

Annex # 1 to
 Technical Regulation of the
 Customs Union
 “On the Safety of Meat and
 Meat Products”
 (CU TR ___/2013)

MICROBIOLOGICAL NORMS
For the safety of slaughter products and meat products

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4

I. Fresh (slaughter warm), cooled and frozen meat. Cooled and frozen semi-finished products (all species of productive animals)

1. Fresh (slaughter warm) and cooled meat:

a) fresh – in carcasses, half-carcasses, quarters and cuts

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than

10

coliform bacteria (coliforms) in 1 g

Not allowed

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
b) fresh – in carcasses, half-carcasses, quarters and cuts for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	10	
	coliform bacteria (coliforms) in 1 g	Not allowed	
c) cooled – in carcasses, half-carcasses, quarters and cuts	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^3	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Proteus spp. in 0.1 g	Not allowed	For products with the shelf life above 7 days
d) cooled – in carcasses, half-carcasses, quarters and cuts for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^3	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
e) cooled meat in cuts packed under the vacuum or modified atmosphere packaging conditions	<p>Proteus spp. in 1 g</p> <p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 0.01 g</p> <p>Yeasts, CFU*/g, no more than</p> <p>Sulfite-reducing clostridia in 0.01 g</p>	<p>Not allowed</p> <p>1×10^4</p> <p>Not allowed</p> <p>1×10^3</p> <p>Not allowed</p>	
2. Frozen meat:			
a) in carcasses, half-carcasses, quarters and cuts	<p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p> <p>coliform bacteria (coliforms) in 0.01 g</p>	<p>1×10^4</p> <p>Not allowed</p>	
b) in carcasses and cuts for	Quantity of mesophilic aerobic and	1×10^4	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
baby foods	facultative anaerobic microorganisms, CFU*/g, no more than		
	coliform bacteria. (coliforms) in 0.01 g	Not allowed	
c) blocks from meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^5	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
d) blocks for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^5	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
e) mechanically deboned (finally deboned) meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^6 (sample preparation without surface flaming)	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	coliform bacteria (coliforms) in 0.0001 g	Not allowed (sample preparation without surface flaming)	
3. Meat semi-finished products for nutrition of pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 10 ⁵	For chopped semi-finished products
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ⁵	For diced semi-finished products
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S. aureus in 0.1 g	Not allowed	
	moulds, CFU*/g, no more than	250	For breaded semi-finished products
4. Meat (meat-containing) boneless semi-finished products (cooled, frozen), including those in marinade:			

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
a) products with large pieces	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^5	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
b) products with small pieces	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^6	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
5. Meat (meat-containing) chopped semi-finished products (cooled, frozen):			
a) shaped, including breaded	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^6	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
	moulds, CFU*/g, no more than	500	For breaded semi-finished products with the shelf life above 1 month
b) in dough coating, stuffed	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2×10^6	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
	moulds, CFU*/g, no more than	500	For semi-finished products with the shelf life above 1 month
c) comminuted meat (farce)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^6	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4

	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
6. Bone-and-meat semi-finished products (large pieces, portion-size and small pieces)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^6	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	

II. Cooled and frozen by-products. Blood and products derived by its processing (all species of productive animals)

7. Alimentary blood	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^5	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Sulfite-reducing clostridia in 1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
8. Dry alimentary blood for	Quantity of mesophilic aerobic and	2.5×10^4	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
baby foods	facultative anaerobic microorganisms, CFU*/g, no more than		
	coliform bacteria (coliforms) in 1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
9. Products derived from blood processing:			
a) alimentary albumin	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2.5 x 10 ⁴	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Sulfite-reducing clostridia in 1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
	Proteus spp. in 1g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4

b) dry concentrate of blood plasma (serum)

Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than

5×10^4

coliform bacteria (coliforms) in 0.1 g

Not allowed

Sulfite-reducing clostridia in 1 g

Not allowed

III. Sausage items – meat (meat-containing). Products from meat – meat (meat-containing). Delicatessen frozen meat (meat-containing) products (all species of productive animals)

10. Sausage items and products from meat – meat (meat-containing), raw smoked, raw fermented with the shelf life of no more than 5 days, including those cut, packed under the vacuum and modified atmosphere packaging conditions

coliform bacteria (coliforms) in 0.1 g

Not allowed

Sulfite-reducing clostridia in 0.01 g

Not allowed

S. aureus in 1 g

Not allowed

E. coli in 1 g

Not allowed

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
11. Meat (meat-containing) sausage items – semi-smoked, boiled-and-smoked	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus in 1 g	Not allowed	
12. Meat (meat-containing) sausage items – semi-smoked, boiled-and-smoked with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
13. Meat (meat-containing) small sausages, pasteurized	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2×10^2	
	coliform bacteria (coliforms) in 1 g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
14. Sausage items for nutrition of pre-school and school-age children	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	B. cereus in 1 g	Not allowed	
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	For products with the shelf life above 5 days
	S. aureus in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0,1 g	Not allowed	
Yeasts, CFU*/g, no more than		100	For products with the shelf life above 5 days

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	Moulds, CFU*/g, no more than	100	For products with the shelf life above 5 days
15. Meat (meat-containing) sausage items, boiled	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than coliform bacteria (coliforms) in 1 g Sulfite-reducing clostridia in 0.01 g S. aureus in 1 g	2.5 x 10 ³ Not allowed Not allowed Not allowed	
16. Meat (meat-containing) sausage items, boiled with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than coliform bacteria (coliforms) in 1 g	1 x 10 ³ 2.5 x 10 ³ Not allowed	for serving cuts

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
17. Products from meat – meat (meat-containing) products, boiled	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
18. Products from meat – meat (meat-containing) products, boiled-and-smoked:			
a) hocks, rolls, loin, ribs, neck, pork fillets and in coating	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
b) jowl pork, fore shank	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
19. Products from meat – meat (meat-containing) products, smoked-and-baked and baked	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
20. Products from meat –	Quantity of mesophilic aerobic and	1 x 10 ³	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
meat (meat-containing) products, boiled, baked, smoked-and-baked and baked, with the shelf life above 5 days, including those sliced and packed under the vacuum and modified atmosphere packaging conditions	facultative anaerobic microorganisms, CFU*/g, no more than	2.5×10^3	for serving cuts
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
21. Delicatessen products for nutrition of pre-school and school-age children	S. aureus in 1 g	Not allowed	
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	For products with the shelf life above 72 h
	S. aureus in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	Yeasts, CFU*/g, no more than	100	For products with the shelf life above 72 h
	Moulds, CFU*/g, no more than	100	For products with the shelf life above 72 h

22. Meat (meat-containing)
delicatessen products, frozen:

a) meat products

Quantity of mesophilic aerobic and
facultative anaerobic microorganisms,
CFU*/g, no more than

1×10^4

coliform bacteria (coliforms) in 0.01 g

Not allowed

S. aureus in 0.1 b

Not allowed

Enterococcus spp., CFU*/g, no more
than

1×10^3

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
b) meat-containing products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2×10^4	
	coliform bacteria (coliforms) in 0.01 g	Not allowed	
	S. aureus in 0.1 g	Not allowed	
	Enterococcus spp., CFU*/g, no more than	1×10^3	
IV. Sausage products from heat-treated ingredients (all species of productive animals)			
23. Blood products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g (for products with the shelf life	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	above 2 days – in 0.1g)		
24. Head cheese, sous loaf	<p>S. aureus in 1 g</p> <p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p>	<p>Not allowed</p> <p>2×10^3</p>	<p>for products with the shelf life above 2 days</p>
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
25. Liver sausages	<p>S. aureus in 1 g</p> <p>Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than</p>	<p>Not allowed</p> <p>2×10^3</p>	<p>for products with the shelf life above 2 days</p>
	coliform bacteria (coliforms) in 1 g	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	Sulfite-reducing clostridia in 0.01 g (for products with the shelf life above 2 days – in 0.1 g)	Not allowed	
	S. aureus in 1 g	Not allowed	for products with the shelf life above 2 days
26. Pate	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1 x 10 ³	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1g	Not allowed	
	S. aureus in 0.1 g (for products with the shelf life above 2 days – in 1 g)	Not allowed	
27. Jellied meat, jelly, galantine, etc.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	2 x 10 ³	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
28. Pate for nutrition of pre-school and school-age children	CFU*/g, no more than		
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus in 0.1 g (for products with the shelf life above 2 days – in 1 g)	Not allowed	
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	E. coli in 1 g	Not allowed	for products with the shelf life above 72 hours

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
	S. aureus in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	Yeasts, CFU*/g, no more than	100	for products with the shelf life above 72 hours
	Moulds, CFU*/g, no more than	100	for products with the shelf life above 72 hours

V. Preserves – canned meat, meat-and-vegetable and vegetable-and-meat products (all species of productive animals)

29. Canned products,
pasteurized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Appendix #2 to the Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products (CU TR ___/2013)

30. Canned products,
sterilized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Appendix #2 to the Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products (CU TR ___/2013)

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4

31. Canned products for nutrition of children

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Appendix #2 to the Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products (CU TR ___/2013)

VI. Pate preserves - canned meat, meat-and-vegetable and vegetable-and-meat products (all species of productive animals)

32. Canned products, pasteurized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Appendix #2 to the Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products (CU TR ___/2013)

33. Canned products, sterilized

shall conform to the microbiological safety (industrial sterility) norms for pasteurized canned products in accordance with Appendix #2 to the Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products (CU TR ___/2013)

VII. Dry meat (meat-containing) products

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4
34. Dry meat (meat-containing) products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2.5×10^4	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Moulds, CFU*/g, no more than	100	
VIII. Pork fat – cooled, frozen and products from pork fat			
35. Pork fat – cooled, frozen, not salted	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^4	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
36. Products from pork fat and pork ribs – salted, smoked, snoked-and-baked	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^4	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	S. aureus в 0,1 г	Not allowed	

Product name	Indicators	Permissible levels, mg/kg, no more than	Notes
1	2	3	4

IX. Gelatine

37. Gelatine	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^5	
	coliform bacteria (coliforms) in 1 g	Not allowed	

X. Gelatine intended for the manufacture of meat products for nutrition of children

38. Gelatine intended for the manufacture of meat products for nutrition of children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^4	
	coliform bacteria (coliforms) in 1 g	Not allowed	

* Colony-forming units
