

REQUISITOS PARA INDICADORES FÍSICO-QUÍMICOS DE PRODUTOS CÁRNEOS PARA ALIMENTAÇÃO DE BEBÉS
TECHNICAL REGULATION of the Customs Union “On the Safety of Meat and Meat Products” (CU TR 034/2013 - ANEXO 4) ADOPTED BY Resolution No. 68 of the Eurasian Economic Commission Council dated October 9, 2013

TABLE 1 - CANNED MEAT FOR NUTRITION OF BABIES			
Critérios e indicadores de valor nutricional em 100 g de produtos	Unidade de medida	Nível de tolerância	Notas
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			
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			
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			
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

Critérios e indicadores de valor nutricional em 100 g de produtos	Unidade de medida	Nível de tolerância	Notas
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	g, no more than	0.003	
6. Residual activity of acid phosphatase	g, no more than	0.006	for boiled sausage products
7. Total phosphorus	g, 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

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

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