

CRITÉRIOS DE HIGIÉNE E DE SEGURANÇA PARA PESCADO E PRODUTOS DA PESCA ⁽¹⁾

Approved by **Decision of the Customs Union Commission No. 299** dated 28 May (as amended by Decisions of the Customs Union Commission N 341 of 17.08.2010, N 456 of 18.11.2010, No 622 of 7 April 2011 and N 889 of 09.12.2011)

3. Fish, non-fish objects of trade and foods produced from them – Group 03, Group 16 (ready to be used products)				
Name of product	Indices	Permissible levels, mg/kg, not more than	Notes	
3.1. Live fish, raw fish, chilled, frozen, mince, fillet, sea mammal meat	Toxic elements			
	lead	1.0 2.0 tunny, swordfish, beluga		
	arsenic	1.0 fresh-water 5.0 salt-water		
	cadmium	0.2		
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga		
	histamine	100.0 tunny, mackerel, salmon and herring		
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.003		
	Dioxins *** (are determined in case of reasonable supposition of their possible availability in raw stock)	0.000004		
	Antibiotics (for fish of pond and cage culture fishery)*:			
	tetracycline group	not allowed	<0.01 mg/kg	
	Pesticides**:			
	HCCH (α , β , γ - isomers)	0.2 salt-water, sea animal meat 0.03 fresh-water		
	DDT and its metabolites	0.2 salt-water 0.3 fresh-water 2.0 sturgeon, salmon fishes, fatty herring 0.2 sea animal meat		
	2.4-D acid, its salts and ethers	not allowed, fresh-water		
Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)				

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Microbiological indices:		
3.1.1. Raw fish and live fish	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms), 0.01g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25 g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.2. Chilled, frozen fish	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25 g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.3. Chilled and frozen fish products:			
- fish fillet, specially cut fish;	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms), in 0.001g	Not allowed	
	S. aureus, in 0.01g	Not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	Not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	Not allowed	
- edible fish mince, formed mince products, including with floury component;	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms), in 0.001g	Not allowed	
	S. aureus in 0.01g	Not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	Not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	Not allowed	
-special condition mince	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms), in 0.01g	Not allowed	
	S. aureus in 0.1g	Not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	Not allowed	
	sulfite-reducing clostridia in 0.1g (in products vacuum-packed)	Not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.2. Canned food and fish preserves	Toxic elements		
	lead	1.0 2.0 tunny, swordfish, beluga	
	arsenic	1.0 fresh-water 5.0 salt-water	
	cadmium	0.2	
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga	
	stannum	200 in prefabricated tin tare	
	chrome	0.5 in chromium-plated tare	
	Benzapyrene	0.005 for smoked products	
	histamine	100.0 tunny, mackerel, salmon, herring	
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.003	
	Dioxins ***	0.000004	
	Antibiotics (for fish of pond and cage culture fishery)*:		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides**:		
	HCCH (α , β , γ - isomers)	0.2 salt-water, sea animal meat 0.03 fresh-water	
	DDT and its metabolites	0.2 salt-water 0.3 fresh-water 2.0 sturgeon, salmon fishes, fatty herring 0.2 sea animal meat	
	2.4-D acid, its salts and ethers	not allowed fresh-water	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Microbiological indices:		
3.2.1. Preserves pickled in brine and special salting from uncut and unchopped fish	QMAFAnM, CFU/g, not more than	1 x 10 ⁵	
	CGB (coliforms), 0.01g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.2. Preserves pickled in brine and special salting from fish:			
- uncut	QMAFAnM, CFU/g, not more than	1 x 10 ⁵	
	CGB (coliforms), 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
- cut	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms), 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.3. Preserves from cut fish with vegetable oils, filling, sauces added, with and without trimming (including from salmon fishes)	QMAFAnM, CFU/g, not more than	2 x 10 ⁵	
	CGB (coliforms), 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.2.4. Preserves “Pastes”			
- fish pastes	QMAFAnM, CFU/g, not more than	5 x 10 ⁵	
	CGB (coliforms), 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
- from protein paste	QMAFAnM, CFU/g, not more than	1 x 10 ⁵	
	CGB (coliforms), 1.0g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	moulds , CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.2.5. Preserves from heattreated fish	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms), 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.2.6. Canned fish in glass, aluminum and tin tare	Shall meet the industrial sterility requirements for canned foods of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.2.7. Pasteurized semi-canned fish in glass container	Shall meet the industrial sterility requirements for canned foods of Group E according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes	
3.3. Fish dry, dried, smoked, salted, spicy, marinated, fish cookery and other fish products ready to be used	Toxic elements (in terms of initial product subject to dry substances content in it and end products)			
	lead	1.0 2.0 tunny, swordfish, beluga		
	arsenic	1.0 fresh-water 5.0 salt-water		
	cadmium	0.2		
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga		
	Histamine (in terms of initial product subject to dry substances content in it and end products)	100.0 tunny, mackerel, salmon, herring		
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.003		
	Dioxins (determined in case of reasonable supposition of their possible availability in stock)	0.000004		
	Antibiotics (for fish of pond and cage culture fishery)*:			
	tetracycline group	not allowed	<0.01 mg/kg	
	Pesticides**:			
	HCCH (α , β , γ - isomers)	0.2		
	DDT and its metabolites	0.4 2.0 fish fillet, fatty herring		
	benzapyrene	0.005 smoked fish		
Polychlorinated biphenyls(in terms of initial product subject to dry substances content in it and end products)	2.0			
Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)				
Microbiological indices:				
3.3.1. Fish products of hot smoking, including frozen	QMAFAnM, CFU/g, not more than	1 x 10 ⁴		
	CGB (coliforms) in 1.0g	not allowed		
	S. aureus, in 1.0g	not allowed		
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed		
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.3.2. Fish products of cold smoking, including frozen:			
- uncut	QMAFAnM, CFU/g, not more than	1×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10, for salted-water fish	
- cut, including cuts (into pieces, serving)	QMAFAnM, CFU/g, not more than	3×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10, for salted-water fish	
- fish fillet of cold smoking, including cut into pieces	QMAFAnM, CFU/g, not more than	7.5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
- fish assortment, sausage products, fillet mince, products with spicery	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.3.3. Chopped fish soft smoked, slightly salted, including sea fish fillet vacuum-packed	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	10, for salted-water fish	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.3.4. Fish salted, spicy, marinated, including frozen:			
- uncut	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
- cut, salted and slightly salted, including salmon fishes without preserving agents, fillet cut into pieces with liquors, spicery, trimming, vegetable oil	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
3.3.5. Dried fish	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
3.3.6. Hung fish	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast CFU/g, not more than	100	
3.3.7. Dried fish	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
3.3.8. Dry soups with fish requiring to be cooked	QMAFAnM, CFU/g, not more than	5×10^5	
	CGB (coliforms) in 0.001g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.3.9. Heat-treated culinary products:			
- fish and minced products, pastes, pâté, baked, fried, boiled, in liquors and others; with flour component (patty, meat dumplings etc); including frozen;	QMAFAnM, CFU/g, not more than	1 x 10 ⁴	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
- multicomponent products - solyanka, pilaf, snacks, stewed seafoods with vegetables, including frozen;	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- jellied foods: meat jelly, jellied fish etc.	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
3.3.10. Culinary foods without heat treatment after being mixed:			
- Fish and seafoods salads without dressing;	QMAFAnM, CFU/g, not more than	1 x 10 ⁴	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus, in 0.1g	not allowed	
- Fish and seafoods salads with dressing (mayonnaise, sauce and others)	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	E.coli, in 0.1g	not allowed	
	Proteus, in 0.1g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
L.monocytogenes in 25g	not allowed		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- salted chopped fish, pâté, pastes	QMAFAnM, CFU/g, not more than	2×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus, in 0.1g	not allowed	
- herring, caviar, krill and other butter	QMAFAnM, CFU/g, not more than	2×10^5	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	Proteus, in 0.1g	not allowed	
3.3.11. Boiled-frozen products:			
- quickly frozen ready dinner and snack fish courses, pancakes with fish, fish filling, including those vacuum-packed	QMAFAnM, CFU/g, not more than	2×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than (in à la carte products)	1×10^3	
- Structured products (crab sticks etc)	QMAFAnM, CFU/g, not more than	1×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus, CFU/g, not more than (in minced ones)	2×10^3	
3.3.12. Mayonnaise based on fish bouillons	CGB (coliforms) in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.4. Fish caviar and milt and products made of them; caviar analogues	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	1.0	
	mercury	0.2	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Antibiotics (for fish of pond and cage culture fishery)*:		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides:**		
	DDT and its metabolites	2.0	
	HCCH (α, β, γ - isomers)	0.2	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
	Microbiological indices:		
3.4.1. Unscreened roe and roe milt, chilled and frozen	QMAFAnM, CFU/g, not more than	5 x 10 ⁴	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salted-water fish	
3.4.2. Salted milt	QMAFAnM, CFU/g, not more than	1 x 10 ⁵	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	L.monocytogenes, in 25g	not allowed	
3.4.3. Culinary caviar products:			
- heat-treated;	QMAFAnM, CFU/g, not more than	1 x 10 ⁴	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- multicomponent cources without heat treatment after being mixed	QMAFAnM, CFU/g, not more than	2 x 10 ⁵	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	L.monocytogenes, in 25g	not allowed	
	Proteus, in 0.1g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.4.4. Sturgeon caviar:			
- granular in jars, pressed	QMAFAnM, CFU/g, not more than	1×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds in 0.1g	not allowed	
	yeast in 0.1g	not allowed	
- granular pasteurized;	QMAFAnM, CFU/g, not more than	1×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, in 0.1g	not allowed	
	yeast, CFU/g, in 0.1g	not allowed	
- roe slightly salted, salted	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	100	
3.4.5. Granular salted salmon caviar:			
- in jars, barrels	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	300	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- from frozen roe	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	200	
3.4.6. Other fish caviar:			
- screened salted, unscreened slightly salted, smoked, dried	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	300	
- pasteurized	QMAFAnM, CFU/g, not more than	5×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds in 0.1g	not allowed	
	yeast in 0.1g	not allowed	
3.4.7. Caviar analogues, including protein ones	QMAFAnM, CFU/g, not more than	1×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	50	
	yeast, CFU/g, not more than	50	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.5. Fish liver and products made of it	Toxic elements:		
	lead	1.0	
	cadmium	0.7	
	mercury	0.5	
	stannum	200 for canned foods in prefabricated tin tare	
	chrome	0.5 for canned foods in chromium-plated tare	
	Antibiotics (for fish of pond and cage culture fishery)*:		
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides:**		
	DDT and its metabolites	3.0	
	HCCH (α , β , γ - isomers)	1.0	
	Polychlorinated biphenyls	5.0	
Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)			
Microbiological indices:			
3.5.1. Canned fish liver	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.5.2. Frozen fish liver, heads	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for saltwater fish	
3.6. Fish oil	Oxydative spoilage indices:		
	acid value, mg KOH/g	4.0	
	peroxide value, active oxygen mole/kg	10.0	
	Toxic elements:		
	lead	1.0	
	arsenic	1.0	
	cadmium	0.2	
mercury	0.3		

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Pesticides:**		
	DDT and its metabolites	0.2	
	HCCH (α , β , γ - isomers)	0.1	
	Polychlorinated biphenyls	3.0	
	Dioxins *** (determined in case of reasonable supposition of their possible availability in stock)	0.000002 in terms of fat	
3.7. Non-fish commercial objects: (mollusks, crustaceans and other invertebrates, algae and grasswracks) and products of their processing, amphibian and reptiles:	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
	Antibiotics (for fish of pond and cage culture fishery)*:		
	tetracycline group	not allowed	<0.01 mg/kg
	Toxic elements:		
- mollusks, crustaceans and other invertebrates, amphibian, reptiles;	lead	10.0	
	arsenic	5.0	
	cadmium	2.0	
	mercury	0.2	
- algae and grass-wracks	lead	0.5	
	arsenic	5.0	
	cadmium	1.0	
	mercury	0.1	
- mollusks and crustaceans	Phycotoxin		
	paralyzant of mollusks (saxitoxin)	0.8	mollusks
	amnesic poison of mollusks (domoic acid)	20	mollusks
		30	Crab internals
diarrheal poison of mollusks (okadaic acid)	0.16	mollusks	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
	Microbiological indices:		
3.7.1. Non-fish commercial objects - crustaceans and other invertebrates (cephalopods and gastropods, echinoderms etc.):			
- live;	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100	
- chilled, frozen	QMAFAnM, CFU/g, not more than	1×10^5	
	CGB (coliforms) in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100	
3.7.2. Non-fish commercial objects – clams (mussels, oysters, scallop etc.):			
- live	QMAFAnM, CFU/g, not more than	5×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	E.coli, in 1.0g	not allowed	
	Enterococcus in 0.1g	not allowed	
	V. parahaemolyticus, CFU/g, in 25g, for marine	not allowed	
- chilled, frozen	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, for marine	100	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
3.7.3. Preserves from non-fish commercial objects with vegetable oils, liquors, sauces added, with and without trimming	QMAFAnM, CFU/g, not more than	2×10^5	
	CGB (coliforms) in 0.01g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.01g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.7.4. Preserves from clam's meat	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	10	
	yeast, CFU/g, not more than	100	
3.7.5. Canned non-fish commercial objects	Shall meet the requirements of industrial sterility for canned food of Group A according to Annex 1 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.7.6. Dried and dry foods from marine invertebrates	QMAFAnM, CFU/g, not more than	2×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds and yeast, CFU/g, not more than	100	
3.7.7. Boiled-frozen products from non-fish commercial objects:			
- crustaceans;	QMAFAnM, CFU/g, not more than	2×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 0.1g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L. monocytogenes in 25g	not allowed	
	Enterococcus , CFU/g, not more than: - à la carte products; - in minced ones	1×10^3 2×10^3	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- mollusks meat, clam's meat courses;	QMAFAnM, CFU/g, not more than	2×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus , CFU/g, not more than: - à la carte products; - in minced ones	1×10^3 2×10^3	
- mollusks meat courses	QMAFAnM, CFU/g, not more than	1×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus , CFU/g, not more than: - à la carte products; - in minced ones	1×10^3 2×10^3	
- from shrimps', crabs', krill's meat	QMAFAnM, CFU/g, not more than	2×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	Enterococcus , CFU/g, not more than: - à la carte products; - in minced ones	1×10^3 2×10^3	
3.7.8. Dried and protein nonfish sea fishery objects:			
- dry mussel bouillon, bouillon cubes and pastes, isolated protein;	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	sulfite-reducing clostridia in 0.01g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	S. aureus, in 1.0g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	Notes
- mussel hydrolyzate (MIGIK);	QMAFAnM, CFU/g, not more than	5×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- protein-carbohydrate mussel concentrate	CGB (coliforms) in 1.0g	not allowed	
	S. aureus, in 1.0g	not allowed	
	sulfite-reducing clostridia in 1.0g (vacuum-packed)	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
3.7.9. Algae, grass-wracks and product made of them:			
- algae and raw grass-wrack, including frozen;	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
- algae and dried grass-wrack;	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	moulds, CFU/g, not more than	100	
- sea girdle jams;	QMAFAnM, CFU/g, not more than	5×10^3	
	CGB (coliforms) in 1.0g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	

Notas:

(1) Não inclui critérios para Alimentação infantil

<*> Para além destes antibióticos, é necessário controlar resíduos de outros antibioticos e medicamentos de uso veterinário usados em aquicultura (Vêr tabela de suporte para LMR de medicamentos de uso veterinário em produtos de aquicultura).

<*> É necessário controlar residuos de outros pesticidas que foram usados na produção de pescado

<***> As Dioxinas deverão ser sempre determinadas caso haja suspeitas razoáveis da sua presença nos stocks de captura ou produção:

- níveis máximos não se referem a produtos que contenham menos de 1% de gordura;

- dioxinas representam a soma de “polychlorinated dibenzo-p-dioxins” (PCDD) e “polychlorinated dibenzofurans” (PCDF) expressa como a soma de equivalentes tóxicos (TE) pela escala da OMS (OMS-TEFs) – Vêr Tabela de Suporte para leitura de valores para dioxinas.