

NORMAS MICROBIOLÓGICAS DE SEGURANÇA PARA CARNES E PRODUTOS CÁRNEOS

Technical Regulation of the Customs Union “Concerning Safety of Food Products” (TR CU 021/2011 - APENDICE 1) approved by Decision No. 880 of the Customs Union Commission dated 9 December 2011

Indicador	Grupo de Produtos	Massa de produto (g) para a qual não é permitido
Pathogenics		
Pathogenic microorganisms, including salmonellae	Meat and meat products; by-products, pork fat and products thereof	25
Listeria monocytogenes	Meat and meat products, by-products, pork fat and derivatives thereof (except for edible blood)	25

Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products” (CU TR 034/2013 - ANEXO 1) adopted by Resolution No. 68 of the Eurasian Economic Commission Council dated October 9, 2013

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
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, halfcarcasses, 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	
b) fresh - in carcasses, halfcarcasses, 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, halfcarcasses, 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	
	Proteus spp. in 1 g	Not allowed	
e) cooled meat in cuts packed under the vacuum or modified atmosphere packaging conditions	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	
	Yeasts, CFU*/g, no more than	1×10^3	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
2. Frozen meat:			
a) in carcasses, halfcarcasses, quarters and cuts	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	
b) in carcasses and cuts for baby foods	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	
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)	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed (sample preparation without surface flaming)	
3. Meat semi-finished products for nutrition of preschool and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5×10^5	For chopped semifinished products
	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^5	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 semifinished products

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
4. Meat (meat-containing) boneless semi-finished products (cooled, frozen), including those in marinade:			
a) products with large pieces	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 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 x 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 x 10 ⁶	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
	moulds, CFU*/g, no more than	500	For breaded semifinished 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 x 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 x 10 ⁶	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
6. Bone-and-meat semifinished products (large pieces, portion-size and small pieces)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 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 x 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	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
8. Dry alimentary blood for baby foods	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	2.5 x 10 ⁴	
	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	
b) dry concentrate of blood plasma (serum)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	5 x 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 (meatcontaining) 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	
11. Meat (meat-containing) sausage items - semismoked, 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 - semismoked, 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 x 10 ²	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0,1 g	Not allowed	
	B. cereus in 1 g	Not allowed	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
14. Sausage items for nutrition of pre-school and school-age children	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 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
	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	2.5×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus in 1 g	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	1×10^3 2.5×10^3	for serving cuts
	coliform bacteria (coliforms) in 1 g	Not allowed	
	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	1×10^3	
	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	1×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	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	1×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.01 g	Not allowed	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
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	1×10^3	
	coliform bacteria (coliforms) in 1 g	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
20. Products from meat - 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	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU*/g, no more than	1×10^3	for serving cuts
	coliform bacteria (coliforms) in 1 g	2.5×10^3	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus in 1 g	Not allowed	
21. Delicatessen products for nutrition of pre-school and school-age children	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	
	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 g	Not allowed	
	Enterococcus spp., CFU*/g, no more than	1×10^3	
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	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
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 above 2 days - in 0.1g)	Not allowed	
	S. aureus in 1 g	Not allowed	for products with the shelf life above 2 days
24. Head cheese, sous loaf	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 0.1 g	Not allowed	
	S. aureus in 1 g	Not allowed	for products with the shelf life above 2 days
25. Liver sausages	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 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	1×10^3	
	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, CFU*/g, no more than	2×10^3	
	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	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
28. Pate for nutrition of preschool and school-age children	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
	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 034/2013)		
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 034/2013)		
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 034/2013)		
VII. Dry meat (meat-containing) products			
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	

Nome do produto	Indicadores	Níveis permitidos, mg/kg, não mais de	Notas
36. Products from pork fat and pork ribs – salted, smoked, smoked-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 in 1 g	Not allowed	
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