

**Federal Law of 27 October 2008 N 178-FZ**  
**“Technical regulation on fruit and vegetable juice products”**

**Adopted by the State Duma (Parliament) on 10 October 2008**  
**Approved by the Council of Federation on 15 October 2008**

**Chapter 1. General Provisions**

**Article 1. Scope of this Federal Law**

1. This Federal Law determines:

- 1) mandatory requirements to fruit and (or) vegetable juice products, which are in circulation in the territory of the Russian Federation including imported fruit and (or) vegetable juice products;
- 2) mandatory requirements to processes of production, storage, transportation and sale related to requirements to fruit and (or) vegetable juice products;
- 3) rules to identify fruit and (or) vegetable juice products for the purposes to apply this Federal Law;
- 4) rules and forms to assess conformity and to confirm conformity of fruit and (or) vegetable juice products with the requirements established by this Federal Law;
- 5) requirements to labelling of fruit and (or) vegetable juice products.

2. This Federal Law regulates relations arising during application and execution of mandatory requirements to juice products from fruits (including berries) and (or) vegetables and (or) to processes of production, storage, transportation and sale related to such requirements including during assessment of conformity of juice products from fruits (including berries) and (or) vegetables with the requirements established by this Federal Law.

3. Considered during application of this Federal Law are the requirements established by international treaties of the Russian Federation, by this Federal Law, by other federal laws, by decrees of the President of the Russian Federation, decrees of the Government of the Russian Federation determining the mandatory requirements to foodstuffs and food raw materials (hereinafter referred to as raw produce) including to components, physiologically functional food components, food additives, processing aids, flavours, labelling of foodstuffs, packing materials and equipment for production of foodstuffs.

**Article 2. Targets of this Federal Law**

The targets of this Federal Law are to protect life and health of population and to prevent actions, which mislead consumers of fruit and (or) vegetable juice products.

**Article 3. Objects of technical regulation in whose respect this Federal Law applies**

1. Objects of technical regulation in whose respect this Federal Law applies include fruit and (or) vegetable juice products indicated in Article 4 of this Federal Law and processes of production, storage, transportation and sale related to requirements to the said products.

2. The object of technical regulation in whose respect this Federal Law does not apply is fruit and (or) vegetable juice products made in home conditions and not destined for sale.

**Article 4. Main definitions used in this Federal Law**

Established for the purposes of this Federal Law are the following main definitions:

1) **juice** - a liquid foodstuff, which is unfermented but fermentable, obtained from edible parts of sound, ripe, fresh or maintained as fresh or dried fruits and (or) vegetables through a physical impact on such edible parts and where maintained in accordance with the specifics of the method of its obtaining are the nutritive value, physicochemical and organoleptic properties typical for a juice from fruits and (or) vegetables of the same name. Juice may be clarified. Added in a juice may be concentrated natural fruit flavouring substances and (or) concentrated natural vegetable flavouring substances, fruit and (or) vegetable pulp, and (or) fruit and (or) vegetable purée, and (or) cells of citrus fruits made from fruits and (or) vegetables of the same name through a physical impact on them. A mixed juice is produced by mixing of two and more different juices or juices and fruit and (or) vegetable purée. A juice may be preserved only with the use of physical methods, with the exception of radurization. Juices depending on methods of their production and processing of fruits and (or) vegetables are of the following kinds:

a) **directly expressed juice** – a juice produced directly from fresh or maintained as fresh fruits and (or) vegetables through their mechanical processing;

b) **freshly squeezed juice** – a directly expressed juice produced from fresh or maintained as fresh fruits and (or) vegetables in the presence of consumers and not subjected to preservation;

c) **reconstituted juice** - a juice produced from concentrated juice or concentrated juice and directly expressed juice and portable water. Reconstituted tomato juice may be also produced through reconstitution of tomato paste and (or) tomato purée;

d) **concentrated juice** - a juice produced by physical removal from directly expressed juice of a part of there contained water with the purpose to increase the content of soluble solids in not less than two times relatively to the initial directly expressed juice. Applied in production of concentrated juice may be a process of extraction of solids from crushed fruits and (or) vegetables of the same batch, when juice is preliminarily removed from such fruits and vegetables, by using portable water provided that the product of such extraction is added to the initial juice prior to the concentration stage within one process. Added to concentrated juice may be concentrated natural flavouring substances made from a juice of the same name or from fruits or vegetables of the same name;

e) **diffused juice** - a juice, which is produced by extraction of extractive substances with the help of portable water from fresh fruits and (or) vegetables or dried fruits and (or) vegetables of the same kind when it is impossible to get juice from them by their mechanical processing. Diffused juice may be subjected to concentration and then - reconstitution. The content of soluble solids in diffused juice should be not lower than the level determined for reconstituted juices;

2) **fruit and (or) vegetable nectar** - a liquid foodstuff, which is unfermented but fermentable, produced by mixing a juice and (or) fruit and (or) vegetable purée and (or) concentrated fruit and (or) vegetable purée with portable water with added sugar and (or) sugars and (or) honey, sweeteners or without adding them. The minimum volume fraction of juice and (or) fruit and (or) vegetable purée in a fruit and (or) vegetable nectar should be not lower than the level determined in Appendix 2 to this Federal Law. Added to such nectar may be fruit and (or) vegetable pulp and (or) cells of citrus fruits, concentrated natural flavouring substances of fruits of the same name and (or) concentrated natural flavouring substances of vegetables of the same name. Preservation of a fruit and (or) vegetable nectar may be done only with the use of physical methods, with the exception of radurization. A mixed fruit and (or) vegetable nectar is produced by mixing of two and more juices or fruit and (or) vegetable purée or concentrated fruit and (or) vegetable purée produced from different kinds of fruits and (or) vegetables;

3) **fruit and (or) vegetable juice-containing drink** - a liquid foodstuff, which is unfermented but fermentable, produced by mixing a juice or juices and (or) fruit and (or) vegetable purée or concentrated fruit and (or) vegetable purée with portable water and where the minimum volume fraction of juice and (or) fruit and (or) vegetable purée is not less than 10 percent or if such product is produced by the said methods from lemon or lime juice - not less than 5 percent. Preservation of a fruit and (or) vegetable juice-containing drink may be done only with the use of physical methods, with the exception of radurization;

4) **mors** - a liquid foodstuff, which is produced from juice and (or) purée obtained from berries by their mechanical processing with added portable water, sugar and (or) sugars and (or) honey and where the minimum volume fraction of such juice and (or) of such purée is not less than 15 percent. During production of mors such juice and (or) such purée may be mixed with a product obtained through water extraction of the very same berry marc. A mors may be produced from concentrated juices and (or) purée from berries or morses and its preservation may be done only with the use of physical methods, with the exception of radurization. A mixed mors is produced with the use of two and more juices and (or) purée from different kinds of berries;

5) **concentrated mors** - a foodstuff produced through a physical impact on a mixture of a juice and (or) purée from berries and semi-finished product obtained through water extraction of the marc of berries of the same name and removal of a part of water from such mixture with the purpose to increase the content of soluble solids in not less than two times relatively to the initial product;

6) **fruit and (or) vegetable purée** - a foodstuff, which is unfermented but fermentable, produced through mechanical processing - crushing and (or) pulping of edible parts of whole or peeled fresh or maintained as fresh fruits and (or) vegetables without further separation of juice and fruit and (or) vegetable pulp. Preservation of fruit and (or) vegetable purée may be done only by physical methods, with the exception of radurization. A mixed fruit and (or) vegetable purée may be produced by mixing of fruit and (or) vegetable purée produced from two and more kinds of fruits and (or) vegetables. Such purée is used as a raw produce in production of juices, fruit and (or) vegetable nectars, morses and fruit and (or) vegetable juice-containing drinks;

7) **concentrated fruit and (or) vegetable purée** - a foodstuff produced through a physical impact on a fruit and (or) vegetable purée and removal of a part of there contained water from it with the purpose to increase the content of soluble solids on not less than 50 percent. Added in a concentrated fruit and (or) vegetable purée may be concentrated natural flavouring substances of fruits or vegetables of the same name;

8) **natural flavouring fruit or vegetable substances** - a mixture of natural volatile and non-volatile compounds, which forms natural taste and smell of fruits or vegetables or juices from them and may be obtained with the use of physical methods from appropriate fruits or vegetables and (or) juices from them;

9) **concentrated natural flavouring fruit or vegetable substances** - liquid products, which contain natural flavouring fruit or vegetable substances made with the use of physical methods from appropriate fruits or vegetables and (or) juices from them in the quantity exceeding their natural content in fruits or in vegetables or in juices from them in not less than four times. Concentrated natural flavouring fruit or vegetable substances are destined to restore the taste and smell of juices from fruits and (or) vegetables and also to produce other fruit and (or) vegetable juice products;

10) **cells of citrus fruits** - volumetric multiple membrane structures, which contain or do not contain juice, form internal segments of the edible part of citrus fruits and are formed from cells of epidermis and

subepidermal cells of citrus fruits. Cells of citrus fruits may be added in juices of the same name, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, which are produced with the use of same-name juices from citrus fruits;

11) **fruit and (or) vegetable pulp** - a mixture consisting of insoluble suspended particles of the plant tissue of fruits or vegetables disturbed during their processing. Pulp of citrus fruits may contain cells of citrus fruits;

12) **fruit and (or) vegetable juice products** - juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks, morses, fruit and (or) vegetable purée regardless of the methods of their production and processing, concentrated natural flavouring fruit or vegetable substances, cells of citrus fruits, fruit and (or) vegetable pulp;

13) **fruit and (or) vegetable juice products for children's nutrition** - juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks and morses, which are destined for nutrition of children of early age (under 3 years), preschool age (from 3 to 6 years) and school age (from 6 years and older) and meet physiological needs of the body of children of corresponding age groups;

14) **enriched fruit and (or) vegetable juice products** - fruit and (or) vegetable juice products whose composition includes physiologically functional food components;

15) **processing aid** - an aid or a material or their derivative (with the exception of equipment, dishes and packaging materials), which are used in production of raw produce, fruit and (or) vegetable juice products in certain process purposes and after their achievement are removed from such raw produce or such juice products or whose residual quantities do not exert a technological impact on finished product;

16) **preservation of fruit and (or) vegetable juice products** - processes of thermalphysic processing of fruit and (or) vegetable juice products and their further placement into hermetically sealed package assuring microbiological stability and safety of such products during their storage in normal conditions (not in a fridge);

17) **contamination of fruit and (or) vegetable juice products** - ingress to fruit and (or) vegetable juice products of subjects, particles, substances or organisms in consequence of which they acquire properties hazardous for human and stop being in conformity with requirements of this Federal Law.

#### **Article 5. Rules to identify fruit and (or) vegetable juice products**

1. For the purposes to determine the belonging of fruit and (or) vegetable juice products to the number of technical regulation objects in whose respect this Federal Law applies, identification of fruit and (or) vegetable juice products is carried out by interested persons without investigations (tests) by comparing the names of fruit and (or) vegetable juice products marked on consumer packages or indicated in shipping documentation, with names of kinds of fruit and (or) vegetable juice products provided for by Article 4 of this Federal Law.

2. With the purpose to determine adulteration of fruit and (or) vegetable juice products and their inconformity with their names, identification of fruit and (or) vegetable juice products is carried out by aggregate assessment of physicochemical, organoleptic and other indices of such products, which include the signs of kinds of fruit and (or) vegetable juice products indicated in Article 4 of this Federal Law; names of fruits and (or) vegetables used for production of corresponding fruit and (or) vegetable juice products; the content of soluble solids in juices, in fruit and (or) in vegetable purée; the minimum volume fraction of juice and (or) fruit and (or) vegetable purée in fruit and (or) in vegetable nectars, in morses and (or) in fruit and (or) in vegetable juice-containing drinks, as well as information about possible natural properties of chemical composition of juices and fruit and (or) vegetable purée accounting for their typical grade-wise, geographic, climatic, agricultural and process factors.

## **Chapter 2. Requirements to fruit and (or) vegetable juice products**

#### **Article 6. Requirements to safety of fruit and (or) vegetable juice products**

1. Fruit and (or) vegetable juice products, which are in circulation in the territory of the Russian Federation, should not cause harm to life or health of people and should meet the requirements to safety of fruit and (or) vegetable juice products determined in Appendix 1 to this Federal Law with respect to hygienic and microbiological indices. Indices of safety of mixed fruit and (or) vegetable juice products are determined based on the ratio of mass fractions of their separate components accounting both for such mass fractions and norms of the maximum levels of harmful substances.

2. Package of fruit and (or) vegetable juice products should assure maintained safety of such products at all stages of the circulation subject to observance of their determined conditions of transportation and storage.

3. Materials, from which the package is made and which are in contact with fruit and (or) vegetable juice products, should meet the requirements established by corresponding technical regulations.

4. Presence in fruit and (or) vegetable juice products of pathogenic germs and causative agents of parasitic diseases, their toxins, which cause infectious or parasitic diseases or pose a threat for health of human and (or) animals, is not allowed.

**Article 7.** Requirements to safety of fruit and (or) vegetable juice products for children's nutrition and their nutritive value

1. Fruit and (or) vegetable juice products for children's nutrition should meet the requirements to safety determined in Appendix 1 to this Federal Law with respect to hygienic and microbiologic indices, as well as the requirements to their safety established by this Article.

2. In production of fruit and (or) vegetable juice products for children's nutrition it is not allowed to use fruits and (or) vegetables, which contain genetically engineered-modified organisms, as well as addition of components and food additives, which contain genetically engineered-modified organisms, sweeteners (with the exception of specialized fruit and (or) vegetable juice products for children who are sick with pancreatic diabetes) and other components and food additives (with the exception of the components and food additives indicated in Articles 8 and 9 of this Federal Law).

3. Addition of flavouring agents and colouring extracts to fruit and (or) vegetable juice products for children of early age is not allowed.

4. The content of soluble solids in the finished product from fruits and (or) vegetables for children's nutrition should be:

1) for children of early age:

a) not less than 4 percent and not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not less than 4 percent and not more than 10 percent for vegetable juice products and for such products with added fruits (with the exception of carrot and (or) pumpkin juice products);

c) not less than 4 percent and not more than 11 percent for carrot and (or) pumpkin juice products;

2) for children of preschool age and school age:

a) not more than 16 percent for fruit juice products and for such products with added vegetables;

b) not more than 10 percent for vegetable juice products and for such products with added fruits (with the exception of carrot and (or) pumpkin juice products);

c) not more than 11 percent for carrot and (or) pumpkin juice products.

5. The mass fraction of ethyl alcohol in fruit and (or) vegetable juice products for children's nutrition should not exceed 0.2 percent.

6. The mass fraction of titratable acids in fruit and (or) vegetable juice products for children of early age should be not more than 1.2 percent for citrus fruit juice products (in terms of waterless citric acid) and not more than 0.8 percent for juice products from other kinds of fruits and (or) vegetables (in terms of malic acid).

7. The mass fraction of titratable acids in fruit and (or) vegetable juice products for children of preschool age and school age should be not more than 1.3 percent (for citrus fruit juice products in terms of waterless citric acid, for juice products from other kinds of fruits and (or) vegetables in terms of malic acid).

8. Fruit and (or) vegetable juice products for children of early age containing fruit and (or) vegetable pulp should be homogenized.

9. Fruit and (or) vegetable juice products for children of early age should be released to circulation in packages of not more than 0.35 litres.

**Article 8.** Requirements to components and food additives used in production of fruit and (or) vegetable juice products

1. In production of fruit and (or) vegetable juice products, with the exception of fruit and (or) vegetable juice-containing drinks, it is allowed to use only components and food additives whose description, content and process destination are indicated in this Article and Appendix 3 to this Federal Law. The content of the components and food additives in fruit and (or) vegetable juice products is determined with respect to non-concentrated fruit and (or) vegetable juice products. The content of the indicated components and food additives with respect to concentrated juices, concentrated morses and concentrated fruit and (or) vegetable purée is calculated based on the minimum content of soluble solids in the same-name reconstituted juice or in fruit and (or) in vegetable purée in accordance with the requirements determined in Appendix 2 to this Federal Law.

2. In production of fruit and (or) vegetable juice-containing drinks along with the components and food additives indicated in this Article and Appendix 3 to this Federal Law it is allowed to use other components and food additives in accordance with requirements of corresponding technical regulations.

3. Water included in composition of fruit and (or) vegetable juice products should meet the requirements made by corresponding technical regulations to portable water. Portable water used for reconstitution of juices should additionally contain nitrates of not more than 25 milligrams per one litre and sodium of not more than 50 milligrams per one litre.

4. For enrichment of juices, fruit and (or) vegetable nectars, fruit and (or) vegetable juice-containing drinks it is allowed to use physiologically functional food components whose names are indicated in Part 5 of this Article. Fruit and (or) vegetable juice products are enriched if in 300 millilitres of such products the content of at least one physiologically functional food component is not less than 15 percent and not more than 50 percent of the recommended daily requirement of the indicated components established by corresponding technical regulations.

5. Used as physiologically functional food components in production of enriched fruit and (or) vegetable

juice products may be vitamins, vitamin-like substances, carotinoids, mineral substances, organic acids, dietary fibres, polyunsaturated fatty acids, polysaccharides, polyphenol acids, prebiotics, phytosterols, flavonoids and phospholipids permitted for use in food industry in accordance with the determined procedure. Sources of physiologically functional food components may be extracts of cereals, legumes, nuts, other vegetable extracts permitted for use in food industry in accordance with the determined procedure. To assure homogeneity of enriched fruit and (or) vegetable juice products it is allowed to add lecithin food additive in it. Addition of said components with the purpose to replace juice soluble solids is not allowed.

6. Concentrated natural flavouring fruit or vegetable substances used in production of fruit and (or) vegetable juice products are obtained during production of concentrated juice in a form of a liquid distillate, as well as processing of fruits and (or) vegetables in a form of liquid extracts or infusions through physical methods with the use of water, carbon dioxide or food ethyl alcohol, which in a concentrated natural flavour-forming fruit or vegetable substance serve as solvents and are not segregated as a constituent part of flavour from fruits or vegetables and (or) juices from them. In some cases propylene glycol may be used as a processing aid in production of concentrated natural flavour-forming fruit or vegetable substances. Concentrated natural flavouring fruit or vegetable substances refer neither to flavours nor to food additives.

7. Addition of concentrated natural flavour-forming fruit or vegetable substances in freshly-squeezed juices is prohibited. The use of flavouring agents including natural, artificial flavouring agents and flavouring agents identical to natural flavours is prohibited in production of juices, fruit and (or) vegetable nectars, fruit and (or) vegetable purée, concentrated juices and concentrated fruit and (or) vegetable purée.

8. Addition of concentrated natural flavour-forming fruit or vegetable substances and (or) natural, artificial flavouring agents, flavouring agents identical to natural flavours and (or) colouring agents and (or) other components, which meet the requirements established by corresponding technical regulations, is allowed in fruit and (or) in vegetable juice-containing drinks during their production.

9. The use of concentrated natural flavour-forming fruit or vegetable substances and (or) natural flavouring agents is allowed in production of morses.

10. Sugar and (or) sugars and (or) their solutions and (or) their syrups (sucrose, waterless dextrose, glucose, fructose) may be used separately or in any combination in production of fruit and (or) vegetable juice products. Addition of the said sugar and (or) sugars and (or) their solutions and syrups in juices with the purpose to adjust the taste is allowed in the amount of not more than 1.5 percent of the finished product mass and may not be carried out with the purpose to replace juice soluble solids. Addition in juices of direct expression of solutions and (or) syrups of sugar and (or) sugars is not allowed.

11. Honey may be used in production of fruit and (or) vegetable juice products. When honey is added in juice, the honey quantity should not exceed 5 percent of the finished product mass and such addition should not be carried out with the purpose to replace juice soluble solids.

12. Simultaneous addition of sugar and (or) sugars and juice acidity regulators in the same juice is prohibited.

13. Common salt, sea salt, spices or vegetable extracts may be added in juice products from fruits and (or) vegetables, with the exception of fruit juices. Addition to fruit and (or) vegetable juice products of such components may not be carried out with the purpose to replace juice soluble solids.

14. Labelling of fruit and (or) vegetable juice products with respect to there added components is made on the consumer package in accordance with the requirements of Article 11 of this Federal Law.

**Article 9. Requirements to components and food additives used in production of fruit and (or) vegetable juice products for children's nutrition**

1. Components and food additives used in production of fruit and (or) vegetable juice products for children's nutrition should meet the requirements determined by Article 8 of this Federal Law and the requirements established by this Article.

2. Addition of spices and their vegetable extracts, with the exception of basil, vanilla, cloves, allspice tree, coriander, cinnamon, bay leaf, onion, oregano, parsley, celery, sweet white pepper, caraway, dill and garlic in fruit and (or) vegetable juice products for children of early age is not allowed.

3. In production of fruit and (or) vegetable juice products for children of early age it is allowed to use only natural isomers of lactic, tartaric and malic acids and their salts.

4. The content of common salt in the finished product when it is added in fruit and (or) vegetable juice products for children's nutrition should be:

1) for children of early age:

a) not more than 0.4 percent (with the exception of tomato juice);

b) not more than 0.6 percent (for tomato juice);

2) for children of preschool age and school age - not more than 0.6 percent.

5. In case of enrichment of fruit and (or) vegetable juice products for children's nutrition by physiologically functional food components whose composition include ascorbic acid and (or) iron, the content of ascorbic acid should not exceed 750 milligrams per one kilogram of the finished product, and the content of iron - 30 milligrams per one kilogram of the finished product.

6. In fruit and (or) vegetable juice products for children's nutrition the content of added sugar and (or)

sugars should be not more than 10 percent of the mass of the ready fruit and (or) vegetable nectar or fruit and (or) vegetable juice-containing drink and not more than 12 percent of the mass of the ready mors. Addition of sugar and (or) sugars in fruit juices is not allowed.

**Article 10.** Requirements to processing aids used in production of fruit and (or) vegetable juice products  
In production of fruit and (or) vegetable juice products it is necessary to use only the processing aids, whose names and the maximum residual quantities are determined in Appendix 3 to this Federal Law.

**Article 11.** Requirements to labelling of fruit and (or) vegetable juice products applied on consumer package

1. Labelling of fruit and (or) vegetable juice products placed in consumer package should meet the requirements established by legislation of the Russian Federation in the area of labelling of foodstuffs and the requirements established by this Article.

2. Names of fruit and (or) vegetable juice products should include names of fruits and (or) vegetables used for production of such products or words derivative from such names regardless of their sequential order. Names of fruits and vegetables in the Russian language should be indicated in accordance with Appendix 2 to this Federal Law. The indicated names or their derivative words are subject to inclusion to names of fruit and (or) vegetable juice products instead of the words "fruits", "berries", "vegetables" or adjectives "fruit", "berry", "vegetable":

- 1) fruit juice, berry juice, vegetable juice or juice from fruits, juice from berries, juice from vegetables;
- 2) concentrated fruit juice, concentrated berry juice, concentrated vegetable juice or concentrated juice from fruits, concentrated juice from berries, concentrated juice from vegetables;
- 3) diffused fruit juice, diffused berry juice, diffused vegetable juice or diffused juice from fruits, diffused juice from berries, diffused juice from vegetables;
- 4) fruit nectar, berry nectar, vegetable nectar or nectar from fruits, nectar from berries, nectar from vegetables;
- 5) fruit juice-containing drink, berry juice-containing drink, vegetable juice-containing drink or juice-containing drink from fruits, juice-containing drink from berries, juice-containing drink from vegetables;
- 6) berry mors or mors from berries;
- 7) fruit purée, berry purée, vegetable purée or purée from fruits, purée from berries, purée from vegetables;
- 8) concentrated fruit purée, concentrated berry purée, concentrated vegetable purée or concentrated purée from fruits, concentrated purée from berries, concentrated purée from vegetables.

3. Names of fruit and (or) vegetable juice products produced from two and more kinds of fruits and (or) vegetables should include names of juices and (or) fruit and (or) vegetable purée, which are included in composition of such products and should be indicated in accordance with the descending order of the volume fraction of the corresponding juice and (or) purée. The name of juice products produced from three and more kinds of fruits and (or) vegetables may contain the words "mixed fruit and (or) berry and (or) vegetable", "from mixture of fruits and (or) berries and (or) vegetables", the word "multifruit" or "multiberry" or "multivegetable" or the name of the group of fruits and (or) vegetables.

4. In the name of directly expressed juice or in the immediate vicinity from such name it is necessary to indicate the words "of direct expression".

5. In the name of reconstituted juice or in the immediate vicinity from such name it is necessary to indicate the words "made from concentrated juice and (or) fruit and (or) vegetable purée" or the word "reconstituted".

6. Names of juices with added sugar and (or) sugar and (or) their solutions and (or) their syrups should be added with the words "with added sugar" or "with added sugars", with the words "with sugar" or "with sugars".

7. In the event when production of fruit and (or) vegetable nectar or fruit and (or) vegetable juice-containing drink uses sweeteners, the names of such nectar or such juice-containing drink should be added with the words "with sweetener" or "with sweeteners". In the event when a fruit and (or) vegetable nectar or a fruit and (or) vegetable juice-containing drink contains aspartame, on the consumer package it is necessary to place the inscription: "Contains a source of phenylalanine".

8. On the consumer package of fruit and (or) vegetable juice products produced with added common or sea salt, beside the name of such products it is allowed to place the inscription: "With salt".

9. Addition of names of fruit and (or) vegetable juice products with the words containing indication of other signs and (or) methods of their production and processing is not compulsory.

10. Beside the names of juices with added honey it is necessary to place the inscription: "With honey".

11. On the consumer package of fruit and (or) vegetable juice products for children's nutrition in the name of such products or in its immediate vicinity it is necessary to indicate the words "for children's nutrition" or other words reflecting the destination of such products for nutrition of children, and also to place information about the age category of children for whom such products are destined and recommendations regarding the conditions and time of storage of such products after opening of their consumer package.

12. On the consumer package of fruit and (or) vegetable juice products for children of the first year of

life it is necessary to indicate the child's age (in months) commencing from which it is recommended to introduce such products to child's diet and recommendations regarding their consumption. At that, it is not allowed to indicate the child's age younger than three months.

13. In the events when concentrated juice or concentrated mors are destined for sale to consumers and should be reconstituted before consumption, the consumer package of such products should show instructions for their reconstitution.

14. Consumer packages of fruit and (or) vegetable nectars, morses, fruit and (or) vegetable juice-containing drinks should contain information about the minimum volume fraction of juice and (or) fruit and (or) vegetable purée.

15. The inscription: "With pulp" on consumer packages of juices (including juices from citrus fruits), which contain cells of citrus fruits and fruit and (or) vegetable nectars, as well as fruit and (or) vegetable nectars, which contain cells of citrus fruits, is placed only when the fraction of corresponding pulp in the finished product exceeds 8 percent.

16. On consumer packages of fruit and (or) vegetable juice products the inscription: "Clarified" is placed only when the sediment mass fraction does not exceed 0.3 percent.

17. Information about the use of ascorbic acid in production of fruit and (or) vegetable juice products may be not indicated in the information about the composition of such products if the residual quantity of ascorbic acid in the finished product does not exceed its natural level. The use of ascorbic acid as an antioxidant is not a ground to apply the inscription "With vitamin C" on consumer package of fruit and (or) vegetable juice products.

18. On the consumer package of enriched fruit and (or) vegetable juice products in the name of such products or in its immediate vicinity it is necessary to indicate the word "enriched". Additionally it is allowed to show names of physiologically functional food components included in composition of such products, as well as names of foodstuffs, which contain such components or a name of a group of such components.

19. Names of fruits and (or) vegetables and words derivative from such names may be indicated on the consumer package of juice products from such fruits and (or) such vegetables both separately and in corresponding word combinations unless the use of such names and word combinations mislead consumers.

20. Graphic images of fruits and (or) vegetables juices and (or) purée from which were not used in production of particular fruit and (or) vegetable juice products should not be applied on their consumer package.

21. If the mass fraction of carbon dioxide added in fruit and (or) vegetable juice products is not less than 0.2 percent, on the consumer package of such products it is necessary to indicate the word "carbonated".

22. The consumer package of fruit and (or) vegetable juice products produced with added spices and (or) their extracts should contain the inscription: "With spices" and (or) show the names of the corresponding spices.

23. Composition of fruit and (or) vegetable juice products should be indicated on the consumer package in the following sequence:

1) names of juice and (or) fruit and (or) vegetable purée, names of components and food additives included in composition of such products (when applicable) - with respect to juice;

2) names of juice and (or) fruit and (or) vegetable purée, names of components and food additives included in composition of such products, and water is shown the last - with respect to a fruit and (or) vegetable nectar, mors, fruit and (or) vegetable juice-containing drink.

24. Composition of juices in whose production no components or food additives were used may be not indicated on the consumer packages.

25. In the event when concentrated juices and (or) concentrated fruit and (or) vegetable purée are used in production of fruit and (or) vegetable juice products, composition of such products in accordance with the descending order of the volume fraction should indicate the names of corresponding juices and (or) fruit and (or) vegetable purée, and in the immediate vicinity of such indicated composition it is necessary to place the inscription: "Made from concentrated juices", "Made from concentrated purée" or "Made from concentrated juices and purée".

26. Composition of mixed fruit and (or) vegetable juice products in accordance with the descending order should indicate all juices and (or) fruit and (or) vegetable purée used in production of such products.

27. Composition of enriched fruit and (or) vegetable juice products should show all physiologically functional food components included in the composition.

28. Concentrated natural flavouring fruit or vegetable substances used to reconstitute the taste and smell of fruit and (or) vegetable juice products and the portable water used for their reconstitution are not shown in the composition of the finished product.

29. On the consumer package of fruit and (or) vegetable juice products it is necessary to indicate recommendations regarding the conditions to store such products after opening of their consumer package.

#### **Article 12. Requirements to labelling of fruit and (or) vegetable juice products applied on transportation containers**

1. On transportation containers, which are not destined for consumers and which have packed fruit and (or) vegetable juice products, should contain information about the name, batch number and date of production,

quantity of such products, information about the manufacturer and (or) about the person/entity, which performs functions of a foreign manufacturer, indicating the name and location of the manufacturer (the address including the country and (or) place of origin of such products), as well as about the shelf-life of such products and conditions of their storage and transportation. For fruit and (or) vegetable juice products supplied in bulk in cisterns, tankers or in flexi tanks such information is shown in the accompanying documents.

2. Information about the batch number or date of production of fruit and (or) vegetable juice products, the name and location of the manufacturer and (or) person/entity, which performs functions of a foreign manufacturer, (the address including the country and (or) place of origin of such products) may be replaced on the transportation containers of such products with an identification code. Such code should be clearly indicated in the accompanying documents.

3. When concentrated juices and concentrated fruit and (or) vegetable purée have present residual quantities of potassium caseinate and (or) sodium caseinate, on transportation containers and in the accompanying documents of such products it is necessary to indicate the words “contains potassium caseinate” and (or) “contains sodium caseinate”.

### **Chapter 3. Requirements to processes of production and circulation of fruit and (or) vegetable juice products**

#### **Article 13. Main principles of processes of production and circulation of fruit and (or) vegetable juice products**

1. Manufacturers, sellers and persons/entities, which perform functions of foreign manufacturers of fruit and (or) vegetable juice products, are obliged to carry out processes of their production and circulation so that such products are in conformity with the requirements established by this Federal Law regarding the said products.

2. Assurance of safety of fruit and (or) vegetable juice products during their production and circulation is based on the following principles:

1) controlled stages of production processes (critical checkpoints) in designing the technologies of production of fruit and (or) vegetable juice products are determined based on risk analysis with the purpose to reveal breaches in implementing the technologies of production of such products that may exert a negative impact on safety of such products;

2) observing the conditions of storage and transportation of such products;

3) performing the control by organizations over safety of such products by means assuring necessary reliability and completeness of such control;

4) assuring the documentation of information about process operations regarding production of such products and control over them in technical documents and production control programmes approved by manufacturers of such products;

5) performing the control over raw produce, processing aids and auxiliary materials used in production of such products (incoming inspection), as well as control over such products at stages of their production process and over finished product;

6) performing the control over process equipment functioning in accordance with the procedure, which assures production of fruit and (or) vegetable juice products that meet the requirements established by this Federal Law;

7) keeping and storing the documentation on paper and electronic media confirming the conformity of produced products with the requirements established by this Federal Law;

8) selecting the methods for workers of organizations, which carry out activities dealt with production of such products, to comply with personal hygiene rules at each stage and (or) section of such products production process with the purpose to assure their safety;

9) selecting the schedules and regimes of cleaning, washing, disinfection, disinsection and disinfestation of production areas;

10) performing the disposal of fruit and (or) vegetable juice products and packages of such products through proper methods.

#### **Article 14. General requirements to raw produce used in production of fruit and (or) vegetable juice products**

1. Raw produce used in production of fruit and (or) vegetable juice products should meet the requirements to its safety established by corresponding technical regulations and it should have shipping documentation.

2. With respect to a raw produce of vegetable origin used in production of fruit and (or) vegetable juice products it is mandatory to have information about application of pesticides in growing of corresponding plants, fumigation of production areas and containers for storage of such raw produce with the purpose to protect it from pests and diseases of agricultural plants.

3. With respect to a raw produce of animal origin used in production of fruit and (or) vegetable juice

products it is mandatory to have information about application of preparations to fight ectoparasites, treat premises, which contain agricultural animals, as well as preparations used to fatten such animals and to prevent and treat their diseases.

4. Raw produce and components used in production of fruit and (or) vegetable juice products should be stored in proper conditions assuring prevention from spoiling and protection of such raw produce and such components from contaminants.

**Article 15.** Requirements to water supply in production of fruit and (or) vegetable juice products

1. The quantity of cold and hot water and steam should be sufficient to assure production of safe fruit and (or) vegetable juice products.

2. The water used in production of fruit and (or) vegetable juice products should meet the requirements made by corresponding technical regulations to portable water.

3. Steam used in direct contact with raw produce and fruit and (or) vegetable juice products should not lead to contamination of such raw produce and such products and should not contain hazardous and (or) harmful substances.

4. In thermal treatment of raw produce and fruit and (or) vegetable juice products in sealed containers and (or) with the use of relevant equipment it is necessary to assure conditions to prevent contamination of such raw produce and such products with water used for cooling the said containers and equipment.

**Article 16.** Requirements to production areas to assure safety of fruit and (or) vegetable juice products

1. Production areas used for production and storage of fruit and (or) vegetable juice products should be maintained in cleanness and operable state.

2. Planning of production areas, their design, allocation and size should assure:

1) possibility to carry out straight-line processes of production of fruit and (or) vegetable juice products, which guarantee absence of counter flows of raw produce, semi-finished products and finished products, contaminated implements and clean implements if it may lead to contamination of fruit and (or) vegetable juice products by hazardous and (or) harmful substances;

2) possibility to carry out necessary maintenance and running repair of process equipment, washing and (or) disinfection of such equipment and production areas;

3) prevention or minimizing of possible contamination of fruit and (or) vegetable juice products as a result of exceeded maximum permissible concentrations (levels) of chemical and biological substances and microorganisms in the air of production areas;

4) protection from penetration to production areas of animals including rodents and insects;

5) necessary space to perform process operations;

6) protection from accumulation of dirt, contacts with toxic materials, fall of particles to produced fruit and (or) vegetable juice products and formation of condensate and mould on production area surfaces;

7) conditions of storage of raw produce and fruit and (or) vegetable juice products.

3. Parts of production areas where production of fruit and (or) vegetable juice products is carried out should meet the following requirements:

1) floor surfaces should be accessible for their washing and disinfection when required as well as their proper drainage;

2) wall surfaces should not have damages and should be made from waterproof, unabsorbent, washable and nontoxic materials, which are subjected to washing and disinfection when required;

3) ceilings or internal roofing surfaces and elevated structures when there are no ceilings should assure prevention from accumulation of dirt, formation of mould and fall of particles of ceilings or such surfaces and elevated structures and contribute to decreasing moisture concentration;

4) structures of windows and transoms should assure prevention from accumulation of dirt. All external windows of production areas, which are subject to opening, should be equipped with insect protecting screens easily removable for cleaning;

5) doors of production areas should be made from materials with a smooth and unabsorbent surface;

6) working surfaces of process equipment should be smooth and made from unabsorbent materials.

4. Organizations, which carry out production of fruit and (or) vegetable juice products, should have:

1) toilets equipped with bowls with flushing and with drainage to internal sewage system connected with the general sewage system and whose doors should not open to production areas;

2) washstands with supplied hot and cold water destined for hand washing, located and designed accordingly and equipped with facilities for hand washing and devices for hand wiping and (or) drying;

3) ventilation systems and air conditioning systems whose design characteristics make it possible to avoid possible contamination of fruit and (or) vegetable juice products and also assure access to parts of such systems that need cleaning or replacement;

4) natural and (or) artificial illumination that meets the requirements of corresponding technical regulations;

5) locker-rooms for workers allocated outside the production areas and equipped for separate storage of workers' personal and working clothes;

6) sewage equipment placed in production areas and having design characteristics that make it possible to avoid the risk of contamination of fruit and (or) vegetable juice products. In case of full or partial opening of drainage channels their design elements should assure protection from ingress of waste from a contaminated area to the area with fruit and (or) vegetable juice products if it may lead to their contamination.

5. In production areas it is not allowed to store any substances and materials not used for production of fruit and (or) vegetable juice products including detergents and disinfectants.

**Article 17.** Requirements to process equipment and implements for production of fruit and (or) vegetable juice products

1. Process equipment and implements, which come in contact with fruit and (or) vegetable juice products, should:

1) have design and operating characteristics assuring production of fruit and (or) vegetable juice products that meet the requirements established by international treaties of the Russian Federation, by this Federal Law, by other federal laws, by decrees of the President of the Russian Federation, decrees of the Government of the Russian Federation;

2) be subjected to thorough washing and (or) cleaning and disinfection when required and whose frequency should be sufficient to prevent the risk of contamination of fruit and (or) vegetable juice products;

3) be produced from materials that meet the requirements of technical regulations made to materials, which come in contact with foodstuffs and be maintained in operable state;

4) have design characteristics assuring possibility of their washing and (or) cleaning and disinfection when required;

5) be installed so to provide with a possibility to carry out their sanitary treatment and cleaning of production areas and other working areas.

2. When necessary, process equipment should have relevant control instrumentation with the purpose to assure achievement of targets of this Federal Law.

**Article 18.** Requirements regarding waste removal from production areas

1. Waste from production of fruit and (or) vegetable juice products and rubbish should be regularly removed from production areas.

2. Solid waste and rubbish should be placed into marked closable containers, which are in operable state and are used exclusively for collection and storage of such waste and rubbish.

3. The design characteristics of containers indicated in Part 2 of this Article should assure a possibility of their cleaning and (or) washing and their protection from penetration of animals there.

4. Removal and annihilation of waste from production areas are carried out in accordance with the requirements established by corresponding technical regulations and should not lead to contamination of fruit and (or) vegetable juice products and the environment and emergence of a threat to life and health of human.

**Article 19.** Requirements to processes of storage, transportation and sale of fruit and (or) vegetable juice products

1. The expiration date, conditions of storage and transportation of fruit and (or) vegetable juice products are determined by their manufacturer.

2. The manufacturer determined conditions of storage and transportation of fruit and (or) vegetable juice products should assure their conformity with the requirements, which are established by this Federal Law, within the shelf-life.

3. Transportation of fruit and (or) vegetable juice products is carried out by transportation facilities in accordance with transportation conditions determined by manufacturers of such products. Fruit and (or) vegetable juice products are subject to placement and protection in transportation facilities and (or) containers provided for minimizing the risk of their contamination.

4. When transportation facilities and (or) transportation containers are used simultaneously with fruit and (or) vegetable juice products, other foodstuffs or other freights, it is necessary to assure conditions, which exclude their physical contact, contamination and change in organoleptic properties of fruit and (or) vegetable juice products. When transportation facilities were used for transportation of other foodstuffs or other freights, before loading the fruit and (or) vegetable juice products it is necessary to perform thorough cleaning of such transportation facilities with the purpose to prevent the risk of their contamination.

5. Transportation of fruit and (or) vegetable juice products in bulk should be carried out in tankers, cisterns and flexi tanks designed for transportation of foodstuffs.

6. Transportation facilities and (or) containers or reservoirs used for transportation of fruit and (or) vegetable juice products should be properly equipped to maintain necessary temperature of such products.

7. The design characteristics and operating specifics of transportation facilities and rooms destined for storage of fruit and (or) vegetable juice products should assure a possibility to perform proper cleaning, disinfection and disinfestation there.

8. Transportation facilities and areas destined for storage of fruit and (or) vegetable juice products should regularly be subjected to mechanical cleaning, washing and disinfection when required. The water used

for washing should meet the requirements of relevant technical regulations. During sanitary treatment of such transportation facilities and rooms it is necessary to use detergents and disinfectants, which meet the requirements established by corresponding technical regulations.

9. Consignors by themselves choose the kind of the transportation facility and its equipment, the operating mode of such equipment during transportation of fruit and (or) vegetable juice products depending on the meteorological conditions with the purpose to assure conformity of such products with the requirements established by this Federal Law, and also to assure conformity of conditions of such products transportation with the requirements determined by their manufacturer.

10. Storage of fruit and (or) vegetable juice products at the seller's place and their sale should be carried out subject to observing the conditions determined by their manufacturer.

11. When there is a sale of fruit and (or) vegetable juice products a part of information about which is placed on insert sheets attached to the said products package, the seller is obliged to bring such information to the consumer.

#### **Chapter 4. Assessment of conformity of fruit and (or) vegetable juice products**

**Article 20.** Forms to assess conformity of fruit and (or) vegetable juice products with requirements of this Federal Law

Assessment of conformity of fruit and (or) vegetable juice products with the requirements established by this Federal Law is performed in a form of:

- 1) confirmation of conformity of such products with the requirements established by this Federal Law;
- 2) the State registration of separate kinds of such products;
- 3) the State control (supervision) over compliance with the requirements established by this Federal

Law regarding such products and their requirements related processes of production, storage, transportation and sale.

**Article 21.** Confirmation of conformity of fruit and (or) vegetable juice products

1. Fruit and (or) vegetable juice products, which are not subject to the State registration and are released to circulation in the territory of the Russian Federation, are subject to mandatory confirmation of the conformity with the requirements established by this Federal Law in a form of mandatory certification or adoption of a declaration of conformity (hereinafter also referred as declaring the conformity).

2. Voluntary confirmation of conformity of fruit and (or) vegetable juice products as well as their requirements related processes of production, storage, transportation and sale, requirements of national standards, codes of regulations, internal standards of organizations, systems of voluntary certification and terms of agreements is carried out at the applicant's initiative in a form of voluntary certification.

3. Voluntary certification of fruit and (or) vegetable juice products as well as their requirements related processes of production, storage, transportation and sale is carried out under the terms of the agreement between the applicant and the certifying body.

4. Certification of conformity of fruit and (or) vegetable juice products with a name of a national kind of fruit and (or) vegetable juice products (with a name historically formed in the territory of the Russian Federation and determined by specifics of fruit and (or) vegetable juice products composition and (or) with a name of a geographic object - a place of distribution of such products) is performed voluntarily and such products may be marked with a sign of conformity with national standard.

5. Voluntary confirmation of conformity of fruit and (or) vegetable juice products as well as their requirements related processes of production, storage, transportation and sale may not replace mandatory confirmation of conformity with the requirements established by this Federal Law.

**Article 22.** Applicant's rights and obligations in confirming the conformity of fruit and (or) vegetable juice products with requirements of this Federal Law

1. The applicant has got the right to choose the conformity confirming form and scheme provided by this Federal Law for fruit and (or) vegetable juice products.

2. The applicant is obliged to assure the conformity of fruit and (or) vegetable juice products with the requirements established by this Federal Law.

3. In confirming the conformity of fruit and (or) vegetable juice products the applicant may be a legal entity or an individual entrepreneur, which is registered in accordance with legislation of the Russian Federation, being a manufacturer or a seller or performs functions of a foreign manufacturer based on a contract with the latter with respect to assuring the conformity of such products with requirements of this Federal Law and with respect to responsibility for lack of conformity of such products with requirements of this Federal Law.

**Article 23.** Mandatory confirmation of conformity of fruit and (or) vegetable juice products in a form of mandatory certification of such products

1. Mandatory certification of fruit and (or) vegetable juice products is carried out by a certifying body

whose area of accreditation covers fruit and (or) vegetable juice products based on an agreement between the applicant and the certifying body under the schemes determined by Part 2 of this Article.

2. To confirm the conformity of fruit and (or) vegetable juice products with requirements of this Federal Law, the following schemes are established for mandatory certification of such products:

1) certification of fruit and (or) vegetable juice products, which are produced serially, based on positive results of investigations (tests) of samples obtained with participation of an accredited testing laboratory (centre) with further control by the certifying body of the certified fruit and (or) vegetable juice products twice a year;

2) certification of fruit and (or) vegetable juice products, which are produced serially, based on positive results of investigations (tests) of samples obtained with participation of an accredited testing laboratory (centre) and carried out analysis of the state of production of such products with further control by the certifying body of the certified fruit and (or) vegetable juice products and when necessary of the state of their production once a year;

3) certification of fruit and (or) vegetable juice products, which are produced serially, based on positive results of investigations (tests) of samples of such products obtained with participation of an accredited testing laboratory (centre), availability of a certified quality control system or certification of the quality control system with further control by the certifying body of the certified fruit and (or) vegetable juice products once a year;

4) certification of a batch of fruit and (or) vegetable juice products based on positive results of investigations (tests) of samples of such products obtained with participation of an accredited testing laboratory (centre).

3. In choosing any scheme of mandatory certification of fruit and (or) vegetable juice products the applicant forms a set of documents, which should contain:

1) the applicant's registration documents and details;

2) the name, general description, destination (when applicable) of such products;

3) the national standard applied on a voluntary basis or internal standards for such products or similar documents for such products (for Russian manufacturers) or international standard or similar description of such products showing the main indices, storage conditions and shelf-lives (for foreign manufacturers);

4) certificate of conformity of the manufacturer's quality control system (when such system is available);

5) shipping documentation completed in accordance with the procedure established by legislation of the Russian Federation, an agreement (contract) for supply of such products, a certificate of origin of such products (to confirm their conformity with the requirements established by this Federal Law during certification of a batch of such products);

6) other documents, which directly or indirectly witness the conformity of such products with the requirements established by this Federal Law.

4. In choosing any scheme of mandatory certification of fruit and (or) vegetable juice products, the applicant submits an application for certification of such products (hereinafter referred to as the application) and at the same time presents a set of documents determined by Part 3 of this Article to the certifying body.

5. The certifying body considers the applicant's presented set of documents and the application and makes a decision regarding the application. In case of a positive decision regarding the application, the certifying body takes samples of fruit and (or) vegetable juice products, performs their identification, determines the programme of their investigations (tests) and sends the samples of such products for the investigations (tests) to an accredited testing laboratory (centre).

6. The certifying body based on the results of the analysed presented set of documents, identification of the certified fruit and (or) vegetable juice products, results of the investigations (tests) of samples of such products in the accredited testing laboratory (centre) and results of the analysed state of production of such products (when it was done) issues a certificate of conformity for the fruit and (or) vegetable juice products to the applicant or sends to the applicant a reasoned rejection to certify such products.

7. The time lines for certification of fruit and (or) vegetable juice products are determined by the agreement between the applicant and the certifying body and should not exceed:

1) fifteen days in case of certification of such products under the schemes, which do not provide for analysing the state of production of such products;

2) thirty days in case of certification of such products under the scheme, which provides for analysing the state of production of such products.

8. After obtaining the certificate of conformity for the fruit and (or) vegetable juice products, the applicant has got the right to label them with a sign of circulation in the market.

9. The applicant takes necessary measures to assure conformity of fruit and (or) vegetable juice products with the requirements established by this Federal Law.

10. The certificate of conformity for fruit and (or) vegetable juice products manufactured serially is issued for five years, for a batch of fruit and (or) vegetable juice products - for the shelf-life of such products.

11. The certificate of conformity for fruit and (or) vegetable juice products is kept at the applicant's place, a copy of such certificate of conformity and the set of documents determined by Part 3 of this Article and served as grounds for its obtaining are kept at the certifying body, which has issued such certificate of conformity, for not less than two years upon its expiration.

12. During the whole validity of the certificate of conformity for fruit and (or) vegetable juice products the

certifying body carries out control of the certified fruit and (or) vegetable juice products in accordance with the control schedule determined by the agreement between the applicant and the certifying body depending on the chosen scheme of their certification through periodical investigations (tests) of samples of such products taken at the manufacturer's or seller's finished product storage, and performs a repeated analysis of the state of production of such products when necessary. The certifying body on results of its performed control makes one of the following decisions regarding such products:

- 1) to confirm the validity of the certificate of conformity;
- 2) to suspend the validity of the certificate of conformity;
- 3) to terminate the validity of the certificate of conformity.

**Article 24. Mandatory confirmation of conformity of fruit and (or) vegetable juice products in a form of declaration of conformity**

1. Declaring the conformity of fruit and (or) vegetable juice products is carried out through the applicant's making of a declaration of conformity of such products with requirements of this Federal Law based on own evidence and (or) based on the evidence obtained with participation of the certifying body and (or) accredited testing laboratory (centre) (hereinafter referred to as the third party).

2. In declaring the conformity of fruit and (or) vegetable juice products based on own evidence the applicant independently forms the evidentiary materials with the purpose to confirm the conformity of such products with requirements of this Federal Law. The evidentiary materials should contain:

- 1) the applicant's registration documents and details;
- 2) the name, general description, destination (when applicable) of such products;
- 3) the national standard applied on a voluntary basis or internal standard for such products or similar documents for such products (for Russian manufacturers) or international standard or detailed description of such products showing the main indices, storage conditions and shelf-lives (for foreign manufacturers);
- 4) results of investigations (tests) performed by own forces and confirming the compliance with requirements of this Federal Law.

3. The evidentiary materials indicated in Part 2 of this Article may also include other documents and information at the applicant's option, which served as grounds for stating the conformity of the declared fruit and (or) vegetable juice products with requirements of this Federal Law including shipping documentation completed in accordance with the procedure established by legislation of the Russian Federation, the agreement (contract) for supply of such products and the certificate of origin of such products.

4. In declaring the conformity of fruit and (or) vegetable juice products based on own evidence and based on the evidence obtained with participation of a third party, the applicant at its/his option and as addition to own evidence formed in accordance with the procedure provided for by Parts 2 and 3 of this Article:

- 1) in the evidentiary materials includes protocols of investigations (tests) performed in the accredited testing laboratory (centre);
- 2) presents a certificate of conformity of the manufacturer's quality control system (when such system is available).

5. The applicant makes the declaration of conformity and registers it in accordance with the procedure established by legislation of the Russian Federation.

6. The declaration of conformity and the documents included in the evidentiary materials are kept at the applicant's place for three years from the date of expiration of the declaration of conformity. The second copy of the declaration of conformity is kept by a federal executive body authorized by the Government of the Russian Federation.

7. The applicant has got the right to label fruit and (or) vegetable juice products with a sign of circulation in the market upon expired registration of the declaration of conformity of such products.

8. During declaration of conformity of a batch of fruit and (or) vegetable juice products the validity of the declaration of conformity should be in correspondence with the shelf-life of such products.

9. During declaration of conformity of fruit and (or) vegetable juice products manufactured serially the validity of the declaration of conformity is five years.

**Article 25. State registration of separate kinds of fruit and (or) vegetable juice products**

1. Subject to the State registration are separate kinds of fruit and (or) vegetable juice products, in particular:

- 1) new fruit and (or) vegetable juice products;
- 2) fruit and (or) vegetable juice products for children's nutrition including new fruit and (or) vegetable juice products for children's nutrition.

2. Considered as new fruit and (or) vegetable juice products are fruit and (or) vegetable juice products, which for the first time are developed or introduced in production in the territory of the Russian Federation or for the first time imported to the territory of the Russian Federation and previously was not sold in the territory of the Russian Federation, in particular:

- 1) fruit and (or) vegetable juice products, which have a new molecular structure or a molecular structure that was subjected to genetic modification;

2) juice products made from fruits and (or) vegetables not indicated in Appendix 2 to this Federal Law;  
3) fruit and (or) vegetable juice products whose production applies processes, which for the first time are introduced in the territory of the Russian Federation, entail change in the composition or structures of such products and exerted a significant impact for their nutritive value.

3. The State registration of separate kinds of fruit and (or) vegetable juice products manufactured in the territory of the Russian Federation is carried out at the stage of their preparation for production; the State registration of separate kinds of fruit and (or) vegetable juice products, which for the first time are imported to the territory of the Russian Federation and previously were not sold in the territory of the Russian Federation, - before importation of such products for the first time to the territory of the Russian Federation, with the purpose of which the authorized federal executive body, which carries out functions dealt with control and supervision in the area of assurance of sanitary and epidemiological well-being of population, protection of consumer rights (hereinafter referred to as the body of State control (supervision), on the applicant's petition issues a document, which confirms the necessity to import samples of such products for their investigations (tests).

4. During the State registration of separate kinds of fruit and (or) vegetable juice products the applicant may be a legal entity or an individual entrepreneur, which is registered in accordance with legislation of the Russian Federation, is the manufacturer or performs functions of the foreign manufacturer based on a contract with the latter, with respect to assuring the conformity of separate kinds of fruit and (or) vegetable juice products with the requirements established by this Federal Law and with respect to responsibility for lack of conformity of such products with the said requirements.

5. The State registration of separate kinds of fruit and (or) vegetable juice products includes:

1) expert examination of documents, which are presented by the applicant and confirm the safety of such products and their conformity with the requirements established by this Federal Law including expert examination of the results of investigations (tests) of fruit and (or) vegetable juice products performed when necessary;

2) entering of separate kinds of fruit and (or) vegetable juice products and their applicants in the State Register of foodstuffs, materials and manufactured articles permitted for manufacture in the territory of the Russian Federation or importation to the territory of the Russian Federation and circulation;

3) issuance to applicants of certificates of the State registration of separate kinds of fruit and (or) vegetable juice products giving the right for their production in the territory of the Russian Federation or their importation to the territory of the Russian Federation and circulation in the territory of the Russian Federation. The certificate of the State registration of separate kinds of fruit and (or) vegetable juice products is issued for the whole duration of their production and circulation.

6. The State registration of separate kinds of fruit and (or) vegetable juice products is carried out by the body of State control (supervision).

7. The State registration of new fruit and (or) vegetable juice products, which have a new molecular structure or a molecular structure that was subjected to genetic modification, is carried out in accordance with the procedure and within the time established by corresponding technical regulations for food products manufactured with the use of genetically engineered-modified organisms.

8. The State registration of separate kinds of fruit and (or) vegetable juice products not indicated in Part of this Article is carried out in accordance with the procedure and within the time established by corresponding technical regulations.

**Article 26.** State control (supervision) over compliance with requirements of this Federal Law

1. The State control (supervision) over compliance with requirements of this Federal Law with respect to fruit and (or) vegetable juice products and their requirements related processes of production, storage, transportation and sale is carried out in accordance with Federal Law of 8 August 2001 N 134-FZ "On protection of rights of legal entities and individual entrepreneurs during performance of the State control (supervision)".

2. With respect to fruit and (or) vegetable juice products and processes of their storage, transportation and sale the State control (supervision) over compliance with requirements of this Federal Law is carried out at the stage of circulation of such products by the federal executive body authorized to carry out functions of the State sanitary and epidemiological control (supervision) in the corresponding area of activities.

3. The State control (supervision) over compliance with requirements of this Federal Law with respect to processes of production of fruit and (or) vegetable juice products is carried out by the body of the State control (supervision) through periodical scheduled and unscheduled inspections of operated facilities specialized in production of such products.

**Article 27.** Suspension of activities dealt with production of fruit and (or) vegetable juice products and recall of fruit and (or) vegetable juice products

1. When a legal entity or an individual entrepreneur, which is a manufacturer or performs functions of a foreign manufacturer and which carries out production, transportation, storage and sale of fruit and (or) vegetable juice products, or the body of the State control (supervision) determines a lack of conformity of such products with the requirements established by this Federal Law, they are obliged to recall such products from circulation and to take measures in order not to cause harm to life or health of people, property of individuals or

legal entities, State or municipal property, environment and to life or health of animals and plants.

2. In case of revealed violations of the requirements established by this Federal Law, the body of State control (supervision) has got the right to issue an order to eliminate the revealed violations.

3. In case of the failure to fulfil the order provided for by Part 2 of this Article or impossibility to prevent causing of harm to life or health of people, property of individuals or legal entities, State or municipal property, environment and to life or health of animals and plants otherwise, the body of State control (supervision) in accordance with its competence has got the right to apply to court with a suit to forcefully recall the fruit and (or) vegetable juice products that do not meet the requirements established by this Federal Law.

## **Chapter 5. Miscellaneous**

### **Article 28. Miscellaneous**

1. From the date of effectiveness of this Federal Law the requirements of the second paragraph of Clause 1, Clauses 2 and 3 Article 13, Article 14, Clauses 2 - 6 Article 15, Clauses 2 and 3 Article 16, Clause 2 Article 32, Articles 41 and 43 of Federal Law of 30 March 1999 N 52-FZ "On sanitary and epidemiological well-being of population", as well as of the fourth paragraph of Clause 2 Article 3, Articles 9, 10, 12, Clauses 2 and 3 Article 16, Clauses 1 - 3, 5 - 7 Article 17, Clauses 1 and 2, of the sixth paragraph of Clause 3 Article 18, Clauses 2 - 4 Article 19, Clause 3 Article 21 of Federal Law of 2 January 2000 N 29-FZ "On quality and safety of foodstuffs" do not apply with respect to fruit and (or) vegetable juice products.

2. Certificates of conformity and declaration of conformity, certificates of the State registration of fruit and (or) vegetable juice products, as well as other documents confirming the safety of fruit and (or) vegetable juice products and issued before the date of effectiveness of this Federal Law are valid until their expiration.

3. Fruit and (or) vegetable juice products released to circulation in the territory of the Russian Federation before the date of effectiveness of this Federal Law are covered by the requirements valid before the date of effectiveness of this Federal Law.

### **Article 29. Procedure for this Federal Law to become effective**

This Federal Law becomes effective upon expiration of six months from the date of its official publication.

President of the Russian  
Federation

D. Medvedev

Moscow, the Kremlin  
27 October 2008  
N 178-FZ

**Requirements to safety of fruit and (or) vegetable juice products**

Table 1

**Hygienic requirements to safety of juices, including concentrated juices\*, fruit and (or) vegetable nectars, morses, including concentrated morses\*, fruit and (or) vegetable juice-containing drinks, fruit and (or) vegetable purée, including concentrated fruit and (or) vegetable purée\***

Indices	Permissible level, mg/kg, not more than	Notes
1	2	3
Toxic elements:		
Lead	0.5	Vegetable juice products
	0.4	Fruit juice products
Arsenic	0.2	
Cadmium	0.03	
Mercury	0.02	
Tin	200.0	Fruit and (or) vegetable juice products in prefabricated tins
Chromium	0.5	Fruit and (or) vegetable juice products in chromium-plated containers
Mycotoxins:		
Patulin	0.05	Juice products from apples, tomatoes, sea buckthorn, high cranberry
Nitrates		
	250	potato
	900	early white cabbage harvested before 1 September
	500	late white cabbage
	400	early carrots harvested before 1 September
	250	late carrots
	150	tomatoes
	300	tomatoes grown in protected ground
	150	cucumbers
	400	cucumbers grown in protected ground
	1400	table beet
	2000	leaf vegetables
	200	sweet pepper (paprika)
	400	sweet pepper grown in protected ground
	400	vegetable marrows
	60	watermelons
	90	melons
Pesticides:		
Hexachlorocyclohexane (alpha, beta, gamma isomers)	0.5	Juice products from vegetables and cucurbitaceous
	0.05	Fruit juice products
DDT and its metabolites	0.1	
Radionuclides, Bq/kg:		
Caesium-137	120	Vegetable juice products
	40	Fruit juice products
	160	Juice products from wild berries
Strontium-90	40	Vegetable juice products

	30	Juice products from fruits, berries, grapes
	60	Juice products from wild berries

\* For concentrated juices, concentrated morses and concentrated fruit and (or) vegetable purée the indices are calculated accounting for the presented standards and concentration rate (with respect to content of solids).

**Table 2**

**Hygienic requirements to safety of fruit and (or) vegetable juice products for children's nutrition**

Indices	Permissible level, mg/kg, not more than	Notes
1	2	3
Toxic elements:		
Lead	0.3	
Arsenic	0.1	
Cadmium	0.02	
Mercury	0.01	
Mycotoxins:		
Patulin	Not allowed	Not more than 0.02 for juice products from apples, tomatoes, sea-buckthorn
Pesticides:		
Hexachlorocyclohexane (alpha, beta, gamma isomers)	0.01	
	0.05	Fruit juice products
DDT and its metabolites	0.005	
Nitrates	50	Fruit juice products with the exception of juice products from bananas, strawberries
	200	Juice products from vegetables, mixtures of fruits and vegetables as well as from bananas, strawberries
5-oxymethylfurfural	Not more than 20 mg/l	
Radionuclides, Bq/kg:		
Caesium-137	60	
Strontium-90	25	

Table 3

### Microbiological safety indices for preserved fruit and (or) vegetable juice products (requirements of industrial sterility)

Fruit and (or) vegetable juice products	Microorganisms after thermostatic soaking			
	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms	Mesophilic clostridia	Nonspore-forming microorganisms, mould fungi, yeast	Lactic-acid microorganisms
Fruit juice products with:				
pH of 4.2 and higher as well as pH of 3.8 and higher for juice products from apricots, peaches, pears*;**	B. cereus and B. polymyxa are not allowed in 1 g (cm <sup>3</sup> ), B. subtilis - not more than 11 CFU/g (cm <sup>3</sup> ); no others are standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm <sup>3</sup> ); others - not more than 1 CFU/g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )
pH below 4.2 as well as pH below 3.8 for juice products from apricots, peaches, pears	Not standardized	Not standardized	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )
Vegetable juice products:				
tomato with the content of solids of less than 12%*;**	B. cereus and B. polymyxa are not allowed in 1 g (cm <sup>3</sup> ), B. subtilis not more than 11 CFU/g (cm <sup>3</sup> ); no others are standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm <sup>3</sup> ); others - not more than 1 CFU/g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )
Others:				
pH of 4.2 and higher*;**	B. cereus and B. polymyxa are not allowed in 1 g (cm <sup>3</sup> ), B. subtilis not more than 11 CFU/g (cm <sup>3</sup> ); no others are standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm <sup>3</sup> ); others - not more than 1 CFU/g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )
pH of 3.7-4.2*;**	Not standardized	Cl. botulinum and Cl. perfringens are not allowed in 1 g (cm <sup>3</sup> ); others - not more than 1 CFU/g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )
pH below 3.7	Not standardized	Not standardized	Are not allowed in 1 g (cm <sup>3</sup> )	Are not allowed in 1 g (cm <sup>3</sup> )

\* In fruit and (or) vegetable juice products, which are stored at the temperature of higher than 20°C, no content of spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cm<sup>3</sup>) is allowed.

\*\* In fruit and (or) vegetable juice products for children's nutrition no content of mesophilic clostridia in 10 g (cm<sup>3</sup>) and spore-forming thermophilic aerobic and facultative anaerobic microorganisms in 1 g (cm<sup>3</sup>) is allowed.

Table 4

### Microbiological safety indices for freshly-squeezed juices

Helminth eggs	Cysts of pathogenic protozoan intestinal organisms	Quantity of mesophilic aerobic and facultative anaerobic microorganisms CFU/g (cm <sup>3</sup> ), not more than	Quantity of freshly-squeezed juices (g (cm <sup>3</sup> )) where the following is not allowed				
			Colibacillus group bacteria (coliforms)	Pathogenic germs, including salmonellae	E. coli	S. aureus	L. monocytogenes
Are not allowed	Are not allowed	1 x 10 <sup>(3)</sup>	1.0	25	1.0	1.0	25

**Microbiological safety indices for fruit and (or) vegetable juice products preserved and carbonated with the use of carbonic acid with the pH of 3.8 and below as well as concentrated juices, concentrated morses and concentrated fruit and (or) vegetable purée**

Fruit and (or) vegetable juice products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms CFU/g (cm <sup>3</sup> ), not more than	Quantity of fruit and (or) vegetable juice products (g (cm <sup>3</sup> ) where the following is not allowed		Yeast CFU/g (cm <sup>3</sup> ), not more than	Moulds CFU/g (cm <sup>3</sup> ), not more than	Other microorganisms
		Colibacillus group bacteria (coliforms)	Pathogenic germs, including salmonellae			
Fruit juices, vegetable juices, fruit and (or) vegetable nectars, morses and fruit and (or) vegetable juice-containing drinks, preserved and carbonated with the use of carbonic acid with the pH of 3.8 and below	50	1000	Not standardized	Not allowed in 1 g (cm <sup>3</sup> )	50	Lactic-acid microorganisms are not allowed in 1 g (cm <sup>3</sup> )
Concentrated fruit juices, concentrated morses, concentrated fruit purée, preserved	Not standardized	Not standardized	Not standardized	Not allowed in 1 g (cm <sup>3</sup> )	Not allowed in 1 g (cm <sup>3</sup> )	Nonspore-forming microorganisms are not allowed in 1 g (cm <sup>3</sup> )*
Concentrated vegetable juices, concentrated vegetable purée (with the exception of tomato juices and purée), preserved	Not standardized	Not standardized	Not standardized	Not allowed in 1 g (cm <sup>3</sup> )	Not allowed in 1 g (cm <sup>3</sup> )	Mesophilic clostridia are not allowed in 1 g (cm <sup>3</sup> ), nonspore-forming microorganisms are not allowed in 1 g (cm <sup>3</sup> )*
Concentrated fruit juices, concentrated vegetable juices, concentrated morses and concentrated fruit and (or) vegetable purée, quick-frozen	5x10(3)	Not allowed in 1 g (cm <sup>3</sup> )	Not allowed in 25 g (cm <sup>3</sup> )	2 x 10(3)	5 x 10(2)	Not standardized
Concentrated tomato juice, concentrated tomato purée, concentrated tomato paste with the content of soluble solids of more than 12%	Not standardized	Not standardized	Not standardized	Not allowed in 1 g (cm <sup>3</sup> )	Not allowed in 1 g (cm <sup>3</sup> )**	Mesophilic clostridia are not allowed in 1 g (cm <sup>3</sup> ), lactic-acid microorganisms are not allowed in 1 g (cm <sup>3</sup> ), nonspore-forming microorganisms are not allowed in 1 g (cm <sup>3</sup> )*

\* For fruit and (or) vegetable juice products, which are sold in retail trade.

\*\* The permissible quantity of moulds according to Howard is not more than 40% of visual fields.

**Fruits and vegetables used for production of juice products.**

**Requirements to content of soluble solids in reconstituted juices and in fruit purée or in vegetable purée.**

**Volume fraction of fruit juice or vegetable juice, or fruit purée, or vegetable purée in fruit and (or) in vegetable nectars**

Fruits and vegetables in the Russian language	Fruits and vegetables in the English language	Fruits and vegetables in Latin	Minimum content of soluble solids in reconstituted juices and in fruit purée or in vegetable purée*(1),*(2) (% at 20°C)	Minimum content of soluble solids in juices of direct expression and in fruit purée and in vegetable purée*(3),*(4),*(5) (% at 20°C)	Minimum volume fraction of juice, or fruit purée, or vegetable purée in fruit and (or) in vegetable nectars (%)
1	2	3	4	5	6
Абрикос	Apricot	<i>Prunus armeniaca</i> L.	11.2	10.2	40.0
Айва	Quince	<i>Cydonia oblonga</i> Mill.	11.2	-	25.0
Акай	Acai	<i>Eyterpe Oleracea</i>	-	3.4	-
Алыча	Cherry Plum	<i>Prunus ceracifera</i>	12.0	-	25.0
Ананас	Pineapple	<i>Ananas comosus</i> (L.) <i>Merrill Ananas sativis</i> L. Schult f.	12.8*(6),*(8)	11.2*(6),*(8)	40.0
Аннона колючая	Soursop	<i>Annona muricata</i> L.	14.5	-	25.0
Аннона чешуйчатая	Sugar Apple	<i>Annona squamosa</i> L.	14.5	-	25.0
Апельсин	Orange	<i>Citrus sinensis</i> (L.)	11.2*(6)	10.0*(6)	50.0
Апельсин красный	Red (blood) orange	<i>Citrus sinensis</i> (L.)	-	-	50.0
Арбуз	Water Melon	<i>Citrullus lanatus</i> (Thunb.) Matsum. & Nakai var. <i>Lanatus</i>	8.0	-	40.0
Ацерола (“Западноиндийская вишня”, “Барбадосская вишня”)	Acerola (West Indian Cherry)	<i>Malpighia</i> spp. (Moc. & Sesse)	6.5	-	25.0
Банан	Banana	<i>Musa</i> species, including <i>M. acuminata</i> and <i>M. paradisiaca</i> but excluding other plantains	-	20.0	25.0
Барбарис	Barberry	<i>Berberis vilgaris</i>	-	-	25.0
Бойзенова ягода (гибрид янгберри и малины)	Boysenberry	<i>Rubus ursinus</i> Cham. & Schtdl.	10.0	-	25.0
Брусника	Lingonberry	<i>Vaccinium vitisidaea</i> L.	9.6	-	25.0
Бузина	Elderberry	<i>Sambucus nigra</i> L. <i>Sambucus canadensis</i>	10.5	-	50.0
Виноград	Grape	<i>Vitis Vinifera</i> L. Or hybrids thereof <i>Vitis Labrusca</i> or hybrids thereof	15.9	13.5	50.0
Вишня	Sour cherry	<i>Prunus cerasus</i> L.	13.5	12.4	25.0
Вишня	Stonesbaer	<i>Prunus cerasus</i> L. Cv. <i>Stevnsbaer</i>	17.0	-	25.0
Вишня суринамская	Suriname cherry	<i>Eugenia uniflora</i> Rich.	6.0	-	25.0
Вороника	Crowberry	<i>Empetrum nigrum</i> L.	6.0	-	25.0
Генипал	Genipap	<i>Genipa americana</i>	17.0	-	25.0
Голубика	Blueberry	<i>Vaccinium uliginosum</i>	10.0	-	40.0
Гранат	Pomegranate	<i>Punica granatum</i> L.	12.0	-	25.0
Грейпфрут	Grapefruit	<i>Citrus paradisi</i> Macfad	10.0*(6)	9.5*(6)	50.0
Грейпфрут “Свити” (гибрид), Помело	Sweetie grapefruit	<i>Citrus paradisi</i> , <i>Citrus grandis</i>	10.0	-	50.0
Груша	Pear	<i>Pyrus communis</i> L.	12.0	11.0	40.0
Гуава	Guava	<i>Psidium guajava</i> L.	8.5	8.5	25.0
Гуава ягодная	Guavaberry, Birchberry	<i>Eugenia syringe</i>	-	-	25.0
Дыня	Melon	<i>Cucumis melo</i> L.	8.0	-	35.0
Дыня зимняя, Кассаба	Casaba Melon	<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H. Jacq.	7.5	-	25.0
Дыня белая мускатная, Дыня зимняя	Honeydew Melon	<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H. Jacq.	10.0	-	25.0
Ежевика	Blackberry	<i>Rubus fruitcosus</i> L.	9.0	-	30.0
Ежевика сизая	Dewberry	<i>Rubus hispidus</i> (в Северной Америке), <i>R. caesius</i> (в Европе)	10.0	-	25.0
Желтый момбин, Кариока	Caia	<i>Spondia lutea</i> L.	10.0	-	25.0
Земляника	Wild strawberry	<i>Fragaria vesca</i> L., <i>Fragaria</i>	6.0	-	40.0

(дикорастущая)		viridis (colina)			
Инжир (фига)	Fig	Ficus carica L.	18.0	-	25.0
Кабачок	Marrow (Squash)	Cucurbita pepo	-	-	-
Каинито, Яблоко звездчатое	Star Apple	Chrysophyllum cainito	-	-	25.0
Какао	Cocoa pulp	Theobroma cacao L.	14.0	-	50.0
Кактус фруктовый	Cactus fruit (Prickly pear)	Opuntia ficusindica	-	12.0	-
Калина обыкновенная	High cranberry	Viburnum opulus	-	-	25.0
Капуста белокочанная	Round-headed cabbage	Brassica oleraceae L.	-	4.5	-
Карамбола	Starfruit	Averrhoa carambola L.	7.5	-	25.0
Картофель	Potato	Solanum tuberosum L.	-	-	-
Киви	Kiwi	Actinidia deli-ciosa (A. Chev.) C.F. Liang & A.R. Ferguson	-	-	25.0
Кизил	Cornel (Cornelian cherries)	Cornus mas.	-	-	25.0
Клубника (земляника садовая)	Strawberry	Fragaria ananassa Duchense (Fragaria chiloensis Duchense Fragaria virginiana Duchense)	7.5	6.3	40.0
Клюква	Cranberry	Vaccinium macrocarpon Aiton	7.5	-	30.0
Клюква	Cranberry (Marshwort)	Vaccinium oxycoccus L.	7.0	-	25.0
Кокосовый орех*(7) (кокосовая вода)	Coconut water	Cocos nucifera L.	5.0	-	25.0
Крыжовник	Gooseberry	Ribes uva-crispa L.	7.5	-	30.0
Крыжовник белый	White Gooseberry	Ribes uva-crispa L.	-	-	30.0
Крыжовник красный	Red Gooseberry	Ribes uva-crispa	-	-	30.0
Кукуруза сахарная	Sweet corn Maize	Zea mays Linnaeus var. saccharata (Sturtevant) L.H. Bailey	-	-	30.0
Кумкват	Kumquat	Fortunella Swingle spp.	-	-	25.0
Купуасу	Cupuacu	Theobroma grandiflorum L.	9.0	-	35.0
Лайм	Lime	Citrus aurantifolia   (Christm) (swingle)	8.0*(6)	-	25.0
Лимон	Lemon	Citrus limon (L.) Burm. f. Citrus limonum Rissa	8.0*(6)	7.0*(6)	25.0
Лимонник	Schizandra (Magnoliavine)	Schizandra chinensis (Turcz.) Baill.	-	-	25.0
Личи	Litchi, Lychee	Litchi chinensis Sonn.	11.2	-	20.0
Логанова ягода (гибрид малины и ежевики)	Loganberry	Rubus loganobaccus L. H. Bailey	10.5	-	25.0
Луло	Lulo	Solanum quitoense Lam.	-	-	25.0
Малина красная	Red Raspberry	Rubus idaeus L. Rubus strigosus Michx.	7.0	6.3	40.0
Малина ежевичкообразная	Black Raspberry	Rubus occidentalis L.	11.1	6.3	25.0
Маммея американская, "Американский абрикос"	Mammee apple	Mammea americana	-	-	25.0
Манго	Mango	Mangifera indica L.	13.5	14.0	25.0
Мандарин (танжерин)	Mandarine (Tangerine)	Citrus reticulata Blanca	11.8*(6)	10.5*(6)	50.0
Маракуйя	Passion Fruit	Passiflora edulis Sims. f. edulis, Passiflora edulis Sims. f. Flavicarpa O. Def.	12.0*(6)	12.0*(6)	25.0
Маракуйя гигантская	Common granadilla	Passiflora quadrangularis	-	12.4	25.0
Маракуйя желтая	Yellow Passion Fruit	Passiflora edulis	-	-	25.0
Мармеладный плод, Путерия	Sapote	Pouteria sapota	-	-	25.0
Морковь	Carrot(s)	Daucus maxinus x Daucus carota	8.0	-	25.0
Морошка	Cloudberry	Rubus chamaemorus L.	9.0	-	30.0
Мушмула японская, Локва	Loquat	Eriobotrya japonesa	-	-	25.0
Нектарин	Nectarine	Prunus persica (L.) Batsch var. Nucipersica Suckow) c. K. Schneid.	10.5	-	40.0
Облепиха	Sea Buckthorn	Hippophae elaeagnaceae	-	-	25.0
Облепиха крушиновидная	Buckthornberry (sallowthornberry)	Hippophae rhamnoides L.	6.0	-	25.0
Огурец	Cucumber (gherkin)	Cucumis sativus L.	-	3.0	-
Папайя	Papaya	Carica papaya L.	-	-	25.0
Паприка овощная	Vegetable paprika	Capsicum annum	-	6.6	-
Персик	Peach	Prunus persica (L.) Batsch var. persica	10.5	9.0	40.0
Петрушка корневая	Parsley root	Petroselinum Crispum Nut	-	10.0	-
Петрушка листовая	Parsley leaves	Petroselinum Crispum Nut	-	7.6	-
Рябина	Rowanberry	Sorbus aucuparia L.	11.0	-	30.0
Рябина черная	Aronia (Chokeberry)	Pyrus arbustifolia (L.) Pers.	13.5	-	25.0

(Арония)					
Салат-латук	Cos Lettuce	Lactuca sativa L.	-	2.5	-
Салат листовой	Lettuce	Lactuca sativa L.	-	2.0	-
Свекла столовая	Red beet	Beta vulgaris	9.0	-	25.0
Сельдерей корневой	Celery root	Apium graveolens L. Rapaceum	-	6.0	-
Сельдерей листовой	Celery leaves	Apium graveolens L. Secalinum	-	2.1	-
Слива	Plum	Prunus domestica L. subsp. domestica	12.0	-	30.0
Смородина белая	White Currant	Ribes rubrum L.	10.0	-	25.0
Смородина красная	Red Currant	Ribes rubrum L.	10.0	-	25.0
Смородина черная	Black Currant	Ribes nigrum L.	11.5	10.5	25.0
Тамаринд	Tamarind	Tamarindus indica	13.0	-	Quantity, required to achieve the total acidity of not less than 0.5%
Терн	Sloe	Prunus spinosa L.	6.0	-	25.0
Ткемали	Cherry plum	Prunus Cerasifera	-	-	25.0
Толокнянка	Bearberry	Arctostaphylos uva ursi L.	-	-	25.0
Томат (помидор)	Tomato	Lycopersicum esculentum L.	5.0	4.2	50.0
Тутовая ягода, Шелковица	Mulberry	Rubus chamaemorus L. hybrid Moras	-	-	40.0
Тыква	Pumpkin gourd	Spec. Cucurbitaceae	5.0	-	25.0
Укроп	Dill	Anethum graveolens L.	-	6.3	-
Умбу, Тубероза	Umbu	Spondias tuberosa Arruda ex Kost.	9.0	-	25.0
Финик	Date	Phoenix dactylifera L.	18.5	-	25.0
Хурма	Persimmon	Diospyros khaki Thunb.	-	-	40.0
Черемуха	Bird Cherry	Padus	-	-	25.0
Черешня	Sweet Cherry	Prunus avium L.	20.0	-	25.0
Черника	Bilberry, Blueberry	Vaccinium myrtillus L., Vaccinium corymbosum L., Vaccinium angustifolium	7.1	-	25.0
Чернослив	Prune	Prunus domestica L., subsp. domestica	18.5	-	25.0
Шелковица, Тутовая ягода	Mulberry	Morus spp.	-	-	30.0
Шиповник	Rosehip	Rose spp. L.	9.0	-	40.0
Шиповник "собачий"	Cynorrhodon	Rosacantha L.	-	-	40.0
Яблоко	Apple	Malus domestica Borkh	11.2*(8)	10.0*(6)	50.0
Яблоко кешью	Cashewapple	Anacardium occidentale L.	11.5	-	25.0
Яблоко-кислица, дикая яблоня	Crab Apple	Malus prunifolia (Willd.) Borkh. Malus sylvestris Mill.	15.4	-	25.0
Яблоко косточковое	Pome apple	Syzygium jambosa	-	-	25.0
Янгиберри (гибрид малины и ежевики)	Youngberry	Rubus vitifolius x Rubus idaeus Rubus baileyanus	10.0	-	25.0
Other fruits other fruits with high acidity	-	-	-	-	Quantity, required to achieve the total acidity of not less than 0.5%
Other fruits with high content of pulp and intensive flavour	-	-	-	-	25.0
Other fruits with low acidity, low content of pulp and low or average flavour	-	-	-	-	50.0

\*(1) The content of soluble solids in fruit juice or in vegetable juice or in purée reconstituted from concentrated juice and (or) fruit and (or) vegetable purée should be not lower than the level indicated in this Appendix not accounting for their content of solids of any other added components.

\*(2) When this Appendix does not have standards of the minimum content of soluble solids in reconstituted juice or in fruit or in vegetable purée, the minimum value is determined in a juice of direct expression or in a fruit purée or in a vegetable purée based on the content of solids, which are used in production of corresponding concentrated juice or concentrated fruit purée and vegetable purée.

\*(3) The content of soluble solids in juices of direct expression or in fruit purée or in vegetable purée should conform to the standards determined by this Appendix.

\*(4) For juices of direct expression or for fruit purée or vegetable purée regarding which this Appendix does not have standards of the minimum content of soluble solids, the minimum content of soluble solids should conform to content of such substances in a fruit juice or vegetable juice or in a fruit purée or in a vegetable purée produced in processing of source fruits or vegetables.

\*(5) It is prohibited to dilute juice of direct expression or fruit purée or vegetable purée with water with the purpose to reduce their content of soluble solids.

\* (6) Accounting for adjustment per acidity.

\* (7) Conforms to "coconut water" extracted from a coconut fruit without expression of its pulp.

\* (8) In determining the standards of the minimum content of soluble solids in reconstituted pineapple juice it is considered that in different localities where pineapples are grown and processed the content of soluble solids may be lower than the level determined by this Appendix. In this case, in the territory of the Russian Federation the pineapple juice circulation is allowed provided that content of soluble solids in it will be not less than 10% (at 20°C accounting for adjustment per acidity), and the reconstituted pineapple juice will fully conform to requirements of this Federal Law.

**Appendix 3**  
**Federal Law "Technical regulation**  
**on fruit and vegetable juice products"**

**List**  
**of food additives and processing aids permitted for use in production of fruit and (or) vegetable juice**  
**products**

**Table 1**

**Acidity regulators**

Food additive	INS number (E)*	Dosage** (g/l), not more than	Permitted for application
Citric acid	330	3	In reconstituted juices, diffused juices, concentrated juices, concentrated fruit and (or) vegetable purée, juices of direct expression and in fruit and (or) in vegetable purée with the pH above 4.2
Citric acid	330	5	In fruit and (or) in vegetable nectars
Citric acid	330	See footnote***	In fruit and (or) in vegetable juice-containing drinks, morses
Malic acid	296	3	In reconstituted pineapple juice, concentrated pineapple juice, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
Tartaric acid	334	4	In reconstituted grape juice (red and white), concentrated grape juice (red and white), in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
Sodium tartrate	335	See footnote***	In fruit and (or) in vegetable juice-containing drinks, morses
Potassium tartrate	336		
Potassium sodium tartrate	337		
Sodium citrates	331		
Potassium citrates	332		
Calcium citrates	333		
Lactic acid	270	See footnote***	In vegetable juices, vegetable nectars, vegetable juice-containing drinks (with the exception of products subjected to lactic-acid fermentation)

\* INS – International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

\*\* Dosage of a food additive in finished products destined for consumption.

\*\*\* The manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

**Table 2**

**Antioxidants**

Food additives	INS number (E)*	Dosage** (g/l), not more than	Permitted for application
Ascorbic acid and its salts	300-303	See footnote***	In juices of direct expression reconstituted juices, diffused juices, in fruit and (or) in vegetable purée, concentrated juices, concentrated fruit and (or) vegetable purée, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses
		0.25	In fruit and (or) vegetable juice products for children's nutrition
Lecithin	322	See footnote***	In enriched fruit and (or) vegetable juice products

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\*\* Dosage of a food additive in finished products destined for consumption.

\*\*\* Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

**Table 3**

**Saturating gas**

Food additive	INS number (E)*	Dosage**	Permitted for application
Carbon dioxide	290	See footnote***	In juices of direct expression reconstituted juices, diffused juices, in fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks, morses

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\*\* Dosage of a food additive in finished products destined for consumption.

\*\*\* Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 4

### Stabilizers and thickeners

Food additives	INS number (E)*	Dosage** (g/l), not more than	Permitted for application
Pectins	440	See footnote***	In juices of direct expression with pulp, reconstituted juices with pulp, diffused juices with pulp, in fruit and (or) in vegetable nectars with pulp, in fruit and (or) in vegetable juice-containing drinks, morses
Sucrose acetate isobutyrate	444	0.3	In fruit and (or) in vegetable juice-containing drinks
Glycerol esters of wood resins	445	0.1	
Gum Arabic (acacia gum)	414	See footnote***	
Carob bean gum	410		
Guar gum	412		
Xantan gum	415		
Starches	1400 - 1451		
Carboxymethyl cellulose	466		
Gum ghatti	419		

\* INS - International Numbering System for codification of food additives, E - System for codification of food additives in the European Union.

\*\* Dosage of a food additive in finished products destined for consumption.

\*\*\* Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

Table 5

### Sweeteners

Food additives	INS number (E)*	Dosage** (g/l), not more than	Permitted for application
Acesulphame potassium	950	0.35	In fruit and (or) in vegetable nectars, in fruit and (or) in vegetable juice-containing drinks
Aspartame	951	0.6	
Saccharin and its salts	954	0.08 (in calculation for saccharin)	
Sucralose (trichlorogalactosucrose)	955	0.3	
Neohesperidine dihydrochalcone	959	0.03	
Stevioside	960	See footnote***	

\* INS - International Numbering System for codification of food additives, E - System for codification of

food additives in the European Union.

\*\* Dosage of a food additive in finished products destined for consumption.

\*\*\* Manufacturer should use the food additive in a minimum dosage required to achieve the targets in application of a particular food additive.

**Table 6**

**Processing aids**

Destination	Processing aids
Antifoaming agents	Polydimethylsiloxane*(1)
Clarifying, antioxidative and filtering aids, flocculants and sorbents	Adsorption aids (whiteners, natural or activated earths)
	Sorbent gums
	Activated charcoal (only vegetable)
	Bentonite
	Calcium hydroxide*(2)
	Cellulose
	Chitosan
	Colloidal silica
	Diatomite
	Gelatine (from skin collagen)
	Ion-exchange resins (cation and anion exchangers)
	Kaolin
	Perlite
	Polyvinylpolypyrrolidone
	Liquid silica
	Tannin
	Potassium tartrate*(2)
	Precipitated calcium carbonate*(2)
	Sulphur dioxide*(2),*(3)
	Kieselguhr
Propylene glycol	
Potassium and sodium caseinates*(4)	
Fish glue*(4)	
Rice husks	
Tocopherol*(5)	
Enzymatic agents (separately or combinations)* <u>(6)</u>	Pectinazes (for hydrolysis of pectin), proteases (for hydrolysis of proteins), amylases (for hydrolysis of starch) and cellulases (for limited application with the purpose to ease destruction of cell walls)
Packing gases* <u>(7)</u>	Nitrogen
	Carbon dioxide

\*(1) The maximum residual quantity in finished products is 10 mg/l.

\*(2) Only in production of grape juice.

\*(3) The maximum residual quantity in finished products is 10 mg/l (in calculation for total SO<sub>2</sub>).

\*(4) In using these processing aids, it is necessary to account for their potential allergenicity. In the event when residual quantities of these processing aids are present in fruit and (or) vegetable juice products destined for consumption, such products are subject to labelling in accordance with the requirements determined by Article 11 of this Federal Law.

\*(5) The maximum residual quantity in finished products is 8 mg/kg.

\*(6) Enzymatic agents may be used as processing aids if their use does not lead to complete rarefaction of raw produce and does not affect the cellulose content in processed fruits or vegetables.

\*(7) May be used for temporary preservation.