

**NÍVEIS PERMITIDOS DE MICROORGANISMOS E CÉLULAS SOMÁTICAS EM LEITE CRU, LEITE CRU  
DESNATADO E NATAS CRUAS**

Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” (CU TR  
033/2013 - Anexo 5) adopted by Resolution of the Eurasian Economic Commission Commission  
No. 67 of October 9, 2013

Produto	QMAFAnM*, CFU**/ cm3 (g), not above***	Product volume (amount,) cm3 (g,) where not allowed		Count of somatic cells in 1 cm3 (g), not above***
		E.coli group bacteria (coliforms)****	Pathogenic microorganisms, including salmonella	
Raw milk	$5 \times 10^5$	–	25	$7.5 \times 10^5$
Raw skimmed milk	$5 \times 10^5$	–	25	–
Raw cream	$5 \times 10^5$	–	25	–
Raw milk for making:				
a) baby foods;	$3 \times 10^5$	–	25	$5 \times 10^5$
b) cheese and sterilized milk	$5 \times 10^5$	–	25	$5 \times 10^5$

\*QMAFAnM – Quantity of mesophilic aerobic and facultative anaerobic microorganisms.

\*\*CFU – colony-forming units

\*\*\*The established levels of QMAFAnM and somatic cells count shall come into force as of 01.07.2017 (prior to 01.07.2017, the norms established by the Unified Sanitary and Epidemiological and Hygienic Requirements for Products Subject to Sanitary and Epidemiological Control (Surveillance) shall apply).

\*\*\*\*Coliforms – Escherichia coli group bacteria