

RUSSIAN FEDERATION
FEDERAL LAW
TECHNICAL REGULATIONS
FOR JUICE PRODUCTS FROM FRUITS AND VEGETABLES

Passed by
the State Duma
on October 10, 2008

Approved by
the Federation Council
on October 15, 2008

Chapter 1 - GENERAL PROVISIONS

Article 1 - Scope of Application

1. The present Federal Law establishes:

- 1) mandatory requirements for juice products from fruits and (or) vegetables circulating in the territory of the Russian Federation, including imported juice products from fruits and (or) vegetables;
- 2) mandatory requirements for production, storage, shipping, and realisation processes associated with the requirements for juice products from fruits and (or) vegetables;
- 3) identification rules for juice products from fruits and (or) vegetables for the application purposes hereof;
- 4) evaluation rules and forms for compliance and confirmation of compliance of juice products from fruits and (or) vegetables with the requirements set forth herein;
- 5) requirements for labelling of juice products from fruits and (or) vegetables.

2. The present Federal Law shall regulate relations emerging when applying and observing the mandatory requirements for juice products from fruits (including berries) and (or) vegetables and (or) production, storage, transportation, and realisation processes associated with these requirements, including when evaluating compliance of juice products from fruits (including berries) and (or) vegetables with the requirements set forth herein.

3. When applying the present Federal Law, one shall take into account the requirements set forth in the international treaties of the Russian Federation, herein, in other Federal Laws, Orders of the President of the Russian Federation, Decrees of the Government of the Russian Federation regulating the mandatory requirements for food products and food raw materials (hereinafter the raw material), including ingredients, physiologically functional nutritional ingredients, food additives, technological means, flavouring agents, labelling of food products, package materials and equipment for food production.

Article 2 - Purposes Hereof

The purposes hereof consist in protection of the citizens' life and health and prevention of actions confusing consumers of juice products from fruits and (or) vegetables.

Article 3 - Technical Regulation Objects to which the Present Federal shall Apply

1. Technical regulation objects with regard to which the present Federal Law shall be applied include juice products from fruits and (or) vegetables stated in Article 4 hereof and production, storage, shipping, and realisation requirements thereto.

2. Home-made juice products from fruits and (or) vegetables not meant for realisation shall be considered a technical regulation object with regard to which the present Federal Law shall not apply.

Article 4 - Basic Terms Used Herein

¹ Hereinafter FZ – from Russian “ФЗ” (Федеральный закон) which means Federal Law – *Translator's note*

The following basic terms shall be used for the purposes hereof:

1) juice - liquid food product, unfermented, fermentable, obtained from edible parts of high-quality, ripe, fresh or fresh preserved, or dehydrated fruits and (or) vegetables by way of physical pressure exercised upon such edible parts, that, in accordance with its production way, preserves the nutrition value, physical and chemical and organoleptical features typical for juice from homonymous fruits and (or) vegetables. Juice can be clarified. Concentrated natural aroma-forming fruit substances and (or) concentrated natural aroma-forming vegetable substances fruit and (or) vegetable flesh and (or) fruit and (or) vegetable puree and (or) citrus cells produced from the homonymous fruits and (or) vegetables can be added into juice by way of physical pressure exercised upon them. Mixed juice shall be produced mixing two or more various juices or juices and fruit and (or) vegetable purees. Juice shall be preserved only subject to using physical means, excluding ionization radiation processing. On the basis of the production and processing way of fruits and (or) vegetables juices shall be differentiated as follows:

a) directly squeezed juice - juice produced directly from fresh or fresh preserved fruits and (or) vegetables by way of their mechanical processing;

b) freshly-pressed juice - directly squeezed juice produced from fresh or fresh preserved fruits and (or) vegetables in the consumers' presence that has undergone no preservation;

c) reconstituted juice - juice produced of concentrated juice or concentrated juice and directly squeezed juice and drinking water.

Reconstituted tomato juice can also be produced by way of reconstruction of tomato paste and (or) tomato puree;

d) concentrated juice - juice produced by way of physical removal of a part of the water directly squeezed juice contains from it in order to increase the contents of dry soluble substances by at least two times as compared to the original directly squeezed juice. When producing concentrated juice, the process of dry substances extraction from crushed fruits and (or) vegetables from the same consignment can be applied from which juice has originally been separated, with the help of drinking water, if the product of this extraction is added into the original juice prior to the concentration stage within the same flow process. Concentrated natural aroma-forming substances produced from homonymous juice or from a homonymous fruit or vegetable can be added into concentrated juice;

e) diffusion juice - juice that is produced by way of extraction with the help of drinking water of extractive substances from fresh fruits and (or) vegetables or dehydrated fruits and (or) vegetables of the same type juice from which cannot be obtained by way of their mechanical processing. Diffusion juice can be concentrated and later reconstituted. The contents of dry soluble substances in diffusion juice shall be not lower than the level set forth for reconstituted juices;

2) fruit and (or) vegetable nectar - liquid food product, unfermented, fermentable, produced through mixing juice and (or) fruit and (or) vegetable puree and (or) concentrated fruit and (or) vegetable puree with drinking water, sugar and (or) sugars and (or) honey, sweetening agents added or not. The minimum volume ratio of juice and (or) fruit and (or) vegetable puree in fruit and (or) vegetable nectar shall be not lower than the level set forth in Supplement 2 hereto. Fruit and (or) vegetable flesh and (or) citrus cells, concentrated natural aroma-forming substances of homonymous fruits and (or) concentrated natural aroma-forming substances of homonymous vegetables can be added into nectar. Fruit and (or) vegetable nectar shall be preserved only subject to using physical means, excluding ionization radiation processing. Mixed fruit and (or) vegetable nectar shall be produced by way of mixing two or more juices or fruit and (or) vegetable puree or concentrated fruit and (or) vegetable puree produced from fruits and (or) vegetables of various types;

3) fruit and (or) vegetable juice drink - liquid food product, unfermented, fermentable, produced through mixing juice and juices and (or) fruit and (or) vegetable puree or concentrated fruit and (or) vegetable puree with drinking water, where the minimum volume ratio of juice and (or) fruit and (or) vegetable puree shall comprise at least 10 percent, or, if the mentioned product has been produced by the mentioned way from lemon or lime juice, at least 5 percent. Fruit and (or) vegetable juice drink shall be preserved only subject to using physical means, excluding ionization radiation processing;

4) fruit/berry drink - liquid food product produced from juice and (or) puree obtained from berries by way of their mechanical processing with drinking water, sugar and (or) sugars and (or) honey added; the minimum volume ratio of such juice and (or) such puree shall comprise at least 15 percent. When producing fruit drink, such juice and (or) such puree can be mixed with the product obtained through water extraction of the marc of the same berries. Fruit/berry drink can be produced from concentrated juices and (or) puree from berries or fruit/berry drinks; it shall be preserved only subject to using physical means, excluding ionization radiation processing. Mixed fruit/berry drink shall be produced with the use of two or more juices and (or) puree from berries of various types;

5) concentrated fruit/berry drink - food product produced by way of physical pressure exercised upon the mixture of juice and (or) puree from berries and intermediate product obtained through water extraction of marc of homonymous berries and removal of a part of water from this mixture in order to increase the contents of dry soluble substances by at least two times as compared to the original product;

6) fruit and (or) vegetable puree - food product, unfermented, fermentable, produced by way of mechanical treatment, that is crushing and (or) grating of edible parts of entire or peeled fresh or fresh preserved fruits and (or) vegetables without further separation of juice and fruit and (or) vegetable flesh. Fruit and (or) vegetable puree shall be preserved only subject to using physical means, excluding ionization radiation processing. Mixed fruit and (or) vegetable puree shall be produced by way of mixing fruit and (or) vegetable puree produced from two or more fruit and (or) vegetable of various types. Such puree shall be used as raw material for production of juice, fruit and (or) vegetable nectars, fruit/berry drinks and fruit and (or) vegetable juice drinks;

7) concentrated fruit and (or) vegetable puree - food product produced by way of physical pressure exercised upon fruit and (or) vegetable puree and removal of a part of water it contains in order to increase the contents of dry soluble substances by at least 50 percent. Concentrated natural aroma-forming substances of homonymous fruits or vegetables can be added into concentrated fruit and (or) vegetable puree.

8) natural aroma-forming fruit or vegetable substances - mixture of natural volatile or non-volatile compounds that forms natural flavour and aroma of fruit or vegetable or juice from such and can be obtained with the use of physical means from the corresponding fruits or vegetables and (or) juices from such;

9) concentrated natural aroma-forming fruit or vegetable substances - liquid products containing natural aroma-forming fruit or vegetable substances obtained with the use of physical means from the corresponding fruits or vegetables and (or) juices from such in the amount exceeding their natural content in fruits or vegetables or juices from such by at least four times. Concentrated natural aroma-forming fruit or vegetable substances are designed for reconstruction of flavour and aroma of juices from fruits and (or) vegetables, as well as for production of other juice products out of fruits and (or) vegetables;

10) citrus cells - volumetric multiple film structures containing or not containing juice, forming the inner segments of the edible part of citruses and formed out of epidermal and subepidermal cells of citruses. Citrus cells can be added into homonymous juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks that are produced with the use of homonymous juices from citruses;

11) fruit and (or) vegetable flesh - mixture consisting of insoluble suspended particles of fruit or vegetable plant tissue broken in the course of their reprocessing. Citrus flesh can contain citrus cells;

12) juice products from fruits and (or) vegetables - juice, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks, fruit/berry drinks, fruit and (or) vegetable puree independent of the way of their production and processing, concentrated natural aroma-forming fruit or vegetable substances, citrus cells, fruit and (or) vegetable flesh;

13) juice products from fruits and (or) vegetables for child nutrition - juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks, fruit/berry drinks meant for nutrition of babies (up to 3 years old), preschool children (3 through 6 years old), and schoolchildren (over 6 years old) and complying with the physiological needs of organisms of children of the corresponding age groups;

14) enriched juice products from fruits and (or) vegetables - juice products from fruits and (or) vegetables containing physiologically functional nutritional ingredients;

15) technological means - substance or material or their derivative (except for equipment, utensils and package materials) that are used when producing raw materials, juice products from fruits and (or) vegetables for certain technological purposes and, having fulfilled thus, shall be removed from such raw materials, such juice products, or residual quantities of which shall not have any technological impact on end products;

16) preservation of juice products from fruits and (or) vegetables - thermophysical treatment of juice products from fruits and (or) vegetables and their further placement into air-proof sealed package that provides for microbiological stability and safety of such products when keeping them under normal conditions (not in fridge);

17) contamination of juice products from fruits and (or) vegetables - ingress of objects, particles, substances, organisms into juice products from fruits and (or) vegetables resulting in such products obtaining features that are hazardous for people, and no more complying with the requirements hereof.

Article 5 - Identification Rules for Juice Products from Fruits and (or) Vegetables

1. In order to state whether juice products from fruits and (or) vegetables belong to technical regulation objects with regard to which the present Federal Law shall apply, juice products from fruits and (or) vegetables shall be identified by the related party without any inspections (tests) by way of comparison of the name of juice products from fruits and (or) vegetables stated on consumer package or in goods accompanying documents with the names of juice products from fruits and (or) vegetables contemplated in Article 4 hereof.

2. In order to state adulteration of juice products from fruits and (or) vegetables and their non-compliance with their names, juice products from fruits and (or) vegetables shall be identified by way of aggregate evaluation of physical and chemical, organoleptical and other features of such products to

which the features of juice products from fruits and (or) vegetables mentioned in Article 4 hereof refer; as well as the names of fruits and (or) vegetables used for production of the corresponding juice products from fruits and (or) vegetables; content of dry soluble substances in juice, fruit and (or) vegetable puree; the minimum volume ration of juice and (or) fruit and (or) vegetable puree in fruit and (or) vegetable nectars, fruit/berry drinks and (or) fruit and (or) vegetable juice drinks, and information about possible natural features of the chemical constitution of juices and fruit and (or) vegetable purees with due account of the variety, geographical, climate, agricultural, and technological factors typical for them.

Chapter 2 - REQUIREMENTS FOR JUICE PRODUCTS FROM FRUITS AND (OR) VEGETABLES

Article 6 - Requirements for Safety of Juice Products from Fruits and (or) Vegetables

1. Juice products from fruits and (or) vegetables circulating in the territory of the Russian Federation shall not threaten the citizens' life or health and shall comply with the requirements for safety of juice products from fruits and (or) vegetables set forth in Supplement 1 hereto in the part of hygienic and microbiological indices. Safety indices for mixed juice products from fruits and (or) vegetables shall be identified on the basis of the proportion of the mass fractions of their separate ingredients, taking into account these mass fractions as well as the hazardous substance tolerance level norms.

2. Package of juice products from fruits and (or) vegetables shall keep such products safe at all circulation stages subject to observance of the shipping and storage conditions set for them.

3. Materials used for packing production that are in contact with juice products from fruits and (or) vegetables shall comply with the requirements set forth in the corresponding technical regulations.

4. No pathogenic and parasitosis germs, their toxins causing infectious or parasitosis diseases or being hazardous for the health of people and (or) animals shall be allowed in juice products from fruits and (or) vegetables.

Article 7 - Requirements for Safety of Juice Products from Fruits and (or) Vegetables for Child Nutrition and to its Nutrition Value

1. Juice products from fruits and (or) vegetables for child nutrition shall comply with the safety requirements set forth in Supplement 1 hereto in the part of hygienic and microbiological indices, as well as with the safety requirements set forth herein.

2. No fruits and (or) vegetables containing genetically modified organisms shall be used and no ingredients and food additives containing genetically modified organisms, no sweeteners (excluding specialized juice products from fruits and (or) vegetables for children suffering from diabetes) and no other ingredients and food additives (excluding those mentioned in Articles 8 and 9 hereof) shall be added when producing juice products from fruits and (or) vegetables for child nutrition.

3. No flavouring agents and tincturing extracts shall be added into juice products from fruits and (or) vegetables for babies.

4. The content of dry soluble substances in end products from fruits and (or) vegetables for child nutrition shall be:

1) for babies:

a) at least 4 percent and at most 16 percent for juice products from fruits and for such products with vegetables added;

b) at least 4 percent and at most 10 percent for juice products from vegetables and for such products with fruit added (excluding juice products from carrots and (or) pumpkins);

c) at least 4 percent and at most 11 percent for juice products from carrots and (or) pumpkins;

2) for preschool children and schoolchildren:

a) at most 16 percent for juice products from fruits and for such products with vegetables added;

b) at most 10 percent for juice products from vegetables and for such products with fruit added (excluding juice products from carrots and (or) pumpkins);

c) at most 11 percent for juice products from carrots and (or) pumpkins.

5. The mass fraction of ethanol in juice products from fruits and (or) vegetables for child nutrition shall not exceed 0.2 percent.

6. The mass fraction of titrable acids in juice products from fruits and (or) vegetables for babies shall comprise not more than 1.2 percent for citrus juice products (in terms of water-free citric acid) and not more than 0.8 percent for juice products from fruits and (or) vegetables of other types (in terms of malic acid).

7. The mass fraction of titrable acids in juice products from fruits and (or) vegetables for preschool children and schoolchildren shall comprise not more than 1.3 percent (in terms of water-free citric acid for citrus juice products, in terms of malic acid for juice products from fruits and (or) vegetables of other types).

8. Juice products from fruits and (or) vegetables for babies containing fruit and (or) vegetable flesh shall be homogenized.

9. Juice products from fruits and (or) vegetables for babies shall be produced in packages of maximum 0.35 litre volume.

Article 8 - Requirements for Ingredients and Food Additives Used for Production of Juice Products from Fruits and (or) Vegetables

1. Only the ingredients and food additives names, content and technological purpose of which are mentioned in the present Article and in Supplement 3 hereto shall be used in production of juice products from fruits and (or) vegetables, excluding fruit and (or) vegetable juice drinks. The content of ingredients and food additives in juice products from fruits and (or) vegetable is identified with regard to non-concentrated juice products from fruits and (or) vegetables. The contents of the mentioned ingredients and food additives with regard to concentrated juices, concentrated fruit/berry drinks and concentrated fruit and (or) vegetable puree shall be calculated on the basis of the minimum content of dry soluble substances in homonymous reconstituted juice or in fruit and (or) vegetable puree according to the requirements set forth in Supplement 2 hereto.

2. Together with the ingredients and food additives listed in the present Article and in Supplement 3 hereto, other ingredients and food additives can be used in accordance with the requirements of the corresponding technical regulations in production of fruit and (or) vegetable juice drinks.

3. Water included into juice products from fruits and (or) vegetables shall comply with the requirements specified with regard to drinking water in the corresponding technical regulations. Drinking water used for reconstituted juices shall additionally contain nitrates of maximum 25 milligrams per a litre, sodium of maximum 50 milligrams per a litre.

4. The use of physiologically functional nutritional ingredients the names of which are listed in Part 5 hereof are allowed for enrichment of juice, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks. Juice products from fruits and (or) vegetables shall be considered enriched if in 300 millilitres of such products the contents of at least one physiologically functional nutritional ingredient comprises at least 15 percent and at most 50 percent of the recommended daily need in the said ingredients set in the corresponding technical regulations.

5. Vitamins, pseudo-vitamins, carotenoid pigments, minerals, organic acids, dietary fibres, polyunsaturated fatty acids, polysaccharides, polyphenolic acids, prebiotics, phytosterols, flavonoids, and phospholipids allowed to be used in the food industry according to the set procedure can be used for production of enriched juice products from fruits and (or) vegetables as physiologically functional nutritional ingredients. Extracts from cereals, legumes, nuts, and other plant extracts allowed to be used in the food industry according to the set procedure can be sources of physiologically functional nutritional ingredients. The lecithin food additive can be added into enriched juice products from fruits and (or) vegetables for them to be homogeneous. The mentioned ingredients shall not be added as replacement for dry soluble substances in juice.

6. Concentrated natural aroma-forming fruit or vegetable substances used for production of juice products from fruits and (or) vegetables shall be obtained during the production process of concentrated juice in the form of a liquid distillation product, as well as during processing of fruits and (or) vegetables with the use of physical means in the form of liquid extracts or infusions with the use of water, carbon dioxide, or nutritional ethanol that serve as solvents in concentrated natural aroma-forming fruit and (or) vegetable substances and are not separated as a component part of aroma from fruits or vegetables and (or) juices from such. In certain cases propylene glycol can be used as technological means for production of concentrated natural aroma-forming fruit or vegetable substances. Concentrated natural aroma-forming fruit or vegetable substances shall be referred neither to flavourants nor to food additives.

7. No concentrated natural aroma-forming fruit or vegetable substances shall be added into freshly-pressed juice. No flavourants, including natural flavourants, artificial flavourants, natural identical flavourants, shall be used for production of juice, fruit and (or) vegetable nectars, fruit and (or) vegetable puree, concentrated juice and concentrated fruit and (or) vegetable puree.

8. Concentrated natural aroma-forming fruit or vegetable substances and (or) natural flavourants, artificial flavourants, natural identical flavourants and (or) colouring agents and (or) other ingredients complying with the requirements set forth in the corresponding technical regulations can be added in the course of production of fruit and (or) vegetable juice drinks.

9. Concentrated natural aroma-forming fruit or vegetable substances and (or) natural flavourants can be used for fruit/berry drink production.

10. Sugar and (or) sugars and (or) their solutions and (or) their syrups (saccharose, water-free d-glucose, glucose, and fructose) can be used separately or in any combination for production of juice products from fruits and (or) vegetables. The mentioned sugar and (or) sugars and (or) their solutions and syrups shall be added into juice for the purpose of flavour correction in the amount of under 1.5 percent of

the mass of end products and shall not be used as replacement for dry soluble substances in juice. No sugar and (or) sugars solutions and (or) syrups shall be added into directly squeezed juice.

11. Honey is allowed to be used for production of juice products from fruits and (or) vegetables. Shall honey be added into juice, its content shall not exceed 5 percent of the end product mass, and honey shall not be used as replacement for dry soluble substances in juice.

12. Sugar and (or) sugars and juice acidity regulators shall never be added simultaneously into the same juice.

13. Table salt, sea salt, spices, or plant extracts can be added into juice products from fruits and (or) vegetables, apart from fruit juices. These ingredients shall not be added into juice products from fruits and (or) vegetables as replacement for dry soluble substances in juice.

14. Consumer package of juice products from fruits and (or) vegetables in the part of ingredients added into them shall be labelled in accordance with the requirements of Article 11 hereof.

Article 9 - Requirements for Ingredients and Food Additives Used for Production of Juice Products from Fruits and (or) Vegetables for Child Nutrition

1. Components and food additives used for production of juice products from fruits and (or) vegetables for child nutrition shall comply with the requirements set forth in Article 8 hereof and in the present Article.

2. No spices and their plant extracts, excluding basil, vanilla, clove, allspice, coriander, cinnamon, bay leaf, onion, oregano, parsley, celery, sweet white pepper, caraway, dill, garlic, shall be added into juice products from fruits and (or) vegetables for babies.

3. Only natural isomers of lactic acid, tartaric acid, malic acid and their salts shall be used for production of juice products from fruits and (or) vegetables for babies.

4. The content of table salt in end products in case it is added into juice products from fruits and (or) vegetables for child nutrition shall comprise:

1) for babies:

a) up to 0.4 percent (apart from tomato juice);

a) up to 0.6 percent (for tomato juice);

2) for preschool children and schoolchildren up to 0.6 percent.

5. If juice products from fruits and (or) vegetables for child nutrition are enriched with physiologically functional nutritional ingredients containing ascorbic acid and (or) ferrum, the contents of ascorbic acid shall not exceed 750 milligrams per a kilogram of end products, the contents of ferrum shall not exceed 30 milligrams per a kilogram of end products.

6. The content of sugar and (or) sugars added into juice products from fruits and (or) vegetables for child nutrition shall not exceed 10 percent of the mass of end fruit and (or) vegetable nectar or fruit and (or) vegetable juice drink, and 12 percent of the mass of end fruit/berry drink. No sugar and (or) sugars shall be added into fruit juice.

Article 10 - Requirements for Technological Means Used for Production of Juice Products from Fruits and (or) Vegetables

Only technological means the names and permissible residual quantities of which are set forth in Supplement 3 hereto shall be used for production of juice products from fruits and (or) vegetables.

Article 11 - Requirements for Labelling of Consumer Package of Juice Products from Fruits and (or) Vegetables

1. The labelling of juice products from fruit and (or) vegetables placed into consumer package shall comply with the requirements set forth by the laws of the Russian Federation in the area of labelling food products, and the requirements set forth in the present Article.

2. Names of juice products from fruits and (or) vegetables shall include the names of the fruits and (or) vegetables used for production of such products, or derivatives from such names, independent of their succession. Names of fruits and vegetables in Russian shall be stated in accordance with Supplement 2 hereto. The listed names or derivatives shall be included into the names of juice products from fruits and (or) vegetables instead of the nouns "fruits", "berries", "vegetables", or adjectives "fruit", "berry", and "vegetable":

1) fruit juice, berry juice, vegetable juice, or juice from fruits, juice from berries, juice from vegetables;

2) concentrated fruit juice, concentrated berry juice, concentrated vegetable juice, or concentrated juice from fruits, concentrated juice from berries, concentrated juice from vegetables;

3) diffusion fruit juice, diffusion berry juice, diffusion vegetable juice, or diffusion juice from fruits, diffusion juice from berries, diffusion juice from vegetables;

- 4) fruit nectar, berry nectar, vegetable nectar, or nectar from fruits, nectar from berries, nectar from vegetables;
 - 5) fruit juice drink, berry juice drink, vegetable juice drink, or juice drink from fruits, juice drink from berries, juice drink from vegetables;
 - 6) fruit/berry drink or drink from berries;
 - 7) fruit puree, berry puree, vegetable puree, or puree from fruits, puree from berries, puree from vegetables;
 - 8) concentrated fruit puree, concentrated berry puree, concentrated vegetable puree, or concentrated puree from fruits, concentrated puree from berries, concentrated puree from vegetables;
3. Names of juice products from fruits and (or) vegetables produced from two or more types of fruits and (or) vegetables shall include the names of juices and (or) fruit and (or) vegetable purees that are contained in such products in the order of decreasing of the volume ratio of the corresponding juice and (or) puree. Names of juice products produced from three or more types of fruits and (or) vegetables can contain the adjectives "mixed fruit and (or) berry and (or) vegetable", or the words "from fruit and (or) berry and (or) vegetable mixture", the adjectives "multi-fruit" or "multi-berry" or "multi-vegetable", or the names of the fruit and (or) vegetable group.
4. The words "directly squeezed" shall be stated in the name of directly squeezed juice or close to its name on the package.
 5. The words "produced from concentrated juice and (or) fruit and (or) vegetable puree", or the word "reconstituted" shall be stated in the name of reconstituted juice or close to its name on the package.
 6. The names of juices with addition of sugar and (or) sugars and (or) their solutions and (or) their syrups shall be added with the words "sugar added" or "sugars added", with the words "with sugar" or "with sugars".
 7. If a sweetener is used for production of fruit and (or) vegetable nectar or fruit and (or) vegetable juice drink, the name of such nectar or juice drink shall be added with the words "with sweetener" or "with sweeteners". Shall fruit and (or) vegetable nectar or fruit and (or) vegetable juice drink contain aspartame, the phrase "Containing phenylalanine source" shall be placed on the consumer package.
 8. The consumer package of juice products from fruits and (or) vegetables with table salt or sea salt added shall bear the phrase "With salt" near the name of such products.
 9. Adding words indicating other features and (or) ways of production and processing of juice products from fruits and (or) vegetables shall be optional.
 10. Package of juices containing honey shall be provided with the phrase "With honey" situated near the product name.
 11. The consumer package of juice products from fruits and (or) vegetables for child nutrition shall contain the words "for child nutrition" or other words reflecting the purpose of such products for child nutrition in the name of the products or near it, as well as information about the children age group for which the products are meant, recommendations on shelf-life and storage conditions of such products once the consumer package is opened.
 12. The consumer package of juice products from fruit and (or) vegetables for babies under 1 the child's age (in months) shall be stated starting from which introduction of these products into a child's diet shall be advised, as well as consumption recommendations. The minimum child's age indicated shall be three months.
 13. If concentrated juice or concentrated fruit/berry drink are meant for realisation to consumers and shall be reconstituted before consumption, the reconstruction rules shall be mentioned on the consumer package of such products.
 14. The information about the minimum volume ratio of juice and (or) fruit and (or) vegetable puree shall be listed on consumer package of fruit and (or) vegetable nectars, fruit/berry drinks, fruit and (or) vegetable fruit drinks.
 15. The phrase "Crushed" shall be mentioned on consumer package of juice (including citrus juice) containing citrus cells and of fruit and (or) vegetable nectars containing citrus cells only if the content of the corresponding flesh in end product is over 8 percent.
 16. The consumer package of juice products from fruits and (or) vegetables shall contain the phrase "Clarified" only in case the sediment mass fraction does not exceed 0.3 percent.
 17. No information about the use of ascorbic acid in the production of juice products from fruits and (or) vegetables may be indicated in the information about the contents of such products if the ascorbic acid residual quantity in end products does not exceed its natural level. If ascorbic acid is used as an antioxidant, it shall be no reason for stating the phrase "With vitamin C" on the consumer package of juice products from fruits and (or) vegetables.
 18. The word "enriched" shall be mentioned on the consumer package of enriched juice products from fruits and (or) vegetables in or near the name of such products. The names of physiologically functional nutritional ingredients contained in such products, and the names of food products containing these ingredients, or the ingredients group name can be additionally mentioned on the package.

19. The names of fruits and (or) vegetables and their derivatives can be mentioned on the consumer package of juice products from such fruits and (or) vegetables separately or in the according phrases, if the use of such names and phrases does not confuse consumers.

20. The graphical displays of the fruit and (or) vegetables juice and (or) puree made of which are not used for the production of certain juice products from fruit and (or) vegetables shall not be present on their consumer package.

21. Shall the mass fraction of carbon added into juice products from fruits and (or) vegetables be at least 0.2 percent, the consumer package of such products shall bear the word "carbonated".

22. The consumer package of juice products from fruits and (or) vegetables with spices and (or) extracts thereof added shall contain the phrase "With spices", and the names of the corresponding spices.

23. The contents of juice products from fruit and (or) vegetable shall be listed on the consumer package in the following order:

1) the name of juice and (or) fruit and (or) vegetable puree, the names of ingredients and food additives (if any) contained in such products - with regard to juice;

2) the name of juice and (or) fruit and (or) vegetable puree, the names of ingredients and food additives, water in the last place - with regard to fruit and (or) vegetable nectar, fruit/berry drink, fruit and (or) vegetable juice drink.

24. In case no ingredients or food additives are used for production of juice, no content may be listed on its consumer package.

25. If concentrated juice and (or) concentrated fruit and (or) vegetable puree have been used for production of juice products from fruits and (or) vegetables, the names of the corresponding juices and (or) fruit and (or) vegetable puree shall be stated in the contents of such products in the order of decreasing of their volume ration, and the phrases "Made of concentrated juice", or "Made of concentrated puree", or "Made of concentrated juice and puree" shall be written near the place where the contents are listed.

26. The contents of mixed juice products from fruit and (or) vegetables shall contain all juices and (or) fruit and (or) vegetable purees used for production of such products in the decreasing order.

27. All physiologically functional nutritional ingredients contained in enriched juice products from fruits and (or) vegetables shall be mentioned in their contents.

28. Concentrated natural aroma-forming fruit or vegetable substances used for reconstruction of the flavour and smell of juice products from fruits and (or) vegetables and drinking water used for their reconstruction shall not be mentioned in the contents of end products.

29. Recommendations on the shelf-life of juice products from fruits and (or) vegetables once the consumer package has been opened shall be mentioned on the package.

Article 12 - Requirements for Labelling of Shipping Containers of Juice Products from Fruits and (or) Vegetables

1. Shipping containers that are not designed for consumers used for packing juice products from fruits and (or) vegetables shall contain information about the name, the consignment number and manufacture date, quantity, the manufacturer and (or) the person performing the functions of the foreign manufacturer, together with the name and address of the manufacturer (the address, including the country and (or) place of origin of the products), shelf-life and storage and shipping conditions of the products. This information about juice products from fruit and (or) vegetable delivered in bulk in tanks, tankers, flexi tanks shall be stated in accompanying documents.

2. The information about the consignment number or manufacture date of juice products from fruits and (or) vegetables, the name and location of the manufacturer and (or) the person performing the functions of the foreign manufacturer (the address, including the country and (or) place of origin of the products) can be replaced by the identification code on the shipping containers of such products. This code shall be clearly stated in the accompanying documents.

3. Shall residual quantities of potassium caseinate and (or) sodium caseinate be present in concentrated juices or concentrated fruit and (or) vegetable purees, the shipping containers and the accompanying documents of such products shall be provided with the words "contains potassium caseinate" and (or) "contains sodium caseinate".

Chapter 3 - REQUIREMENTS FOR PRODUCTION AND CIRCULATION PROCESSES OF JUICE PRODUCTS FROM FRUITS AND (OR) VEGETABLES

Article 13 - Basic Principles of Production and Circulation Processes of Juice Products from Fruits and (or) Vegetables

1. Manufacturers, sellers and persons performing the functions of foreign manufacturers of juice products from fruits and (or) vegetables shall produce and circulate such products in such a way that they comply with the requirements posed upon them herein.

2. When manufacturing and circulating juice products from fruits and (or) vegetables, their safety shall be based upon the following principles:

1) when developing production technologies for juice products from fruits and (or) vegetables, controlled stages of production (crucial points of control) shall be identified on the basis of risk analysis in order to spot breaches in implementation of the production technology of such products that can have an impact upon the safety of such products;

2) storage and shipping conditions of such products shall be observed;

3) organisations shall monitor the safety of such products with the help of means providing for the required accuracy and completeness of such monitoring;

4) information about technological operations of manufacturing such products and their monitoring shall be stated in technical documents, production monitoring programmes approved by the manufacturer of such products;

5) raw materials, technological means and auxiliary materials used for production of such products shall be checked upon (incoming inspection); monitoring of such products at the stages of its technological production and monitoring of end products shall be carried out;

6) the operation of technological equipment shall be monitored according to the procedure that shall provide for manufacturing of juice products from fruits and (or) vegetables complying with the requirements set forth herein;

7) documents confirming the compliance of the products manufactured with the requirements set forth herein shall be maintained and kept both on paper and in electronic form;

8) ways of observance of personal hygiene rules by the organisation employees manufacturing such products shall be chosen at each stage and (or) floor of the technological production of such products in order to maintain their safety;

9) cleaning, washing, disinfection, disinfestation, and deratization schedules and regimes shall be chosen for production facilities;

10) juice products from fruits and (or) vegetables and packages of such products shall be recycled properly.

Article 14 - General Requirements for Raw Materials Used for Production of Juice Products from Fruits and (or) Vegetables

1. Raw materials used for production of juice products from fruits and (or) vegetables shall comply with the requirements for their safety set forth in the corresponding technical regulations and be provided with goods accompanying documents.

2. Raw materials of plant origin used for production of juice products from fruits and (or) vegetables shall be provided with information about the use of pesticide chemicals when growing the corresponding plants, fumigation of production facilities and storage containers for these raw materials in order to protect them from vermin and agricultural plant diseases.

3. Raw materials of animal origin used for production of juice products from fruits and (or) vegetables shall be provided with information about the use of preparations against ectozoic parasites, treatment of rooms where agricultural animals are kept, and preparations used for fattening, disease prevention and treatment of the animals.

4. Raw materials and ingredients used for production of juice products from fruits and (or) vegetables shall be kept under proper conditions preventing them from spoiling and protecting them against contaminating agents.

Article 15 - Requirements for Water Supply in the Course of Production of Juice Products from Fruits and (or) Vegetables

1. The quantity of cold and hot water and steam shall be sufficient in order to maintain production of safe juice products from fruits and (or) vegetables.

2. Water used for production of juice products from fruits and (or) vegetables shall comply with the requirements specified with regard to drinking water in the corresponding technical regulations.

3. Steam in direct contact with raw materials and juice products from fruits and (or) vegetables shall not lead to contamination of such raw materials and products and shall contain no hazardous and (or) harmful substances.

4. When raw materials and juice products from fruits and (or) vegetables undergo thermal treatment in insulated vessels and (or) with the use of the corresponding equipment, proper conditions for preventing such raw materials and products from contamination with the water used for cooling the mentioned vessels and equipment shall be maintained.

Article 16 - Requirements for Production Facilities for Safety of Juice Products from Fruits and (or) Vegetables

1. Production facilities used in the course of production and storage of juice products from fruits and (or) vegetables shall be kept clean and in good working order.

2. The floor plan, design, placement and size of production facilities shall:

1) make flow production processes of juice products from fruit and (or) vegetables without counter flows of raw materials, intermediate products and end products, contaminated inventory and clean inventory possible if otherwise it would lead to contamination of juice products from fruits and (or) vegetables with hazardous and (or) harmful substances;

2) make the required maintenance and support, washing and (or) disinfection of technological equipment and production facilities possible;

3) provide for prevention or minimization of potential contamination of juice products from fruits and (or) vegetables because of exceeding the maximum allowable concentration (levels) of chemical, biological substances and microorganisms in the air of production facilities;

4) prevent animals, including rodents and insects, from penetration into the production facilities;

5) furnish the space required for technological operations execution;

6) prevent accumulation of dirt, contacts with toxic materials, dropping of particles into juice products from fruits and (or) vegetables produced, and formation of condensate, mould on production facilities surfaces;

7) maintain the storage requirements for raw materials and juice products from fruits and (or) vegetables.

3. The parts of the production facilities designed for manufacturing of juice products from fruits and (or) vegetables shall comply with the following requirements:

1) the floor surfaces shall be available for their washing and disinfection, when necessary, as well as for their proper drainage;

2) the walls surfaces shall have no damages and shall be made of water-proof, non-absorbent, washable and non-toxic materials that can be washed and disinfected, when necessary;

3) the ceilings and, if none, the inner roof surfaces and over-ground constructions shall prevent accumulation of dirt, formation of mould and dropping of particles of the ceiling or such surfaces and over-ground constructions and provide for less moisture condensation;

4) the windows and ventlight constructions shall prevent dirt accumulation. All outside windows of production facilities subject to opening shall be mounted with screens preventing insects from getting inside that can be easily removed and cleaned;

5) the doors of the production facilities shall be made of materials with even and non-absorbent surface;

6) the working surfaces of the technological equipment shall be even and made of non-absorbent materials.

4. The organisations manufacturing juice products from fruits and (or) vegetables shall have:

1) flush toilets with drains into the inner sewage system connected to the common sewage system the doors of which do not lead into production facilities;

2) wash basins with hot and cold water designed for washing hands, properly situated and designed and provided with means and devices for washing and wiping and (or) drying hands;

3) ventilation systems, air conditioning systems with design features preventing contamination of juice products from fruits and (or) vegetables and making the parts of the systems requiring to be cleaned or replaced regularly available;

4) natural and (or) artificial illumination complying with the requirements of the corresponding technical regulations;

5) locker rooms for the employees situated outside the production facilities and designed for separate storage of personal and working clothes;

6) sewage equipment situated inside the production facilities and having design features preventing contamination of juice products from fruits and (or) vegetables. In case drain channels get open fully or partially, their construction elements shall prevent the waste from the contaminated area from getting into the area where juice products from fruits and (or) vegetables are if this can result in their contamination.

5. No substances or materials that are not used for production of products from fruits and (or) vegetables, including detergents and disinfectants, shall be kept in the production facilities.

Article 17 - Requirements for Technological Equipment and Inventory for Production of Juice Products from Fruits and (or) Vegetables

1. The technological equipment and inventory in contact with juice products from fruits and (or) vegetables shall:

1) have construction and operational features providing for production of juice products from fruits and (or) vegetables complying with the requirements set forth in the international treaties of the Russian Federation, the present Federal Law, other Federal Laws, Orders of the President of the Russian Federation, Decrees of the Government of the Russian Federation;

2) undergo thorough washing and (or) cleaning and, when necessary, disinfection that shall be conducted often enough to prevent contamination of juice products from fruits and (or) vegetables;

3) be made of materials complying with the requirements of the technical regulations posed upon materials in contact with food products and be kept in good working order;

4) have design features providing for the possibility to wash and (or) clean and, when necessary, disinfect them;

5) be mounted as to make their sanitation and cleaning of the production facilities and other working areas possible.

2. When necessary, the technological equipment shall be equipped with the corresponding checking devices in order to reach the objectives hereof.

Article 18 - Requirements to Waste Disposal from Production Facilities

1. Production waste of juice products from fruits and (or) vegetables and garbage shall be regularly removed from the production facilities.

2. Solid waste and garbage shall be placed into marked lockable containers being in good order and used solely for gathering and keeping such waste and garbage.

3. Design features of the containers mentioned in Part 2 of the present Article shall make it possible to clean and (or) wash them and prevent animals from getting inside.

4. The waste shall be removed from the production facilities and destroyed pursuant to the requirements set forth in the corresponding technical regulations and shall not lead to contamination of juice products from fruits and (or) vegetables, of the environment, and threaten peoples' lives and health.

Article 19 - Requirements for Storage, Shipping and Realisation of Juice Products from Fruits and (or) Vegetables

1. Shelf life, storage and shipping conditions of juice products from fruits and (or) vegetables shall be set forth by their manufacturer.

2. The storage and shipping conditions for juice products from fruits and (or) vegetables set forth by the manufacturer shall provide for their compliance with the requirements set forth herein within the shelf life period.

3. Juice products from fruits and (or) vegetables shall be shipped with transport means pursuant to the shipping conditions set forth by the manufacturer. Juice products from fruits and (or) vegetables shall be placed and protected inside transport means and (or) containers subject to minimization of its contamination risk.

4. Shall transport means and (or) containers for juice products from fruits and (or) vegetables be used for simultaneous shipping of other food products or other cargo, one shall maintain conditions preventing their contact, contamination or alteration of the organoleptical features of juice products from fruits and (or) vegetables. If transport means have been used for shipping other food products or other cargo, they shall be thoroughly cleaned prior to loading with juice products from fruits and (or) vegetables for contamination prevention.

5. Juice products from fruits and (or) vegetables shipped in bulk shall be shipped in tankers, tanks, flexi tanks designed for shipment of food products.

6. Transport means and (or) containers used for shipment of juice products from fruits and (or) vegetables shall be properly equipped for keeping the required temperature of such products.

7. Design and operational features of transport means and facilities meant for storage of juice products from fruits and (or) vegetables shall make their proper cleaning, disinfection and deratization possible.

8. Transport means and facilities meant for storage of juice products from fruits and (or) vegetables shall regularly undergo mechanical cleaning, washing and, when necessary, disinfection. Water used for washing shall comply with the requirements of the corresponding technical regulations. Detergents and disinfectants complying with the requirements set forth in the corresponding technical regulations shall be used for sanitation of such transport means and facilities.

9. Shippers shall choose the type of transport and equipment mounted on it, operational regime of such equipment when shipping juice products from fruits and (or) vegetables at their own discretion depending on weather conditions for the purpose of compliance of such products with the requirements set forth herein and the requirements posed upon the shipping conditions of such products by their manufacturer.

10. The seller shall store and realise juice products from fruits and (or) vegetables subject to observance of the conditions set forth by the manufacturer.

11. If a part of information about juice products from fruits and (or) vegetables is stated in product inserts attached to the package of the products mentioned, the seller shall distribute such information to the consumers when realising the products.

Chapter 4 - ASSESSMENT OF COMPLIANCE OF JUICE PRODUCTS FROM FRUITS AND (OR) VEGETABLES

Article 20 - Assessment Form of Compliance of Juice Products from Fruits and (or) Vegetables to the Requirements hereof

Assessment of compliance of juice products from fruits and (or) vegetables to the requirements hereof shall be done according to the following form:

- 1) confirmation that such products comply with the requirements set forth herein;
- 2) state registration of separate types of such products;
- 3) state supervision (monitoring) of compliance of the requirements to such products set forth herein and production, storage, shipping and realisation associated with the requirements for them.

Article 21 - Confirmation of Compliance of Juice Products from Fruits and (or) Vegetables

1. Juice products from fruits and (or) vegetables not subject to state registration and put into circulation in the territory of the Russian Federation shall be subject to mandatory confirmation of compliance with the requirements set forth herein in the form of obligatory certification or acceptance of a declaration of compliance (herein also referred to as declaring compliance).

2. Voluntary confirmation of compliance of juice products from fruits and (or) vegetables and production, storage, shipment, and realisation associated with the requirements for them with the national standard requirements, codes of rules, organisation standards, voluntary certification systems, and terms and conditions of contracts shall be done at the initiative of the applicant in the form of voluntary certification.

3. Voluntary certification of juice products from fruits and (or) vegetables and production, storage, shipment, and realisation associated with the requirements for them shall be done under the terms and conditions of the contract between the applicant and the certifying body.

4. Certification of conformity of juice products from fruits and (or) vegetables with the name of the national type of juice products from fruits and (or) vegetables (the name traditional in the territory of the Russian Federation and determined by the peculiar features of the contents of juice products from fruits and (or) vegetables and (or) name of the geographical object where such products occur widely) shall be done on a voluntary basis, and such products can be distinguished with the mark of conformity to the national standard.

5. Voluntary confirmation of compliance of juice products from fruits and (or) vegetables and production, storage, shipment, and realisation associated with the requirements for them shall not replace the obligatory confirmation of compliance with the requirements set forth herein.

Article 22 - Rights and Obligations of the Applicant when Confirming Compliance of Juice Products from Fruits and (or) Vegetables to the Requirements hereof

1. The applicant is entitled to choose the form and scheme of confirmation of compliance set forth for juice products from fruits and (or) vegetables herein.

2. The applicant shall provide for compliance of juice products from fruits and (or) vegetables to the requirements hereof.

3. A legal entity or a private entrepreneur registered in accordance with the laws of the Russian Federation being the manufacturer or seller or performing the functions of the foreign manufacturer on the basis of a contract with it in the part of maintenance of compliance of such products with the requirements hereof and in the part of liability for non-compliance of such products with the requirements hereof can be applicant when confirming compliance of juice products from fruits and (or) vegetables.

Article 23 - Obligatory Confirmation of Compliance of Juice Products from Fruits and (or) Vegetables in the Form of Obligatory Certification of Such Products

1. Obligatory certification of juice products from fruits and (or) vegetables shall be done by the certifying body the accreditation scope of which covers juice products from fruits and (or) vegetables on the basis of a contract entered into by the applicant and the certifying body under the schemes set forth in Part 2 of the present Article.

2. The following schemes of obligatory certification of products from fruits and (or) vegetables shall be established for confirmation of compliance of such products with the requirements hereof:

1) certification of juice products from fruits and (or) vegetables produced in series on the basis of positive inspection (test) results of the samples obtained with the participation of an accredited testing laboratory (centre), with later checks on certified juice products from fruits and (or) vegetables conducted twice a year by the certifying body;

2) certification of juice products from fruits and (or) vegetables produced in series on the basis of positive inspection (test) results of the samples obtained with the participation of an accredited testing laboratory (centre), and analysis of the status of production of such products, with later checks on certified juice products from fruits and (or) vegetables conducted once a year by the certifying body, and on the status of production of such products, when necessary;

3) certification of juice products from fruits and (or) vegetables produced in series on the basis of positive inspection (test) results of the samples of such products obtained with the participation of an accredited testing laboratory (centre), presence of a certified quality management system with later checks on certified juice products from fruits and (or) vegetables conducted once a year by the certifying body;

4) certification of juice products from fruits and (or) vegetables produced in series on the basis of positive inspection (test) results of the samples of such products obtained with the participation of an accredited testing laboratory (centre).

3. Having chosen any of the obligatory certification schemes for juice products from fruits and (or) vegetables, the applicant shall form a document suite containing:

1) registration documents and payment details of the applicant;

2) the name, general description, and purpose (if any) of such products;

3) a national standard applied on a voluntary basis, or an organisation standard for such products, or similar documents for such products (for Russian manufacturers), or an international standard, or detailed description of such products with main indices, storage conditions, shelf life indicated (for foreign manufacturers);

4) the compliance certificate of the quality management system (if any) of the manufacturer;

5) goods accompanying documents executed in the order set forth in the laws of the Russian Federation, the contract for delivery of such products, certificate of origin of such products (in order to confirm their compliance with the requirements set forth herein when certifying a consignment of such products);

6) other documents directly or indirectly stating compliance of such products with the requirements set forth herein.

4. Choosing any obligatory certification scheme for products from fruits and (or) vegetables, the applicant shall file an application for certification of such products (hereinafter the application) and at the same time furnish the document suite set forth in Part 3 hereof to the certifying body.

5. The certifying body shall contemplate the document suite and the application furnished by the applicant, and make a decision with regard to the application. In case of a favourable decision with regard to the application the certifying body shall select samples of juice products from fruits and (or) vegetables, identify them, determine the programme of their inspections (tests), and send the samples of such products into an accredited testing laboratory (centre).

6. On the basis of the results of the analysis of the document suite furnished, identification of juice products from fruits and (or) vegetables, the results of inspections (tests) of samples of such products at an accredited testing laboratory (centre), and the results of the analysis of the status of production of such products (if any conducted), the certifying body shall present the applicant with the certificate of compliance of juice products from fruits and (or) vegetables or send to the applicant a grounded waiver to certify such products.

7. The terms of certification of juice products from fruits and (or) vegetables shall be determined in the contract between the applicant and the certifying body and shall not exceed:

1) fifteen days when certifying such products under the schemes stipulating no analysis of the status of production of such products;

2) thirty days when certifying such products under the scheme stipulating analysis of the status of production of such products;

8. Having obtained the certificate of compliance for juice products from fruits and (or) vegetables, the applicant shall be entitled to label such products with the market circulation mark.

9. The applicant shall take measures required for compliance of juice products from fruits and (or) vegetables to the requirements set forth hereof.

10. A compliance certificate for juice products from fruits and (or) vegetables produced in series shall be issued for the period of five years, for a consignment of juice products from fruits and (or) vegetables for the shelf life period of such products.

11. The certificate of compliance of juice products from fruits and (or) vegetables shall be kept by the applicant, a copy of this certificate of compliance and the document suite mentioned in Part 3 hereof

and being the basis for obtainment of the certificate shall be kept by the certifying body that issued the certificate, within at least two years upon expiration of its validity.

12. Within the validity period of the certificate of compliance of juice products from fruits and (or) vegetables, the certifying body shall monitor the certified juice products from fruits and (or) vegetables pursuant to monitoring schedule stated in the contract between the applicant and the certifying body depending on the chosen certification scheme, by way of periodic inspections (tests) of samples of such products that shall be selected in the end product warehouse of the manufacturer or seller, and shall re-analyse the status of production of such products when necessary. Based on the monitoring results, the certifying body shall take one of the following decisions on such products:

- 1) confirm the validity of the compliance certificate;
- 2) suspend the validity of the compliance certificate;
- 3) terminate the validity of the compliance certificate;

Article 24 - Obligatory Confirmation of Compliance of Juice Products from Fruits and (or) Vegetables in the Form of Stating Compliance

1. Stating compliance of juice products from fruits and (or) vegetables shall be done by way of the applicant's acceptance of a declaration of compliance of such products with the requirements hereof on the basis of own proof and (or) on the basis of proof obtained with the participation of the certifying body and (or) an accredited testing laboratory (centre) (hereinafter the third party).

2. When stating compliance of juice products from fruits and (or) vegetables on the basis of own proof the applicant shall from the evidential materials on its own in order to confirm the compliance of such products with the requirements hereof. The evidential materials shall contain:

- 1) registration documents and payment details of the applicant;
- 2) the name, general description, and purpose (if any) of such products;
- 3) a national standard applied on a voluntary basis, or an organisation standard for such products, or similar documents for such products (for Russian manufacturers), or an international standard, or detailed description of such products with main indices, storage conditions, shelf life indicated (for foreign manufacturers);

4) the results of investigations (tests) conducted under own steam confirming the observance of the requirements hereof.

3. The evidential materials mentioned in Part 2 hereof can also include other documents and information at the applicant's choice that have been the basis for the application for the compliance of juice products from fruits and (or) vegetables declared with the requirements hereof, including goods accompanying documents executed in the order set forth in the laws of the Russian Federation, the contract for delivering such products, certificate of origin of such products.

4. When declaring the compliance of juice products from fruits and (or) vegetables on the basis of own proof and on the basis of the proof obtained with the participation of the third party, in addition to the proof formed in the order stipulated in Parts 2 and 3 hereof the applicant at its choice can:

- 1) include into the evidential materials certificates of inspections (tests) carried out in an accredited testing laboratory (centre);
- 2) furnishes the compliance certificate of the quality management system (if any) of the manufacturer.

5. The applicant shall accept the declaration of compliance, register it in the order set forth in the laws of the Russian Federation.

6. The declaration of compliance and the document included into the evidential materials shall be kept by the applicant within three years from the final date of the validity period of the declaration of compliance. The second copy of declaration of compliance shall be kept by the federal body of the executive power authorized by the Government of the Russian Federation.

7. The applicant is entitled to label juice products from fruits and (or) vegetables with the market circulation mark upon registration of the declaration of compliance of such products.

8. When declaring the compliance of a consignment of juice products from fruits and (or) vegetables, the validity period of the declaration of compliance shall conform to the shelf life of such products.

9. When declaring the compliance of juice products from fruits and (or) vegetables produced in series, the validity period of the declaration of compliance shall comprise five years.

Article 25 - State Registration of Separate Types of Juice Products from Fruits and (or) Vegetables

1. The following types of juice products from fruits and (or) vegetables shall be subject to state registration:

- 1) new juice products from fruits and (or) vegetables;

2) juice products from fruits and (or) vegetables for child nutrition, including new juice products from fruits and (or) vegetables for child nutrition.

2. New juice products from fruits and (or) vegetables shall mean juice products from fruits and (or) vegetables developed and introduced into production in the territory of the Russian Federation for the first time, or imported into the territory of the Russian Federation for the first time and not realised previously in the territory of the Russian Federation, namely:

1) juice products from fruits and (or) vegetables having new a molecular structure or a molecular structure that has been genetically modified;

2) juice products produced from fruits and (or) vegetables not listed in Supplement 2 hereto;

3) juice products from fruits and (or) vegetables produced with the use of technological processes implemented in the territory of the Russian Federation for the first time that results in alteration of the contents or structure of such products and significantly affect their nutrition value.

3. State registration of separate types of juice products from fruits and (or) vegetables produced in the territory of the Russian Federation shall be carried out at the stage of their preparation for production; state registration of separate types of juice products from fruits and (or) vegetables imported into the territory of the Russian Federation for the first time and not realised previously in the territory of the Russian Federation shall be carried out prior to their import into the territory of the Russian Federation - for this purpose at the applicant's petition the authorized federal executive legislation body performing the monitoring and surveillance functions in the area of care for the sanitary and epidemiological welfare of the population and consumer protection (hereinafter the state supervision (surveillance) body) shall issue a document confirming it shall be necessary to import samples of such products in order to carry out inspection (tests).

4. The applicant in case of state registration of separate types of juice products from fruits and (or) vegetables can be a legal entity or a private entrepreneur registered in accordance with the laws of the Russian Federation being the manufacturer or performing the functions of the foreign manufacturer on the basis of a contract with it in the part of maintenance of compliance of separate types of juice products from fruits and (or) vegetables with the requirements hereof and in the part of liability for non-compliance of such products with the mentioned.

5. State registration of separate types of juice products from fruits and (or) vegetables includes:

1) expert examination of the documents furnished by the applicant and stating the safety of such products and their compliance with the requirements posed upon them hereby, including expert examination of the result of inspection (tests) of the juice products from fruits and (or) vegetables carried out when necessary;

2) entering separate types of juice products from fruits and (or) vegetables and their applicants into the State Register of Food Products, Materials and Wares Allowed for Production in the Territory of the Russian Federation or for Import into the Territory of the Russian Federation and Circulation;

3) issuance to the applicants of a state registration certificate for separate types of juice products from fruits and (or) vegetables giving the right to produce them in the territory of the Russian Federation or to import them into the territory of the Russian Federation and circulate them in the territory of the Russian Federation. The state registration certificate for separate types of juice products from fruits and (or) vegetables shall be issued for the total period of their production and circulation.

6. State registration of separate types of juice products from fruits and (or) vegetables shall be conducted by the state supervision (surveillance) body.

7. State registration of new juice products from fruits and (or) vegetables having a new molecular structure or a molecular structure that has been genetically modified shall be carried out in the order and within the terms set forth in the corresponding technical regulations for food products manufactured with the use of genetically modified organisms.

8. State registration of separate types of juice products from fruits and (or) vegetables not listed in Part 7 hereof shall be carried out in the order and within the terms set forth in the corresponding technical regulations.

Article 26 - State Monitoring (Surveillance) of Compliance with the Requirements Hereof

ConsultantPlus: notes:

Federal Law No. 134-FZ of August 8, 2001 ceased to be in force on May 1, 2009 due to passing Federal Law No. 294-FZ of December 26, 2008.

1. State Monitoring (Surveillance) of observance of the requirements hereof with regard to juice products from fruits and (or) vegetables and production, storage, shipment and realisation associated with the requirements for such products shall be carried out in accordance with Federal Law on Protection of Rights of Legal Entities and Private Entrepreneurs during State Monitoring (Surveillance) No. 134-FZ of August 8, 2001.

2. State monitoring (surveillance) of observance of the requirements hereof with regard to juice products from fruits and (or) vegetables and their storage, shipment and realisation shall be carried out at

the stage of circulation of such products by the federal executive legislation body authorized to perform the functions of sanitary and epidemiological monitoring (surveillance) in the corresponding area of activity.

3. State monitoring (surveillance) of observance of the requirements hereof with regard to manufacturing of juice products from fruits and (or) vegetables shall be carried out by the state monitoring (surveillance) body by way of periodic scheduled and unscheduled inspections of the operated production objects of such products.

Article 27 - Suspension of Activities on Production of Juice Products from Fruits and (or) Vegetables and Recall of Juice Products from Fruits and (or) Vegetables

1. In case they of the state monitoring (surveillance) body establish non-compliance of juice products from fruits and (or) vegetables with the requirements set forth herein, the legal entity or the private entrepreneur being the manufacturer of performing the functions of the foreign manufacturer and carrying out production, shipping, storage and realisation of juice products from fruits and (or) vegetables shall recall such products from circulation and take measures as to prevent damage to the life or health of citizens, property of natural persons or legal entities, state or municipal property, the environment, the live and health of animals and plants.

2. If failure to comply with the requirements set forth herein has been found, the state monitoring (surveillance) body is entitled to issue an order to remedy the failures

3. Shall the order set forth in Part 2 hereof be non-observed or shall it be impossible to otherwise prevent damage to the life and health of citizens, property of natural persons or legal entities, state or municipal property, the environment, the live and health of animals and plants, in accordance with its authorities the state monitoring (surveillance) body shall have the right to file a claim for compulsory recall of juice products from fruits and (or) vegetables in breach of the requirements hereof.

Chapter 5 - FINAL PROVISIONS

Article 28 - Final Provisions

1. Since the date of the present Federal Law coming into force the requirements of the second paragraph of Clause 1, of Clauses 2 and 3 Article 13, Article 14, Clauses 2 - 6 Article 15, Clauses 2 and 3 Article 16, Clause 2 Article 32, Articles 41 and 43 of Federal Law on Sanitary and Epidemiological Welfare of the Population No. 52-FZ of March 30, 1999, as well as of the fourth paragraph of Clause 2 Article 3, Articles 9, 10, 12, Clauses 2 and 3 Article 16, Clauses 1 - 3, 5 - 7 Article 17, Clauses 1 and 2, the sixth paragraph of Clause 3 Article 18, Clauses 2 - 4 Article 19, Clause 3 Article 21 of Federal Law on Food Products Quality and Safety No. 29-FZ of January 2, 2000 shall no more apply with regard to juice products from fruits and (or) vegetables.

2. Certificates of compliance and declarations of compliance, state registration certificates for juice products from fruits and (or) vegetables, as well as other evidential documents stating the safety of juice products from fruits and (or) vegetables issued prior to the date of the present Federal Law coming into force shall be effective up to expiration of their validity period.

3. The requirements that were in effect prior to the date of the present Federal Law coming into force shall remain valid for the juice products from fruits and (or) vegetables put into circulation in the territory of the Russian Federation prior to the date of the present Federal Law coming into force.

Article 29 - The Order of the Present Federal Law Becoming Effective

The present Federal Law shall enter into force in six months upon the date of its official publication.

President
of the Russian Federation
D. MEDVEDEV (Д.МЕДВЕДЕВ)

Moscow, the Kremlin
October 27, 2008
No. 178-FZ

**REQUIREMENTS
FOR SAFETY OF JUICE PRODUCTS FROM FRUITS AND (OR) VEGETABLES**

Table 1

Hygienic Requirements for the Safety of Juices, including
Concentrated Juices <*1>, Fruit and (or) Vegetables Nectars,
Fruit/berry drinks, including Concentrated Fruit/berry drinks
<*1>, Fruit and (or) Vegetable Juice Drinks, Fruit and (or)
Vegetable Puree, including Concentrated Fruit and (or)
Vegetable Puree <*1>

| Indices | Allowable level, mg / kg, up to | Notes |
|--|------------------------------------|--|
| 1 | 2 | 3 |
| Toxic elements: | | |
| Lead | 0.5 | Juice products from vegetables |
| | 0.4 | Juice products from fruits |
| Arsenic | 0.2 | |
| Cadmium | 0.03 | |
| Mercury | 0.02 | |
| Tin | 200.0 | Juice products from fruits and (or) vegetables in assembled containers |
| Chrome | 0.5 | Juice products from fruits and (or) vegetables in chromed containers |
| Mycotoxins: | | |
| Penicidin | 0.05 | Juice products from apples, tomatoes, sea buckthorn, high cranberry |
| Nitrates: | | Juice products from: |
| | 250 | potatoes |
| | 900 | early round-headed cabbage harvested till September 1 |
| | 500 | late round-headed cabbage |
| | 400 | early carrots harvested till September 1 |
| | 250 | late carrots |
| | 150 | tomatoes |
| | 300 | tomatoes grown in protected ground |
| | 150 | cucumbers |
| | 400 | cucumbers grown in protected ground |
| | 1,400 | red beet |
| | 2,000 | leaf vegetable |
| | 200 | sweet pepper (paprika) |
| | 400 | sweet pepper grown in protected ground |
| | 400 | marrows |
| | 60 | water melons |
| | 90 | melons |
| Pesticide chemicals: | | |
| Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) | 0.5 | Juice products from vegetables and cucurbits crops |
| DDT and its metabolites | 0.05 | Juice products from fruits |
| Radionuclides, Bq/kg: | | |
| Caesium-137 | 120 | Juice products from vegetables |
| | 40 | Juice products from fruits |
| | 160 | Juice products from wild berries |
| Strontium-90 | 40 | Juice products from vegetables |
| | 30 | Juice products from fruits, berries, grapes |
| | 60 | Juice products from wild berries |

<*1> Indices for concentrated juices, concentrated fruit/berry drinks and concentrated fruit and (or) vegetable puree shall be calculated with account of the norms listed and the concentration grade (in the terms of content of dry substances).

Table 2

Hygienic Requirements for the Safety of Juice Products from Fruits and (or) Vegetables for Child Nutrition

| Indices | Allowable level, mg / kg, up to | Notes |
|--|---------------------------------|---|
| Toxic elements: | | |
| Lead | 0.3 | |
| Arsenic | 0.1 | |
| Cadmium | 0.02 | |
| Mercury | 0.01 | |
| Mycotoxins: | | |
| Penicidin | Not allowed | Up to 0.02 for juice products from apples, tomatoes, sea buckthorn |
| Pesticide chemicals: | | |
| Hexachlorocyclohexane (alpha-, beta-, gamma-isomers) | 0.01 | |
| DDT and its metabolites | 0.005 | |
| Nitrates | 50 | Juice products from fruits, including juice products from bananas, strawberries |
| | 200 | Juice products from vegetables, fruit and vegetable mixture, and from bananas, strawberries |
| 5- hydroxymethyl furfural | Up to 20 mg/l | |
| Radionuclides, Bq/kg: | | |
| Caesium-137 | 60 | |
| Strontium-90 | 25 | |

Table 3

Microbiological Indices of the Safety of Preserved Juice Products from Fruits and (or) Vegetables (Requirements of Production Sterility)

| Juice products from fruits and (or) vegetables | Microorganisms upon thermostatic exposure | | | |
|--|---|--|---|--------------------------------------|
| | sporogenous mesophilic aerobic and facultative anaerobic microorganisms | mesophilic clostridia | nonspore-forming microorganisms, mould fungi, yeast | lactic-acid microorganisms |
| 1 | 2 | 3 | 4 | 5 |
| Juice products from fruits with: pH 4.2 and above, and pH 3.8 and above for juice products from apricots, peaches, pears <*1>, <*2> | B. cereus and B. polymyxa shall not be allowed in 1 g (cu. cm), B. subtilis not over 11 CFU/g (cu. cm), others not normed | Cl. botulinum and Cl. perfringens shall not be allowed in 1 g (cu. cm), others not over 1 CFU/g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |
| pH under 4.2, and pH under 3.8 for juice products from apricots, | Not normed | Not normed | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |

| | | | | |
|---|---|--|--------------------------------------|--------------------------------------|
| peaches, pears | | | | |
| Juice products from vegetables: | | | | |
| from tomatoes containing under 12% of dry substances <*1>, <*2> | B. cereus and B. polymyxa shall not be allowed in 1 g (cu. cm), B. subtilis not over 11 CFU/g (cu. cm), others not normed | Cl. botulinum and Cl. perfringens shall not be allowed in 1 g (cu. cm), others not over 1 CFU/g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |
| Others: pH 4.2 and more <*1>, <*2> | B. cereus and B. polymyxa shall not be allowed in 1 g (cu. cm), B. subtilis not over 11 CFU/g (cu. cm), others not normed | Cl. botulinum and Cl. perfringens shall not be allowed in 1 g (cu. cm), others not over 1 CFU/g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |
| pH 3.7 – 4.2 <*1>, <*2> | Not normed | Cl. botulinum and Cl. perfringens shall not be allowed in 1 g (cu. cm), others not over 1 CFU/g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |
| pH under 3.7 | Not normed | Not normed | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) |

<*1> Juice products from fruits and (or) vegetables kept at the temperature over 20 °C shall contain no sporogenous thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cu. cm).

<*2> Juice products from fruits and (or) vegetables for child nutrition shall contain no mesophilic clostridia in 10 g (cu. cm) and sporogenous thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cu. cm).

Table 4

Microbiological Indices of the
Safety of Freshly-Pressed Juices

| Helminth eggs | Cysts of intestinal pathogenic protozoal streamorganisms | Quantity of mesophilic aerobic and facultative anaerobic microorganism, CFU/g (cu. cm), up to | Quantity of freshly-squeezed juices (g (cu. cm)) that shall not contain | | | | |
|---------------|--|---|---|--|---------|-----------|------------------|
| | | | coliform bacteria (coliforms) | pathogenic germs, including salmonella | E. coli | S. aureus | L. monocytogenes |
| Not allowed | Not allowed | 3 1 x 10 | 1.0 | 25 | 1.0 | 1.0 | 25 |

Table 5

Microbiological Indices of the Safety of Preserved Juice
Products from Fruits and (or) Vegetables Preserved of
Carbonated with the Use of Carbon Dioxide with pH 3.8 and
less, as well as Concentrated Juices, Concentrated Fruit/berry
drinks and Concentrated Fruit and (or) Vegetable Puree

| Juice products from fruits and (or) vegetables | Quantity of mesophilic aerobic and facultative anaerobic microorganism, CFU/g (cu. cm), up to | Quantity of freshly-squeezed juices (g (cu. cm)) that shall not contain | | Yeast, CFU/g (cu. cm), up to | Moulds, CFU/g (cu. cm), up to | Other microorganisms |
|---|---|---|--|--------------------------------------|--------------------------------------|---|
| | | coliform bacteria (coliforms) | pathogenic germs, including salmonella | | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| Juices from fruits, juices from vegetables, fruit and (or) vegetable nectars, fruit/berry drinks and fruit and (or) vegetable juice drinks preserved and carbonated with the use of carbon dioxide with pH 3.8 and less | 50 | 1,000 | Not normed | Shall not be allowed in 1 g (cu. cm) | 50 | Lactic-acid microorganisms shall not be allowed in 1 g (cu. cm) |
| Concentrated juices from fruits, concentrated fruit/berry drinks, concentrated fruit puree preserved | Not normed | Not normed | Not normed | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Nonspore-forming microorganisms shall not be allowed in 1 g (cu. cm) <*1> |
| Concentrated juices from vegetables, concentrated vegetable purees (apart from tomato juices and purees) preserved | Not normed | Not normed | Not normed | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) | Mesophilic clostridia shall not be allowed in 1 g (cu. cm), nonspore-forming microorganisms shall not be allowed in 1 g (cu. cm) <*1> |
| Concentrated juices from fruits, concentrated juices from vegetables, concentrated fruit/berry drinks and concentrated fruit and (or) | 5 x 10 ³ | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 25 g (cu. cm) | 2 x 10 ³ | 5 x 10 ² | Not normed |

| | | | | | | |
|--|---------------|---------------|------------|--|---|---|
| vegetable purees frosted | | | | | | |
| Concentrated tomato juice, concentrated tomato puree, concentrated tomato paste containing over 12% of dry soluble substances | Not normed | Not normed | Not normed | Shall not be allowed in 1 g (cu. cm) | Shall not be allowed in 1 g (cu. cm) <*2> | Mesophilic clostridia shall not be allowed in 1 g (cu. cm), lactic-acid microorgani sms shall not be allowed in 1 g (cu. cm), nonspore- forming microorgani sms shall not be allowed in 1 g (cu. cm) <*1> |

<*1> For juice products from fruits and (or) vegetables sold in retail.

<*2> The allowable number of moulds according to Howard shall not exceed 40% of visibility pick-up range.

FRUITS AND VEGETABLES
USED FOR JUICE PRODUCTS MANUFACTURING –
REQUIREMENTS FOR THE CONTENTS OF DRY SOLUBLE SUBSTANCES
IN RECONSTITUTED JUICES AND FRUIT OR VEGETABLE
PUREES – THE VOLUME RATIO OF FRUIT OR VEGETABLE JUICES
AND FRUIT OR VEGETABLE PUREES IN FRUIT
AND (OR) VEGETABLE NECTARS

| Names of fruits and vegetables in Russian | Names of fruits and vegetables in English | Names of fruits and vegetables in Latin | Minimal contents of soluble dry substances in reconstituted juices and fruit or vegetable purees <*1>, <*2> (% at 20 °C) | Minimal contents of soluble dry substances in directly squeezed juices and fruit or vegetable purees <*3>, <*4>, <*5> (% at 20 °C) | Minimal volume ratio of juice or fruit and vegetable purees in fruit and (or) vegetable nectars (%) |
|---|---|--|--|--|---|
| 1 | 2 | 3 | 4 | 5 | 6 |
| Абрикос | Apricot | <i>Prunus armeniaca</i> L. | 11.2 | 10.2 | 40.0 |
| Айва | Quince | <i>Cydonia oblonga</i> Mill. | 11.2 | - | 25.0 |
| Акай | Acai | <i>Eyterpe Oleracea</i> | - | 3.4 | - |
| Алыча | Cherry Plum | <i>Prunus ceracifera</i> | 12.0 | - | 25.0 |
| Ананас | Pineapple | <i>Ananas comosus</i> (L.) Merrill <i>Ananas sativis</i> L. Schult. f. | 12.8 <*6>, <*8> | 11.2 <*6>, <*8> | 40.0 |
| Аннона колючая | Soursop | <i>Annona muricata</i> L. | 14.5 | - | 25.0 |
| Аннона чешуйчатая | Sugar Apple | <i>Annona squamosa</i> L. | 14.5 | - | 25.0 |
| Апельсин | Orange | <i>Citrus sinensis</i> (L.) | 11.2 <*6> | 10.0 <*6> | 50.0 |
| Апельсин красный | Red (blood) orange | <i>Citrus sinensis</i> (L.) | - | - | 50.0 |
| Арбуз | Water Melon | <i>Citrullus lanatus</i> (Thunb.) Matsum. & Nakai var. <i>Lanatus</i> | 8.0 | - | 40.0 |
| Ацерола ("Западно-индийская вишня", "Барбадосская вишня") | Acerola (West Indian Cherry) | <i>Malpighia</i> spp. (Moc. & Sesse) | 6.5 | - | 25.0 |
| Банан | Banana | <i>Musa</i> species, including <i>M. acuminata</i> and <i>M. paradisiaca</i> but excluding other plantains | - | 20.0 | 25.0 |

| | | | | | |
|--|------------------------|---|--------------|-------------|------|
| Барбарис | Barberry | Berberis vilgaris | - | - | 25.0 |
| Бойзенова ягода (гибрид янгберри и малины) | Boysenberry | Rubus ursinus Cham. & Schltl. | 10.0 | - | 25.0 |
| Брусника | Lingonberry | Vaccinium vitis-idaea L. | 9.6 | - | 25.0 |
| Бузина | Elderberry | Sambucus nigra L. Sambucus canadensis | 10.5 | - | 50.0 |
| Виноград | Grape | Vitis Vinifera L. or hybrids thereof Vitis Labrusca or hybrids thereof | 15.9 | 13.5 | 50.0 |
| Вишня | Sour cherry | Prunus cerasus L. | 13.5 | 12.4 | 25.0 |
| Вишня | Stonesbaer | Prunus cerasus L. Cv. Stevnsbaer | 17.0 | - | 25.0 |
| Вишня суринамская | Suriname cherry | Eugenia uniflora Rich. | 6.0 | - | 25.0 |
| Вороника | Crowberry | Empetrum nigrum L. | 6.0 | - | 25.0 |
| Генипап | Genipap | Genipa americana | 17.0 | - | 25.0 |
| Голубика | Blueberry | Vaccinium uliginosum | 10.0 | - | 40.0 |
| Гранат | Pomegranate | Punica granatum L. | 12.0 | - | 25.0 |
| Грейпфрут | Grapefruit | Citrus paradisi Macfad | 10.0 <*6> | 9.5 <*6> | 50.0 |
| Грейпфрут "Свити" (гибрид), Помело | Sweetie grapefruit | Citrus paradisi, Citrus grandis | 10.0 | - | 50.0 |
| Груша | Pear | Pyrus communis L. | 12.0 | 11.0 | 40.0 |
| Гуава | Guava | Psidium guajava L. | 8.5 | 8.5 | 25.0 |
| Гуава ягодная | Guavaberry, Birchberry | Eugenia syringe | - | - | 25.0 |
| Дыня | Melon | Cucumis melo L. | 8.0 | - | 35.0 |
| Дыня зимняя, Кассаба | Casaba Melon | Cucumis melo L. subsp. melo var. inodorus H. Jacq. | 7.5 | - | 25.0 |
| Дыня белая мускатная, Дыня зимняя | Honeydew Melon | Cucumis melo L. subsp. melo var. inodorus H. Jacq. | 10.0 | - | 25.0 |
| Ежевика | Blackberry | Rubus fruitcosus L. | 9.0 | - | 30.0 |
| Ежевика сизая | Dewberry | Rubus hispidus (in North America), R. caesius (in Europe) | 10.0 | - | 25.0 |
| Желтый момбин, Кариока | 'Caja | Spondia lutea L. | 10.0 | - | 25.0 |

| | | | | | |
|--------------------------------------|-----------------------------|--|------|------|------|
| Земляника (дикорастущая) | Wild strawberry | Fragaria vesca L., Fragaria viridis (colina) | 6.0 | - | 40.0 |
| Инжир (фига) | Fig | Ficus carica L. | 18.0 | - | 25.0 |
| Кабачок | Marrow (Squash) | Cucurbita pepo | - | - | - |
| Каинито, Яблоко звездчатое | Star Apple | Chrysophyllum cainito | - | - | 25.0 |
| Какао | Cocoa pulp | Theobroma cacao L. | 14.0 | - | 50.0 |
| Кактус фруктовый | Cactus fruit (Prickly pear) | Opuntia ficus - indica | - | 12.0 | - |
| Калина обыкновенная | High cranberry | Viburnum opulus | - | - | 25.0 |
| Капуста белокочанная | Round-headed cabbage | Brassica oleraceae L. | - | 4.5 | - |
| Карамбола | Starfruit | Averrhoa carambola L. | 7.5 | - | 25.0 |
| Картофель | Potato | Solanum tuberosum L. | - | - | - |
| Киви | Kiwi | Actinidia deliciosa (A. Chev.) C.F. Liang & A.R. Ferguson | - | - | 25.0 |
| Кизил | Cornel (Cornelian cherries) | Cornus mas. | - | - | 25.0 |
| Клубника (земляника садовая) | Strawberry | Fragaria ananassa Duchense (Fragaria chiloensis Duchense Fragaria virginiana Duchense) | 7.5 | 6.3 | 40.0 |
| Клюква | Cranberry | Vaccinium macrocarpon Aiton | 7.5 | - | 30.0 |
| Клюква | Cranberry (Marshwort) | Vaccinium oxycoccus L. | 7.0 | - | 25.0 |
| Кокосовый орех <*7> (кокосовая вода) | Coconut water | Cocos nucifera L. | 5.0 | - | 25.0 |
| Крыжовник | Gooseberry | Ribes uva-crispa L. | 7.5 | - | 30.0 |
| Крыжовник белый | White Gooseberry | Ribes uva-crispa L. | - | - | 30.0 |
| Крыжовник красный | Red Gooseberry | Ribes uva-crispa | - | - | 30.0 |

| | | | | | |
|--|-----------------------------------|--|--------------|--------------|------|
| Кукуруза сахарная | Sweet corn Maize | Zea mays Linnaeus var. saccharata (Sturtevant) L.H. Bailey | - | - | 30.0 |
| Кумкват | Kumquat | Fortunella Swingle spp. | - | - | 25.0 |
| Купуасу | Cupuacu | Theobroma grandiflorum L. | 9.0 | - | 35.0 |
| Лайм | Lime | Citrus aurantifolia (Christm.) (swingle) | 8.0 <*6> | - | 25.0 |
| Лимон | Lemon | Citrus limon (L.) Burm. f. Citrus limonum Rissa | 8.0 <*6> | 7.0 <*6> | 25.0 |
| Лимонник | Schizandra (Magnolia- vine) | Schisandra chinensis (Turcz.) Baill. | - | - | 25.0 |
| Личи | Litchi, Lychee | Litchi chinensis Sonn. | 11.2 | - | 20.0 |
| Логанова ягода (гибрид малины и ежевики) | Loganberry | Rubus loganobaccus L. H. Bailey | 10.5 | - | 25.0 |
| Луло | Lulo | Solanum quitoense Lam. | - | - | 25.0 |
| Малина красная | Red Raspberry | Rubus idaeus L. Rubus strigosus Michx. | 7.0 | 6.3 | 40.0 |
| Малина ежевико- образная | Black Raspberry | Rubus occidentalis L. | 11.1 | 6.3 | 25.0 |
| Маммея американская, "Американ- ский абрикос" | Mammee apple | Mammea americana | - | - | 25.0 |
| Манго | Mango | Mangifera indica L. | 13.5 | 14.0 | 25.0 |
| Мандарин (танжерин) | Mandarine (tangerine) | Citrus reticulata Blanca | 11.8 <*6> | 10.5 <*6> | 50.0 |
| Маракуйя | Passion Fruit | Passiflora edulis Sims. f. edulis, Passiflora edulis Sims. f. Flavicarpa O. Def. | 12.0 <*6> | 12.0 <*6> | 25.0 |
| Маракуйя гигантская | Common granadilla | Passiflora quadrangularis | - | 12.4 | 25.0 |
| Маракуйя желтая | Yellow Passion Fruit | Passiflora edulis | - | - | 25.0 |
| Мармеладный плод, Путерия | Sapote | Pouteria sapota | - | - | 25.0 |
| Морковь | Carrot(s) | Daucus maxinus x Daucus carota | 8.0 | - | 25.0 |

| | | | | | |
|-------------------------|-------------------------------------|---|------|------|--|
| Морошка | Cloudberry | Rubus chamaemorus L. | 9.0 | - | 30.0 |
| Мушмула японская, Локва | Loquat | Eriobotrya japonica | - | - | 25.0 |
| Нектарин | Nectarine | Prunus persica L. Batsch var. nucipersica (Suckow) c. K. Schneid. | 10.5 | - | 40.0 |
| Облепиха | Sea Buckthorn | Hippophae elaeagnaceae | - | - | 25.0 |
| Облепиха крушиновидная | Buckthorn-berry (sallow-thornberry) | Hippophae rhamnoides L. | 6.0 | - | 25.0 |
| Огурец | Cucumber (gherkin) | Cucumis sativus L. | - | 3.0 | - |
| Папайя | Papaya | Carica papaya L. | - | - | 25.0 |
| Паприка овощная | Vegetable paprika | Capsicum annum | - | 6.6 | - |
| Персик | Peach | Prunus persica (L.) Batsch var. persica | 10.5 | 9.0 | 40.0 |
| Петрушка корневая | Parsley root | Petroselinum Crispum Nut | - | 10.0 | - |
| Петрушка листовая | Parsley leaves | Petroselinum Crispum Nut | - | 7.6 | - |
| Рябина | Rowanberry | Sorbus aucuparia L. | 11.0 | - | 30.0 |
| Рябина черная (Арония) | Aronia (Chokeberry) | Pyrus arbustifolia L. Pers. | 13.5 | - | 25.0 |
| Салат-латук | Cos Lettuce | Lactuca sativa L. | - | 2.5 | - |
| Салат листовой | Lettuce | Lactuca sativa L. | - | 2.0 | - |
| Свекла столовая | Red beet | Beta vulgaris | 9.0 | - | 25.0 |
| Сельдерей корневой | Celery root | Apium graveolens L. Rapaceum | - | 6.0 | - |
| Сельдерей листовой | Celery leaves | Apium graveolens L. secalinum | - | 2.1 | - |
| Слива | Plum | Prunus domestica L. subsp. domestica | 12.0 | - | 30.0 |
| Смородина белая | White Currant | Ribes rubrum L. | 10.0 | - | 25.0 |
| Смородина красная | Red Currant | Ribes rubrum L. | 10.0 | - | 25.0 |
| Смородина черная | Black Currant | Ribes nigrum L. | 11.0 | 10.5 | 25.0 |
| Тамаринд | Tamarind | Tamarindus indica | 13.0 | - | Quantity required to achieve total acidity, not less than 0.5% |
| Терн | Sloe | Prunus spinosa L. | 6.0 | - | 25.0 |
| Ткемали | Cherry plum | Prunus Cerasifera | - | - | 25.0 |

| | | | | | |
|---|---------------------|--|--------------|--------------|--|
| Толокнянка | Bearberry | Arctostaphylos uva ursi L. | - | - | 25.0 |
| Томат (помидор) | Tomato | Lycopersicon esculentum L. | 5.0 | 4.2 | 50.0 |
| Тутювая ягода, Шелковица | Mulberry | Rubus chamaemorus L. hybrid Morus | - | - | 40.0 |
| Тыква | Pumpkin gourd | Spec. Cucurbitaceae | 5.0 | - | 25.0 |
| Укроп | Dill | Anethum graveolens L. | - | 6.3 | - |
| Умбу, Тубероза | Umbu | Spondias tuberosa Arruda ex Kost. | 9.0 | - | 25.0 |
| Финик | Date | Phoenix dactylifera L. | 18.5 | - | 25.0 |
| Хурма | Persimmon | Diospyros khaki Thunb. | - | - | 40.0 |
| Черемуха | Bird Cherry | Padus | - | - | 25.0 |
| Черешня | Sweet Cherry | Prunus avium L. | 20.0 | - | 25.0 |
| Черника | Bilberry, Blueberry | Vaccinium myrtillus L., Vaccinium corymbosum L., Vaccinium angustifolium | 7.1 | - | 25.0 |
| Чернослив | Prune | Prunus domestica L., subsp. domestica | 18.5 | - | 25.0 |
| Шелковица, Тутювая ягода | Mulberry | Morus spp. | - | - | 30.0 |
| Шиповник | Rosehip | Rose spp. L. | 9.0 | - | 40.0 |
| Шиповник "собачий" | Cynorrhodon | Rosa canina L. | - | - | 40.0 |
| Яблоко | Apple | Malus domestica Borkh | 11.2 <*8> | 10.0 <*8> | 50.0 |
| Яблоко кешью | Cashew-apple | Anacardium occidentale L. | 11.5 | - | 25.0 |
| Яблоко кислица, дикая яблоня | Crab Apple | Malus prunifolia (Willd.) Borkh. Malus sylvestris Mill. | 15.4 | - | 25.0 |
| Яблоко косточковое | Pome apple | Syzygium jambosa | - | - | 25.0 |
| Янгберри (гибрид малины и ежевики) | Youngberry | Rubus vitifolius x Rubus idaeus Rubus baileyanus | 10.0 | - | 25.0 |
| Other fruits with high acidity | - | - | - | - | Quantity required to achieve total acidity, not less than 0.5% |
| Other fruits with high contents of flesh or intensive flavour | - | - | - | - | 25.0 |

| | | | | | |
|--|---|---|---|---|------|
| Other fruits with low acidity, low contents of flesh and low or medium flavour | - | - | - | - | 50.0 |
|--|---|---|---|---|------|

<*1> The contents of dry soluble substances in fruit and vegetable juice or puree reconstituted from concentrated juice and (or) fruit and (or) vegetable puree shall be not less than the level indicated in the present Supplement without considering the contents of dry substances of any other added components therein.

<*2> In the case the present Supplement omits the norms for the minimal contents of dry soluble substances in reconstituted juice and fruit or vegetable puree, the minimal value is defined in directly squeezed juices or fruit or vegetable purees on the basis of the contents of dry substances, which are used at manufacturing the corresponding concentrated juice or fruit and vegetable puree.

<*3> The contents of dry soluble substances in directly squeezed juices and fruit or vegetable purees should comply with the norms established in the present supplement.

<*4> For reconstituted juice and fruit or vegetable puree in regard to which the present Supplement omits the norms for the minimal contents of dry soluble substances, the minimal contents of dry soluble substances shall correspond to the contents of such substances in fruit or vegetable juice, fruit or vegetable puree manufactured at processing the source fruits or vegetables.

<*5> It shall be prohibited to water directly squeezed juice or fruit or vegetable purees to decrease the contents of dry soluble substances therein.

<*6> Considering correction by acidity.

<*7> Corresponds to the "coconut water" extracted from the coconut without squeezing its flesh.

<*8> When establishing the norm for the minimal contents of dry soluble substances in reconstituted pineapple juice, it shall be considered that in various locations where pineapples are grown and processed the contents of dry soluble substances can be less than the level established in the present Supplement. In this case, on the territory of the Russian Federation the circulation of pineapple juice shall be allowed given that the contents of dry soluble substances therein constitutes not less than 10% (at 20 °C considering the correction by acidity), and reconstituted pineapple juice fully complies with the requirements of the present Federal Law.

Supplement 3
to the Federal Law
Technical Regulations for Juice
Products from Fruits and Vegetables

THE LIST OF
FOOD ADDITIVES AND TECHNOLOGICAL MEANS ALLOWED
TO BE USED AT MANUFACTURING JUICE PRODUCTS
FROM FRUITS AND (OR) VEGETABLES

Table 1

Acidity Regulators

| Food additive | INS (E) number <*1> | Dosage <*2> (g/l), up to | Allowed for application |
|---------------|------------------------|-----------------------------|---|
| 1 | 2 | 3 | 4 |
| Citric acid | 330 | 3 | In reconstituted juices, diffusion juices, concentrated juices, concentrated fruit and (or) vegetable purees, directly squeezed juices and fruit and (or) vegetable purees with pH over 4.2 |
| Citric acid | 330 | 5 | In fruit and (or) vegetable nectars |

| | | | |
|-----------------------------|-----|--------------------|---|
| Citric acid | 330 | See reference <*3> | In fruit and (or) vegetable juice drinks, fruit/berry drinks |
| Apple acid | 296 | 3 | In reconstituted pineapple juice, concentrated pineapple juice, fruit and (or) vegetable nectars, fruit and (or) vegetable juice products, fruit/berry drinks |
| Tartaric acid | 334 | 4 | In reconstituted grape juice (red and white), concentrated grape juice (red and white), fruit and (or) vegetable nectars, fruit and (or) vegetable juice products, fruit/berry drinks |
| Sodium tartrate | 335 | See reference <*3> | In fruit and (or) vegetable fruit/berry drinks |
| Potassium tartrate | 336 | | |
| Sodium - potassium tartrate | 337 | | |
| Sodium citrate | 331 | | |
| Potassium citrate | 332 | | |
| Calcium citrate | 333 | | |
| Lactic acid | 270 | See reference <*3> | In vegetable juices, vegetable nectars, vegetable juice products (excluding products subjected to lactic - acid fermentation) |

<*1> INS is the global digital system for food additives codification; E is the European Commission System food additives codification.

<*2> Food additives dosage in the finished products designated for consumption.

<*3> The food additive should be used by a manufacturer in the minimal dosage required to achieve the goals for application of the given food additive.

Table 2

Antioxidants

| Food additives | INS (E) number <*1> | Dosage <*2> (g/l), up to | Allowed for application |
|-------------------------------|---------------------|--------------------------|--|
| Ascorbic acid and its salines | 300 - 303 | See reference <*3> | In directly squeezed juices, reconstituted juices, diffusion juices, fruit and (or) vegetable purees, concentrated juices, concentrated fruit and (or) vegetable purees, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks, fruit/berry drinks |
| | | 0.25 | In juice products made from fruits and (or) vegetables for child nutrition |
| Lecithine | 322 | See reference <*3> | In enriched juice products made from fruits and/ or vegetables |

<*1> INS is the global digital system for food additives codification; E is the European Commission System for food additives codification.

<*2> Food additives dosage in the finished products designated for application.

<*3> The food additive shall be used by the manufacturer in the minimal dosage required to achieve the goals of application of the given food additive.

Table 3

Saturating gas

| Food additive | INS (E) number <*1> | Dosage <*2> | Allowed for application |
|----------------|------------------------|--------------------|--|
| Carbon dioxide | 290 | See reference <*3> | In directly squeezed juices, reconstituted juices, diffusion juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks, fruit/berry drinks |

 <*1> INS is the global digital system for food additives codification; E is the European Commission System for food additives codification.

<*2> Food additives dosage in the finished products designated for consumption.

<*3> The food additive shall be used by the manufacturer in the minimal dosage required to achieve the goals of application of the given food additive.

Table 4

Stabilizers and thickeners

| Food additives | INS (E) number <*1> | Dosage <*2> (g/l), up to | Allowed for application |
|--------------------------------|------------------------|-----------------------------|--|
| 1 | 2 | 3 | 4 |
| Pectins | 440 | See reference <*3> | In directly squeezed juices with flesh, reconstituted juices with flesh, diffusion juices with flesh, fruit and (or) vegetable nectars with flesh, fruit and (or) vegetable juice drinks, fruit/berry drinks |
| Saccharose acetate isobutyrate | 444 | 0.3 | In fruit and (or) vegetable juice drinks |
| Glycerol and resin acid ether | 445 | 0.1 | |
| Gum arabic | 414 | See reference <*3> | |
| Locust tree gum | 410 | | |
| Guar gum | 412 | | |
| Xanthan gum | 415 | | |
| Starches | 1,400 - 1,451 | | |
| Carboxymethyl cellulose | 466 | | |
| Ghatti gum | 419 | | |

 <*1> INS is the global digital system for food additives codification; E is the European Commission System for food additives codification.

<*2> Food additives dosage in the finished products designated for consumption.

<*3> The food additive shall be used by the manufacturer in the minimal dosage required to achieve the goals for application of the given food additive.

Table 5

Sweeteners

| Food additives | INS (E) number <*1> | Dosage <*2> (g/l), up to | Allowed for application |
|---------------------------|------------------------|-----------------------------|--|
| Potassium acesulfame | 950 | 0.35 | In fruit and (or) vegetable nectars, fruit and (or) vegetable juice drinks |
| Aspartame | 951 | 0.6 | |
| Saccharin and its salines | 954 | 0.08 (per saccharin) | |

| | | |
|--|-----|--------------------|
| Sucralose (trichlorgalactosaccharose) | 955 | 0.3 |
| Neohesperidin dihydrochalcone | 959 | 0.03 |
| Stevioside | 960 | See reference <*3> |

<*1> INS is the global digital system for food additives codification; E is the European Commission System for food additives codification.

<*2> Food additives dosage in the finished products designated for consumption.

<*3> The food additive shall be used by the manufacturer in the minimal dosage required to achieve the goals for application of the given food additive.

Table 6

Technological Means

| Purpose | Technological means |
|--|--|
| 1 | 2 |
| Antifoamers | Polymethylsiloxane <*1> |
| Brightening, antioxidant and filtering substances, flocculants and sorbents | Means of absorption (bleachers, natural or activated soils) |
| | Sorbent resins |
| | Absorbent carbon (natural only) |
| | Bentonite |
| | Calcium hydrate <*2> |
| | Cellulose |
| | Chitosan |
| | Colloidal silica |
| | Diatomite |
| | Gelatine (from skin collagen) |
| | Ion-exchange resins (cation- and anionic-ion exchanger) |
| | Kaolin |
| | Perlit |
| | Polyvinylpolypyrrolidone |
| | Liquid silica |
| | Tannin |
| | Potassium tartrate <*2> |
| | Precipitated calcium carbonate <*2> |
| | Sulphur dioxide <*2>, <*3> |
| | Kieselgur |
| Propylene glycol | |
| Potassium and sodium caseinate <*4> | |
| Ichthyocol <*4> | |
| Rice husk | |
| Tocopherol <*5> | |
| Enzymatic agents (separately or in combinations) <*6> | Pectinases (for pectin hydrolysis), proteases (for protein hydrolysis), amylases (for starch hydrolysis) and cellulases (for restricted application to facilitate destruction of cell walls) |
| Packing gases <*7> | Nitrogen |
| | Carbon dioxide |

<*1> The maximum residual quantity in the finished products shall be 10 mg/l.

<*2> For production of grape juice only.

<*3> Maximum residual quantity in the finished products is 10 mg/l (per total SO₂).

<*4> When applying the given technological means, it is required to consider their potential allergenic capacity. In case when residual quantity of the given technological means is present in juice products from fruits and (or) vegetables designated for consumption, these products are subjected to labelling in compliance with the requirements established in Article 11 of the present Federal Law.

<*5> The maximum residual quantity in the finished products shall be 8 mg/kg.

<*6> Enzymatic agents can be used as technological means, if their application does not lead to the total dilution of raw material and does not affect the contents of cellulose in the processed fruits and vegetables.

<*7> Can be used for temporary preservation.
