

ANNEX # 4 to
 Technical Regulation of the
 Customs Union
 “On the Safety of Meat Products”
 (CU TR ___/2013)

REQUIREMENTS
 to the physical-and-chemical indicators of meat products for baby foods

Table 1

Canned meat for nutrition of babies

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Mass fraction of dry substances	g, at least	20	
2. Protein	g	8.5 – 15	
3. Fat	g	3 – 12	
4. Cooking salt	g, no more than	0.4	
5. Starch	g, no more than	3	as a thickening agent
6. Rice and wheat flour	g, no more than	5	as a thickening agent
7. Nitrites	mg/kg	not allowed	< 0.5

Table 2

Meat-and-vegetable (vegetable-and-meat) canned products for nutrition of babies

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Mass fraction of dry substances	g	5 – 26	
2. Protein	g	1.5 – 8	
3. Fat	g	1 – 6	
4. Carbohydrates	g	5 – 15	
5. Cooking salt	g, no more than	0.4	
6. Starch	g, no more than	3	as a thickening agent
7. Rice and wheat flour	g, no more than	5	as a thickening agent
8. Nitrites	mg/kg	not allowed	< 0.5

Table 3

Pasteurized meat (meat-containing) small sausages
for nutrition of children from 1.5 years

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Protein	g, at least	12	
2. Fat	g	16 – 20	
3. Cooking salt	g, no more than	1.5	
4. Nitrites	mg/kg	not allowed	< 0.5

Table 4

Canned meat for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Protein	g, at least	12	
2. Fat	g, no more than	18	
3. Cooking salt	g, no more than	1.2	
4. Starch	g, no more than	3	
5. Rice and wheat flour	g, no more than	5	
6. Nitrites	mg/kg	not allowed	< 0.5

Table 5

Sausage items for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4
1. Protein	g, at least	12	
2. Fat	g, no more than	22	
3. Cooking salt	g, no more than	1.8	
4. Starch	g, no more than	5	
5. Sodium nitrite	%, no more than	0.003	
6. Residual activity of acid phosphatase	%, no more than	0.006	for boiled sausage products
7. Total phosphorus	%, no more than	0.25	
8. Nitrites	mg/kg	30	

Table 6

Meat semi-finished products for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4

1. Protein	g, at least	10	
2. Fat	g, no more than	20	
3. Cooking salt	g, no more than	0.9	
4. Nitrites	mg/kg	not allowed	< 0.5

Table 7

Pate and delicatessen products for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Tolerable level	Notes
1	2	3	4

1. Protein	g, at least	8	
2. Fat	g, no more than	16	
3. Cooking salt	g, no more than	1.2	
4. Nitrites	mg/kg	not allowed	< 0.5
