

**REQUISITOS DE SEGURANÇA - LEITES E PRODUTOS LÁCTEOS**

Technical Regulation of the Customs Union “Concerning Safety of Food Products” (TR CU 021/2011 - APENDICE 3 – Grupo 2) approved by Decision No. 880 of the Customs Union Commission dated 9 December 2011

Indicador	Níveis permitidos, mg/kg, não mais de	Notas
Toxic elements		
- lead	0.1	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, composite products on their basis; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Ice cream from all types of milk and on the basis of milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen)*
	0.1	Milk products, milk composite products, dry, freeze-dried (in terms of the products reconstituted)
	0.3	Quark and quark-based products, quark products, composite milk products on the basis thereof; Milk albumen and products therefrom; paste-like milk protein products, including thermally processed after culturing; milk processing products, concentrated, condensed; milk preserves, composite milk preserves; Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Butter, buttermilk paste from cow milk, milk fat with cocoa products; Cream-and-vegetable spread, baked cream-and-vegetable mixture with cocoa products; Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms)*
	0.5	Cheeses and cheese products, cheese pastes, sauces
	1.0	Cultures, culture microorganisms and probiotics for production of culture milk products, cultured butter, cheeses (dry)
	10.0	Milk-clotting enzyme preparations
- arsenic	0.05	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk beverages, cultured milk products, sour cream, milk composite products therefrom; All types of ice cream from milk and on the basis of milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen)*
	0.05	Dry and freeze-dried milk products, milk composite products (in terms of the products reconstituted)
	0.1	Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture)*
	0.15	Milk processing products, concentrated, condensed; Milk preserves, composite milk preserves, milk-containing preserves
	0.2	Quark, quark-based products, quark products, Milk albumen and products on its basis; Paste-like milk protein products, including thermally processed after culturing; cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry).
	0.3	Cheeses and cheese products, cheese pastes, sauces*
	1.0	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, hydrolyzates of milk proteins; Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms
	3.0	Milk-clotting enzyme preparations

Indicator	Allowable levels, mg/kg, maximum	Remarks
- cadmium	0.03	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, milk composite products therefrom; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; All types of ice cream from milk and on the basis of milk; cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (for liquid ones, including frozen)*
	0.03	Milk products, milk composite products, dry, freeze-dried (in terms of the products reconstituted)
	0.1	Quark, products therefrom, quark products, milk albumen and products therefrom; Paste-like milk protein products, including those thermally processed after culturing; Milk processing products, concentrated, condensed; Milk preserves, composite milk preserves, milk-containing preserves)*
	0.2	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat, cream-and-vegetable spread, baked cream-and-vegetable mixture with cocoa products; Cultures, culture microorganisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry); Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms)*
- mercury	0.005	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, milk composite products on the basis thereof; ice-cream from all types of milk and on the basis of milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen); Dry and freeze-dried milk products, milk composite products (in terms of the products reconstituted)*
	0.015	Milk processing products, concentrated, condensed; milk preserves, composite milk and milk-containing preserves*
	0.02	Quark and products therefrom, quark products; Milk albumen and products therefrom; paste-like milk protein products, including those thermally processed after culturing*
	0.03	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Cultures, culture microorganisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry); Dry milk-based nutrient solutions for growth of culture and probiotic organisms*
- copper	0.4	Butter, butter paste from cow milk, milk fat (for reserved products); Cream-and-vegetable spread, baked cream-and-vegetable mixture (for reserved products)*
- iron	1.5	Butter, butter paste from cow milk, milk fat (for reserved products); cream-and-vegetable spread, baked cream-and-vegetable mixture (for reserved products)*
- nickel	0.7	Cream-and-vegetable spread, baked cream-and-vegetable mixture (for products with hydrogenated fat)*
- tin	200.0	Preserved milk processing products in assembly tin containers
- chromium	0.5	Preserved milk processing products in chromed containers
Benzo(a)pyrene	0.001	For smoked cheeses and cheese products, cheese pastes, sauces

Indicator	Allowable levels, mg/kg, maximum	Remarks
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.05	Raw milk, raw fat-free milk; Consumer milk, buttermilk, milk whey, milk drinks, liquid cultured milk products, milk composite products on the basis thereof, including products thermally processed after culturing *
	1.25 (in terms of fat)	Cream, consumer cream, sour cream; Quark, products therefrom, quark products, composite milk products on the basis thereof; Milk albumen and products therefrom, paste-like milk protein products; milk, cream, buttermilk, whey, milk products, milk composite products therefrom, concentrated and condensed with sugar; sterilized condensed milk, milk preserves, composite milk preserves; Milk products, dry composite milk products, freeze-dried products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, processed, whey-and-albumin-based, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; cream-and-vegetable spread, baked cream-and-vegetable mixture; All types of ice cream from milk and on the basis of milk; Dry milk-based nutrient solutions for growth of culture and probiotic organisms*
- DDT and its metabolites	0.05	Raw milk, raw fat-free milk, raw cream; Consumer milk and buttermilk, milk whey, milk drinks, liquid cultured milk products, milk composite products on the basis thereof, including those thermally processed after culturing *
	1.0 (in terms of fat)	Cream, consumer cream, sour cream; Quark and products therefrom, quark products, composite milk products on the basis thereof; milk albumen and products on the basis thereof, paste-like milk protein products; Milk, cream, buttermilk, whey, milk products, milk composite products on the basis thereof, concentrated and condensed with sugar; sterilized condensed milk, milk preserves and composite milk preserves; Milk products, dry composite milk products, freeze-dried products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, processed, whey-and-albumin-based, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Ice cream from all types of milk and on the basis of milk; dry milk-based nutrient solutions for growth of culture and probiotic organisms*
Mycotoxins		
- aflatoxin M <sub>1</sub>	0.0005	Milk and all milk processing products;
Aflatoxin B <sub>1</sub>	shall not be allowed (<0.00015)	Mycogenous milk-clotting enzyme preparations
Zearalenone	shall not be allowed (<0.005)	Mycogenous milk-clotting enzyme preparations
T-2 toxin	shall not be allowed (<0.05)	Mycogenous milk-clotting enzyme preparations
Ochratoxin A	shall not be allowed (<0.0005)	Mycogenous milk-clotting enzyme preparations
Dioxins <sup>2</sup>	0.000003 (in terms of fat)	Milk and milk products

Indicator	Allowable levels, mg/kg, maximum	Remarks
Melamine <sup>3</sup>	shall not be allowed ( $<1.0$ mg/kg)	Raw milk, raw fat-free milk, raw cream; Milk processing products (except for butter, butter paste from cow milk, milk fat, cream-and-vegetable spread, baked cream-and-vegetable mixture) for dry and freeze-dried milk processing products (in terms of the reconstituted product);
Peroxide number	10 mmol of active oxygen/kg of fat	Cream-and-vegetable spread, baked cream-and-vegetable mixture

Notes:

\* Composite milk products and milk containing products containing over 35% of non-milk components: requirements for accepted levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, for microbiological safety indicators are set with regard to contents and ratio of milk and non-milk components, types and levels of potentially hazardous substances therein.