

ANNEX # 4 to  
 Technical Regulation of the  
 Customs Union  
 “On the Safety of Meat Products”  
 (CU TR \_\_\_/2013)

**REQUIREMENTS**  
 to the physical-and-chemical indicators of meat products for baby foods

Table 1

Canned meat for nutrition of babies

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes                 |
|--|---------------------|-----------------|-----------------------|
| 1  | 2                   | 3               | 4                     |
| 1. Mass fraction of dry substances                               | g, at least         | 20              |                       |
| 2. Protein   | g                   | 8.5 – 15        |                       |
| 3. Fat   | g                   | 3 – 12          |                       |
| 4. Cooking salt  | g, no more than     | 0.4             |                       |
| 5. Starch  | g, no more than     | 3               | as a thickening agent |
| 6. Rice and wheat flour  | g, no more than     | 5               | as a thickening agent |
| 7. Nitrites  | mg/kg               | not allowed     | < 0.5                 |

Table 2

Meat-and-vegetable (vegetable-and-meat) canned products for nutrition of babies

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes                 |
|--|---------------------|-----------------|-----------------------|
| 1  | 2                   | 3               | 4                     |
| 1. Mass fraction of dry substances                               | g                   | 5 – 26          |                       |
| 2. Protein   | g                   | 1.5 – 8         |                       |
| 3. Fat   | g                   | 1 – 6           |                       |
| 4. Carbohydrates   | g                   | 5 – 15          |                       |
| 5. Cooking salt  | g, no more than     | 0.4             |                       |
| 6. Starch  | g, no more than     | 3               | as a thickening agent |
| 7. Rice and wheat flour  | g, no more than     | 5               | as a thickening agent |
| 8. Nitrites  | mg/kg               | not allowed     | < 0.5                 |

Table 3

Pasteurized meat (meat-containing) small sausages  
for nutrition of children from 1.5 years

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes |
|--|---------------------|-----------------|-------|
| 1  | 2                   | 3               | 4     |
| 1. Protein   | g, at least         | 12              |       |
| 2. Fat   | g                   | 16 – 20         |       |
| 3. Cooking salt  | g, no more than     | 1.5             |       |
| 4. Nitrites  | mg/kg               | not allowed     | < 0.5 |

Table 4

Canned meat for nutrition of pre-school and school-age children

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes |
|--|---------------------|-----------------|-------|
| 1  | 2                   | 3               | 4     |
| 1. Protein   | g, at least         | 12              |       |
| 2. Fat   | g, no more than     | 18              |       |
| 3. Cooking salt  | g, no more than     | 1.2             |       |
| 4. Starch  | g, no more than     | 3               |       |
| 5. Rice and wheat flour  | g, no more than     | 5               |       |
| 6. Nitrites  | mg/kg               | not allowed     | < 0.5 |

Table 5

## Sausage items for nutrition of pre-school and school-age children

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes                       |
|--|---------------------|-----------------|-----------------------------|
| 1  | 2                   | 3               | 4                           |
| 1. Protein   | g, at least         | 12              |                             |
| 2. Fat   | g, no more than     | 22              |                             |
| 3. Cooking salt  | g, no more than     | 1.8             |                             |
| 4. Starch  | g, no more than     | 5               |                             |
| 5. Sodium nitrite  | %, no more than     | 0.003           |                             |
| 6. Residual activity of acid phosphatase                         | %, no more than     | 0.006           | for boiled sausage products |
| 7. Total phosphorus  | %, no more than     | 0.25            |                             |
| 8. Nitrites  | mg/kg               | 30              |                             |

Table 6

## Meat semi-finished products for nutrition of pre-school and school-age children

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes |
|--|---------------------|-----------------|-------|
| 1  | 2                   | 3               | 4     |

|                 |                 |             |       |
|-----------------|-----------------|-------------|-------|
| 1. Protein      | g, at least     | 10          |       |
| 2. Fat          | g, no more than | 20          |       |
| 3. Cooking salt | g, no more than | 0.9         |       |
| 4. Nitrites     | mg/kg           | not allowed | < 0.5 |

Table 7

Pate and delicatessen products for nutrition of pre-school and school-age children

| Criteria and indicators of nutritional value in 100 g of product | Unit of measurement | Tolerable level | Notes |
|--|---------------------|-----------------|-------|
| 1  | 2                   | 3               | 4     |

|                 |                 |             |       |
|-----------------|-----------------|-------------|-------|
| 1. Protein      | g, at least     | 8           |       |
| 2. Fat          | g, no more than | 16          |       |
| 3. Cooking salt | g, no more than | 1.2         |       |
| 4. Nitrites     | mg/kg           | not allowed | < 0.5 |

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