

RUSSIAN FEDERATION

FEDERAL LAW

TECHNICAL REGULATIONS FOR FAT AND OIL PRODUCTS

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the State Duma
on June 11, 2008

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the Federation Council
on June 18, 2008

Chapter 1. GENERAL PROVISIONS

Article 1. Scope of application of the Present Federal Law

1. The subjects of technical regulation hereunder are:
 - 1) fat and oil products released for circulation in the Russian Federation;
 - 2) the production, storage and transportation of fat and oil products in connection with regulatory requirements for the products.
2. In order to protect the life and health of citizens and prevent actions that mislead consumers, the present Federal Law prescribes:
 - 1) the safety requirements of the subjects of technical regulation;
 - 2) the rules for identifying the subjects of technical regulation for the purposes of application hereof;
 - 3) the rules and forms for assessing the conformity of subjects of technical regulation hereto as well as time limits for conformity assessment of fat and oil products;
 - 4) the requirements for packaging and labeling of fat and oil products.

Article 2. Fat and Oil Products that Make Subject of Technical Regulation Hereunder

The following fat and oil products make the subject of technical regulation hereunder:

- 1) edible fat and oil products:
 - a) vegetable oils;
 - b) margarines;
 - c) vegetable fat spreads and vegetable oil and butter spreads;
 - d) rendered vegetable fat mixtures and vegetable oil and butter mixtures;
 - e) specialty fats including cooking, confectionary and baking fats and milk fat replacers;
 - f) cocoa butter equivalents;
 - g) cocoa butter improvers of SOS-type;
 - h) cocoa butter substitutes of POP-type;
 - i) non-lauric untemperable cocoa butter substitutes;
 - j) lauric untemperable cocoa butter substitutes;
 - k) sauces based on vegetable oil formulations;
 - l) mayonnaises;
 - m) mayonnaise sauces;
 - n) creams based on vegetable oil formulations;
- 2) non-edible fat and oil products:
 - a) natural glycerin;
 - b) household soap.

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

Article 3. Basic Terms Used Herein and Identification Parameters of the Subjects of Technical Regulation

1. Fat and oil products – vegetable oils and products made from vegetable oils or vegetable and animal oils and fats (including fats of fish and marine mammals), with or without water, food additives and other ingredients.
2. Edible fat and oil products – fat and oil products which are intended for nourishment or use in various sectors of food industry.
3. Definitions of fat and oil products:
 - 1) vegetable oil – a mixture of triglycerides of fatty acids and their by-products extracted from the seeds of sunflower, corn, rapeseed, linseed, and other plants, palm fruit, olives and other plants and oil-bearing parts of vegetable oil crops, that contains not less than 99 percent of fat;
 - 2) unrefined (crude) vegetable oil – vegetable oil free from small and large suspended matter particles;
 - 3) winterized vegetable oil – vegetable oil free from suspended matter particles subjected to de-waxing under low temperatures;
 - 4) refined vegetable oil – vegetable oil purified through the complete or partial cycle of refinery stages;
 - 5) refined deodorized vegetable oil – refined vegetable oil that was subjected to deodorization;
 - 6) vegetable oil - blend – a mixture of vegetable oils combined in different ratios;
 - 7) aromatized vegetable oil – vegetable oil with flavor and odor enhancers;
 - 8) vegetable oils with herbal supplements – vegetable oils enriched with natural plant and oil extracts;
 - 9) margarine – an emulsified fat product whose fat mass fraction is at least 20 percent, which is made of natural and (or) modified vegetable oils with (or without) animal fats, with (or without) fats of fish and marine mammals, water with (or without) milk and (or) other milk processing products, food additives and other ingredients;
 - 10) hard (solid) margarine – a margarine which has dense plastic consistency and which retains its form at temperatures of 20 +/- 2 degrees Celsius;
 - 11) soft margarine – a margarine which has soft plastic consistency at temperatures of 10 +/- 2 degrees Celsius and contains the mass fraction of trans isomers of oleic acids not exceeding 8 percent in fat separated from the product (in methyl elaidate equivalent);
 - 12) fluid margarine – a margarine which has liquid consistency and retains the properties of homogeneous emulsion at temperatures designed for liquid margarines of specific application;
 - 13) spread – an emulsified fat product with fat mass fraction of at least 39 percent which has plastic consistency with the melting point of fat phase not exceeding 36 degrees Celsius and which is made from milk fat and (or) dairy cream, and (or) butter and natural and (or) modified vegetable oils or entirely from natural and (or) modified vegetable oils with or without food additives and other ingredients, and which contains no more than 8 percent of trans isomers of oleic acid by weight in fat separated from the product (in methyl elaidate equivalent);
 - 14) vegetable oil and butter spread – a spread whose milk fat mass fraction ranges from 15 to 50 percent in the fat phase;
 - 15) vegetable fat spread – a spread whose fat phase composition contains natural and (or) modified vegetable oils with or without milk fat (not exceeding 15 percent);
 - 16) rendered mixtures – products with fat mass fraction of at least 99 percent that are produced by mixing milk fat and (or) dairy cream and (or) butter and natural and (or) modified vegetable oils heated to melting point or by means of another technological process, that contain no more than 8 percent of trans isomers of oleic acid by weight in fat separated from the product (in methyl elaidate equivalent);
 - 17) rendered vegetable oil and butter spreads – melted spreads whose milk fat mass fraction in fat phase ranges from 15 to 50 percent;
 - 18) rendered vegetable fat spreads – melted spreads whose fat phase contains natural and (or) modified vegetable oils with or without milk fat (not exceeding 15 percent);
 - 19) specialty fats, including cooking, confectionary and baking fats and milk fat replacers – products whose fat mass fraction is at least 98 percent and which are produced for a variety of industries from natural and (or) modified vegetable oils with or without the addition of animal fats and their mixtures and food additives and other ingredients;
 - 20) cocoa butter equivalents – products with fat mass fraction of at least 99 percent which can be combined with cocoa butter in any proportion and which require tempering and have physical and

chemical properties as well as fatty acids composition similar to cocoa butter, with lauric acid mass fraction not exceeding 1 percent, mass fraction of 2-oleodysaturated triglycerides of at least 50 percent, mass fraction of trans isomers of fatty acids not exceeding 2 percent, that are produced from natural and fractionated tropical oils and (or) modified vegetable oils with or without food additives and other ingredients;

21) cacao butter improvers of SOS-type (SOS denotes the presence of 2-oleodystearin in the product) – products whose fat mass fraction is at least 99 percent and which can be combined with cocoa butter in any proportion and require tempering; with 2-oleodystearin as a base component (up to 70 percent) and mass fraction of lauric acid of no more than 1 percent, mass fraction of trans isomers of oleic acid not exceeding 2 percent, they are made from natural and fractionated tropical oils and (or) modified vegetable oils with or without foods additives and other ingredients;

22) cacao butter substitutes of POP-type (POP denotes the presence of 2-oleodypalmitin in the product) – products whose fat mass fraction is at least 99 percent and which have partial compatibility with cocoa butter (at least 25 percent) and require tempering; with base component being 2-oleodypalmitin (over 50 percent), mass fraction of lauric acid not exceeding 1 percent and mass fraction of trans isomers of oleic acid not exceeding 2 percent, they are made from natural and fractionated tropical oils and (or) modified vegetable oils with or without foods additives and other ingredients;

23) untemperable non-lauric cocoa butter substitutes – products with fat mass fraction of at least 99 percent which do not require tempering and are produced from modified vegetable oils whose mass fraction of lauric acid does not exceed 1 percent with or without foods additives and other ingredients;

24) untemperable lauric cocoa butter substitutes – products with fat mass fraction of at least 99 percent which do not require tempering and are produced from modified vegetable oils whose mass fraction of lauric acid is at least 40 percent with or without foods additives and other ingredients;

25) vegetable oil-based sauce – a food product whose fat content is at least 5 percent by weight which is produced from a single edible vegetable oil or a blend of several edible vegetable oils, water with food additives and other ingredients including natural seasonings and (or) spices, and (or) herbs, and (or) vegetables, and (or) fruit, and (or) mushrooms, and (or) nuts either in chunks and (or) powder that render special flavor to the product which is used as seasoning for various dishes;

26) mayonnaise – a finely dispersed homogeneous emulsion product with fat content indicated on the label which is produced from refined deodorized vegetable oils, water, egg products with or without processed milk products, food additives and other ingredients;

27) mayonnaise sauce – a finely dispersed homogeneous emulsion product with fat content indicated on the label which is produced from refined deodorized vegetable oils, water, with or without processed milk products, food additives and other ingredients;

28) vegetable oil-based cream – an emulsion product with fat content indicated on the label which is produced from vegetable oils and (or) modified vegetable oils with milk or vegetable proteins and sugar as well as with or without natural fruit, juice, food additives and other ingredients.

4. Non-edible fat and oil products – fats and oils intended for technical and household purposes.

5. Definitions of non-edible fats and oils:

1) natural glycerin – trinuclear spirit obtained through the process of hydrolysis or soapanification of vegetable oils and fats without recourse to synthetic methods;

2) household soap – a product that consists of sodium and potassium salts of natural fatty acids with (or without) salts of synthetic, resin and naphthenic fatty acids and other components that improve its consumer attributes.

6. Definitions of technological processes:

1) refining – the process of purification of vegetable oils from admixtures;

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

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

4) hydrogenation – the process of partial or full saturation of double bonds of unsaturated fatty acids of triacylglycerides in vegetable oils and (or) fats by hydrogen;

5) interesterification – the process of redistribution of acetyl groups in triacylglycerides of fat without changing the fatty acids composition of triacylglycerides;

6) fractionation – the separation of vegetable oils by means of thermomechanical process to

fractions of various melting temperatures.

7. Other definitions used herein:

- 1) traceability – the ability of an interested party to documentarily establish the former and future owner of a fat and oil product;
- 2) contamination of edible fat and oil products – the infusion of objects, particles, substances and organisms into fat and oil products due to which they acquire hazardous properties for human beings and no longer comply with the provisions set out herein;
- 3) production facility – premises that are directly used for the production of fat and oil products;
- 4) sanitation of production facilities, plant, equipment and inventory which are directly related to the production of fat and oil products – the washing or other treatment of the surfaces of production facilities, plant, equipment and inventory which ensures that the above facilities, equipment and stock shall not be the source of contamination of fat and oil products and raw materials;
- 5) circulation of fat and oil products – the purchase and sale and other means of transfer of fat and oil products starting from the first offer made by the producer or importer as well as their storage and transportation.

Article 4. Rules for Identifying the Subjects of Technical Regulation

1. Identification of products is carried out by an interested party in order to:

- 1) place the products in the application scope hereof;
 - 2) prevent actions that mislead purchasers.
2. In order to identify products as to their relatedness to the scope hereof, an interested party shall ensure that a product, which is subject to identification, matches the definition of a fat and oil product stipulated in article 2 hereof.
3. The identification of products in order to establish their relatedness to the scope hereof is carried out by means of:
- 1) the visual comparison of the name of a fat and oil product stated on the package with the name stipulated in article 2 hereof – for products in consumer packaging;
 - 2) the visual comparison of the name of a fat and oil product stated in a document confirming the transfer of title to the product with the name specified in article 2 hereof – for products in other packaging (non-consumer);
 - 3) the visual comparison of the name of a fat and oil product stated in the producer's or seller's information with the name specified by article 2 hereof – for products produced at private subsidiary plots.
4. In order to identify products for the purposes of preventing actions that mislead purchasers, an interested party shall ensure that a product, which is subject to identification, complies with parameters set out in article 3 hereof as well as to the information provided on the label and (or) in a document confirming the transfer of title to product or information from the producer or the seller for products produced at private subsidiary plots.
5. In order to identify the production, storage and transportation with the purpose of placing it in the scope hereof, an interested party shall ensure that such processes represent the production, storage and transportation of fat and oil products listed in article 2 hereof.

Chapter 2. REQUIREMENTS FOR FAT AND OIL PRODUCTS

Article 5. Requirements for Edible and Non-Edible Fat and Oil Products

1. Fat and oil products released for circulation in the Russian Federation shall not cause any harm to human life or health, subject to their intended use edible for the duration of shelf life for fat and oil products and storage life for non-edible fat and oil products.
2. Requirements for fat and oil products include:
 - 1) safety requirements for fat and oil products;
 - 2) requirements as to the packaging of fat and oil products;
 - 3) requirements as to the labeling of fat and oil products.
3. Edible fat and oil products shall conform to the safety requirements set out in Supplements 1 and 2 hereto.
4. Non-edible fat and oil products shall conform to the safety requirements set out in Supplement 3

hereto.

Article 6. Requirements as to the Packaging of Fat and Oil Products

1. The packaging of fat and oil products shall ensure its safety and intactness of its identification parameters during the circulation of fat and oil products for the duration of the shelf life of edible fat and oil products and storage life of non-edible fat and oil products.
2. The packaging material that comes into contact with a fat and oil product shall conform to the safety requirements prescribed by applicable technical regulations.
3. Should the consumer packaging be damaged, the owner of an edible fat and oil product shall immediately withdraw such product from circulation.

Article 7. Requirements as to the Labeling of Edible Fat and Oil Products

1. The producer or seller shall provide the purchaser with all necessary and reliable information about a fat and oil product.
2. Information on the label of an edible fat and oil product shall be in the Russian language. The aforesaid information may also be stated in another language provided its contents are identical to the information provided in Russian.
3. The consumer packaging of an edible fat and oil product shall contain the following information:
 - 1) the name of a fat and oil product in compliance with the name prescribed by Article 2 hereof. The name of vegetable oil shall correspond to the oil-bearing raw material from which it is derived. The names of margarines and spreads shall neither contain the word "butter" nor paronymous words nor phrases that contain the word "butter";
 - 2) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 3) net weight and (or) volume;
 - 4) composition of fat and oil products (ingredients shall be listed in descending order of weight with indication of food additives, nutritional and dietary supplements, vitamins, micronutrients, flavor enhancers, genetically engineered organisms);
 - 5) nutrition value (energy, content of proteins, fats, carbohydrates, vitamins, macro- and microelements in 100 grams (ml) of an edible part of the product);
 - 6) expiration date;
 - 7) the name of the present Federal Law and national standard or technical documents that contain identification parameters of fat and oil products and in compliance with which the fat and oil product has been produced;
 - 8) information regarding the conformity validation of the edible fat and oil product to the requirements hereof.
4. The consumer packaging of vegetable oils shall contain the following additional information:
 - 1) the name "Vegetable oil - blend" – for blends of vegetable oils. It is permitted to disclose business name of the producer;
 - 2) the list of all vegetable oils in descending order of weight (for vegetable oils - blends);
 - 3) date of manufacture (the date of bottling – for vegetable oil in consumer packaging; date of dispatch in shipping containers – for vegetable oil in shipping containers (barrels, cans, cisterns, tanks and containers);
 - 4) recommendations for storage after the opening of consumer packaging.
5. The following additional information shall be disclosed on the consumer packaging of margarines, vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric untemperable cocoa butter substitutes, lauric untemperable cocoa butter substitutes:
 - 1) date of manufacture;
 - 2) storage temperature;
 - 3) total fat mass fraction;
 - 4) milk fat mass fraction – for vegetable oil and butter spreads and rendered vegetable oil and butter mixtures;

- 5) milk fat mass fraction (at the time of adding in the mixture) – for vegetable oil and butter spreads and rendered vegetable fat mixtures.
6. The following additional information shall be disclosed on the consumer packaging of vegetable oil-based sauces, mayonnaises, mayonnaise sauces and vegetable oil-based creams:
 - 1) date of manufacture;
 - 2) storage temperature;
 - 3) recommendations for storage after the opening of consumer packaging.
7. The date of manufacture and expiration date shall be printed on the consumer packaging of fat and oil products in the following font size:
 - 1) when product weight does not exceed 100 grams, the font size shall be at least 8.5 points;
 - 2) when product weight exceeds 100 grams, the size shall be at least 9.5 points.
8. The shipping packaging of fat and oil products shall contain the following information:
 - 1) the name of an edible fat and oil product;
 - 2) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 3) net weight of an edible fat and oil product unit pre-packed in consumer packaging;
 - 4) total net weight of shipping packaging and the number of units of fat and oil products in consumer packaging;
 - 5) net weight for bulk edible oil products;
 - 6) composition of the fat and oil product (in descending order of weight with indication of food additives, nutritional and dietary supplements, vitamins, micronutrients, flavor enhancers, genetically engineered components) for unpacked fat and oil products and in compliance with supply contract terms for pre-packed fat and oil products;
 - 7) nutrition value (energy, content of proteins, fats, carbohydrates, vitamins, macro- and microelements in 100 grams (ml) of the edible part of product) – for bulk edible fat and oil products;
 - 8) expiration date and storage conditions;
 - 9) batch/lot number and number of packaging unit;
 - 10) date of manufacture;
 - 11) the name of the present Federal Law and national standard or technical documentation that contains the identification parameters of fat and oil products and in compliance with which the fat and oil product has been produced;
 - 12) information regarding the conformity validation of the edible fat and oil product to the requirements set out herein.
9. The following information shall be disclosed in accompanying documents for liquid bulk fat and oil products shipped in containers:
 - 1) the name of fat and oil product;
 - 2) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 3) net weight;
 - 4) expiration date;
 - 5) batch/lot number and date of manufacture;
 - 6) the name of the present Federal Law and national standard or technical documentation that contains the identification parameters of fat and oil products and in compliance with which the fat and oil product has been produced;
 - 7) information regarding conformity validation of edible fat and oil products to the requirements set out herein.
10. In addition, the consumer and (or) shipping packaging of fat and oil products might contain the name of the formula developer and (or) production technology developer, brand name, bar code or other information.
11. Signs and designations are applied on the shipping packaging of fat and oil products in compliance with national standards or technical documents and are designed to ensure appropriate protection of products during transportation.

Article 8. Requirements as to the Labeling of Non-Edible Fat and Oil Products

1. The producer or the seller shall make all necessary and reliable information about the non-edible fat and oil product available to the purchaser.

2. Information on the label of non-edible fat and oil products shall be in the Russian language. The aforesaid information may also be stated in another language provided its contents are identical to the information provided in Russian.
3. The consumer packaging of household soap shall contain the following information:
 - 1) the name of household soap;
 - 2) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 3) the nominal (relative) weight of one bar;
 - 4) product composition in descending order of weight of ingredients;
 - 5) storage life;
 - 6) batch/lot number or date of manufacture;
 - 7) the name of the present Federal Law and national standard or technical documentation that contain the identification parameters and in compliance with which the household soap has been produced;
 - 8) information regarding the conformity validation of household soap to the requirements hereof.
4. Each bar of unpacked soap shall contain a clear stamp stipulating:
 - 1) producer's name or trademark;
 - 2) the name of household soap in compliance with technical documentation;
 - 3) nominal (relative) weight of one bar.
5. Each unit of the shipping packaging of non-edible fat and oil products shall contain the following information:
 - 1) the name of non-edible fat and oil product;
 - 2) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 3) product composition in descending order of weight of ingredients for household soap;
 - 4) grade and brand for natural glycerin;
 - 5) batch/lot number;
 - 6) number of bars in a crate with total nominal (relative) weight of bars – for household soap;
 - 7) date of manufacture;
 - 8) storage life;
 - 9) the name of the present Federal Law and national standard or technical documentation that contain the identification parameters of fat and oil products and in compliance with which the non-edible fat and oil product has been produced;
 - 10) information regarding the conformity validation of the non-edible fat and oil product hereto.
6. Accompanying documents for natural glycerin shipped in containers shall contain the following information:
 - 1) name;
 - 2) grade, brand;
 - 3) producer's name and location (address and country of origin) or the address of an organization in the Russian Federation entitled by the producer to handle purchasers' claims;
 - 4) net weight;
 - 5) storage life;
 - 6) batch/lot number and date of manufacture;
 - 7) the name of the present Federal Law and national standard or technical documentation that contain the identification parameters of fat and oil products and in compliance with which the non-edible fat and oil product has been produced;
 - 8) information regarding the conformity validation of the non-edible fat and oil product hereto.

**Chapter 3. REQUIREMENTS FOR THE SAFETY OF FAT AND OIL PRODUCTS IN THE COURSE OF PRODUCTION,
STORAGE AND TRANSPORTATION**

Article 9. Requirements as to the Production of Fat and Oil Products

In order to ensure the safety of fat and oil products in the course of their production, it is required that:

- 1) fat and oil products shall be produced in compliance with provisions of Article 10 hereof;
- 2) materials and objects that come into contact with fat and oil products shall conform to the provisions of applicable technical regulations;

- 3) requirements for water and air used in the production of fat and oil products shall be observed in compliance with Article 11 hereof;
- 4) raw materials and food additives used in the production shall conform to the requirements set out in Article 12 hereof;
- 5) the production of fat and oil products shall be carried out in buildings and production facilities that conform to the provisions of Article 14 hereof;
- 6) production plant, equipment and inventory shall comply with the provisions of Article 14 hereof;
- 7) the storage and removal of waste generated from the production of fat and oil products shall be carried out in a manner compliant with Article 15 hereof;
- 8) staff and personnel involved in the production of fat and oil products shall comply with the provisions of Article 16 hereof;
- 9) production control and monitoring shall be organized in compliance with Article 17 hereof.

Article 10. Securing the Safety of Fat and Oil Products in the Course of their Production

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

- 1) the selection of technological processes and modes at all stages (areas) of the production of fat and oil products;
- 2) the selection of optimal sequence of technological processes as to eliminate the contamination of fat and oil products;
- 3) control and monitoring over the operation of technological plant and equipment;
- 4) the observance of storage conditions for raw materials and food additives which are required for the production of fat and oil products;
- 5) maintaining the production facilities, technological plant and equipment and inventory which are used for the production of fat and oil products in such a state as to eliminate the contamination of fat and oil products;
- 6) the selection of methods and frequency of sanitation, disinfection, disinfestation and deratization of the production facilities, sanitation and disinfection of technological plant and equipment and inventory which are used for the production of fat and oil products. Sanitation, disinfection, disinfestation and deratization shall be conducted as frequently as to eliminate the risk of contamination of fat and oil products. The frequency of sanitation, disinfection, disinfestation and deratization is determined by the producer;
- 7) keeping records and documents that substantiate that the requirements set herein are complied with.

Article 11. Requirements for Water and Air Used in the Production of Fat and Oil Products

1. Theater used in the production of fat and oil products shall comply with the requirements for drinking water prescribed by applicable technical regulations.
2. Air used in the production of fat and oil products shall not be the source of contamination of fat and oil products.

Article 12. Requirements for Raw Materials and Food Additives Used in the Production of Fat and Oil Products

Raw materials and food additives used in the production of edible fat and oil products shall comply with the safety requirements prescribed by applicable technical regulations.

Article 13. Requirements for Buildings and Production Facilities

1. The buildings that accommodate production facilities shall be furnished with:
 - 1) air ventilation and (or) conditioning systems which obviate any possibility of the inflow of contaminated air. The design and workmanship of ventilation systems shall ensure immediate accessibility to filters and other parts of the said systems that require cleaning or replacement;
 - 2) dressing rooms for staff which shall be located outside production facilities;
 - 3) facilities for:
 - a) the storage, cleaning and disinfection of inventory and reusable package which are used for the

production of fat and oil products;

b) the storage of cleaning tools and equipment, their washing and disinfection;

4) toilets and sinks for hands washing. Toilet facilities shall be placed in a remote location from production areas. Toilet doors shall not open directly into the production facilities.

2. The following conditions shall be observed while planning, positioning and size-setting of the production facilities:

1) ensuring the optimal sequence of technological processes that excludes counter-directed or crossed flows of raw materials and finished fat and oil products;

2) eliminating the possible contamination of air used in the production of fat and oil products;

3) ensuring due protection from the penetration of animals including rodents and insects;

4) ensuring adequate storage conditions of fat and oil products, raw materials and food additives set out by the producer;

5) ensuring that the sanitation, disinfection, disinfection and deratization of production facilities can be performed at convenience;

6) excluding areas where the sources of contamination of fat and oil products are impossible to eliminate.

3. No substance or material that is not used in the production of fat and oil products is allowed to be stored in the production facilities, including cleaning and disinfection agents.

4. At the production facilities:

1) the surfaces of floors, walls and doors shall be made of waterproof, washable and non-toxic materials which can be subjected to sanitation and disinfection;

2) the construction of floors shall allow for adequate drainage;

3) no condensate shall accumulate on the ceilings (or if no ceiling is provided, on the internal surface of the roof) and structures located above the production facilities;

4) windows (transom windows) that can be opened shall be provided with protective insect shields.

5. The sewage equipment in the production facilities shall be designed and installed in such a way as to eliminate the risk of contamination of fat and oil products.

Article 14. Requirements as to the Technological Plant, Equipment and Inventory Used for the Production of Edible Fat and Oil Products

1. Technological plant, equipment and inventory that is used for the production of fat and oil products shall:

1) have structural and performance properties that ensure that the fat and oil products produced thereon conform to the provisions hereof. The design and workmanship of technological plant, equipment and inventory shall ensure their accessibility for sanitation and disinfection;

2) be made from materials that shall not be the source of contamination of fat and oil products;

3) be maintained in operable condition.

2. The surfaces of technological plant, equipment and inventory that come into contact with edible fat and oil products shall be smooth, made of impermeable, washable, non-toxic materials that are resistant to corrosion.

Article 15. Requirements as to the Storage and Removal of Production Waste

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

2. The conditions for storage and removal of production waste shall exclude any possibility of contamination of fat and oil products, endangering the life or health of a human being.

Article 16. Requirements for the Staff Involved in the Production of Edible Fat and Oil Products

1. Members of staff involved in the production of edible fat and oil products shall:

1) be aware and observe safety requirements for the production of edible fat and oil products;

2) undergo preliminary medical examination (upon being hired) and periodical medical checkups;

3) observe personal hygiene, wear clean special production uniform and shoes.

2. Members of staff involved in the production of edible fat and oil products may not bring into the production facilities any objects that are not used in the course of their job duties fulfillment and might

become the source of contamination of fat and oil products, like any small, sharp objects, nor smoke or eat food in the production facilities.

3. People who are sick or carry contagious diseases that can be transmitted via fat and oil products are not admitted to the production of edible fat and oil products. People who were in contact with the sick or the carriers of such diseases are admitted to work only after a medical checkup.

Article 17. Requirements for Production Control

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

2. The production control program over the compliance with the present Federal Law shall contain:

1) the list of parameters of technological processes subject to control that are connected to the conformity with the requirements for fat and oil products set out herein;

2) information about production control actions and their periodicity;

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

3. The production control program to monitor the compliance with the provisions hereof is approved by the director of an organization that produces fat and oil products or by a duly authorized person.

Article 18. Requirements as to the Storage of Edible Fat and Oil Products

1. The expiration date and storage conditions of edible fat and oil products shall be set out by the producer so that the fat and oil products remain in conformity hereto during their storage for the duration of their shelf life.

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

3. Buildings and storage facilities for edible fat and oil products shall comply with Article 13 hereof. Storage facilities for fat and oil products with prescribed storage conditions as well as plant and equipment installed in the facilities shall be furnished with control and measurement devices to monitor storage conditions.

4. Stored fat and oil products shall have accompanying documents that ensure their traceability as well as information shall be provided regarding storage conditions, date of manufacture and expiration date of the products.

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

Article 19. Requirements as to the Transportation of Edible Fat and Oil Products

1. The transportation of edible fat and oil products shall be conducted in the manner prescribed by Russian Federation legislation.

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

3. No edible fat and oil product shall be transported together with a non-food cargo. The transportation of edible fat and oil products in the same cargo compartment as other food products is permitted provided that such products do not emanate odors and have identical shipping conditions.

4. Liquid bulk edible fat and oil products shall be transported in sealed cargo compartments (cisterns) designed for the transportation of liquid foods.

5. The design of transport cargo compartments shall ensure the protection of edible oils and fats from contamination.

6. The internal surface of cargo transport compartments shall be made of washable and non-toxic materials. The frequency of sanitation and disinfection of the internal surface of transport cargo compartment is prescribed by a business entity acting in the sector of transportation of edible fat and oil products. Water used for the washing of transport cargo compartment shall comply with the requirements for drinking water laid down by applicable technical regulations.

7. Shipped edible fat and oil products shall have accompanying documents that validate their safety and ensure their traceability as well as contain information about storage conditions and expiration date.

Article 20. Requirements as to the Storage and Transportation of Non-Edible Fat and Oil Products

1. The storage and transportation of non-edible fat and oil products shall ensure their safety for the duration of their storage life in conformity with the provisions hereof.
2. The conditions of storage and storage life of non-edible fat and oil products shall be prescribed by national standards and technical documents.

Article 4. CONFORMITY ASSESSMENT OF THE SUBJECTS OF TECHNICAL REGULATION TO THE REQUIREMENTS OF THE PRESENT FEDERAL LAW

Article 21. The Forms of Conformity Assessment of the Subjects of Technical Regulation to the Requirements Hereof

1. The conformity assessment of fat and oil products to the requirements of the present Federal Law (hereinafter conformity assessment) can be carried out in the following forms:
 - 1) conformity validation of fat and oil products to the requirements hereof;
 - 2) state control (supervision).
2. Conformity assessment of fat and oil products produced at private subsidiary plots and sold at retail markets is carried out pursuant to the food quality and safety legislation of the Russian Federation.
3. Conformity assessment of the production, storage and transportation of fat and oil products to the requirements hereof is carried out in the form of state control (supervision).

Article 22. Mandatory Conformity Validation of Fat and Oil Products to the Requirements Hereof

1. Mandatory conformity validation of fat and oil products to the requirements hereof (hereinafter conformity validation) can be performed in the following forms:
 - 1) the acceptance of declaration of conformity of fat and oil products to the requirements set out in the present Federal Law (hereinafter declaration of conformity);
 - 2) mandatory certification.
2. The applicant can choose a form of conformity validation.
3. Should an animal material be used in the production of an edible fat and oil product and there are documents that confirm the safety of such animal matter (including veterinary certificates), there's no need to obtain veterinary certificates for the product in order to release it for dispatch and sale.
4. Conformity validation in the form of declaration of conformity is performed in compliance with the provisions of Article 24 of the Federal Law On Technical Regulation dated December 27, 2002 No. 184-FZ (hereinafter the Federal Law On Technical Regulation) as well as requirements set out herein.
5. Conformity validation in the form of mandatory certification is performed with regard to the requirements of Articles 25 and 26 of the Federal Law On Technical Regulation and requirements set herein.
6. When declaring conformity and conducting mandatory certification, an applicant can be a legal entity or an individual entrepreneur registered in compliance with Russian Federation legislation that produces or sells or performs other functions on behalf of a foreign producer on the grounds of a contract concluded with the latter in part of ensuring the conformity of supplied fat and oil products hereto and with regard to bearing the responsibility for non-conformity of the supplied fat and oil products with the requirements set out herein.

Article 23. Declaration of Conformity

1. The declaration of conformity is carried out according to one of the following schemes:
 - 1) the acceptance of conformity declaration of fat and oil products to the requirements hereof (hereinafter conformity declaration) on the grounds of self-provided evidence;
 - 2) the acceptance of conformity declaration on the grounds of self-provided evidence and proof

obtained with the participation of a certification agency and (or) an accredited testing laboratory (hereinafter third party).

2. Conformity declaration on the grounds of self-provided evidence is accepted in respect to vegetable oils, margarines, specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, non-lauric untemperable cocoa butter substitutes, lauric untemperable cocoa butter substitutes, natural glycerin and household soap.

3. In order to accept a conformity declaration on the grounds of self-provided evidence, the applicant shall have:

- 1) own testing laboratory or a contract with a testing laboratory;
- 2) technical documents for the fat and oil product.

4. The acceptance of conformity declaration on the grounds of self-provided evidence encompasses the following steps to be taken by an applicant:

- 1) the compilation of a set of evidentiary materials;
- 2) the formalization and registration of a conformity declaration;
- 3) marking of the fat and oil product with a market circulation sign.

5. Evidentiary materials shall include technical documents and a test report for the fat and oil product.

6. Conformity declaration on the grounds of self-provided evidence and proof obtained with the participation of a third party is accepted:

- 1) in respect of vegetable oil and butter spreads and vegetable fat spreads, rendered vegetable oil and butter mixtures and vegetable fat mixtures, vegetable oil-based sauces, mayonnaises, mayonnaise sauces and vegetable oil-based creams;
- 2) in respect of fat and oil products not listed in Clause 1 of this part, should the applicant happen not to have own testing laboratory or any contract with a testing laboratory;
- 3) if an applicant is the seller of fat and oil products;
- 4) in respect of fat and oil products purchased abroad;
- 5) if the supply of fat and oil products is a one-off transaction.

7. The acceptance of conformity declaration on the grounds of self-provided evidence and proof obtained with the participation of a third party encompasses the following steps to be taken by an applicant:

- 1) the compilation of a set of evidentiary materials;
- 2) the formalization and registration of a conformity declaration;
- 3) marking of the fat and oil product with a market circulation sign.

8. When declaring conformity on the grounds of self-provided evidence and proof obtained with the participation of a third party, the applicant, at his discretion, in addition to self-provided evidentiary materials specified in Clause 5 of this Article, may provide a report on the results of product testing conducted by an accredited testing laboratory or a quality (safety) certificate in connection to which the certification agency issuing above certificate shall exercise control (supervision) over the subject of certification.

9. The quality (safety) system shall ensure the conformity of produced fat and oil products with the provisions hereof.

10. The set of evidentiary materials is retained by the applicant.

11. The conformity declaration is valid for the period of five years. Should any changes be made to the production technology or technical documentation for fat and oil products, the applicant shall obtain new conformity declaration.

12. Fat and oil products released for circulation throughout the validity of conformity declaration may be sold after the expiration of the conformity declaration's term of validity but before the expiration date of edible fat and oil products and storage life of non-edible fat and oil products.

Article 24. Mandatory Certification of Fat and Oil Products

1. The validation of conformity in the form of mandatory certification of fat and oil products manufactured in batch mode on the grounds of representative sampling and mandatory certification of the batch of fat and oil products on the grounds of tests in an accredited testing laboratory, is carried out in the event when an applicant does not have own laboratory or contract with a third party or at the discretion of an applicant.

2. The mandatory certification of fat and oil products manufactured in batch mode on the grounds of tests of representative samples encompasses the following steps:

- 1) the applicant files an application for the certification of fat and oil products with a certification agency;
- 2) the certification agency considers the application and passes a resolution thereon;
- 3) the tests of representative samples of fat and oil products are conducted in an accredited testing laboratory;
- 4) the analysis of the state of production of fat and oil products is conducted by the certification agency;
- 5) the results of tests and analysis of the state of production of fat and oil products are combined and a certificate of conformity is issued to the applicant;
- 6) the fat and oil product is marked with a market circulation sign;
- 7) inspection control is exercised over the certified fat and oil products.

3. The applicant files an application for mandatory certification of fat and oil products manufactured in batch mode at his discretion with a certification agency accredited in compliance with the procedure prescribed by the Government of the Russian Federation.

4. Within five days from the date of filing of an application for mandatory certification of fat and oil products manufactured in batch mode, the certification agency notifies the applicant of the resolution passed on the application that contains terms and conditions of mandatory certification.

5. The testing of a representative sample of fat and oil products manufactured in batch mode is carried out in an accredited testing laboratory by order of the certification agency that receives a test report.

6. The analysis of the state of production of fat and oil products is conducted by the certification agency at applicant's facilities. A statement is issued based on the results of analysis.

7. In case of the positive results of a representative sample test of fat and oil products manufactured in batch mode and analysis of the state of production of fat and oil products, the certification agency issues a certificate of conformity in a format approved by the federal executive authority for technical regulation, registers it and hands it over to the applicant. The certificate of conformity is valid for five years. Fat and oil products released for circulation before the end of validity term of the certificate of conformity may be sold after the certificate of conformity expires but before the expiration date of edible fat and oil products and storage life of non-edible fat and oil products.

8. The applicant notifies the certification agency of changes to production technology and technical documentation for fat and oil products manufactured in batch mode. The certification agency shall evaluate the changes and pass a resolution as to the validity of certificate issued. The aforesaid agency shall notify the applicant of its resolution.

9. The certification agency executes inspection control over the certified fat and oil products manufactured in batch mode once a year throughout the validity of certificate of conformity by means of testing representative samples and analysis of the state of production of fat and oil products. The sampling for test purposes can be performed from the producer or the seller at the discretion of the certification agency. Based on the results of inspection, the certification agency passes one of the following resolutions:

- 1) to confirm the validity of certificate of conformity;
- 2) to suspend the certificate of conformity;
- 3) to invalidate the certificate of conformity.

10. The mandatory certification of a batch of fat and oil products on the basis of tests conducted in an accredited testing laboratory is applicable to fat and oil products sold by the applicant being the seller of fat and oil products and includes the following steps:

- 1) the applicant files an application for the certification of a fat and oil product with a certification agency;
- 2) the certification agency considers the application and passes a resolution thereon;
- 3) an accredited testing laboratory conducts the testing of the fat and oil product;
- 4) analysis of test results is conducted and a certificate of conformity is issued to the applicant;
- 5) the fat and oil product is marked with a market circulation sign.

11. The applicant who is the seller of fat and oil products files an application for mandatory certification of fat and oil products at his discretion with a certification agency accredited pursuant to the procedure set out by the Government of the Russian Federation.

12. Within five days from the date of filing of the application for mandatory certification of fat and oil

products manufactured in batch mode, the certification agency notifies the applicant of the resolution passed on the application that contains terms and conditions of mandatory certification.

13. The testing of samples from a batch of fat and oil products is carried out in an accredited testing laboratory by order of the certification agency that receives the test report.

14. In case of the positive test results, the certification agency issues a certificate of conformity for the batch in a format approved by the federal executive authority for technical regulation, registers it and hands it over to the applicant who is the seller of fat and oil products.

15. The applicant, including the seller of fat and oil products who acts as an applicant, shall mark the product with a market circulation sign on the grounds of the certificate of conformity received.

16. The certificate of conformity is issued for the batch of fat and oil products for the period of shelf life of edible fat and oil products and for the duration of storage life of non-edible fat and oil products.

Article 25. The Principles and Forms of the Execution of State Control (Supervision) over the Conformity of Fat and Oil Products, their Production, Storage and Transportation to the Requirements Hereof

1. State control (supervision) over the conformity of fat and oil products, their production, storage and transportation to the requirements hereof (hereinafter state control (supervision) is exercised in compliance with the legislation of the Russian Federation on the protection of rights of legal entities and individual entrepreneurs while executing state control (supervision).

2. The production, storage and transportation of fat and oil products produced at private subsidiary plots and sold at retail markets are exempt from the state control (supervision).

3. The state control (supervision) over the conformity of fat and oil products to the provisions hereof is exercised at the stage of circulation.

4. The state control (supervision) is executed by the federal executive authority empowered to execute functions of state sanitary and epidemiological control (supervision) in the relevant field of activity (hereinafter state control (supervision) authority).

5. The state control (supervision) is executed in the following forms:

1) visual control;

2) instrumental control.

6. Visual control encompasses the checking of labeling of fat and oil products and its conformity to the requirements hereof.

7. Instrumental control with the use of measuring tools refers to the investigating the conformity of fat and oil products to the provisions hereof by means of sampling of fat and oil products for the conduct of tests at the place of execution of the state control (supervision) as well as beyond the aforesaid place. Investigating the conformity of the production, storage and transportation of fat and oil products to the requirements hereof is conducted by means of examining the above processes.

8. No sampling of fat and oil product shall be conducted for instrumental control purposes unless a statement of sampling of fat and oil products is duly formalized in the form and quantity that exceeds the norms prescribed by the rules for sampling of fat and oil products for the purposes of testing and measuring approved by the Government of the Russian Federation.

Article 26. Rules for the Execution of State Control (Supervision)

1. In the course of state control (supervision) execution, an executive officer of the state control (supervision) authority shall identify the subjects of technical regulation set out herein in conformity with Articles 3 and 4 hereof.

2. In the course of execution of instrumental control the executive officer of the state control (supervision) authority shall conduct the sampling of fat and oil products pursuant to the rules for sampling of fat and oil or the list of national standards that contain sampling rules approved by the Government of the Russian Federation.

3. The state control (supervision) is executed in conformity with the rules and methods of examination (testing) and measurement or the list of national standards that contain the rules and methods of examination (testing) and measurement approved by the Government of the Russian Federation.

Article 27. Liability for the Noncompliance with the Provisions of the Present Federal Law

The violation of provisions set out herein shall entail liability in compliance with the legislation of the Russian Federation.

Chapter 5. FINAL PROVISIONS

Article 28. Final Provisions

1. A certificate of conformity and conformity declaration for fat and oil products produced prior to day when the present Federal Law enters into force and issued prior to the day when the present Federal Law takes effect are deemed to be valid until the date of expiration of the above certificate of conformity and conformity declaration.
2. For fat and oil products manufactured prior to the entry into force of the present Federal Law shall apply the requirements that remain in effect until the day of entry into force of the present Federal Law.
3. The release for circulation (including retail sale) of fat and oil products manufactured or imported prior to day when the present Federal Law enters into force is permitted before the expiration date of edible fat and oil products and end of storage life of non-edible fat and oil products.
4. Prior to the effective date of applicable technical regulations that are referred to herein, such references signify references to regulating documents of the federal executive authorities.

Article 29. Bringing the Statutory Regulations of the Russian Federation and Regulating Documents of the Federal Executive Authorities in Conformity to the Present Federal Law

From the day the present Federal Law enters into force the normative regulations of the Russian Federation and regulating documents of the federal executive authorities pertaining to the safety of fat and oil products, their production, storage and transportation are applicable to the extent that does not contravene any provisions hereof.

Article 30. Entry into Force of the Present Federal Law

The present Federal Law shall enter into force six months from the day it is officially published.

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

Moscow, the Kremlin
June 24, 2008
No. 90-FZ

**SAFETY REQUIREMENTS FOR
FAT AND OIL PRODUCTS**

Product group	Parameter	Allowable level, maximum	Notes
Vegetable oil - all types	Toxic elements:		
	Lead	0.1 mg/kg 0.2 mg/kg	For peanut oil
	Arsenic	0.1 mg/kg	
	Cadmium	0.05 mg/kg	
	Mercury	0.03 mg/kg	
	Iron	5 mg/kg	For unrefined oils
		1.5 mg/kg	For refined oils
	Copper	0.4 mg/kg	For unrefined oils
		0.1 mg/kg	For refined oils
	Mycotoxins:		For unrefined oils
	Aflatoxin B1	0.005 mg/kg	
	Pesticides <1>:	0.2 mg/kg	
	Hexachlorocyclohexane (alfa-, beta-, gamma- isomers)		
		0.05 mg/kg	For refined deodorized oils
	DDT <2> and its methabolites	0.2 mg/kg 0.1 mg/kg	For refined deodorized oils
Concentration of erucic acid	5 percent	For cruciferae seeds oils	
Radionuclides:			
Caesium-137	60 Bq/kg		
Strontium-90	80 Bq/kg		
Indices of oxidative deterioration:			
Acid value	4.0 mg potassium hydroxide/g (mg KOH/g) 0.6 KOH/g	For unrefined oils	
	0.6 mg KOH/g	For refined oils	
Peroxide number	10.0 mmole active oxygen/kg		
Products of processing of vegetable oils	Toxic elements:		
	Lead	0.1 mg/kg	

<p>and animal fats, including fish oil (margarines, vegetable and butter spreads, rendered vegetable fat blends, specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, untemperable non-lauric cocoa butter substitutes, untemperable lauric cocoa butter substitutes, sauces based on vegetable oil formulations, mayonnaises, mayonnaise sauces, creams based on vegetable oil formulations)</p> <p>Vegetable and butter spreads, rendered vegetable fat mixtures</p>	Arsenic	0.3 mg/kg	For mayonnaises
	Cadmium	0.1 mg/kg	
		0.05 mg/kg	
	Mercury	0.05 mg/kg	
	Nickel	0.7 mg/kg	For specialty fats and margarines
			For margarines, vegetable and butter spreads, rendered vegetable fat blends
	Iron	1.5 mg/kg	
			For margarines, vegetable and butter spreads, rendered vegetable fat blends
	Copper	0.1 mg/kg	
			For margarines, vegetable and butter spreads, rendered vegetable fat blends
	Mycotoxins:		
	Aflatoxin B1	0.005 mg/kg	
	Pesticides <1>:	0.05 mg/kg	
	Hexachlorocyclohexane (alfa-, beta-, gamma- isomers)		
	Dichlorodiphenyltrichloroethane and its methabolites	0.1 mg/kg	
Radionuclides:			
Caesium-137	60 Bq/kg		
Strontium-90	80 Bq/kg		
Polychlorinated biphenyls	3.0 mg/kg	For products containing fish fats	
Indices of oxidative deterioration:			
Peroxide number	10.0 mmole active oxygen/kg		
Toxic elements:			
Lead	0.1 mg/kg		
	0.3 mg/kg	with chocolate ingredient	
Arsenic	0.1 mg/kg		
Cadmium	0.03 mg/kg		
	0.2 mg/kg	with chocolate ingredient	
Mercury	0.03 mg/kg		
Copper	0.4 mg/kg	For products supplied for storage	
		For products supplied for storage	
Iron	1.5 mg/kg		
		For products supplied for storage	
Nickel	0.7 mg/kg	For products with	

	Mycotoxins: Aflatoxin B1		hydrogenated fat
		0.0005 mg/kg	
	Antibiotics <3>: Laevomycesinum	Not allowed	Not exceeding 0.01 unit/g
	Tetracyclines	Not allowed	Not exceeding 0.01 unit/g
	Streptomycin	Not allowed	Not exceeding 0.5 unit/g
	Penicillin	Not allowed	Not exceeding 0.01 unit/g
	Pesticides <1>: Hexachlorocyclohexane (alfa-, beta-, gamma- isomers)	1.25 mg/kg	In fat equivalent
	DDT and its methabolites	1.0 mg/kg	In fat equivalent
	Radionuclides: Caesium-137 Strontium-90	100 Bq/kg 80 Bq/kg	
	Indices of oxidative deterioration: Acid value of fat phase	2.5 degrees Kettstofer	
	Peroxide number	10.0 mmole active oxygen/kg	

<1> It is equally necessary to control residual quantities of those pesticides that were used in the production of foods stock.

<2> DDT - dichlorodiphenyltrichloroethane, insecticide.

<3> When using chemical methods of gauging of grysinum, bacitracin, penicillin, streptomycin and antibiotics of this group, the actual concentration in unit/g is gauged as per the activity of standard.

Supplement 2
to the Federal Law
Technical Regulations
for Fat and Oil Products

SAFETY REQUIREMENTS FOR EDIBLE FAT AND OIL PRODUCTS IN TERMS OF MICROBIOLOGICAL PARAMETERS

Product group	QMAFAnM <1>, CFU <2>/g, not exceeding	Product weight (g), in which not allowed:			Yeast, CFU/g, not exceeding	Fungi, CFU/g, not exceeding	Notes
		Coliforms <3>	Staphylococcus aureus	Pathogenetic incl. salmonella			
Mayonnaise, mayonnaise sauces, vegetable oil-based sauces		0.1		25	5×10^2	50	
Specialty fats, including cooking, confectionary and baking fats and milk fat replacers, cocoa butter equivalents, cocoa butter improvers of SOS-type, cocoa butter substitutes of POP-type, untemperable non-lauric cocoa butter substitutes, untemperable lauric cocoa butter substitutes, rendered vegetable fat mixtures		0.001		25	1×10^3	1×10^2	
Margarines, vegetable fat spreads		0.01		25	5×10^2	50	
Vegetable oil-based creams	1×10^4	0.01		25	50	50	
Vegetable and butter spreads with fat content exceeding 60 percent	1×10^5	0.01	0.1	25	100	100	L.<4> monocytogenes in 25 g are not allowed

Vegetable and butter spreads with fat content from 39 percent to 60 percent		0.1	0.01	25		200 in total	L. monocytogenes in 25 g are not allowed
Rendered vegetable fat blends	1×10^3	1.0		25	200		

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- <1> QMAFAnM – Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms
 - <2> CFU – quantity of Colony Forming Units.
 - <3> Coliforms – coliform group bacteria.
 - <4> L - listeria.

Supplement 3
To the Federal Law
Technical Regulations
for Fat and Oil Products

SAFETY REQUIREMENTS FOR NON-EDIBLE FAT AND OIL PRODUCTS

Product group	Parameter	Allowable level, maximum	Notes
Distilled natural glycerin	Acrolein and other reducing agents	Not allowed	Glycerin for pharmacopoeic purposes, food and cosmetics industry Glycerin for pharmacopoeic purposes, food and cosmetics industry Glycerin for pharmacopoeic purposes, food and cosmetics industry
	Protein agents	Not allowed	
	Iron	Not allowed	
	Lead	5.0 mg/kg	
	Arsenic	Not allowed	
Household soap	Mass fraction of free caustic	0.2 percent	
	Mass fraction of free sodium carbonate	1.0 percent	