), products made from the meat of shrimps, crab and krill (in products made from portioned pieces)
	2 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products – structured products (crab sticks and others), crustaceans (in minced products), mollusc meat, mollusc meat dishes (in minced products), products made from the meat of shrimps, crab and krill (in minced products)
Sulfite-reducing clostridia, not permitted in product mass (g)	1	preserves from heat-treated fish  cured fish  culinary products subjected to heat treatment; fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., with a flour-based component (pasties, pelmeni etc.), including frozen ones, multicomponent products, also frozen ones (solyankas, pilaffs, snack dishes, stewed seafood with vegetables)  vacuum-packed, cooked and frozen fishery and aquaculture products – structured products (crab sticks and others), crustaceans, mollusc meat,

Indicator	Allowable level	Remarks
1	2	3

mollusc meat dishes, products made from the meat of shrimps, crab and krill

roe from Acipenseridae – granular, canned, pressed, granular pasteurised, unscreened lightly salted and salted roe

roe from Salmonidae, granular salted – in cans, in barrels, from frozen sacs

roe from other fish – screened salted roe, unscreened lightly salted roe, smoked, cured, pasteurised roe

dried fishery and aquaculture products from catches of aquatic biological resources – protein-carbohydrate concentrate from mussels, vacuum-packed

0.1

chilled, surface-frozen and frozen fishery and aquaculture products – special filling

protein-based preserves in paste format

caviar analogues, incl. protein-based ones

vacuum-packed hot smoked fishery and aquaculture products, incl. frozen products

vacuum-packed cold smoked fishery and aquaculture products, also frozen fish; cut or uncut (also sliced (portioned, ready-to-serve)), cold smoked fillet products (also sliced), assorted fish, minced fillets, products with spices

cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed

salted, spicy, marinated fish, also frozen fish, vacuum-packed; cut and uncut, salted and lightly salted, also without preservatives, as well as fillets, sliced with added sauces, spices, garnishes, vegetable oil (also from Salmonidae)

Indicator	Allowable level	Remarks
1	2	3
	0.01	<p>hung, dried, vacuum-packed fish</p> <p>cooked and frozen fishery and aquaculture products, quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products</p> <p>bivalve molluscs (mussels, oysters, scallops, etc.), living</p> <p>dried and cured fishery and aquaculture products from marine invertebrates</p> <p>vacuum-packed, chilled, surface-frozen and frozen fishery and aquaculture products – fish fillet, specially cut fish, edible minced fish filling, formed filled products, also with a flour-based component</p> <p>preserves in spicy and special brine, made from cut and uncut fish</p> <p>lightly salted preserves in spicy and special brine, made from cut and uncut fish</p> <p>preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)</p> <p>fish preserves in paste format</p> <p>preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish</p> <p>dried fishery and aquaculture products from catches of aquatic biological resources in seas – dry mussel bouillon, bouillon cubes and pastes, isolated protein</p>
Mould, not permitted in product mass (g)	0.1	roe from Acipenseridae, granular, pasteurised

Indicator	Allowable level	Remarks
1	2	3
Mould, CFU/g, not more than	10	<p>roe from other fish, pasteurised</p> <p>preserves in spicy and special brine, made from cut and uncut fish</p> <p>lightly salted preserves in spicy and special brine, made from cut and uncut fish</p> <p>preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)</p> <p>fish preserves in paste format, protein-based preserves in paste format</p> <p>preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish</p> <p>preserves from the meat of bivalve molluscs</p>
	50	<p>cured fish</p> <p>culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.)</p> <p>roe from Acipenseridae – granular, canned, pressed, unscreened, lightly salted and salted roe</p> <p>roe from Salmonidae, granular, salted – in cans, in barrels, from frozen sacs</p> <p>roe from other fish – screened salted roe, unscreened lightly salted roe, smoked, cured roe</p> <p>caviar analogues, incl. protein-based ones</p>
	100	<p>algae and other marine aquatic plants, dried</p>

Indicator	Allowable level	Remarks
1	2	3
Yeast, not permitted in product mass (g)	0.1	roe from Acipenseridae, granular, pasteurised roe from other fish, pasteurised
Yeast, CFU/g, not more than	50	roe from Acipenseridae, granular, canned, pressed caviar analogues, incl. protein-based ones
	100	preserves in spicy and special brine, made from cut and uncut fish lightly salted preserves in spicy and special brine, made from cut and uncut fish preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae) preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish preserves from the meat of bivalve molluscs fish preserves in paste format, protein-based preserves in paste format cured fish culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.) roe from Acipenseridae, unscreened, lightly salted and salted
	200	roe from Salmonidae, granular, salted, from frozen sacs
	300	roe from Salmonidae, granular, salted, canned, barrelled

Indicator	Allowable level	Remarks
1	2	3
Mould and yeast in total, CFU/g, not more than	100	<p>roe from other fish – screened salted roe, unscreened lightly salted roe, smoked, cured roe</p> <p>hung fish, dried fish</p> <p>dried and cured fishery and aquaculture products from marine invertebrates</p> <p>dry soups with fish, intended for cooking</p> <p>culinary products subjected to heat treatment, including frozen products – fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., also with flour-based components (pasties, pelmeni, etc.)</p>
Proteus bacteria, not permitted in product mass (g)	0.1	<p>culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing, fish and seafood salads with dressing (mayonnaise, sauce etc.), salted and chopped fish, pates, pastes, spreads made with herring, caviar, krill etc.</p> <p>culinary products from caviar – multicomponent dishes not subjected to heat treatment after blending</p>
	1	bivalve molluscs (mussels, oysters, scallops, etc.), living

Microbiological safety standards for other fishery and aquaculture products

Indicator	Allowable level	Remarks
1	2	3
The number of mesophilic aerobic bacteria and facultative anaerobes, CFU/g, not more than	<p>1 x 10<sup>3</sup></p> <p>2.5 x 10<sup>3</sup></p> <p>1 x 10<sup>4</sup></p> <p>5 x 10<sup>4</sup></p>	<p>jellied fish</p> <p>fish dishes – parboiled, stewed, fried, baked fish</p> <p>ready-made culinary fish products in consumer packaging, incl. vacuum-packed products</p> <p>fish dishes – dishes from fish-based minced mass (cutlets, stuffed fish pies, schnitzels, fish balls with tomato sauce), baked products, pies</p> <p>salads with fish added, without dressing</p> <p>boiled fish, fried in marinade</p> <p>cold soups – borsch, sorrel soup with fish (without sour cream added)</p> <p>salads with added fish, with dressing (mayonnaise, sauces etc.)</p>
Bacteria from the coliform group (coliforms), not permitted in product mass (g)	1	<p>jellied fish</p> <p>boiled fish, fried in marinade</p> <p>fish dishes – parboiled, stewed, fried, baked fish, dishes from fish-based minced mass (cutlets, stuffed fish pies, schnitzels, fish balls with tomato</p>

Indicator	Allowable level	Remarks
1	2	3
		sauce), baked products, pies
		ready-made culinary fish products in consumer packaging, incl. vacuum-packed products
	0.1	salads with fish added – with or without dressing (mayonnaise, sauces etc.)
	0.01	cold soups – borsch, sorrel soup with fish (without sour cream added)
E. coli, not permitted in product mass (g)	0.1	salads with fish added – with or without dressing (mayonnaise, sauces etc.) cold soups – borsch, sorrel soup with fish (without sour cream added)
S. aureus, not permitted in product mass (g)	1	jellied fish boiled fish, fried in marinade fish dishes – parboiled, stewed, fried, baked fish, dishes from fish-based minced mass (cutlets, stuffed fish pies, schnitzels, fish balls with tomato sauce), baked products, pies ready-made culinary fish products in consumer packaging, incl. vacuum-packed products
	0.1	cold soups – borsch, sorrel soup with fish (without sour cream added) salads with fish added – with or without dressing (mayonnaise, sauces etc.)
Proteus bacteria, not permitted in product mass (g)	0.1	salads with fish added – with or without dressing (mayonnaise, sauces etc.) jellied fish

Indicator	Allowable level	Remarks
1	2	3
		<p>boiled fish, fried in marinade</p> <p>fish dishes – parboiled, stewed, fried, baked fish, dishes from fish-based minced mass (cutlets, stuffed fish pies, schnitzels, fish balls with tomato sauce), baked products, pies</p> <p>cold soups – borsch, sorrel soup with fish (without sour cream added)</p> <p>ready-made culinary fish products in consumer packaging, incl. vacuum-packed products</p>
Sulfite-reducing clostridia, not permitted in product mass (g)	0.1	ready-made culinary fish products in consumer packaging, incl. vacuum-packed products
Yeast, CFU/g, not more than	200	salads with added fish, with dressing (mayonnaise, sauces etc.) and preservatives
	500	salads with added fish, with dressing (mayonnaise, sauces etc.)
Mould, CFU/g, not more than	50	salads with added fish, with dressing (mayonnaise, sauces etc.)

Table 3

Microbiological safety standards for fishery and aquaculture products intended for child nutrition (for pre-school and school-age children)

Indicator	Allowable level	Remarks
1	2	3
The number of mesophilic aerobic bacteria and facultative anaerobes, CFU/g, not more than	1 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)
	1 x 10 <sup>4</sup>	culinary products subjected to heat treatment, including frozen products; fish and fillings, baked, boiled
		culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing
	2 x 10 <sup>4</sup>	cooked and frozen fishery and aquaculture products – quick-frozen ready-to-eat lunch fish dishes, incl. vacuum-packed products
Bacteria from the coliform group (coliforms), not permitted in product mass (g)	1	culinary products subjected to heat treatment, including frozen products; fish and fillings, baked, boiled
		culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing
		cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)
	0.1	cooked and frozen fishery and aquaculture products – quick-frozen ready-

Indicator	Allowable level	Remarks
1	2	3
S. aureus, not permitted in product mass (g)	0.01	<p>to-eat lunch fish dishes, incl. vacuum-packed products</p> <p>semi-finished products from catches of aquatic biological resources</p> <p>culinary products subjected to heat treatment, including frozen products; fish and fillings, baked, boiled</p> <p>culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing</p> <p>cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)</p>
Proteus bacteria, not permitted in product mass (g)	0.1	<p>0.1</p> <p>cooked and frozen fishery and aquaculture products – quick-frozen ready-to-eat lunch fish dishes, incl. vacuum-packed products</p> <p>0.01</p> <p>semi-finished products from catches of aquatic biological resources</p> <p>0.1</p> <p>culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing</p>
Sulfite-reducing clostridia, not permitted in product mass (g)	1	<p>1</p> <p>culinary products subjected to heat treatment, including frozen products – Fish and fillings, baked, boiled, incl. vacuum-packed products</p> <p>cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)</p> <p>0.1</p> <p>semi-finished products from catches of aquatic biological resources</p> <p>cooked and frozen fishery and aquaculture products – quick-frozen ready-to-eat lunch fish dishes, incl. vacuum-packed products</p>

Indicator	Allowable level	Remarks
1	2	3
		semi-finished products from catches of aquatic biological resources
	0.01	semi-finished products from catches of aquatic biological resources, vacuum-packed
V. parahaemolyticus, CFU/g, not more than	100	semi-finished products from sea fish
Enterococcus bacteria, CFU/g, not more than	1 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products quick-frozen ready-to-eat lunch fish dishes made from portioned pieces, incl. vacuum-packed products
	2 x 10 <sup>3</sup>	cooked and frozen fishery and aquaculture products – structured products (crab sticks and others), fillings
Mould and yeast in total, CFU/g, not more than	100	culinary products subjected to heat treatment, including frozen products – fish and fillings, baked, boiled

Table 4

Microbiological safety standards for the main types of food (edible) raw materials and components used in the production of fishery and aquaculture products intended for child nutrition

Indicator	Permissible level	Remarks
1	2	3
The number of mesophilic aerobic bacteria and facultative anaerobes, CFU/g, not more than	$5 \times 10^4$	Raw fish (fresh), chilled, surface-frozen, frozen
Bacteria from the coliform group (coliforms), not permitted in product mass (g)	0.01	
S. aureus, not permitted in product mass (g)	0.01	

Table 5

Microbiological safety standards for canned fishery and aquaculture products

Group of canned food	Industrial sterility requirements		Remarks
	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4
Fully canned food, group 'A'	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from <i>B. cereus</i> and <i>B. polymyxa</i> groups	not permitted in 1 g (cc.) of the product	Canned fish, fish liver and catches of aquatic biological resources in glass, aluminium and tin containers
	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from the <i>B. subtilis</i> group	not more than 11 cells in 1 g (cc.) of the product	
	Mesophilic clostridia <i>C. botulinum</i> and/or <i>C. Perfringens</i>	not permitted in 1 g (cc.) of the product	
	Mesophilic clostridia (except <i>C. botulinum</i> and/or <i>C. perfringens</i> )	not more than 1 cell in 1 g (cc.) of the product	
	Non-spore-forming microorganisms, including lactic acid fungi, and/or mould fungi, and/or yeasts	not permitted in 1 g (cc.) of the product	
	Spore-forming thermophilic anaerobic and aerobic bacteria and facultative anaerobes	not permitted in 1 g (cc.) of the product	
Fully canned food, group	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from <i>B. cereus</i> and <i>B.</i>	not permitted in 1 g (cc.) of	Canned fish, fish liver and catches of aquatic biological resources in

Group of canned food	Industrial sterility requirements		Remarks
	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4
'A', for child nutrition	polymyxa groups	the product	glass, aluminium and tin containers
	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from the B. subtilis group	not more than 11 cells in 1 g (cc.) of the product	
	Mesophilic clostridia C. botulinum and/or C. Perfringens	not permitted in 10 g (cc.) of the product	
	Mesophilic clostridia (except C. botulinum and/or C. perfringens)	not more than 1 cell in 10 g (cc.) of the product	
	Non-spore-forming microorganisms, including lactic acid fungi, and/or mould fungi, and/or yeasts	not permitted in 1 g (cc.) of the product	
	Spore-forming thermophilic anaerobic and aerobic bacteria and facultative anaerobes	not permitted in 1 g (cc.) of the product	
Semi-canned food, group 'D'	The number of mesophilic aerobic facultative anaerobes	not more than $2 \times 10^2$ CFU/g	pasteurised semi-canned fish, in glass packaging
	Bacteria from the coliform group (coliforms)	not permitted in 1 g of the product	
	B. Cereus	not permitted in 1 g of the product	

Group of canned food	Industrial sterility requirements		Remarks
	Group of microorganisms detected in canned food	Assessment criteria	
1	2	3	4

Sulfite-reducing clostridia

not permitted in 1 g of the product

*S. aureus* and other coagulase-positive staphylococci

not permitted in 1 g of the product

Remarks:

1. Group 'A' – canned fishery and aquaculture products, having a pH of 4.2 and higher, as well as canned fishery and aquaculture products with unlimited acidity, prepared without the addition of acid.
2. Group 'D' – pasteurised canned fishery and aquaculture products.

## ANNEX 2

to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products'

(TR EAEU 040/2016)

### Maximum permissible levels of residues of veterinary drugs, growth stimulants (including hormonal drugs), drugs (including antimicrobial agents) in aquaculture food products of animal origin\*

Name	Allowable level, mg/kg, not more than	Remarks
1	2	3

#### I. Maximum permissible levels of antimicrobial residues

Amoxicillin (penicillins)	0.05 (muscle tissue in natural proportion with the skin)
Ampicillin (penicillins)	0.05 (muscle tissue in natural proportion with the skin)
Bacitracin (polypeptide)	not permitted (< 0.02)
Benzylpenicillin/Penethamate (penicillins)	0.05 (muscle tissue in natural proportion with the skin)
Danofloxacin (quinolones)	0.1 (muscle tissue in natural proportion with the skin)
Dicloxacillin (penicillins)	0.3 (muscle tissue)
Difloxacin (quinolones)	0.3 (muscle tissue in natural proportion with the skin)
Cloxacillin (penicillins)	0.3 (muscle tissue)
Colistin (polymyxins)	0.15 (muscle tissue in natural proportion with the skin)

Name	Allowable level, mg/kg, not more than	Remarks
1	2	3
Lasalocid (ionophores)	0.005 (muscle tissue)	lasalocid sodium
Levomycesin (chloramphenicol) (macrolides)	not permitted (< 0.0003)	
Metronidazole / dimetridazole / ronidazole / dapsone / clotrimazole / aminotriazole	not permitted at the level of method determination (muscle tissue)	
Neomycin (aminoglycosides)	0.5 (muscle tissue)	including framycetin
Nitrofurans (including furazolidone)	not permitted at the level of method determination (muscle tissue)	
Oxacillin (penicillins)	0.3 (muscle tissue)	
Oxolinic acid (quinolones)	0.1 (muscle tissue in natural proportion with the skin)	
Paromomycin (aminoglycosides)	0.5 (muscle tissue)	
Sarafloxacin (quinolones)	0.03 (muscle tissue of fish from the family of Salmonidae in natural proportion with the skin)	
Spectinomycin (aminoglycosides)	0.3 (muscle tissue)	
Tetracycline group Tetracycline ATX (tetracyclines)	not permitted (< 0.01)	
Thiamphenicol (florfenicols)	0.05 (muscle tissue in natural proportion with the skin)	as a total of thiamphenicol and thiamphenicol conjugates, expressed in terms of thiamphenicol

Name	Allowable level, mg/kg, not more than	Remarks
1	2	3
Tilmicosin (macrolides)	0.05 (muscle tissue in natural proportion with the skin)	
Tylosin (macrolides)	0.1 (muscle tissue in natural proportion with the skin)	as Tylosin A
Flavomycin (streptothricins)	0.7 (muscle tissue)	flavophospholipol
Florfenicol (florfenicols)	1.0 (muscle tissue in natural proportion with the skin)	total florfenicol and its metabolites in the form of florfenicol amine
Flumequine (quinolones)	0.6 (muscle tissue in natural proportion with the skin)	
Ciprofloxacin / enrofloxacin / pefloxacin (fluoroquinolones)	0.1 (muscle tissue)	total fluoroquinolones
Erythromycin (macrolides)	0.2 (muscle tissue in natural proportion with the skin)	

## II. Maximum permissible levels of antiprotozoal remnants

Halofuginone	0.01 (muscle tissue)	
Decoquinate	0.02 (muscle tissue)	
Diclazuril	0.005 (muscle tissue)	same as Diclazuril
Maduramicin	0.002 (muscle tissue)	
Narasin	0.005 (muscle tissue)	
Nicarbazin	0.025 (muscle tissue)	as N, N'-bis (4-nitrophenyl)urea
Robenidine	0.005 (muscle tissue)	robenidine hydrochloride
Salinomycin	0.002 (muscle tissue)	salinomycin sodium
Semduramicin	0.002 (muscle tissue)	

\* The content of residues of veterinary drugs, animal growth stimulants (including hormonal drugs), drugs (including antimicrobial agents, with the exception of levomycetin (chloramphenicol), the tetracycline group and bacitracin) in aquaculture food products of animal origin is monitored on the basis of information regarding their application provided by the manufacturer (the person authorised by the manufacturer, importer), at the time of their release into circulation within the territory of the Eurasian Economic Union.

ANNEX 3

to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products'

(TR EAEU 040/2016)

**Parasitological indicators of the safety of fish, crustaceans, molluscs and products made from them**

Table 1

Freshwater fish and products made from it

Product group	Parasitological indicators and permissible levels of larval parasites in live form													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
1. Cyprinidae	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	n/p	-	-	-	n/p	-
2. Esocidae	-	-	-	-	n/p	-	-	-	n/p	n/p	-	-	n/p	-
3. Percidae	-	-	-	-	-	-	-	n/p	n/p	n/p	-	-	-	-
4. Salmonidae	-	-	-	-	n/p	-	-	n/p	-	n/p	n/p	-	-	-



Product group	Parasitological indicators and permissible levels of larval parasites in live form													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Esocidae, Percidae, Gadidae (Lota genus), Thymallinae	-	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Salmonidae	-	-	-	-	-	-	-	-	-	n/p	n/p	-	-	-
Coregonus	-	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Acipenseridae (basins of the Amur, the lower reaches of the Volga river, the Caspian Sea)	-	-	-	-	-	-	-	-	-	-	n/p	-	-	-

Remarks: 1. The abbreviation 'n/p' means 'not permitted'.  
2. The following symbols are used for larvae of parasites in live form:

Trematoda:

1. Opisthorchis
2. Clonorchis
3. Pseudamphistomum
4. Metagonimus
5. Nanophyetus
6. Echinochasmus
7. Rossicotrema
8. Apophallus

Cestoda:

9. Diphyllobothrium

Nematoda:

- 10. Anisakis
- 11. Contracaecum
- 12. Dioctophymes
- 13. Gnathostoma

Table 2

Migratory fish and products made from it

Product group	Parasitological indicators and permissible levels of larval parasites in live form					
	1	2	3	4	5	6
1. Salmons	-	n/p	n/p	-	-	-
2. Fat East salmons	n/p	n/p	n/p	n/p	n/p	n/p
3. Filling from fish indicated in point 1 of this table	-	n/p	n/p	-	-	-
4. Filling from fish indicated in point 2 of this table	n/p	n/p	n/p	n/p	n/p	n/p
5. Canned fish and preserves made from fish indicated in point 1 of this table	-	n/p	n/p	-	-	-
6. Canned fish and preserves made from fish indicated in point 2 of this table	n/p	n/p	n/p	n/p	n/p	n/p
7. Fried, jellied, salted, marinated, smoked, cured fish indicated in point 1 of this table	-	n/p	n/p	-	-	-



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

I. Sea fish by fishing areas and families

1. The Barents Sea:

Pleuronectidae	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Osmeridae	-	-	-	-	-	n/p	-	-	n/p	-	-	-	-
Salmonidae (migratory fish)	-	-	-	-	-	n/p	-	-	n/p	-	-	-	-
Clupeidae	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Scorpaenidae	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Gadidae	-	-	n/p	-	-	n/p	-	n/p	n/p	n/p	n/p	n/p	-

2. The North Atlantic:

Pleuronectidae	-	-	n/p	-	-	-	-	-	n/p	-	-	-	-
Osmeridae	-	-	n/p	-	-	-	-	-	n/p	-	-	-	-
Macrouridae	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Merlucciidae	-	-	-	-	-	-	-	-	n/p	-	-	-	-
Clupeidae	-	-	n/p	-	-	-	-	-	n/p	-	n/p	-	-







Product group	Parasitological indicators and permissible levels of larval parasites in live form												
	1	2	3	4	5	6	7	8	9	10	11	12	13
11. Fried, jellied, salted, marinated, smoked, cured fish from the families indicated in points 1–8 of this table	n/p	n/p	n/p	-	-	n/p							
12. Caviar of Alaska pollock, caviar of cod	-	-	-	-	-	-	-	-	n/p	-	n/p	-	-
13. Cod liver	-	-	-	-	-	-	-	-	n/p	-	n/p	-	-

Remarks: 1. The abbreviation 'n/p' means 'not permitted'.  
2. The following symbols are used for larvae of parasites in live form:

Trematoda: 1 – Nanophyetus  
2 – Heterophyes  
3 – Cryptocortilus  
4 – Rosicotremy  
5 – Apophallus  
Cestoda: 6 – Diphyllbothrium  
7 – Diplogonophorus  
8 – Pyramicocephalus  
Nematoda: 9 – Anisakis  
10 – Contracaecum  
11 – Pseudoterranova  
Acanthocephala: 12– Bolbosoma



Product group	Parasitological indicators and permissible levels of larval parasites in live form								
	1	2	3	4	5	6	7	8	9
Octopuses	-	-	n/p	-	n/p	-	-	-	-
Oysters	-	-	-	-	-	-	-	-	n/p

Remarks: 1. The abbreviation 'n/p' means 'not permitted'.  
2. The following symbols are used for larvae of parasites in live form:

Trematoda: 1 – Paragonimus

Cestoda: 2 – Spirometra

Nematoda: 3 – Anisakis

4 – Contraecum

5 – Pseudoterranova

6 – Dioctophyma

7 – Gnathostoma

8 – Sulcascaris

9 – Echinocephalus

## ANNEX 4

### to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products'

(TR EAEU 040/2016)

#### **Hygienic requirements for the safety of fishery and aquaculture products**

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
Histamine	100	tuna, mackerel, salmon, herring, as well as fishery and aquaculture products made from them (except for caviar, milt, liver and edible fat from fish), including dried products*
Nitrosamines (the sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA))	0.003	all kinds of fishery and aquaculture products, including dried products*
Dioxins	0.000004	all kinds of fishery and aquaculture products, including dried products*
	0.000002 (expressed in terms of fat)	edible fat from fish*
Benzo[a]pyrene	0.005	smoked fishery and aquaculture products
Polychlorinated biphenyls	2	all kinds of fishery and aquaculture products (except for liver and edible fat from fish), including dried products*
	5	fish liver and products made from it
	3	edible fat from fish

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
Paralytic venom of molluscs (saxitoxin)	0.8	molluscs
Amnesic venom of molluscs (domoic acid)	20	molluscs
	30	internal organs of crabs
Diarrhetic venom of molluscs (okadaic acid)	0.16	molluscs
Acid value, mg KOH/g	4	edible fat from fish
Peroxide value, mole of active oxygen/kg	10	edible fat from fish

\* Expressed in terms of the initial products (raw materials), taking into account the content of dry substances in the initial and in the final products.

ANNEX 5  
to the Technical Regulation of the  
Eurasian Economic Union 'On the  
safety of fish and fish products'  
(TR EAEU 040/2016)

**Nutritional value and safety indicators of fishery and aquaculture  
products for child nutrition at an early age**

Table 1

Nutritional value of canned fish (in 100 g of product)

Criterion (indicator)	Unit of measurement	Allowable level		Remarks
		normalised	marked	
1	2	3	4	5
Dry solids weight ratio	g	15–25	-	
Protein	g	8–15	+	
Fat	g	5–11	+	
Energy value	kcal	100–155	+	
Table salt	g	not more than 0.4	+	
Minerals – iron	mg	0.4–3.0	+	for fortified products
Vitamins:				
thiamine (B1)	mg	0.1–0.2	+	for fortified products
riboflavin (B2)	mg	0.1–0.3	+	for fortified products
niacin (PP)	mg	1–4	+	for fortified products
Starch	g	not more than 3	-	used as thickener

Criterion (indicator)	Unit of measurement	Allowable level		Remarks
		normalised	marked	
1	2	3	4	5
Rice flour and wheat flour	g	not more than 5	-	used as thickener

Table 2

### Safety indicators for canned fish

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
Polychlorinated biphenyls	0.5	
Histamine*	100	tuna, mackerel, salmon, herring
Nitrosamines	not permitted (< 0.001)	
Dioxins**	not permitted	
Microbiological indicators	should meet the requirements of industrial sterility for group 'A' canned food, set out in Table 5 of Annex 1 to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES/201)	

\* Expressed in terms of the initial products (raw materials), taking into account the content of dry substances in the initial and in the final products.

\*\* Dioxins are determined in the case that a reasonable assumption arises that they may be present in the initial products (raw materials), taking into account the following:

a) the maximum level of dioxin does not apply to products containing less than 1% fat;

b) dioxins represent the sum of polychlorinated dibenzo-p-dioxins (PCDD) and polychlorinated dibenzofurans (PCDF) and are expressed as the sum of toxic equivalents (TEQ) according to the World Health Organization (WHO) toxicity scale:

Congener	TEQ value
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1	2
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1. Dibenzo-p-dioxins (PCDD):

2,3,7,8-тетрахлордибензодиоксин	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
Octachlorodibenzofuran	0.0001

Table 3

Nutritional value for canned fish with vegetables (in 100 g of product)

Criterion (indicator)	Unit of measurement	Allowable level		Remarks
		normalised	marked	
1	2	3	4	5
Dry solids weight ratio	g	not less than 17	-	
Protein	g	1.5–6	+	
Fat	g	1–6	+	
Energy value	kcal	35–120	+	
Table salt	g	not more than 0.4	+	
Minerals – iron	mg	0.4–3.0	+	for fortified products
Vitamins:				
thiamine (B1)	mg	0.1–0.2	+	for fortified products
riboflavin (B2)	mg	0.1–0.3	+	for fortified products
niacin (PP)	mg	1–4	+	for fortified products
Starch	g	not more than 3	-	used as thickener
Rice flour and wheat flour	g	not more than 5	-	used as thickener

Table 4

## Safety indicators for canned fish with vegetables

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
Polychlorinated biphenyls	0.2	
Histamine*	40	tuna, mackerel, salmon, herring
Nitrates	150	for canned food containing vegetables
Nitrosamines	not permitted (< 0.001)	
Dioxins**	not permitted	
Microbiological indicators	should meet the requirements of industrial sterility for group 'A' canned food, set out in Table 5 of Annex 1 to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES/201)	

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\* Expressed in terms of the initial products (raw materials), taking into account the content of dry substances in the initial and in the final products.

\*\* Dioxins are determined in the case that a reasonable assumption arises that they may be present in the initial products (raw materials), taking into account the following:

- a) the maximum level of dioxin does not apply to products containing less than 1% fat;
- b) dioxins represent the sum of polychlorinated dibenzo-p-dioxins (PCDD) and polychlorinated dibenzofurans (PCDF) and are expressed as the sum of toxic equivalents (TEQ) according to the World Health Organization (WHO) toxicity scale:

## Toxic equivalents (based on WHO toxicity scale)

Congener	TEQ value
1	2

1. Dibenzo-p-dioxins (PCDD):

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
Octachlorodibenzofuran	0.0001

## ANNEX 6

to the Technical Regulation of the  
Eurasian Economic Union 'On the  
safety of fish and fish products'

(TR EAEU 040/2016)

### Nutritional value and safety indicators of fishery and aquaculture products for child nutrition at the pre-school and school age

Table 1

Nutritional value of semi-finished products made from fishery and  
aquaculture products  
(in 100 g of product)

Criterion (indicator)	Unit of measurement	Allowable level	
		normalised	marked
1	2	3	4
Protein	g	not less than 16	+
Fat	g	1–11	+
Energy value	kcal	70–160	+

Table 2

Safety indicators for semi-finished products made from fishery and  
aquaculture products

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
Phycotoxins:		
paralytic venom of molluscs (saxitoxin)	not permitted	molluscs
amnesic venom of molluscs	not permitted	molluscs, internal organs of

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3
(domoic acid)		crabs
diarrhetic venom of molluscs (okadaic acid)	not permitted	molluscs
Nitrosamines:		
the sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA)	not permitted	
Histamine*	100	tuna, mackerel, salmon, herring
Polychlorinated biphenyls	0.5	
Dioxins**	not permitted	semi-finished fish products

\* Expressed in terms of the initial products (raw materials), taking into account the content of dry substances in the initial and in the final products.

\*\* Dioxins are determined in the case that a reasonable assumption arises that they may be present in the initial products (raw materials), taking into account the following:

a) the maximum level of dioxin does not apply to products containing less than 1% fat;

b) dioxins represent the sum of polychlorinated dibenzo-p-dioxins (PCDD) and polychlorinated dibenzofurans (PCDF) and are expressed as the sum of toxic equivalents (TEQ) according to the World Health Organization (WHO) toxicity scale.

#### Toxic equivalents (based on WHO toxicity scale)

Congener	TEQ value
1	2
1. Dibenzo-p-dioxins (PCDD):	
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. Dibenzo-p-dioxins (PCDD):

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

Congener	TEQ value
1	2
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
Octachlorodibenzofuran	0.0001

Table 3

Nutritional value of culinary products made from fishery and aquaculture products (in 100 g of product)

Criterion (indicator)	Unit of measurement	Allowable level	
		normalised	marked
1	2	3	4
Protein	g	not less than 13	+
Fat	g	not more than 8	+

Energy value	kcal	90–130	+
Table salt	g	not more than 0.8	+
Starch	g	not more than 5	-

Table 4

### Safety indicators for culinary products made from fishery and aquaculture products

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3

#### Phycotoxins:

Paralytic venom of molluscs (saxitoxin)	monitoring in initial products (raw materials)	molluscs
Amnesic venom of molluscs (domoic acid)	monitoring in initial products (raw materials)	molluscs, internal organs of crabs
Diarrhetic venom of molluscs (okadaic acid)	monitoring in initial products (raw materials)	molluscs

#### Antibiotics\*:

Levomycesin (chloramphenicol)	not permitted (< 0.0003)	for products with a dairy component
Tetracycline group	not permitted (0.01)	for products with a dairy component
Penicillin	not permitted (0.01)	for products with a dairy component
Streptomycin	not permitted (0.5)	for products with a dairy component
Bacitracin	not permitted	for products with a dairy component
Benzo[a]pyrene	not permitted (0.0002)	for products with a dairy component

Indicator	Allowable level, mg/kg, not more than	Remarks
1	2	3

Nitrosamines:

The sum of N-nitrosodimethylamine (NDMA) and N-nitrosodiethylamine (NDEA) not permitted (< 0.001)

Histamine\*\* 100 tuna, mackerel, salmon, herring

Polychlorinated biphenyls 0.5

Dioxins\*\*\* not permitted semi-finished fish products

\* It is necessary to monitor the residual quantities of antibiotics that were used in the production of the original products (raw materials). Monitoring of the content of levomycetin (chloramphenicol) in ready-to-use processed products of animal origin is carried out with the application of examination (testing) methods and measurements included in the list of standards containing rules and methods of examination (testing) and measurements, including sampling rules, which must be applied and implemented in order to comply with the requirements of the technical regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES 040/2016) and to assess the conformity of the objects of the technical regulation. Prior to the approval of such a method, monitoring is carried out with respect to the initial products (raw materials). Monitoring of the content of tetracycline antibiotics in fish, aquatic invertebrates, aquatic mammals, other aquatic animals and their products is carried out with the application of examination (testing) methods and measurements included in the list of standards containing rules and methods of examination (testing) and measurements, including sampling rules, which must be applied and implemented in order to comply with the requirements of the technical regulation of the Eurasian Economic Union 'On the safety of fish and fish products' (TR EAES 040/2016) and to assess the conformity of the objects of the technical regulation.

\*\* Expressed in terms of the initial products (raw materials), taking into account the content of dry substances in the initial and in the final products.

\*\*\* Dioxins are determined in the case that a reasonable assumption arises that they may be present in the initial products (raw materials), taking into account the following:

a) the maximum level of dioxin does not apply to products containing less than 1% fat;

b) dioxins represent the sum of polychlorinated dibenzo-p-dioxins (PCDD) and polychlorinated dibenzofurans (PCDF) and are expressed as the sum of toxic equivalents (TEQ) according to the World Health Organization (WHO) toxicity scale.

Toxic equivalents (based on WHO toxicity scale)

Congener	TEQ value
1	2

1. Dibenzo-p-dioxins (PCDD):

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
Octachlorodibenzofuran	0.0001

ANNEX 7

to the Technical Regulation of the Eurasian Economic Union 'On the safety of fish and fish products'

(TR EAEU 040/2016)

**Norms of permissible moisture content in muscle tissue of frozen fishery and aquaculture products made from the main types of commercial fish and aquatic invertebrates**

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5

I. Sea fish and ocean fish

1. Atlantic salmon (salmon)	Salmo salar	Atlantic salmon (salmon)	72.0	1st group – 72% or less
2. Coho salmon	Oncorhynchus kisutch	Coho salmon	72.0	-"
3. Seriolella	Seriolella brama	Seriolella	72.0	-"
4. Masu salmon	Oncorhynchus masou	Masu salmon	72.0	-"
5. Black halibut, Greenland halibut	Reinhardtius hippoglossoides	Halibut	74.0	2nd group – over 72% but not more than 74%

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
6. Common tuna (blue, blue-finned, red, Eastern)	Thunnus thynnus	Tuna	74.0	-"-
7. Japanese mackerel (Japanese, Eastern, Kuril)	Scomber japonicus (Pneumatophorus japonicus)	Kuril mackerel	74.0	-"-
8. Butterfish	Hyperoglyphe perciformis	Butterfish	74.0	-"-
9. Hyperroglyph	Hyperoglyphe antarctica	Butterfish	74.0	-"-
10. Common butterfish	Hyperoglyphe pringlei	Butterfish	74.0	-"-
11. Silverbrite salmon	Oncorhynchus keta	Keta salmon	76.0	
12. Yellowfin tuna	Thunnus albacares	Tuna	76.0	-"-
13. Bigeye tuna	Thunnus obesus (Parathunnus obesus)	Tuna	76.0	-"-
14. Longtail tuna (northern bluefin tuna)	Thunnus tonggol (Thunnus rara)	Tuna	76.0	-"-
15. Longfin tuna (albacor)	Genno alalunga	Tuna	76.0	-"-
16. Atlantic mackerel (common, striped)	Scomber scombrus	Atlantic mackerel	76.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
17. Common Atlantic pomfret (Ray's bream, brama)	Brama brama	Atlantic pomfret	76.0	-"-
18. Flathead mullet (striped mullet)	Mugil auratus, Mugil cephalus	Oceanic mullet	76.0	-"-
19. European brass	Dicentrarchus labrax	Seabass	78.0	4th group – more than 76% but not more than 78%
20. Common pristipoma (roncador, grunter, silver striped grunter)	Pomadasys bennetti, Pomadasys hasta (P. manadensis)	Pristipoma	78.0	-"-
21. Rock trout (rock greenling)	Hexagrammos otakii	Rock greenling	78.0	4th group – more than 76% but not more than 78%
22. Blue snapper (fatback)	Pomatomus saltatrix	Blue snapper	78.0	-"-
23. Cunene horse mackerel	Trachurus trecae	Mackerel	78.0	-"-
24. Pacific jack mackerel	Trachurus symmetricus murphyi	Mackerel	78.0	-"-
25. Atlantic horse mackerel	Trachurus trachurus	Mackerel	78.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
26. Mangrove snapper, gray snapper, lane snapper, mutton snapper	Lutjanus griseus, Lutjanus synagris, Lutjanus analis, Lutjanus aya	Snapper	78.0	-"-
27. Large seriolla (greater amberjack)	Seriolla dumerili	Seriolla	78.0	-"-
28. Cassava fish	Otolithus brachygnathus	Captain fish	78.0	5th group – more than 78% but not more than 80%
29. Cameroon croaker	Pseudotolithus moorii	Croaker	80.0	-"-
30. Cassava croaker	Pseudotolithus senegalensis	Croaker	80.0	-"-
31. Pacific chub mackerel	Scomber japonicus diego (Pneumatophorus diego)	Pacific mackerel	80.0	5th group – more than 78% but not more than 80%
32. John Dory	Zeus faber	John Dory	80.0	-"-
33. Mugil soiuy	Mugil soiuy	Mugil soiuy	80.0	-"-
34. Silver scabbardfish	Lepidopus caudatus	Ocean scabbardfish	80.0	-"-
35. Largehead hairtail	Trichiurus lepturus	Ocean scabbardfish	80.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
36. Black scabbardfish	<i>Aphanopus carbo</i>	Ocean scabbardfish	80.0	-"-
37. Black seabream	<i>Spondyliosoma cantharus</i>	Ocean seabream	80.0	-"-
38. Two-banded seabream	<i>Diplodus vulgaris</i>	Ocean seabream	80.0	-"-
39. Axillary bream (Spanish bream)	<i>Pagellus sp.</i>	Ocean seabream	80.0	-"-
40. Pacific ocean perch	<i>Sebastes alutus</i>	Sea perch	80.0	-"-
41. Rose fish, golden redfish	<i>Sebastes marinus</i>	Sea perch	80.0	-"-
42. Shortspine thornyhead	<i>Sebastolobus alascanus</i>	Sea perch	80.0	-"-
43. Blackbelly rosefish	<i>Helicolenus dactylopterus</i>	Sea perch	80.0	-"-
44. Bigeye	<i>Priacanthus arenatus</i>	Sea perch	80.0	-"-
45. Blue perch	<i>Sebastes mystinus</i>	Sea perch	80.0	-"-
46. Holanthias fronticinctus	<i>Holanthias fronticinctus</i>	Sea perch	80.0	-"-
47. Deepwater redfish	<i>Sebastes mentella</i>	Sea perch	80.0	-"-
48. <i>Sebastes introniger</i>	<i>Sebastes introniger</i>	Sea perch	80.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
49. Dentex	Dentex sp.	Dentex	80.0	-"-
50. Blue ling	Molva dypterygia	Molva	80.0	-"-
51. Splendid alfonsino	Beryx splendens	Alfonsino	80.0	-"-
52. Threadfin	Galeoides decadactylus	Threadfin	80.0	-"-
53. Dusky grouper	Epinephelus marginatus	Grouper	80.0	-"-
54. White grouper	Epinephelus aeneus	Grouper	80.0	-"-
55. Baltic herring	Clupea harengus membras	Baltic herring	82.0	6th group – more than 80% but not more than 82%
56. Mackerel icefish (Spiny icefish)	Champscephalus gunnari, Champscephalus aceratus, Chaenodraco wilsoni	Icefish	82.0	-"-
57. Lingcod (blue cod)	Ophiodon elongatus	Greenling	82.0	-"-
58. Saffron cod	Eleginus gracilis	Navaga	82.0	-"-
59. Navaga	Eleginus navaga	Navaga	82.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
60. Purplehead	<i>Notothenia gibberifrons</i>	Notothenia	82.0	-"-
61. Marbled rockcod	<i>Notothenia rossi</i> ( <i>Notothenia rossi marmorata</i> )	Marbled rockcod	82.0	-"-
62. Atlantic herring	<i>Clupea harengus harengus</i>	Atlantic herring	82.0	-"-
63. Pacific herring	<i>Clupea harengus pallasii</i>	Pacific herring	82.0	6th group – more than 80% but not more than 82%
64. Silver hake	<i>Merluccius bilinearis</i>	Silver hake	82.0	-"-
65. Argentine hake	<i>Merluccius hubbsi</i>	Silver hake	82.0	-"-
66. Senegalese hake	<i>Merluccius senegalensis</i>	Silver hake	82.0	-"-
67. Shallow water cape hake (South African whiting)	<i>Merluccius capensis</i>	Silver hake	82.0	-"-
68. Humpback salmon	<i>Oncorhynchus gorbuscha</i>	Humpback salmon	82.0	-"-
69. Zander	<i>Stizostedion lucioperca</i>	Zander	82.0	-"-
70. Viviparous eelpout	<i>Zoarces viviparus</i>	Ocean pout	82.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
71. Kamchatka flounder	<i>Atheresthes evermanni</i>	Halibut	82.0	-"-
72. Atlantic halibut	<i>Hippoglossus hippoglossus</i>	Halibut	82.0	-"-
73. Pacific halibut	<i>Hippoglossus stenolepis</i>	Halibut	82.0	-"-
74. Witch flounder	<i>Glyptocephalus cynoglossus</i>	Flounder	82.0	-"-
75. European plaice	<i>Pleuronectes platessa</i>	Flounder	82.0	-"-
76. Witch flounder	<i>Glyptocephalus cynoglossus</i>	Flounder	82.0	-"-
77. Backfin flounder	<i>Glyptocephalus stelleri</i>	Turbot	82.0	-"-
78. Flathead sole	<i>Hippoglossoides elassodon</i>	Flounder	82.0	-"-
79. European plaice	<i>Pleuronectes platessa</i> ( <i>Platessa platessa</i> )	Flounder	82.0	-"-
80. Starry flounder	<i>Platichthys stellatus</i>	Flounder	82.0	-"-
81. Alaska plaice	<i>Pleuronectes quadrituberculatus</i>	Flounder	82.0	6th group – more than 80% but not more than 82%
82. Saithe	<i>Pollachius virens</i>	Saithe	82.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
83. Haddock	<i>Melanogrammus aeglefinus</i>	Haddock		7th group – more than 82% but not more than 83%
84. Pacific cod	<i>Gadus macrocephalus</i>	Cod	83.0	"-
85. Atlantic cod	<i>Gadus morhua morhua</i>	Cod	83.0	"-
86. Baltic cod	<i>Gadus morhua callarias</i>	Cod	83.0	"-
87. Southern blue whiting	<i>Micromesistius australis</i>	Poutassou	83.0	"-
88. Northern blue whiting	<i>Micromesistius poutassou</i>	Poutassou	83.0	"-
89. Spotted wolffish	<i>Anarhichas minor</i>	Spotted wolffish	83.0	"-
90. Pacific hake	<i>Merluccius productus</i>	Pacific hake	84.0	8th group – more than 83% but not more than 84%
91. American plaice	<i>Hippoglossoides platessoides limandoides</i>	Atlantic plaice	84.0	"-
92. Yellowfin sole	<i>Limanda aspera</i>	Yellowfin sole	84.0	8th group – more than 83% but not

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
				more than 84%
93. Squirrel hake	<i>Urophycis chuss</i>	Squirrel hake	84.0	-"-
94. White hake	<i>Urophycis tenuis</i>	White hake	84.0	-"-
95. Patagonian grenadier	<i>Macruronus magellanicus</i>	Grenadier	84.0	-"-
96. Alaska pollock	<i>Theragra chalcogramma</i>	Pollock	84.0	-"-
97. Black halibut	<i>Reinhardtius hippoglossoides matsuurae</i>	Halibut	86.0	9th group – more than 84% but not more than 86%
98. Ridge scaled rattail	<i>Macrourus carinatus</i>	Rattail	86.0	-"-
99. Roughhead grenadier	<i>Macrourus berglax</i>	Rattail	86.0	-"-
100. Abyssal grenadier	<i>Coryphaenoides holotrachys</i>	Rattail	86.0	-"-
101. Slickhead	<i>Alepocephalus sp.</i>	Slickhead	90.0	10th group – more than 86% but not more than 90%

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5

II. Inland water fish

102.	Artctic cisco	<i>Coregonus autumnalis</i>	Omul	72.0	1st group – 72% and less
103.	White Amur bream	<i>Parabramis pekinensis</i>	Bream	72.0	-"-
104.	Sakhalin taimen	<i>Hucho perryi</i>	Taimen	72.0	-"-
105.	Amur whitefish	<i>Coregonus ussuriensis</i>	Whitefish	74.0	2nd group – more than 72% but not more than 74%
106.	Starry sturgeon	<i>Acipenser stellatus</i>	Sturgeon	74.0	-"-
107.	Arctic char	<i>Salvelinus alpinus</i>	Char	74.0	-"-
108.	Russian sturgeon	<i>Acipenser gueldenstaedtii</i>	Sturgeon	74.0	-"-
109.	Rainbow trout	<i>Salmo irideus</i>	Rainbow trout	76.0	3rd group – more than 74% but not more than 76%
110.	Amur sturgeon	<i>Acipenser schrenckii</i>	Amur sturgeon	76.0	-"-
111.	Black Siberian grayling	<i>Thymallus arcticus baicalensis</i>	Black Siberian grayling	76.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
112. Eastern redbfin	<i>Leuciscus brandti</i>	Eastern redbfin	76.0	3rd group – more than 74% but not more than 76%
113. Baikal omul	<i>Coregonus autumnalis migratorius</i>	Baikal omul	76.0	-"-
114. Amur grayling	<i>Thymallus arcticus grubei</i>	Amur grayling	78.0	4th group – more than 76% but not more than 78%
115. Asp	<i>Aspius aspius</i>	Asp	78.0	-"-
116. Arctic grayling	<i>Thymallus arcticus grubei natio mertensi</i>	Arctic grayling	78.0	-"-
117. Taimen	<i>Hucho taimen</i>	Taimen	78.0	-"-
118. Wels catfish	<i>Silurus glanis</i>	Catfish	78.0	-"-
119. Baikal whitefish	<i>Coregonus lavaretus baicalensis</i>	Baikal whitefish	78.0	-"-
120. Iridescent shark	<i>Pangasius hypophthalmus</i>	Iridescent shark	78.0	-"-
121. Silver Prussian carp	<i>Carassius auratus gibelio</i>	Silver Prussian carp	78.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
122. Common carp (wild)	<i>Cyprinus carpio</i>	Carp	80.0	5th group – more than 78% but not more than 80%
123. Siberian whitefish	<i>Coregonus lavaretus pidschian</i>	Whitefish	80.0	-"-
124. Common whitefish	<i>Coregonus lavaretus baeri</i>	Whitefish	80.0	-"-
125. Common bream (freshwater bream, carp bream)	<i>Abramis brama</i>	Bream	80.0	-"-
126. Siberian sturgeon	<i>Acipenser baerii</i>	Siberian sturgeon	80.0	-"-
127. Sterlet	<i>Acipenser ruthenus</i>	Sterlet	80.0	-"-
128. Carp	<i>Cyprinus carpio</i>	Carp	80.0	-"-
129. Silver carp	<i>Hypophthalmichthys molitrix</i> Val.	Silver carp	80.0	-"-
130. Common rudd	<i>Scardinius erythrophthalmus</i>	Common rudd	80.0	-"-
131. Grass carp	<i>Ctenopharyngodon idella</i> Val.	Grass carp	80.0	-"-
132. Black carp	<i>Mylopharyngodon piceus</i> Rich.	Black carp	80.0	-"-

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
133. Smallmouth buffalo	<i>Ictiobus bubalus</i> Raf.	Buffalo	80.0	-"-
134. Dappled silver carp	<i>Aristichthys nobilis</i> Rich.	Silver carp	82.0	6th group – more than 80% but not more than 82%
135. Silver carp	<i>Aristichthys vinogradovy</i>	Silver carp	82.0	-"-
136. Atlantic (Baltic) sturgeon	<i>Acipenser sturio</i>	Atlantic (Baltic) sturgeon	82.0	-"-
137. Perch	<i>Perca fluviatilis</i>	Perch	82.0	-"-
138. Northern pike	<i>Esox Lucius</i>	Pike	82.0	-"-
139. Catfish	<i>Ictalurus punctatus</i> Raf.	Channel catfish	84.0	7th group – more than 82% but not more than 84%
140. Tilapia	<i>Tilapia</i> sp.	Tilapia	84.0	-"-
III. Marine invertebrates (squids, shrimps, scallops, mussels)				
141. Lyrata trumpeter	<i>Neptunea lyrata</i>	Trumpeter	72.0	3rd group – 76% or less
142. Variciphera trumpeter	<i>Neptunea variciphera</i>	Trumpeter	76.0	3rd group – 76%

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
				or less
143. Dock shrimp	<i>Pandalus latirostris</i>	Dock shrimp	76.0	-"-
144. Pacific flying squid	<i>Todarodes pacificus</i>	Pacific flying squid	78.0	4th group – more than 76% but not more than 78%
145. Argentine shortfin squid	<i>Illex argentinus</i>	Argentine shortfin squid	78.0	-"-
146. Neon flying squid	<i>Ommastrephes bartrami</i>	Neon flying squid	78.0	-"-
147. European squid	<i>Loligo vulgaris</i>	European squid	78.0	-"-
148. Trumpeter unicum	<i>Clinopegma unicum</i>	Trumpeter	78.0	-"-
149. Northern prawn	<i>Pandalus borealis</i>	Northern prawn	80.0	5th group – more than 78% but not more than 80%
150. Bering shrimp	<i>Sclerocrangon salebrosa</i>	Shrimp	80.0	-"-
151. Yesso scallop	<i>Pecten yessoensis</i>	Scallop	80.0	-"-
152. Northern prawn	<i>Pandalus borealis</i>	Northern prawn	80.0	5th group – more than 78% but not

Names of the main species of commercial fish and aquatic invertebrates			Permissible moisture content,%, not more than	Group No., share of moisture, %
English	Latin	Trade name		
1	2	3	4	5
				more than 80%
153. Common mussel	<i>Mytilus edulis</i>	Mussel	80.0	-"-
154. Red king crab	<i>Paralithodes camtschaticus</i>	Red king crab	82.0	6th group – more than 80% but not more than 82%
155. Blue king crab	<i>Paralithodes platypus</i>	Blue king crab	82.0	-"-
156. Snow crab	<i>Chionoecetes opilio elongatus</i>	Snow crab	83.0	7th group – more than 82% but not more than 83%
157. Sakhalin maxtra (white shell)	<i>Spisula (Maetra) sachalinensis</i>	Sakhalin maxtra	83.0	-"-
158. Octopus	<i>Octopus dofleini</i>	Octopus	84.0	8th group – more than 83% but not more than 84%
159. Giant squid	<i>Dosidicus gigas</i>	Giant squid	86.0	10th group – more than 86%