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Report Highlights:

This report contains an unofficial translation of the technical requirements for alcoholic products for the Eurasian Economic Union (EAEU). It provides key definitions, covers safety standards and establishes the requirements for distribution, packaging and labeling. This technical regulation was adopted by the Council of the Eurasian Economic Commission on December 05, 2018 and, for the most part, will come into effect as of January 9, 2021.

General Information

The Technical Regulation of the Eurasian Economic Union (EAEU) "On Safety of Alcohol Products" (TR EAEU 047/2018) applies to EAEU member states which include Russia, Kazakhstan, Belarus, Armenia, and Kyrgyzstan, and is a key EAEU regulation covering standards and requirements for alcohol products, including processes of its production, storage, transportation and disposal, as well as requirements for marking/labeling and packaging to ensure their free movement. This Technical Regulation was adopted by Decision of the Supreme Eurasian Economic Council of the Eurasian Economic Commission No. 98 of December 5, 2018, and, for the most part, will come into effect as of January 9, 2021.

Below is an unofficial translation of the following:

- Decision of the Eurasian Economic Commission Council No. 98 of December 05, 2018;

- EAEU Technical Regulation "On Safety of Alcohol Products" (TR EAEU 047/2018) with 4 appendixes.

Please note, this is an unofficial translation. For the official regulations in Russian, please see EAEU Technical Regulation on Safety Alcohol Products

BEGIN UNOFFICIAL AUTOMATED TRANSLATION:

Decision of the Eurasian Economic Commission Council
of December 05, 2018, No. 98
"On Technical Regulation of the Eurasian Economic Union
‘On Safety of Alcohol Products’”

In accordance with Article 52 of the Treaty on the Eurasian Economic Union of May 29, 2014 and item 29 of Appendix No. 1 to the Regulation of Operations of the Eurasian Economic Commission approved by Decision of the Supreme Eurasian Economic Council of December 23, 2014, No. 98, the Eurasian Economic Commission Council has decided:

1. To adopt Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol Products” (TR EAEU 047/2018).

2. Establish that Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol Products” (TR EAEU 047/2018) shall become effective upon expiry of 24 months from the date when this Decision comes into force.

3. This Decision shall come into force upon expiry of 30 calendar days from the date of its official publication.

Members of the Eurasian Economic Commission Council:

From the Republic of Armenia
M. Grigoryan

From the Republic of Belarus
I. Petrishenko

From the Republic of Kazakhstan
A. Mamin

From the Kyrgyz Republic
J. Razakov

From the Russian Federation
A. Siluanov

Table of Contents

Adopted by
Decision of the
Eurasian Economic Commission Council
of December 05, 2018, No. 98

TECHNICAL REGULATION OF THE EURASIAN ECONOMIC UNION "ON SAFETY OF ALCOHOL PRODUCTS"

(TR EAEU 047/2018)

I. Scope of Application

1. This Technical Regulation establishes requirements, which are mandatory for application and execution on the territories of the member states of the Eurasian Economic Union (hereinafter – the member states, the Union, respectively), for alcohol products released into circulation on the territories of the member states, and for the processes of production, storage, shipment (transport), sale, and disposal that are related to these requirements, as well as the requirements for marking/labeling and packaging of alcohol products to ensure their free movement.

In case other technical regulations of the Union (the Customs Union) are adopted with respect to alcohol products that establish requirements for alcohol products and related to them requirements for the processes of production, storage, shipment (transport), sale, and disposal, as well as the requirements for marking/labeling and packaging of alcohol products to ensure their free movement, alcohol products and the processes of their production, storage, shipment (transport), sale, and disposal, as well as marking/labeling and packaging of alcohol products, they should comply with the requirements of all technical regulations of the Union (the Customs Union) that apply to alcohol products.

This Technical Regulation adds requirements to the requirements of the Technical Regulation of the Customs Union "On Safety of Food" (TR CU 021/2011), approved by Decision of the Customs Union Commission of December 09, 2011, No. 880 (hereinafter - Technical Regulation of the Customs Union "On Safety of Food" (TR CU 021/2011)), Technical Regulation of the Customs Union "On Food Labeling" (TR CU 022/2011), approved by Decision of the Customs Union Commission of December 09, 2011, No. 881 (hereinafter - Technical Regulation of the Customs Union "On Food Labeling" (TR CU 022/2011)), and Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011), approved by Decision of the Customs Union Commission of August 16, 2011, No. 769 (hereinafter - Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011)), that are not contradictory to them.

2. The Technical Regulation has been developed for the purpose of protecting human life and the health, property, environment, and life of animals and plants, as well as to prevent misleading consumers of alcohol products with respect to their intended use and safety.

3. This Technical Regulation covers alcohol products released into circulation on the territory of the member states.

Items that are subject to this Technical Regulation include: alcohol products; and the processes of production, storage, shipment (transport), sale and disposal related to the requirements for alcohol products.

4. The Technical Regulation does not apply to:

a) alcohol products that are in transit through the territory of the member states;
b) alcohol products that are produced for research purposes;
c) alcohol products that are manufactured by individuals for personal use with no intent to subsequently sell them in the territories of the member states;
d) alcohol products that are supplied for export under foreign trade agreements outside the territories of the EAEU member states;
e) products containing ethanol in accordance with the list pursuant to Appendix No.1.

II. Key Definitions

5. For the purposes of application of this Technical Regulation, the definitions shall be used that are established by Technical Regulation of the Customs Union "On Safety of Food" (TR CU 021/2011), Technical Regulation of the Customs Union "On Food Labeling" (TR CU 022/2011), and Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011), as well as definitions which have the following meaning:

"alcohol products"— food products that are made with or without the use of ethanol produced from edible raw materials and/or alcohol-containing foodstuffs, with an ethanol content of more than 0.5 percent by volume, with the exception of products specified in the list contained in Appendix No. 1 to this Technical Regulation. Alcohol products subdivided into such types as ethanol, spirits, low-alcohol beverages, wine products, distillates, brewed products, honey-based products (meads), and alcohol-containing foodstuffs.

"bulk alcohol products"—alcohol products poured into an industrial or shipping container (vessel equipment, including barrels, cisterns, rail and road tankers flexitanks and similar equipment designed for shipment (transport) by various means of transport) intended for filling a consumer container or for the production of other types of alcohol products or other products and not subject for sale to consumers as an end product prior to its filling (bottling) or re-processing during the production of other alcohol products or other products.

“wine products”—alcohol products made through full alcoholic fermentation of whole or crushed fresh vine grapes or fruits, vine grape must, or fruit must; made with subsequent distillation of the fermented products and with or without aging; made through full or partial alcoholic fermentation of whole or crushed fresh vine grapes, fruits, or vine grape must, fruit must with the addition of one or more of the following products: rectified ethanol from edible raw materials, grape distillate, wine distillate, fruit distillate, including rectified distillate, sugar-containing products, flavoring agents, food additives, aromatics, carbon dioxide, water, indicated in the document(s) pursuant to which alcohol products are made (standard, standard of the organization, technical conditions, etc.).

To make wine products under the list pursuant to Appendix No. 3, production processes and tools allowed are specified in Table 10 of Appendix No. 3 to this Technical Regulation.

“distillate”—alcohol products with an ethanol content of more than 52 percent by volume, obtained by simple or fractional distillation (rectification) of fermented must, bulk wine (wine stock), alcohol-containing lees, residual sediment, alcohol-containing residue, or other alcohol-containing food products. Distillate is used for making alcohol products, including wine products and may have the name of the raw materials or drink for which it is made.

“honey-based products (meads)”—alcohol products that are made of honey with or without the addition of rectified ethanol, sugar, honey distillate, fruit distillate, concentrated fruit juice, carbon dioxide, fresh fruit musts, alcoholized fruit juices, natural flavoring substances and products, and that have a predominant aroma and flavor of honey.

“brewed products”—alcohol products that are made from brewing raw materials and/or beer with or without the addition of fruit or other plant raw materials, products of their processing, aromatic products, without ethanol addition.

“low-alcohol beverages”— alcohol products with an ethanol content (alcohol content) in the finished product of less than 7 percent that are made with or without the use of rectified ethanol and/or alcohol-containing foodstuffs, treated (purified) water or mineral water with a total mineralization of no more than 1 gram per liter, and that contains ingredients whose use is specified in document(s) according to which the alcohol products are made (standard, standard of the organization, technical conditions, etc.), including sugar-containing products; acids; carbon dioxide; infusions; extracts of fruits and berries and grain raw materials; juices; plant raw materials; dairy products; honey and other bee products (including honeycomb, propolis, comb caps, and royal jelly); salts, other spirits; food additives, that do not qualify as a wine or brewed product.

“spirit beverages” - alcohol products made with the use of rectified ethanol and/or alcohol-containing foodstuffs and/or other alcohol products.

“alcohol-containing foodstuffs”— alcohol products with an ethanol content of more than 0.5 percent by volume, that comprise alcohol-containing semi-processed materials for making alcohol products including fruit fermented wine stock, fruit fermented and alcoholized wine stock, grape must, alcoholized fruit must, alcoholized mash, alcoholized juices, alcoholized

infusions, alcoholized fruit drinks, aromatic spirits, alcoholic aqueous extracts; concentrated food ingredients; food-grade aromatizing agents; and, other semi-processed materials.

"ethanol" – alcoholic product with an alcohol content of no less than 88 percent, which is an aqueous solution of ethanol produced by alcoholic fermentation of sugar- and starch-containing raw materials (except fruit), followed by distillation and/or fractional distillation of the mash or rectification of the raw alcohol, which contains associated volatile impurities, and which is also obtained from the heads fraction of the ethanol made from edible raw materials, and of the products of processing that are generated during the production of ethanol, vodkas, and liquors. Ethanol is subdivided into raw ethanol and rectified ethanol. Edible raw materials specified in the list of Appendix No. 2 are used for ethanol production.

Categories of ethanol spirits from edible raw materials:

"rectified ethanol"— ethanol with an alcohol content of at least 96 percent, made by the alcoholic fermentation of sugar- and starch-containing raw materials followed by fractional distillation of the mash or rectification of the raw ethanol, as well as the heads fraction of ethanol made from edible raw materials and products of processing that are generated during production of ethanol from edible raw materials, vodkas, liquors, and containing associated volatile impurities.

"raw ethanol"—ethanol with an alcohol content of less than 96 percent, made by distilling fermented mash, that is intended for the production of rectified ethanol, and contains associated volatile impurities.

Categories of spirits:

"vodka"—a spirit beverage with an alcohol content from 37.5 to 56 percent, that is produced from rectified ethanol and treated (purified) water including processing alcoholic aqueous solution (alcohol-water mixture) with sorbents followed by filtration for complete purification and that comprises a colorless alcoholic aqueous solution with smooth flavor inherent to vodka and characteristic vodka aroma.

"protected designation of origin vodka"—vodka, which is a colorless alcoholic aqueous solution with alcohol content of 37.5 to 56 percent, with a smooth flavor inherent to vodka, obtained by mixing rectified ethanol from grain raw materials with specially treated (purified) water, followed by treatment of this alcoholic aqueous solution with activated charcoal, with or without processing with dry nonfat milk, followed by filtration for complete purification through quartz sand with an established grain size. Aromatic spirits and alcoholized infusions are allowed that are obtained from flavoring, fruit and other types of plant and edible raw materials, extracts of plant raw materials, essential oils, natural flavoring substances, food additives; compound food additives and other edible ingredients.

“special vodka”— vodka with an alcohol content of 37.5 to 45 percent with a markedly specific aroma and smooth flavor, obtained by adding food ingredients and/or by adding aromatic spirits and other aromatic components, made by mixing rectified grain ethanol with specially treated (purified) water, followed by treatment of this alcoholic aqueous solution with activated charcoal and further filtration to complete purification through quartz sand with an established grain size.

“liquors” — spirit beverages that have an alcohol content ranging from 7 to 60 percent and a sugar content of no more than 600 gram per liter, comprising a mixture of rectified ethanol; treated (purified) water; various alcoholized juices, fruit drinks, infusions and aromatic spirits that are obtained by processing fruit, berry and aromatic plant raw materials with the addition of sugar syrup, essential oils, grape wines, brandy, citric acid and other edible ingredients (including carbon dioxide) that are blended together; subsequently, the product may or may not be aged and the blend is then filtered. The presence of individual fragments of plants, fruits, and berries in the bottles with liquors is permitted, as specified in the recipe.
The use of rectified ethanol from an ethanol heads fraction and liquor production waste is prohibited in the production of vodkas, protected designation of origin vodkas, special vodkas, and liquors.

“aperitif”— a liquor with an alcohol content ranging from 12 to 35 percent and with sugar content of at least 50 and no more than 180 g per liter, made with edible ingredients that impart a mildly bitter flavor.

“cocktail”—a liquor with an alcohol content ranging from 20 to 40 percent with a sugar content of no more than 240 g per liter, made by adding edible ingredients.
“balsam—a liquor with an alcohol content of at least 20 percent and total extract content (dry ingredient content) of at least 50 g/dm3, of a brown to a dark brown color, with a spicy aroma, made with food ingredients and semi-processed materials that may include medicinal plants, caramel color.

“gin”—a spirit beverage with an alcohol content of at least 37.5 percent, with a predominant flavor of juniper, which is obtained by aromatizing an alcoholic aqueous solution with the flavor and aroma of the juniper berry (Juniperus communis L.), or with other natural flavorings, while the flavor of juniper must remain predominant.

“distilled gin”—a spirit beverage with an alcohol content of at least 37.5 percent, with a predominant flavor of juniper, which is obtained by a single or multiple distillations of the mixture of ethanol with an alcohol content of at least 96.2 percent, and treated (purified) water with the addition of juniper berries, with or without the addition of other plant raw materials and/or natural flavorings, with or without the addition of rectified ethanol, followed by dilution (if necessary) with treated (purified) water with or without the addition of dyes, sweeteners and other food additives.

“dry gin” – a distilled gin with a sugar content of no more than 0.1 g per liter, for which the flavor is obtained solely by the re-distillation of ethanol using traditional method in the presence

of all used natural plant ingredients (raw materials) as well as from gin distillate with an alcohol content of at least 70% without the addition of dyes.

“liqueur” —a liquor with an alcohol content of at least 15 percent, made from rectified ethanol or from alcoholic beverages, with the addition of sugar-containing products, agricultural products, or foodstuffs (including milk and dairy products, wine, flavoring agents), with a sugar content of at least 70 g per liter for cherry liqueur made from cherry distillate, or at least 80 g per liter for liqueur made from gentian or similar plants that are the only aromatic raw materials, and at least 100 g per liter for other liqueurs. Flavoring agents are not used for fruit liqueurs made from blackcurrants, cherries, raspberries, blackberries, blueberries, citrus fruits, mulberries, Arctic raspberries, cloudberries, bilberries, lingonberries, sea buckthorn, pineapple, and for plant liqueurs from mint, gentian, anise, Alpine wormwood, kidney vetch, and medicinal herbs.

“strong liqueur” —a liqueur with an alcohol content of at least 35 percent and a sugar content of at least 250 g per liter.

“dessert liqueur”— a liqueur with an alcohol content of less than 35 percent and a sugar content of at least 100 g per liter.

“emulsified liqueur”—a liqueur with an alcohol content of at least 15 percent and a sugar content of at least 150 g per liter; it is opaque without foreign matter and is made with or without the addition of foodstuffs (including milk, cream, eggs) and edible ingredients.

“egg liqueur”— a liqueur with an alcohol content of at least 15 percent and a sugar content of at least 150 g per liter, made from distillate and/or an alcoholic beverage, the composition of which includes egg yolks (at least 140 g per liter in end product), egg whites, sugar or honey, with or without the addition of only natural flavorings.

“crème”— a liqueur with an alcohol content of at least 15 percent and a sugar content of at least 250 g per liter, made from fruit (fruit and berry) raw materials with the addition of food ingredients (with the exception of dairy products).

“punch”— a liquor with an alcohol content ranging from 15 to 20 percent and a sugar content of at least 300 and no more than 400 g per liter, made from rectified ethanol with the addition of alcoholized juices, fruit drinks from fruit (fruit and berry) raw materials, alcoholized infusions of raw essential oils, and edible ingredients;

“rum punch”— a liquor made from rum, with the addition of alcoholized juices, fruit drinks from fruit (fruit and berry) raw materials, raw essential oil infusions, and flavoring agents.
“nalivka”—a liquor with an alcohol content ranging from 18 to 20 percent and a sugar content of at least 250 and no more than 400 g per liter, made of alcoholized juices and fruit drinks with the addition of edible ingredients.

“infusion”— a liquor with an alcohol content ranging from 16 to 60 percent and a sugar content of no more than 300 g per liter, made with the use of edible ingredients.

“bitter infusion”—an infusion with an alcohol content ranging from 25 to 60 percent and a total extract content of no more than 30 g per liter, made with the use of edible ingredients that impart a bitter flavor.

“semi-sweet infusion”— an infusion with an alcohol content ranging from 20 to 40 percent with a sugar content of at least 40 and no more than 100 g per liter.

“sweet infusion”—an infusion with an alcohol content ranging from 16 to 29 percent with a sugar content of at least 80 and no more than 300 g per liter.

“dessert drink”—a liquor with an alcohol content ranging from 12 to 16 percent, with a sugar content of at least 140 and no more than 300 g per liter, made from semi-processed materials with the addition of edible ingredients.

“whiskey”— a spirit beverage with an alcohol content of at least 40 percent, with a specific aroma and flavor, produced through one or multiple distillations of fermented cereal grain mash and/or malt derived from it, followed by aging of the distillate with an alcohol content of no more than 94.8 percent in wooden barrels with a maximum capacity of 700 liters for at least three years and blended with treated (purified) water with or without the addition of caramel color.

“rum”— a spirit beverage with an alcohol content of at least 37.5 percent with a specific aroma and flavor, made by diluting rum distillate with treated (purified) water; it may or may not be aged in an oak container, and caramel color may or may not be added.

“spirit beverage from grain raw materials”— a spirit beverage with an alcohol content ranging from 35 to 60 percent, made from aged or non-aged grain distillates, with or without the addition of sugar or other sugar-containing products, natural flavorings, caramel color and treated (purified) water.

Categories of low-alcohol drinks (beverages):

“low-alcohol drink”— a low-alcohol beverage made with the use of drinking or mineral water, rectified ethanol and/or distillates with or without the addition of ingredients whose use is specified in document(s), according to which alcohol products are manufactured (standard, standard of the organization, technical conditions, etc.) including sugar-containing substances and flavoring agents.

“low-alcohol fermented drink”— a low-alcohol beverage with an alcohol content of no more than 6 percent, produced through the alcoholic fermentation of must, total or partial alcoholic fermentation of whole or crushed berries, fruits, honey, or their musts; and made without the addition of ethanol, or without using ethanol or products made with the addition of ethanol; with or without the addition of carbon dioxide, or with carbonation as a result of must fermentation.

“medovukha”— a low-alcohol fermented drink with an alcohol content ranging from 1.5 to 6 percent, produced through alcoholic fermentation of must that contains at least 8 percent of honey, with or without the use of honey for sweetening and other bee products (including honeycombs, propolis, comb caps, royal jelly, etc.), and plant raw materials, with or without the addition of natural sugar-containing substances, with or without carbonation as a result of honey must fermentation.

“perry”— a low-alcohol fermented beverage with an alcohol content of no more than 6 percent, made from fermented pear must and/or fermented reconstituted pear juice, with or without the addition of sugar-containing products, with or without carbonation, or with carbonation as a result of the pear must fermentation and having a carbon dioxide pressure in the bottle of at least 100 kPa is reached at 20ºC.

“cider”— a low-alcohol fermented beverage with an alcohol content of no more than 6 percent, made of fermented apple must and/or fermented reconstituted apple juice, with or without the addition of sugar-containing products, with or without carbonation, or naturally carbonated as a result of the fermentation of the apple must, and having a carbon dioxide pressure in the bottle of at least 100 kPa at 20ºC.

“flavored cider”— cider made with added natural flavorings.

“fruit cider”— a low-alcohol fermented beverage with an alcohol content of no more than 6 percent, made from fermented fruit must or fermented reconstituted fruit juice, with or without the addition of sugar-containing products, with or without carbonation, or naturally carbonated as a result of the fruit mash fermentation, and having a carbon dioxide pressure in the bottle of at least 100 kPa at 20ºC.

“flavored fruit cider”— fruit cider made by adding natural flavorings.

Categories of wine products:

“wine”—a wine product with an ethanol content from 8.5 percent (with the exception of wine that is of protected geographical indication or protected designation of origin) to 18 percent (with the exception of table wine) by volume, produced as a result of full or partial fermentation of fresh grapes, grape must, without the addition of ethanol, as well as without the addition (with the exception of table wine) of concentrated grape must and/or rectified concentrated grape must. Wine of protected geographical indication or protected designation of origin may have an ethanol content by volume of no less than 4.5 percent of the end product volume. The ethanol content by volume in table wine should not exceed 17 percent of the end product volume. Fortification or sweetening is permitted only in table wine production. When fortifying or sweetening, concentrated grape must and/or rectified concentrated grape must is added in an amount that may increase the ethanol content by volume in the end product by no more than 4 percent. In the production of table wine, fortifying is accomplished through the addition of concentrated grape must and/or rectified concentrated grape must to grape must that has not

completely fermented, or to wine in which the process of fermentation is not completed, while sweetening is carried out at any stage of the production process up to the time of bottling.

“wine with protected geographical indication”— wine made from grapes of a specific variety, or specified in document(s) according to which the products are made (standard, standard of the organization, technical conditions, etc.) or a mix of varieties of the Vitis vinifera species, or from grape varieties derived from crossing Vitis vinifera species varieties with other varieties of the Vitis genus, in which at least 85 percent of the total quantity of grapes used to produce the wine are grown, processed, and bottled within the borders of a certain geographical location indicated in the name of the wine, which has characteristic organoleptic properties, primarily due to soil and climatic features of this geographical location, and the cultivation and processing methods used (for wines produced within the territories of the member states, established by authorized bodies of the member states) as specified in document(s) according to which the products are made (standard, standard of the organization, technical conditions, etc.).

“wine with protected designation of origin”— wine made from grapes of a specific variety, or regulated by document(s) according to which the alcohol products are made (standard, standard of the organization, technical conditions, etc.), or a blend of varieties of the Vitis vinifera species that are grown, processed, and bottled within the borders of a certain geographical location indicated in the name of the wine, and which has properties that are defined as characteristic natural conditions and/or human factors, and cultivation and processing methods for this geographical location (for wines produced within the territories of the member states, established by authorized bodies of the member states) as specified in document(s) according to which the products are made (standard, standard of the organization, technical conditions, etc.).

“flavored wine” – a wine product with an alcohol content ranging from 14.5 to 22 percent by volume made from wine and/or liqueur wine with the addition of rectified wine distillate, wine distillate, or rectified ethanol, as well as sugar-containing and natural flavoring agents.

“aged wine”— wine with a mandatory aging period, prior to bottling, of at least 12 months in containers (other than oak containers), or at least six months in an oak container; liqueur wine or fruit wine with a mandatory aging period, prior to bottling, of at least 18 months in containers; sparkling wine or superior sparkling wine produced using the tank method and aged sur lie after completion of secondary fermentation for at least 6 months in the tank; and sparkling wine or superior sparkling wine produced using the traditional method, aged for at least 9 months in bottles.

“bottle-aged wine”— aged wine that, after the end of the mandatory aging period, is additionally aged by the vintner in bottles for at least three years.

“liqueur wine— a wine product with an ethanol content ranging from 15 to 22 percent by volume, produced as a result of total or partial fermentation of whole or crushed vine grapes, or grape mash, with the addition of wine distillate and/or rectified wine distillate, with or without the addition of concentrated grape mash or rectified concentrated grape mash. The ethanol content provided by alcoholic fermentation of fresh grapes or grape mash should be at least 4 percent by volume,

“sparkling wine—a wine product with an ethanol content ranging from 8.5 to 13.5 percent by volume, and having a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC, carbonated as a result of total or partial alcoholic fermentation of grape mash or secondary fermentation of the bulk wine (wine stock) in sealed pressurized vessels with or without the addition of dosage liqueur. Sparkling wines are produced by the traditional method in bottles and the tank method in individual large tanks or a system of large containers. Protected designation of origin sparkling wines may have an ethanol content of at least 6 percent by volume.

“superior sparkling wine”— a sparkling wine with an ethanol content ranging from 10.5 to 13 percent by volume, having a carbon dioxide pressure in the bottle of at least 350 kPa at 20ºC, that is carbonated as a result of secondary fermentation of the bulk wine (wine stock), and is produced from grapes of a certain variety or a mixture of certain varieties of grapes of the Vitis vinifera species.

“semi-sparkling wine—a wine product with an ethanol content ranging from 9 to 12.5 percent by volume, having carbon dioxide pressure in the bottle from 100 kPa to 250 kPa at 20ºC, carbonated as a result of total or partial fermentation of grape must or secondary fermentation of the bulk wine (wine stock).

“bottle-aged sparkling wine” - a superior sparkling wine produced by the traditional method (secondary fermentation of the bulk wine (wine stock) in a bottle) that, after the end of the secondary fermentation, is additionally aged for at least three years.

“sparkling grape wine (Champagne)—a sparkling wine produced in the territories of the member states with an ethanol content ranging from 10.5 to 13 percent by volume and carbon dioxide pressure in the bottle of at least 350 kPa at 20ºC, carbonated as a result of secondary fermentation in hermetically-sealed vessels of bulk wines (wine stock), produced according to a special process from grape varieties whose list is specified by authorized bodies of the member states.

“carbonated wine”— wine or table wine with an ethanol content ranging from 8.5 to 12 percent by volume with a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC, produced by artificial carbonation of the bulk wine with or without the addition of sugar-containing products (concentrated grape must, rectified concentrated grape must, sugar).

“carbonated semi-sparkling wine—wine or table wine with an ethanol content ranging from 8.5 to 12.5 percent by volume with a carbon dioxide pressure in the bottle ranging from 100 to 250 kPa at 20ºC, produced by artificial carbonation with or without the addition of sugar-containing products (concentrated grape must, rectified concentrated grape must, sugar).

“young wine—wine or table wine sold within 90 days after the completion of the alcoholic fermentation process.

“vin de voile”— wine, table wine, liqueur wine, or fruit wine, the production process of which includes, after full fermentation of the must, aging in contact with air or oxygen, with the development of a film on the surface of the wine using special yeast. If wine or fruit distillate, concentrated grape must, or rectified concentrated grape must are added, the ethanol content is at least 15 percent by volume.

“varietal wine— wine produced from one variety of grape or with the addition of other varieties of grapes of the same botanical species (but no more than 15 percent of the total amount of processed grapes).

“still wine”— wine, table wine, liqueur wine, and fruit wine produced without carbonation. The concentration of carbon dioxide in still wine does not exceed the concentration equal to atmospheric pressure.

“fruit wine—a wine product with an ethanol content ranging from 6 to 22 percent by volume, produced as a result of total or partial fermentation of crushed fresh fruits of one or more types, or of fruit must, in which the natural volume of ethanol in fruit must that has undergone partial fermentation, and in young wine that is in the process of fermentation, is increased up to 5 percent (up to 8 percent for fruit wine from fruit raw materials produced and stored in the Republic of Belarus) through the addition of sugar-containing products; or from bulk fruit table wine (wine stock), or from fermented and alcoholized fruit mash (fermented and alcoholized fruit juice) with an increase in the natural volume of ethanol by up to 5 percent through the addition of alcoholized fruit mash (alcoholized fruit juice), sugar-containing products with the addition of fruit distillate or rectified ethanol. The percentage by volume of ethanol provided by alcoholic fermentation of fresh fruit or fruit mash should be at least 2 percent.

“fruit table wine—fruit wine with an ethanol content ranging from 6 to 15 percent by volume, produced as a result of total or partial fermentation of crushed fruits (one or more types) or sweetened or unsweetened fruit mash.

“fortified fruit wine” — fruit wine with an ethanol content ranging from 15 to 22 percent by volume, produced as a result of alcoholic fermentation of fresh fruit mash, or crushed fresh fruit (one or more types), or from bulk fruit table wine (wine stock), or fermented and alcoholized fruit mash (fermented and alcoholized fruit wine stock, alcoholized fruit juice), sugar-containing products with added alcoholized fruit mash (alcoholized fruit juice), or rectified ethanol from edible raw materials, or rectified fruit distillate.

“flavored fortified fruit wine” — fortified fruit wine produced with the addition of natural flavorings or flavoring and aromatic products, with or without the addition of sugar-containing products.

“special process fortified fruit wine”— fortified fruit wine produced using processing methods specified in document(s), in accordance with which the alcohol products are made (standard, standard of the organization, technical conditions, etc.) in order to give wine characteristic organoleptic properties.

“sparkling fruit wine”— fruit wine with an ethanol content ranging from 6 to 12.5 percent by volume, having a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC, carbonated as a result of alcoholic fermentation of fruit mash or secondary fermentation of table bulk fruit wine (wine stock), with the addition of sugar-containing products.

“semi-sparkling fruit wine—sparkling fruit wine having a carbon dioxide pressure in the bottle from 100 to 250 kPa at 20ºC.

“carbonated fruit wine”—fruit table wine with an ethanol content ranging from 6 to 12.5 percent by volume, having a carbon dioxide pressure in the bottle of at least 250 kPa at 20ºC, produced through artificial carbonation.**“carbonated semi-sparkling fruit wine”**— carbonated fruit wine having a carbon dioxide pressure in the bottle of 100 to 250 kPa at 20ºC.

“brandy”—a wine product with an ethanol content of at least 36 percent by volume, produced from wine distillate for brandy (Cognac distillate) with or without the addition of rectified wine distillate in the amount of no more than 50 percent of the volume of anhydrous ethanol in the end product, with aging of distillates in oak barrels or casks for a minimum of one year, or a minimum of six months if the capacity of the oak barrels or casks is less than 1000 liters. Brandy contains no flavoring agents other than caramel color for improving the color.

“three-year old brandy”— a wine product with an ethanol content of at least 40 percent by volume made from wine distillates for brandy (Cognac distillates), aged for at least three years in contact with oak wood.

“four-year old brandy”— a wine product with an ethanol content of at least 40 percent by volume made from wine distillates for brandy (Cognac distillates), aged for at least four years in contact with oak wood.

“five-year old brandy”— a wine product with an ethanol content of at least 40 percent by volume made from wine distillates for brandy (Cognac distillates), aged for at least five years in contact with oak wood.

“superior brandy”— brandy with an ethanol content ranging from 40 to 42 percent by volume, made from wine distillates for brandy (Cognac distillates), aged for at least six years in an oak container.

“aged superior brandy”— brandy with an ethanol content ranging from 40 to 45 percent by volume, made from wine distillates for brandy (Cognac distillates), aged for at least eight years in an oak container.
“old superior brandy”— brandy with an ethanol content ranging from 40 to 57 percent by volume, made from wine distillates for brandy (Cognac distillates), aged for at least 10 years in an oak container.

“extra-old superior brandy”— brandy with an ethanol content ranging from 40 to 57 percent by volume, made from wine distillates for brandy (Cognac distillates), aged for at least 20 years in an oak container

“barrel-aged superior brandy”— brandy with an ethanol content ranging from 40 to 45 percent by volume, made from wine distillates for brandy (Cognac distillates), aged for at least six years, and additionally aged by the producer in an oak container for at least three years, excluding the post-blending rest period.

“superior brandy with protected geographic indication”— brandy produced within the borders of a certain geographical location, made from aged wine distillates for brandy (Cognac distillates), obtained by fractional distillation of bulk dry wine (wine stock) that is produced from established varieties of grapes of the Vitis vinifera species, at least 85 percent of which is grown and processed within the borders of a certain geographic location (indicated in the name of the brandy), which has characteristic organoleptic properties, mainly due to soil and climatic features of this geographic location, and the cultivation and processing methods used, as specified in document(s) in accordance with which the alcohol products are made (standard, standard of the organization, technical conditions, etc.).

“fruit brandy”— a wine product with an ethanol content of at least 37.5 percent by volume, produced by distillation of bulk dry fruit table wine, or bulk dry fruit table wine with the addition of the same type of fruit distillate, or from fruit distillate, that is aged in an oak container and/or in contact with oak wood for a minimum of six months, followed by the addition of sugar and caramel color.

“barrel-aged fruit brandy” — a fruit brandy with an ethanol content of at least 37.5 percent by volume, made from fruit distillate that is aged in contact with oak wood for at least six years and additionally aged in an oak container for at least three years, excluding the post-blending rest period.

“grape vodka” (a hard liquor from wine distillate or distillate of grape origin) — a wine product with an alcohol content of at least 37.5 percent, made from one or more ingredients (including wine distillate, distillate of grape origin, rectified wine distillate, rectified distillate of grape origin and sugar-containing products) which has the flavor and aroma of the raw materials used.

“fruit vodka”— a wine product with an alcohol content of at least 37.5 percent, made from rectified fruit distillate, with sugar-containing products added separately or in combination with the fruit distillate, and having the taste and aroma of the raw materials used.

“hard liquor made from aged apple (Calvados) distillate (Calvados)—a wine product made in the territories of the member states with an ethanol content ranging from 38 to 40 percent by volume, from aged apple (Calvados) distillate, aged for at least six months in contact with oak wood.

“hard liquor from wine distillate for brandy (Cognac distillate) (Cognac)” — a wine product with an ethanol content of at least 40 percent by volume, made from Cognac distillates aged in contact with oak wood for at least three years, obtained by fractional distillation (distillation) of bulk table wine (wine stock), made from grape varieties specified in document(s) in accordance

with which the alcohol products are made (standard, standard of the organization, technical conditions, etc.).

"hard liquor from wine distillate for brandy (Cognac distillate) with protected geographical indication (national Cognac)" — a wine product made within the borders of a certain geographical location, with an ethanol content of at least 40 percent by volume made from aged wine distillates for brandy (aged Cognac distillates), obtained by fractional distillation (distillation) of bulk dry wine (wine stock) that is produced from established varieties of grapes of the Vitis vinifera species, grown and processed within the borders of a certain geographic location, which has characteristic organoleptic properties, mainly due to soil and climatic features of this geographic location, and the cultivation and processing methods used. For the Republic of Armenia, in the production of hard liquor from wine distillate for brandy (Cognac distillate) with protected geographical indication (national Cognac) it is permitted to use such grape varieties as Voskheat, Mskhali, Chilar, Garan dmak, Kangun, Kakhet, Lalvari, Azateni, Megrabuyr, Rkatsiteli, Banants, Masis, Vani, Khindogny (Khndogni), Tozot, Seveni and Sev Areni (Areni black) in the amount of at least 95 percent of the total mass of the used grapes.

"wine cocktail" — a wine product with an ethanol content ranging from 2.5 to 8.5 percent by volume, containing at least 50 percent of bulk wine (wine stock), made with or without the addition of rectified ethanol from edible raw materials and/or alcoholized grape must (mistelle) and/or rectified wine distillate and/or sugar-containing products, and/or flavoring and aromatizing agents, dyes, and/or water, obtained with or without carbonation, having a carbon dioxide pressure in the bottle from 100 to 250 kPa at 20ºC.

"wine drink" — a wine product with an ethanol content ranging from 7 to 22 percent by volume with or without carbonation, containing at least 50 percent of wine and/or grape must, made with or without the addition of rectified ethanol from edible raw materials, wine distillate, rectified wine distillate, or alcoholized grape must (mistelle), sugar-containing products, natural flavorings and food-grade dyes.

"flavored wine drink" — a wine drink with an ethanol content ranging from 7 to 22 percent by volume, made from bulk table wine (wine stock) with the addition of wine distillate, rectified ethanol from edible raw materials, or rectified grape distillate; rectified wine distillate; sugar-containing products; and natural flavorings.

"carbonated wine drink" — a wine drink with an ethanol content ranging from 8.5 to 12 percent by volume, obtained by carbonation of bulk wine, having a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC.
"semi-sparkling carbonated wine drink" — a carbonated wine drink with an ethanol content ranging from 8.5 to 12.5 percent by volume and having a carbon dioxide pressure in the bottle of 100 kPa to 250 kPa at 20ºC.

"fruit wine drink" — a wine product with an ethanol content ranging from 9 to 22 percent by volume, with or without carbonation, containing at least 30 percent of bulk fruit wine (wine stock) and/or fermented and alcoholized fruit must (fermented and alcoholized bulk fruit wine) and/or reconstituted fermented and alcoholized fruit must (fermented and alcoholized fruit stock

wine), with or without the addition of alcoholized fruit must (juice), rectified ethanol, fruit distillate, rectified fruit distillate, sugar-containing products, dyes, natural flavorings.

"flavored fruit wine drink" — a fruit wine drink with an ethanol content of at least 15 percent by volume, made with the addition of natural flavorings.

"carbonated fruit wine drink"— a fruit wine drink with an ethanol content ranging from 9 to 12.5 percent by volume, made from fruit table wine, carbonated, and having a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC.

"vermouth"—a flavored wine in which characteristic organoleptic properties are achieved mainly by using substances contained in wormwood (Artemisia), obtained by making infusion and/or by maceration. Only caramelized sugar, white sugar, granulated sugar, refined granulated sugar, grape must, concentrated grape must are used for sweetening.

"fruits in wine (fruits in fruit wine)" — a wine product with an ethanol content ranging from 15 to 22 percent by volume that contains fruit, 20 to 60 percent by mass, immersed in wine (fruit wine).

"hard grape drink" — a wine product with an ethanol content ranging from 22 to 55 percent by volume, made from distillate of grape origin and/or rectified distillate of grape origin and/or wine distillate with or without the addition of sugar-containing products and natural flavorings.

"hard wine drink (from Cognac distillate)" — a wine product with an ethanol content ranging from 35 to 45 percent by volume, made by blending wine distillate (Cognac distillate), aged in contact with oak wood for at least three years, and rectified ethanol with the addition of sugar, citric acid, oak extract followed by aging (rest) of the finished product for at least one month. A share of wine distillate (Cognac distillate) in the total amount of blended finished product should be at least 35 percent.

"hard fruit drink" — a wine product with an ethanol content ranging from 22 to 55 percent by volume, made from fruit distillates with or without the addition of sugar-containing products and having the flavor and aroma of the raw materials used.

Categories of distillates:

"distillate of grape origin"—a distillate with an ethanol content ranging from 52 to 86 percent by volume, produced by distillation separately or in combination of fermented grape residue, lees, residual sediment, and raisins.

"rectified distillate of grape origin"— a distillate 86 to 96 percent by volume, produced by distillation and/or rectification of fermented grape residue, lees, residual sediment, and distillate of grape origin.

“wine distillate” – a distillate with an ethanol content ranging from52 to 86 percent by volume, produced by distillation of bulk dry wine (wine stock) with the addition of wine distillate or rectified wine distillate having flavor and aroma of the raw materials used.

“wine distillate for brandy (Cognac distillate)” — a wine distillate with an ethanol content of 55 to 72.4 percent by volume, produced by fractional distillation of bulk dry wine (wine stock) or grape must fermented to dryness, having an ethanol content of at least 7.5 percent by volume, obtained from varieties of grapes of the Vitis vinifera species specified in document(s) in accordance with which the alcohol products are made (standard, standard of the organization, technical conditions, etc.), that has been in constant contact with oak wood or an oak container with a capacity of more than 1000 dm^3 for at least one year, or 6 months in oak barrels with a capacity of less than 1000 dm^3, or that has not been in contact with oak wood. For the Republic of Armenia, in the production of hard liquor from wine distillate for brandy (Cognac distillate) with protected geographical indication (national Cognac) it is permitted to use such grape varieties as Voskheat, Mskhali, Chilar, Garan dmak, Kangun, Kakhet, Lalvari, Azateni, Megrabuyr, Rkatsiteli, Banants, Masis, Vani, Khindogny (Khndogni), Tozot, Seveni and Sev Areni (Areni black) in the amount of at least 95 percent of the total mass of the used grapes.
“aged wine distillate for brandy”— a wine distillate for brandy (Cognac distillate) with an ethanol content of 55 to 72.4 percent by volume, obtained by aging young wine distillate for brandy in constant contact with oak wood for the entire aging period.
“young wine distillate for brandy”— a wine distillate for brandy (Cognac distillate) with an ethanol content of 62 to 72.4 percent by volume that has not been aged in contact with oak wood;
“rectified wine distillate”— a distillate with an ethanol content of more than 86 by volume, produced by distillation and/or rectification of bulk dry wine (wine stock), or grape must fermented to dryness, having an ethanol content of at least 7.5 percent by volume, or wine distillate.

“whiskey distillate” — a distillate obtained by a single or multiple distillations of fermented mash from cereal grain varieties and/or from malt produced from it, followed by aging of the distillate, which has an ethanol content of no more than 94.8% by volume, in wooden containers with a capacity of no more than 700 liters for at least three years.

“grain distillate”— a distillate obtained by a single or multiple distillations of fermented mash from cereal grain varieties and/or from malt produced from it, to an alcohol content of no more than 94.8%, with a preservation of the flavor and aroma of the raw materials used.
“honey distillate” — a distillate with an ethanol content of 52 to 86 percent by volume, produced by distillation of fermented honey must, or bulk table honey wine drink, or fortified honey wine drink.

“rum distillate”— a distillate with an ethanol content of no more than 96 percent by volume, produced by distillation of fermented mash from products of sugar cane processing.

“fruit distillate”— a distillate with an ethanol content of 52 to 86 percent by volume, produced by distillation of bulk dry fruit table wine (wine stock), fermented fruit residue, lees, and residual sediment. The fruit distillate may have the name of the type of fruit from which it is produced (for example, plum distillate).

“rectified fruit distillate”— a distillate with an ethanol content of more than 86 by volume, produced by distilling or rectifying, separately or in combination, fermented fruit pulp, fermented fruit mash from fresh fruits (bulk table dry fruit wine (wine stock), fermented fruit residue, lees, residual sediment, and fruit distillate.

“aged apple distillate (Calvados)”— an apple distillate with an ethanol content of 55 to 70 percent by volume, obtained by aging young apple distillate in constant contact with oak wood during the entire aging period.

“young apple distillate for apple brandy”— a fruit distillate with an ethanol content of 62 to 70 percent by volume, produced by distillation of bulk dry apple table wine (wine stock) that has not been aged in contact with oak wood.

Categories of brewed products:

“beer” — an alcoholic product with an ethanol content reached in the process of fermentation of beer wort, which is produced from brewer's malt, special brewer's malt, hops and/or materials obtained as a result of processing hops (hop products), treated (purified) water, with the use of brewer's yeast, without the addition of ethanol, flavorings or food additives other than those specified in Table 8 in Appendix No. 4. Partial replacement of brewer's malt with grain and/or products derived from it (grain products) is permitted, provided that their total mass does not exceed 50 percent of the mass of the replaced malt, and that the mass of sugar-containing products does not exceed 5 percent of the mass of the malt, grain, and grain products.

“wheat beer” – beer produced from brewer’s wheat malt and/or special wheat malt with a content of wheat malt of at least 50% of the total mass of raw materials and brewer’s barley malt. Partial replacement of brewer's barley malt with grain and/or products derived from it (grain products) is permitted, provided that their total mass does not exceed 20 percent of the mass of the replaced brewer’s barley malt, and that the mass of sugar-containing products does not exceed 10 percent of the mass of the brewer’s barley malt, grain, and grain products.

“special beer” — beer produced as a result of the fermentation of beer wort from malt and/or grain products, brewer's hops and/or hop products, or from beer without its processing that modifies beer organoleptic and physicochemical characteristics, with the use of sugar-containing products, and/or fruit, berry and plant raw materials, and/or products of their processing, and/or flavoring and aromatic additives. Special beer should be made without the addition of ethanol. Beer content in special beer should be at least 80% by volume.

“beverages made from beer (beer drinks)”— brewed products with an ethanol content reached by the process of fermenting wort of no more than 7 percent by volume, which are produced from beer (at least 40 percent of the volume of the end product) and/or made from brewer's malt of wort (at least 40 percent of the mass of the raw materials), and treated (purified) water, with or without the addition of grain products, sugar-containing products, hops and/or hop products, fruit

(fruit and berry) and other plant raw materials, products of their processing, aromatics, food additives permitted for the use in beer in compliance with Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings, and Technological Aids" (TR CU 029/2012), adopted by Decision of the Eurasian Economic Commission Council of July 20, 2012, No. 58 (hereinafter далее - Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings, and Technological Aids" (TR CU 029/2012)), without the addition of ethanol.

Categories of honey-based beverages (meads):

"alcoholic mead"—a honey-based product with an ethanol content of 8.5 to 22 percent by volume, produced as a result of total or partial alcoholic fermentation of honey mash with or without the addition of rectified ethanol, honey distillate, fruit distillate, honey, concentrated fruit juice, caramelized sugar for color correction, with or without carbonation, and that has the predominant aroma and flavor of honey. The use of up to 30 percent of fresh fruit mashes and alcoholized fruit juices is allowed.

"carbonated alcoholic mead"— a honey-based product with an ethanol content of 8.5 to 12.5 percent by volume with carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC, made by artificial carbonation of a table honey wine drink.

"fortified alcoholic mead"— a honey-based product with an ethanol content of 17 to 22 percent by volume, produced as a result of the total or partial fermentation of honey must, with or without addition of honey, or produced from fermented honey must, with or without the addition of concentrated fruit juice, with the addition of rectified ethanol, fruit distillate, and honey distillate. The use of up to 30 percent of fresh fruit mash and/or alcoholized fruit juice, or fermented and alcoholized and/or reconstituted fruit juice is allowed.

"dessert alcoholic mead"— a honey-based product with an ethanol content of 15 to 17 percent by volume, produced by the total or partial fermentation of honey must, with or without the addition of honey, or produced from fermented honey must with or without the addition of concentrated fruit juice, with the addition of rectified ethanol, fruit distillate, and honey distillate. The use of up to 30 percent of fresh fruit mash and/or alcoholized fruit juice, or fermented and alcoholized and/or reconstituted fruit juice is allowed.

"alcoholic honey nectar"— a spirit beverage with an alcoholic content of at least 22 percent, produced by aromatizing a mixture of fermented honey must and honey distillate and/or rectified ethanol, which contains at least 30 percent of fermented honey must of the end product volume, with the addition of natural flavorings, and honey.

"alcoholic table mead"— a honey-based product with an ethanol content of 8.5 to 15 percent by volume, produced as a result of the total or partial alcoholic fermentation of honey must followed by the optional addition of honey. The addition of up to 30 percent of fresh fruit must and/or reconstituted fruit juices to the honey must is allowed.

“hard honey liquor” — a honey-based product with an alcohol content of 22 to 55 percent, produced as a result of the fermentation of honey must making up at least 30 percent of the end product volume with the addition of honey distillate, rectified ethanol, with or without the addition of honey, natural flavorings, having the honey flavor and predominant honey aroma.

“honey vodka”— an alcoholic product with an alcohol content of 35 to 55 percent, made by distilling fermented honey must, followed by the optional addition of honey and/or caramel color to enhance the color, and having the aroma and flavor of honey;

Categories of alcohol-containing foodstuffs:

“aromatic spirit”— alcohol-containing foodstuffs that are semi-processed materials for the liquor production with an alcohol content ranging from 60 to 80 percent, containing flavoring and aromatic substances, produced by distilling alcoholized infusions of plant raw materials, alcoholized juices and fruit drinks from fruit (fruit and berry) raw materials, alcoholic aqueous solutions of essential oils, honey, propolis, essential-oil-bearing and other flavoring and aromatic raw materials.

“alcoholized juices”— alcohol-containing foodstuffs with an alcohol content of 25 percent, intended for liquor production with a 16 percent alcohol content – for making alcohol-free beverages and 20 percent – for making alcoholized juices from wild strawberry (strawberry), produced from fruit juice with the addition of rectified ethanol.

“alcoholized fruit drink”— an alcohol-containing food product with an alcohol content of at least 24 percent (at least 11 percent – for fruit drink from cranberry), produced by the extraction of soluble materials from fresh or dried fruits using an alcoholic aqueous solution with an alcohol content ranging from 24 to 60 percent.

“alcoholized infusions”— alcohol-containing foodstuffs, a semi-processed material in alcohol production, made from fresh or dried spicy and aromatic and/or non-aromatic plant raw materials by extracting soluble substances using an alcoholic aqueous solution with an alcohol content of 40 to 90 percent.

“alcoholized grape mash (mistelle)”— an alcohol-containing food product with an ethanol content of 12 to 25 percent by volume, made from grape mash with a sugar content of at least 14 percent of the alcoholized grape mash (mistelle) volume, with the addition of rectified ethanol and/or wine distillate.

“fermented and alcoholized fruit mash (fermented and alcoholized fruit wine stock)” — a semi-processed product with an ethanol content of 16 percent by volume, produced as a result of the alcoholic fermentation of fruit mash or crushed fruits up to a naturally fermented ethanol content of at least 5 percent by volume, followed by the addition of rectified ethanol, rectified fruit distillate, and fruit distillate, intended for the production of various types of wine products and is not to be sold to the consumer as a finished product.

“alcoholized fruit mash”— a semi-processed product with an ethanol content of 15 to 25 percent by volume, made from fruit mash with the addition of rectified ethanol and/or fruit distillate and/or rectified fruit distillate.

“fermented fruit wine stock” — alcohol-containing foodstuffs with an alcohol content of 5 to 8.5 percent made by the fermentation of fruit pulp or fruit mash from fresh fruits with or without the addition of sugar.

Other definitions:

“aromatization” — a processing method of infusing a certain aroma into an alcoholic product by adding flavoring substances and products, including natural ones.

“assemblage (blending, alignment)” —a processing method of mixing alcohol products of the same type that differ in physicochemical and/or organoleptic characteristics for the purpose of making an alcoholic product of that same type that is uniform in composition.
“mash rectification” – a process of ethanol obtaining from mash followed by its purification from the related volatile impurities using mash rectification unit.

“fermenting mix” — a semi-processed product intended for the secondary fermentation in the production of sparkling wine, sparkling grape wine (Champagne) and semi-sparkling wine by a tank method, made from treated bulk wine blends that have been undergone filtration, with the addition of tirage (tank) liqueur and pure yeast starter.

“grape” — the berries of the grapevine, belonging to the Vitis vinifera species or derived from crossing grape varieties of the Vitis vinifera species with varieties of other species of the Vitis genus used for the production of wine products in a stage of technical maturity or slightly dried, that are capable for having alcoholic fermentation.

“treated (purified) water”— water containing mineral and organic substances, established in Table 6 of Appendix No. 2 to this Technical Regulation, treated by softening, demineralization, iron removal, filtration of potable water, and other water purification methods. The use of different water treatment methods simultaneously is permitted.

“specially treated (purified) water”— treated (purified) water used in the production of alcohol products with protected designation of place of origin of commodity that has undergone an additional treatment according to the process registered pursuant to the established procedure in compliance with the intellectual property legislation of a member state.

“aging (maturation)”— a processing method of storing alcoholic beverages in regulated conditions for a period of time established in processing instructions, during which physicochemical, biochemical, and microbiological transformations take place, as a result of which the alcoholic product acquires new properties and characteristics.

“release of alcohol products into circulation” – supply or import of alcohol products (e.g. shipping from the producer warehouse or dispatching without storing) for the purpose of distribution on the territories of the member states within commercial activity on a free-of-charge or paid-for basis.

“geographical indication” — a designation that identifies alcohol products originating both from the territory of the member states or a region or locality in this territory, as well as products of other regions in the world, where a certain quality, reputation, or other characteristics of the products are associated, to a significant degree, with its geographical origin.

“ethanol heads fraction”— a byproduct of alcohol production that is formed during mash distillation or rectification of raw ethanol, and contains elevated concentrations of volatile organic impurities.

“brewer's yeast”— yeast belonging to the family Saccharomycetaceae and the species Saccharomyces carlsbergensis and Saccharomyce cerevisiae.

“yeast starter”— a biomass of active cells from a pure yeast culture in the amount sufficient for fermenting the carbohydrates of mash or pulp undergoing fermentation.

“pure yeast culture”— yeast isolated from one cell and specially chosen by artificial selection for the production of certain types of alcohol products.

“mature mash” – a multi-component mixture used for further distillation or mash rectification, obtained through the process of yeast fermentation of the mash from starch- or sugar-containing raw materials, and consisting of water, ethanol, associated volatile impurities, and products of yeast metabolism.

“producer” – a legal entity (including a foreign producer) conducting, on its own name, the production or the production and sales of products and responsible for their compliance with the requirements of the technical regulations of the Union (the Customs Union).

“importer” – a resident of a member state, who has concluded a foreign trade contract on transfer of alcohol products with a non-resident of the member state, and who sells alcohol products and has responsibility for their compliance with the requirements of the technical regulations of the Union (the Customs Union).

“traditional method of producing sparkling wines”— the production of sparkling wines by the secondary fermentation of table wine stock and post-tirage cuve maturation in bottles.
“alcoholic product control sample” — a product sample taken from a product lot being released into circulation in order to resolve disputable issues between parties with respect to its authenticity and compliance with the requirements of this Technical Regulation.
“brewer’s wort concentrate” – a product made by concentrating (dehydration, condensation) brewer’s wort.

“wort concentrate for drinks made from beer (beer drinks)” – products made by concentrating (dehydration, condensation) wort for beverages made from beer (beer drinks).

“blend”—a product with established content and properties, made by mixing various components.

“blending”— a processing method of mixing one or different types of alcohol products and/or components in order to obtain new properties and characteristics.

“aid materials”— materials not included in the product content but used during its production for processing purposes.

“maceration”— the processing method of steeping plant tissues (usually whole plants or parts of plants) in liquid solvents (water, oils, ethanol, alcoholic aqueous mix) in order to extract soluble substances with the solvent.

“carbon dioxide maceration”— the processing method of placing whole grape berries or fruits in carbon dioxide atmosphere in an enclosed unit for several days.

“pulp”— chopped-up grape or fruit mass intended for juice extraction or maceration.

“molasses”—a byproduct of sugar production; a dark brown syrupy liquid with a specific odor, with at least 75 percent content of solid matter and a total content of fermenting sugars of at least 46 percent by weight.

“alcoholic product appellation”— a word or group of words, including the category and/or type of alcohol products, designed to identify the alcohol products, and under which it is released into circulation.

“protected designation of place of origin of an alcoholic product (protected designation of origin)”— the identification representing or containing the current or historical, official or unofficial, full or short name of a country, urban or rural settlement, locality or another geographic location, as well as the identification derived from such name that has become popular as a result of its use in relation to the alcohol products which meet the following requirements:

a) the characteristics and quality of the corresponding alcohol products are mainly or exclusively associated with the given geographical location, and with the natural and/or human factors intrinsic to it;
b) the alcohol products are made only from raw materials that are grown and permitted for the production of the alcohol products in the given geographical location;
c) the production of the respective alcohol products is limited to this geographical location.

Designation of place of origin of alcohol products is provided with legal protection in accordance with member state legislation, or it is protected by virtue of international agreements.

“natural ethanol content by volume”— the total ethanol content by volume in the product prior to fortification.

"sterilizing filtration" – the processing method of alcohol product filtration to enhance its biological stability.

“fortification”—the process of increasing the natural content of ethanol by volume in wine by no more than 4 percent by adding rectified concentrated grape mash to the grape mash before fermentation or during fermentation, or by concentrating the mash through reverse osmosis or chilling (freezing); in fruit wine, this is accomplished by adding sucrose, white sugar, granulated sugar, refined sugar, fruit mash, or concentrated fruit mash.

“sugar content designation of wine— the part of the wine appellation that specifies the sugar content of a wine product.

“color designation of wine”— the part of the wine appellation that specifies the color of the wine product.

“ethanol content by volume” (alcohol content)—the ratio of ethanol content by volume in the beverage to the total volume of product at a temperature of 20ºC, expressed as a percentage.

“total ethanol content by volume”— the sum of ethanol content by volume (alcohol content) and potential ethanol content by volume.

“lot of alcohol products”—a certain quantity or volume (of one tirage, blend, or container) of an alcoholic product, of a single appellation, identically packaged, made by the same producer according to the same regional (inter-state) or national standard, and/or standard of the organization, and/or other producer's documentation, presented for simultaneous delivery and acceptance that is accompanied by shipping documentation ensuring traceability of alcohol products.

“pasteurization”— a process of heat-treating alcohol products that increases their shelf life.

“re-processing of alcohol products”— a combination of processing operations enabling the improvement of alcohol products that do not comply with the requirements of this Technical Regulation with the aim of their subsequent use for the intended purpose.
“wort”— an aqueous solution of water-soluble solids extracted from raw materials used for brewing.

“raw materials for brewing”—foodstuffs used for making beer and/or drinks that are made from beer (beer drinks), including brewer's malt, special brewer's malt, wort concentrate, malt extract, grain products, hops, hop products, and sugar-containing products.

“brewer's malt”— malt made from malt barley or wheat.

“brewer’s barley” – barley of certain recognized varieties used for making brewer’s barley and alcohol products.

“sweetening”— the process of adding the following to alcohol products: sucrose, white sugar, brown sugar, refined sugar, dextrose (glucose), glucose syrup, glucose-fructose syrup, starch syrup, maltose or high-sugar syrups, liquid sugar, invert sugar, invert sugar syrup, fructose, grape must, rectified concentrated grape must, concentrated grape must, caramel color, honey, syrup from Ceratonia (carob) pods, any natural carbohydrates that have the same properties. In the production of wine products sweetening is accomplished by adding the following: granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, grape must , concentrated grape must, rectified concentrated grape must, fruit mash, or concentrated fruit mash, caramel color, honey; in the production of wine - by adding concentrated grape must, rectified concentrated grape must; in the production of fruit wine – by adding granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, fruit mash, or concentrated fruit mash.

“semi-processed product in liquor production”— ingredients in liquor production in the form of alcoholized infusions, alcoholized juices, extracts, alcoholized fruit drinks, as well aromatic ethanol, sugar syrup, and caramel color, produced in accordance with current process documentation (process regulations, process instructions) approved pursuant to the procedure established by law of the member states.

“foreign matters”— impurities of various origin not inherent to an alcoholic product (fragments, scraps of paper, grit, and other foreign items introduced from outside).

“potential ethanol content by volume”— the number of ethanol volumes at a temperature of 20ºC that may be obtained as a result of full fermentation of the sugars contained in 100 volumes of fermented product at the specified temperature.

“consumer properties of alcohol products”— the organoleptic and physicochemical characteristics of an alcoholic product, intrinsic to it, that distinguish alcohol products of different types and different appellations from each other.

“seller” – an organization (irrespective of the form (type) of ownership) selling alcohol products under a sale and purchase contract, or an organization (irrespective of the form (type) of ownership), or a natural person registered as an individual entrepreneur who sells alcohol products to consumers under a sale and purchase contract.

“tank method of producing sparkling wine”— the process of creating foamy and sparkling properties in sparkling wines during their secondary fermentation and maturation in storage tanks (acratophores) through the continuous or periodic methods.

“tank technique of producing sparkling wine”— the production of sparkling wines by the secondary fermentation of fermented grape must and/or table wine stock in hermetically sealed containers.

“rectification”— the process of separating volatile substances that have different boiling points through multi-stage evaporation and condensation of flows of the substances, moving in relation to one another.
“rectification of raw ethanol”— the process of obtaining rectified ethanol from raw ethanol using a rectification or fractional distillation system.

“caramel color”— a product resulting from thermal treatment of granulated sugar.

“sugar-containing products”— granulated sugar, refined sugar, white sugar, sugar syrups, sucrose, dextrose, fructose, glucose, starch syrup, concentrated grape must, concentrated fruit must, rectified concentrated grape must, caramelized sugar, honey, as well as brewing raw materials containing sugars that are involved in fermentation.

“must (mash, wort) fermentation”— the process of transforming must (mash, wort) sugars into ethanol, carbon dioxide, and other substances that are generated as a result of yeast activity.

“malt”— a product that is made by grain soaking, germinating (for alcohol production), and drying (for brewing).

“malt extract”— a product made by the extraction (removal) of extractive substances from brewing malt and/or special brewing malt and concentration of the solution of extracted substances.

“special brewer's malt” — malt from brewer’s barley or other grains, produced through grain processing methods, including malting for the purpose of obtaining specific properties and characteristics in the malt or brewed products.

“alcoholization”— the process of adding rectified ethanol, wine distillate, fruit distillate, honey distillate, rectified wine distillate, rectified fruit distillate, rectified distillate of grape origin.

“must (mash, wort)”— an aqueous solution of extractive substances of raw materials in the production of ethanol, beer, medovukha, and low-alcohol beverages made by fermentation.

“grape must”— a semi-processed product with an ethanol content of no more than 1 percent by volume, obtained spontaneously from fresh grapes or by using physical methods of crushing, stemming, straining, and pressing.

“concentrated grape must”— a semi-processed product with an ethanol content of no more than 1 percent by volume, obtained as result of dehydrating grape must (excluding the direct heating method), containing at least 50.9 percent of solids by weight, determined with refractometer at a temperature of 20ºC.
“rectified concentrated grape must”— a semi-processed product with an ethanol content of no more than 1 percent by volume, obtained as a result of dehydrating grape must, containing at least 61.7 percent of solids by weight, determined by refractometer at a temperature of 20ºC, and having undergone processing through the removal of excess acid and other components, except

sugar, as specified in document(s) according to which the alcohol products are made (technical regulation, standard, standard of the organization, technical conditions, etc.).
“honey must” – an aqueous honey solution with an ethanol content of no more than 1 percent by volume.

“fruit must”— a semi-processed product with an ethanol content of no more than 1 percent by volume, obtained spontaneously from fruit or with the use of physical methods of crushing, straining, and pressing. It is permitted to add sugar for assuring the minimal naturally fermented ethanol content of 5 percent by volume.

“concentrated fruit must”— a semi-processed product with an ethanol content of no more than 1 percent by volume, obtained as a result of dehydrating fruit must (excluding the direct heating method), containing at least 50.9 percent of solids by weight, determined by refractometer at a temperature of 20ºC.

“heat treatment—treatment of alcohol products with heat and/or cold at a production stage.

“process-related foreign matters”— foreign matters resulting from aging (storage), filtration and/or corking of alcohol products (fibers of filtration materials, cork dust, polymer dust).

“tirage”— the production process of making sparkling wines, sparkling grape wines (champagne), and semi-sparkling wines using the bottle method, which includes pouring the tirage mixture into bottles, corking the bottles, and securing the cork.

“tirage mixture”— a semi-processed product used for secondary fermentation when producing sparkling wines, sparkling grape wines (champagne), and semi-sparkling wines using the bottle method and made from treated blends of bulk wines that have undergone filtration, tirage liqueur, pure yeast starter culture, and fining agents.

“tirage (tank) liqueur”— a semi-processed product intended for secondary fermentation in the production of sparkling wines, sparkling grape wines (champagne), and semi-sparkling wines, made from treated blends of bulk wine that have undergone filtration, with the addition of sugar. Acidification of the tirage (tank) liqueur by adding citric acid is allowed.

“party authorized by the producer” – a legal entity registered pursuant to the procedure established by law of the member state in its territory, who, by virtue of the contract with the producer (e.g. foreign producer), takes actions on behalf of the producer during the assessment of conformity and the release of alcohol products into circulation and also has responsibility for non-conformity of alcohol products to the requirements of the Technical Regulations of the Union (the Customs Union).

“dosage liqueur”— a semi-processed product used in the production of sparkling and semi-sparking wines to attain the physicochemical characteristics for the finished product, made from treated bulk wine (wine stock) or from blended bulk wine with the addition of sugar and citric acid, and with or without the addition of aged wine distillate for brandy.

“extract”— a product that contains extractive and/or flavoring and aromatic substances from plant raw materials and obtained by the plant ingredient extraction method.

III. Alcohol Products Circulation Rules in the Member State Territories

6. An alcoholic product is released into circulation, and its circulation in the territories of the member states is allowed when it complies with the requirements of this Technical Regulation as well as with other applicable technical regulations of the Union (the Customs Union).

7. An alcoholic product that complies with the requirements of this Technical Regulation as well as with other applicable technical regulations of the Union (the Customs Union), and that has passed the conformity assessment procedure, should be labeled with a common product-circulation mark for the Union market.

The member states ensure that alcohol products comply with the requirements of this Technical Regulation as well as with other applicable technical regulations of the Union (the Customs Union), which are allowed for circulation in their territories without imposing requirements, other than those contained in this Technical Regulation as well as in other applicable technical regulations of the Union (the Customs Union), and without conducting additional conformity assessment procedures.

8. Alcohol products that are in circulation shall be accompanied by shipping documentation to support traceability of these products.

9. Alcohol products that do not comply with the requirements of this Technical Regulation and/or with other applicable technical regulations of the Union (the Customs Union), including alcohol products that are past their expiration date, shall be subject to withdrawal from circulation by the business affiliate (owner of the alcohol products) at its own discretion, or by order of the state monitoring (oversight) authorized bodies of the member state.

IV. Identification of Alcohol products Subject to this Technical Regulation

10. For the purpose of qualifying alcohol products as items subject to technical regulation, to which this Technical Regulation applies, the identification of alcohol products is performed by the following entities:

a) the applicant;
b) the accredited certification body, testing laboratory (center) included in the Uniform Register of the Union Bodies for Conformity Assessment (hereinafter – the certification body and the testing laboratory (center), respectively);
c) the authorized body of the member state – in the course of state monitoring (oversight) of compliance with the requirements of this Technical Regulation;
d) other parties concerned.

11. Identification of alcohol products is made according to the procedure envisaged in Article 6 of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

V. Safety Requirements for Alcohol products

12. An alcoholic product that is in circulation in the territories of the member states must be safe when used for its intended purpose until its established expiration date.

13. Alcohol products should comply with the requirements envisaged in Appendices No. 2-4 to this Technical Regulation. Infectious and parasitic disease pathogens and their toxins that are dangerous to human health are not allowed in alcohol products that are in circulation.

14. Expiration dates and storage conditions of alcohol products are set by the producer.
If the producer does not set an expiration date, such product has an unlimited shelf life.

15. Materials used to manufacture goods that come into contact with alcohol products must comply with the requirements established by the appropriate technical regulation of the Union, and, in the event that there are none, with the legislation of the member states.

16. The presence of natural aromatizing agents (natural flavoring substances and products) specified in Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings, and Technological Aids" (TR CU 029/2012) is allowed in alcohol products. The use of food additives specified in Table 8 of Appendix No. 4 to this Technical Regulation is allowed.

Safety requirements for low-alcohol tonic beverages are established in Customs Union Technical Regulation "On Food Safety" (TR CU021/2011).

17. Not permitted:

a) to use in alcohol products the ingredients that are not specified in the document(s) in accordance with which alcohol products are made (standard, standard of the organization, technical conditions (if any), etc.);

b) to substitute varieties of grapes or their mixture in alcohol products, if this is not specified in the document(s) in accordance with which alcohol products are made (standard, standard of the organization, technical conditions, if any, etc.);

c) to add ethanol from non-edible raw materials to alcohol products.

VI. Ensuring the Safety of Alcohol products during their Production, Storage, Shipment (Transport) and Sale

18. Producers, sellers (importers), and parties authorized by the producer shall handle the production, storage, shipment (transport) and sale of alcohol products in such a way that these

products comply with the requirements of this Technical Regulation and other applicable technical regulations of the Union (the Customs Union).

19. The safety of alcohol products in the process of their production is ensured in accordance with the requirements of Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

20. The water for use in the process of making alcohol products is provided in accordance with the requirements of this Technical Regulation and Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

Water used for making alcohol products shall comply with the requirements envisaged in Appendix No. 2 to this Technical Regulation.

21. Raw materials used for making alcohol products shall comply with the requirements of Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011) and/or technical regulations of the Union (the Customs Union) for individual types of foodstuffs and, in the event that there are none, with the requirements established by the legislation of the member states, and shall be traceable.

Flavorings, food additives, enzymatic agents, technological aids used for making alcohol products shall comply with the requirements of Customs Union Technical Regulation "Safety Requirements for Food Additives, Flavorings, and Technological Aids" (TR CU 029/2012).

22. Production premises where alcohol products are manufactured, process equipment and appliances used in the process of alcoholic product manufacture, production waste storage and removal conditions shall comply with the requirements of Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

23. Processes of storage, shipment (transport), sale and disposal of alcohol products shall comply with the requirements of Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

A decision regarding the possibility of re-processing alcohol products for the purpose of their subsequent use as intended is made pursuant to the legislation of the member states.

VII. Requirements for Alcohol products Packaging

24. Alcohol products are packaged in packaging that ensures their safety and the preservation of consumer properties of alcohol products during their circulation within the shelf life and complies with the requirements of this Technical Regulation and Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

25. It is permitted to pour alcohol products into reusable glass containers (with the exception of wines, wines with protected geographic indication, wines with protected designation of origin, bottle-aged wines, sparkling wines, fruit table wines and fruit sparkling wines).

26. Sealing tools shall ensure that consumer packaging is airtight and shall preserve the consumer properties of alcohol products within the shelf life when storage conditions are observed.

27. If the consumer packaging is damaged, the alcoholic product shall be withdrawn from circulation by the business affiliate (alcoholic product owner) at its own discretion or by order of the state monitoring (oversight) authorized bodies of the member states.

VIII. Requirements for Alcohol products Marking/Labeling

28. The producer or seller (importer) shall provide the consumer with necessary and accurate information about the alcohol products.

29. Marking/labeling of alcohol products shall comply with the requirements of this Technical Regulation and Customs Union Technical Regulation “On Food Labeling” (TR CU 022/2011).

30. Alcoholic product markings are placed on each unit of consumer packaging in an area where they can be easily read (on the front label, back label, neck label, sticker, etc).

Alcoholic product markings are placed in the Russian language and in the state language(s) of the member states, if such requirements exist in the legislation of the Customs Union member state(s) in whose territories the alcohol products are sold, with the exception of cases envisaged in this Technical Regulation and Customs Union Technical Regulation “On Food Labeling” (TR CU 022/2011).

31. Alcoholic beverage markings contain the following information:

a) The alcoholic product appellation – the alcoholic product appellation may also be written in letters of the Latin alphabet (with the exception of the words "Champagne," "Cognac," and "Calvados"). The words "Champagne," "Cognac," and "Calvados" may be written in letters of the Latin alphabet only by the producers of alcohol products of the respective geographic regions.
b) The name and location (addresses of legal entities) (with country specified) of the producer and the organization registered on the member state territory and authorized by the producer to accept complaints relating to the alcohol products from consumers (if any), as well as the organization of importer (for alcohol products imported into the territories of the member states from a third country). Information on the location of the producer of alcohol products that is located outside territories of the member states, may be printed using letters of the Latin alphabet and Arabic numerals, or the national language of the country where the producer of alcohol products is located (provided that the name of this country is written in the Russian language).

c) The percentage of ethanol content (alcohol content) by volume (% ABV). For brewed and wine product the lower limit of alcohol content ("at least") may be specified.
d) The product volume per unit of consumer packaging (l, dm^3, cl, ml, cm^3).
e) The mass concentration of sugars (g/dm^3, g/l, $g/100\ cm^3$). It is permitted not to indicate mass concentration of sugars for bitter infusions and balsams, wine products that are classified by mass concentration of sugars (extra brut, brut, dry, semi-dry, semi-sweet, and sweet), wine products with an ethanol content by volume of more than 36 percent, and for other alcohol products in which sugar is not included in the recipe. For balsams the mass concentration of the total extract is specified. For brewed products the indication of the mass concentration of sugars is not required.
f) The ingredients (a list of components in the order of decreasing mass percentage, with the exception of wines, liqueur wines, sparkling wines, semi-sparkling wines, carbonated wines, fruit wines, cognacs, brandy, including fruit brandy, whiskey, rum, and alcohol products made from a single raw material). For varietal wines, the grape variety from which they are produced is specified. For vodkas and special vodkas, the type of rectified ethanol used is indicated first and then additionally a list of components that affect the flavor and aroma of the vodkas.
g) For fruit wines, fruit wine drinks, fruit ciders, fruit vodkas, and fruit brandy, the type of fruit from which they are made is indicated.
h) For aged and bottle-aged wines, the vintage is indicated, and for bottle-aged sparkling wines and superior sparkling wines—the tirage month and year.
i) For superior sparkling wines (grape sparkling wines Champagne) the production method is indicated (traditional or tank).
j) For cognac, brandy, superior brandy, calvados, fruit brandy, whisky, and rum, the aging period of the distillate is indicated.
k) For beer and drinks made from beer (beer drinks) - type, processing method, information about non-filtration, extract content (in percent) (for beer), actual extract (in percent) (for beer drinks).
l) The date of production (bottling, manufacture, process documentation) and expiration date. Marking/labeling of alcohol products for which the producer has set no expiration date should have the following additional inscription: "Shelf life is not limited on the condition that the storage conditions are observed."
m) Storage conditions - It is permitted not to specify storage conditions after opening, if the quality and safety of products do not change after opening of the package, and the alcohol products are protected against spoilage.
n) The contrasting warning statement which shall be written in capital letters in easily legible print in the largest possible font size and that occupies at least 10 percent of the area on the back label, or the front label, or the consumer container: "Excessive consumption of alcohol is harmful to your health."
o) The names of food additives used in the production process (with the exception of those functionally necessary for the production process that are not included in the composition of the finished alcohol products), information on the presence of components obtained with the use of genetically modified organisms.
p) Information on the assessment of product conformity (the uniform product-circulation marking of the Union market).

q) For low-alcohol beverages—information on ethanol content by volume of the consumer package;
r) For the consumer container (packaging) - the following statement: "Not recommended for use by individuals under the age of 18 years, women who are pregnant or breastfeeding, or individuals with diseases of the nervous system or internal organs."

For products sold in the territory of the Republic of Kazakhstan the following statement is also required: "Alcohol is contraindicated to individuals under the age of 21 years, women who are pregnant or breastfeeding, or individuals with diseases of the central nervous system, kidneys, liver or the digestive system."

It is prohibited to use the definition "low-alcohol" or its variations for alcoholic drinks with ethanol content of 7 percent and more by volume.

32. The information shall be placed using any method that allows it to be clearly and easily read. At that, the letterings, marks, and symbols shall have a background that contrasts with the labeling.

33. Alcoholic product markings may also contain additional information on the alcoholic product and its producer, e.g. in the form of pictograms, drawings, signs, symbols, other designations and/or their combinations.

34. Information for the consumer is not placed on the transparent protective plastic materials of multiple-unit transportation packaging in which the alcoholic beverages are packed.

35. When marking bulk alcohol products, the information in the shipping documents shall include the following:

a) the name and location (legal entity address) of the producer (party authorized by the producer);
b) the appellation of the alcoholic product;
c) data on the product quantity;
d) lot number
e) the information indicated in subparagraphs “c,” “m,” “o,” “p” of paragraph 31 of this Technical Regulation.

36. For wine, liqueur wine, fruit wine not packed in the consumer package (bulk), it is permitted to specify them as “wine stock.”

37. For alcohol products from foreign producers, the information indicated in paragraph 31 of this Technical Regulation may be duplicated on the back label and/or neck label in the state language of the respective third country.

38. The information specified in subparagraphs “a”,” l” – “n” of paragraph 31 shall be placed on the consumer packaging and/or the front label and/or the back label, and/or the neck label from which its removal is difficult.

The information specified in subparagraphs “b,” “d,” “f,” “o,” and “q” of paragraph 31 of this Technical Regulation shall be affixed to the consumer packaging and/or the front label (back label or neck label), and/or product insert placed in each packaged unit, or attached to each packaged unit.

39. The means and methods used to place the information for marking alcohol products shall ensure that it is preserved during shipment (transport), storage, and sale of the alcohol products.

IX. Ensuring Conformity of Alcohol products to the Technical Regulation Requirements

40. Conformity of alcohol products to the requirements of this Technical Regulation is ensured directly by meeting its requirements either via enabling compliance with requirements of standards included in the list of international and regional (interstate) standards, and, if none, national (state) standards the fulfillment of which on a voluntary basis will ensure that the requirements of this Technical Regulation and the requirements of other technical regulations of the Union (Customs Union) applicable to alcohol products are satisfied.

41. Methods of analysis (tests) and measurements of alcohol products are established in standards included in the list of standards containing rules and methods of conducting analysis (testing) and measurements, e.g. the rules of taking samples that are necessary for the application and satisfaction of the requirements of this Technical Regulation and for conducting assessment of the conformity of alcohol products.

X. Conformity Assessment

42. Assessment of the conformity of alcohol products to the requirements of this Technical Regulation is conducted in the following ways:

a) confirmation of the conformity (declaration of the conformity) (except alcohol products of a new type);
b) state registration of alcohol products of a new type in compliance with the provisions of the Customs Union Technical Regulation “On Food Safety” (TR CU 021/2011).

43. Assessment of the conformity of the processes for producing, storing, shipping (transporting), selling and disposal of alcohol products to the requirements of this Technical Regulation and other technical regulations of the Union (Customs Union) that are applicable to the processes for producing, storing, shipping (transporting), selling and disposal of alcohol products, is conducted in the form of state monitoring (oversight) of compliance with the requirements established by this Technical Regulation and other technical regulations of the Union (Customs Union) applicable to the said processes.

44. Within the procedure of assessment of the conformity of alcohol products, the applicant may be a legal entity or natural person who is a producer or seller (importer), or a party authorized by

the producer, and who is registered as an individual entrepreneur in the territory of member state pursuant to its legislation.

45. Declaration of the conformity of alcohol products is carried out according to one of the following procedures:

a) for serial production of alcohol products - procedure 3e or 6e;
b) for lot of alcohol products - procedure 4e.

The choice of a procedure for declaration of alcoholic product conformity is made by the applicant.

Procedures for declaring compliance with the requirements of technical regulations of the Customs Union

46. For the procedure of declaration of alcoholic product conformity, the applicant may be:

a) for declaration procedures 3e and 6e – the producer (party authorized by the producer);
b) for declaration procedures 4e – the producer (party authorized by the producer), the seller (importer).

47. Declaring conformity of alcohol products under procedures 3e, 4e, and 6e is conducted by the applicant on the basis of his own evidences (if any) and evidences received with the involvement of the certification body and/or testing laboratory (center).

48. When declaring conformity of alcohol products, the applicant:

a) generates and reviews a set of documents and data that provided a basis for adopting the declaration of conformity which includes the following:
1) the registration or record (individual, identification) number of the applicant assigned upon state registration of a legal entity or natural person in the capacity of individual entrepreneur pursuant to the member state legislation;
2) the certificate (copy of the certificate) of the food safety management system (for procedure 6e);
3) copy of the contract (the supply agreement) and shipping documents that identify a lot of products (for procedure 4e).

The agreement with the producer (including the foreign producer) envisaging the assurance of conformity of alcohol products supplied to the Union customs territory to the requirements of this Technical Regulation and other technical regulations of the Union (the Customs Union) applicable to such products, and the responsibility for non-conformity of such products to the said requirements (for party authorized by the producer). Other documents, upon choice of the applicant, that have provided a basis for adopting the declaration of conformity.

The above documents prepared in a foreign language shall be accompanied by translation into the Russian language and/or, if there is a relevant requirement in the member state legislation, into the national language of the member state where the registration of the declaration takes place.

b) applies to the certification body or testing laboratory (center) for conducting identification of alcohol products pursuant to Section IV of this Technical Regulation, taking sample(s) of alcohol products, and (when applying to the certification body) for making arrangement to conduct analysis (testing) and measurements in the testing laboratory (center);
c) provides for the implementation of production control and takes all necessary actions to ensure that the production process enables conformity of alcohol products to the requirements of this Technical Regulation (for procedures 3e and 6e);
d) ensures conducting identification of alcohol products, taking sample(s) of alcohol products, performing analysis (testing) and measurements of alcoholic product sample(s) in order to assess their compliance with the requirements of this Technical Regulation and other technical regulations of the Union (the Customs Union) applicable to such products;
e) takes all necessary actions to ensure stable functioning of the introduced and certified quality and safety management system, as well as the production conditions for making alcohol products that comply with the requirements of this Technical Regulation and other technical regulations of the Union (the Customs Union) applicable to such products (for procedure 6e);
f) adopts a declaration of conformity of alcohol products to the requirements of this Technical Regulation and other applicable technical regulations of the Union (the Customs Union) which is issued according to the uniform form and rules approved by Decision of the Board of the Eurasian Economic Commission of December 25, 2012, No. 293 (hereinafter – the declaration of conformity), and registers the declaration of conformity pursuant to the Procedure for Registration, Suspension, Renewal and Termination of the EAEU Declarations of Conformity of Products to the Requirements of EAEU Technical Regulations approved by Decision of the Board of the Eurasian Economic Commission of March 20, 2018, No. 41;
g) ensures that alcohol products are labeled with a common product-circulation mark on the Union market;
h) upon completion of the conformity confirmation procedures, generates and keeps a set of the evidentiary materials that served as the grounds for adopting the declaration of conformity, supporting the conformity of alcohol products to the requirements of this Technical Regulation and other applicable technical regulations of the Union (the Customs Union) that includes the following:

1) the documents specified in subparagraph “a” of this paragraph;
2) the act of taking samples of alcohol products by the certification body or the testing laboratory (center);
3) the protocol(s) of analysis (tests) and measurements conducting in the testing laboratory (center);
4) the registered declaration of conformity.

49. Upon request of the applicant, the certification body or the testing laboratory (center):

a) conducts the procedure of identifying alcohol products in accordance with Section IV of this Technical Regulation and taking sample(s) of alcohol products and presents the results of the identification and sampling in the act of taking sample(s) of alcohol products that specifies such data as the place and date of taking (sample(s) of alcohol products, conditions of storage of alcohol products and the results of their identification;

b) develops a program of analysis (tests) and measurements of alcohol products (specifying the indicators (characteristics) of alcohol products confirming the conformity to the requirements of this Technical Regulation and other applicable technical regulations of the Union (the Customs Union) with the aim of conducting analysis (testing);

c) conveys the program of analysis (tests) and measurements of alcohol products and taken sample(s) of alcohol products to the testing laboratory (center) to conduct analysis (tests) and measurements (in case where the applicant applies to the certification body).

50. The testing laboratory (center) conducts analysis (tests) and measurements of alcohol products, issues a protocol of analysis (tests) and measurements and conveys it to the applicant.

51. To get the declaration of conformity registered, the applicant provides documents envisaged in paragraphs 4 and 5 of the Procedure for Registration, Suspension, Renewal and Termination of the EAEU Declarations of Conformity of Products to the Requirements of EAEU Technical Regulations, and the act of taking sample(s) of alcohol products conducted by the certification body or the testing laboratory (center), as well as the protocol(s) of analysis (tests) and measurements carried out in the testing laboratory (center).

52. The period of validity of the declaration of conformity for serially produced alcohol products shall be either under procedure 3e – no more than 2 years, or under procedure 6e – no more than 3 years. The period of validity of the declaration of conformity for a lot of alcohol products shall be established by the applicant but it cannot exceed the shelf life of alcohol products. It is permitted not to establish a period of validity of the declaration of conformity for a lot of alcohol products, if the shelf life of alcohol products is not limited by the producer.

53. The registered declaration of conformity of serially produced alcohol products that are subject to technical regulation under this Technical Regulation shall apply to these products from the date of processing the taken samples of alcohol products that have undergone analysis (tests) and measurements. In this case, the said data and information on the date of processing of the taken samples of alcohol products, may be specified in field 8 of the common form of declaration of conformity to the requirements of the Technical Regulation of the Eurasian Economic Union approved by Decision of the Board of the Eurasian Economic Commission of December 25, 2012, No. 293.

54. The set of the evidentiary materials mentioned in subparagraph “h” of paragraph 48 of this Technical Regulation shall be kept by the applicant;

a) when confirming the conformity of serially produced alcohol products – at least for 10 years from the expiration date of the declaration of conformity;

b) when confirming the conformity of a lot of alcohol products – at least for 5 years from the expiration date of selling the last piece from the lot and, if the period of validity of conformity declaration is not limited, at least for 10 years from the date of its registration.

55. The set of the evidentiary materials mentioned in subparagraph “h” of paragraph 48 of this Technical Regulation shall be provided to the authorized state monitoring (oversight) bodies of the member states upon their request.

56. Upon decision of the applicant, the procedure of declaring conformity of alcohol products might be replaced with the certification under procedures 1q, 2q (for serially produced alcohol products) and 3q (for a lot of alcohol products) pursuant to model procedures for conformity assessment approved Decision of the Council of the Eurasian Economic Commission of April 18, 2018 No. 44.

XI. Marking Alcohol products with a Common Product-Circulation Mark for the Union Market

57. Alcohol products that comply with the requirements of this Technical Regulation and other applicable technical regulations of the Union (the Customs Union), and that have passed the procedure of conformity assessment pursuant to the provisions of this Technical Regulation, shall be labeled with a common product-circulation mark for the Union market.

58. Alcohol products are labeled with the product-circulation mark for the Union market prior to the release of the alcohol products into circulation.

59. A common product-circulation mark for the Union market is placed on the consumer packaging of alcohol products using any method that allows it to be clearly and easily displayed during the shelf life of the alcohol products and also depicted in the shipping documents. For bulk alcohol products it is permitted to depict the common product-circulation mark for the Union market in the shipping documents.

Appendix No. 1: Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol products"

LIST OF ETHANOL-CONTAINING FOODSTUFFS THAT ARE NOT GOVERNED BY THE EAEU TECHNICAL REGULATION “ON SAFETY OF ALCOHOL PRODUCTS”
(TR EAEUC 0 /20)

1. Confectionery sugar products
2. Confectionery pastry products
3. Non-alcoholic/fermented beverages
4. Kvass drinks
5. Cultured milk products
6. Cold-smoked and dry-cured sausage
7. Beer and beer drinks with an ethanol content no more than 0.5 percent by volume
8. Grape must, concentrated grape must, concentrated fruit must, rectified concentrated grape must, honey must, and fruit must.
9. Natural aroma-producing and fruit or vegetable substances, including those concentrated, obtained without the use of food-grade ethanol as a solvent.

Appendix No. 2: Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol products"
(TR EAEU 047/2018)

REQUIREMENTS FOR
ETHANOL, SPIRITS, LOW-ALCOHOL DRINKS,

AND ETHANOL-CONTAINING FOODSTUFFS

Table 1: Hygienic Safety Requirements for Spirits

Group of products	Indicators	Measurement units	Allowable levels, no more than
1	2	3	4
1. Vodka, protected designation of origin vodka, special vodka	Methyl alcohol	% (content by volume calculated as anhydrous alcohol)	0.02
2. Spirits and low-alcohol drinks	Methyl alcohol	% (content by volume calculated as anhydrous alcohol)	0.05
Including spirits containing components from stone fruits	cyanhydric acid	mg/dm^3	35
3. Spirits containing quinine	quinine	mg/kg	300
4. Alcoholized juices, alcoholized fruit drinks	Mass concentration of iron	mg/dm^3	15
	Mass concentration of copper	mg/dm^3	5
	Mass concentration of volatile acids calculated as acetic acid	mg/dm^3	0.3
5. Alcoholized juices, alcoholized infusions, alcoholized fruit drinks, aromatic spirits	Methyl alcohol	% (content by volume calculated as anhydrous alcohol)	0.05

Table 2: List of edible raw materials used for ethanol production[1]

Name
1. The fruits (seeds) of cereal and non-cereal cultures and seeds of legume cultures (hereinafter – grain)
2. Potatoes
3. Sugar beets, Jerusalem artichokes, raw sugar, molasses, tapioca (manioc), and other raw sugar- and starch-containing edible materials (except fruits and berries)
4. Raw material composites (mixtures) of grain, potatoes, sugar beets and molasses, raw sugar, and other raw sugar- and starch-containing raw materials (except fruits and berries)
5. Products of grain processing: flour, groats, and bran
6. Other sugar- and starch-containing foodstuffs and edible raw materials (except fruits and berries)
7. Derived products resulting from the production of ethanol specified in paragraphs 1–6 of this Table, vodkas, and liquors[2]
8. Raw alcohol and the heads fraction of ethanol listed in paragraphs 1–6 of this Table[3]

[1] In the production of vodkas, protected designation of origin vodkas, special vodkas and liquors it is not permitted to use rectified ethanol obtained from heads fraction of ethanol and liquor production waste.
[2] In the production of vodkas, protected designation of origin vodkas, special vodkas and liquors it is not permitted to use rectified ethanol obtained from heads fraction of ethanol and liquor production waste.
[3] In the production of vodkas, protected designation of origin vodkas, special vodkas and liquors it is not permitted to use rectified ethanol obtained from heads fraction of ethanol and liquor production waste.

Table 3: Identification indicators of rectified ethanol

Indicators	Indictor value
1. Organoleptic characteristics	A transparent colorless liquid with no foreign particles, no off flavors, and no off odors relative to the source raw materials
2. Physicochemical indicators:	
1) Ethanol content by volume, %, no less than	96.2
2) Mass concentration of free acids (without CO2), calculated as anhydrous alcohol (mg/dm^3), no more than	15
3) Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol, (mg/dm^3), no more than	13 (10[4])
4) Mass concentration of acetaldehyde calculated as anhydrous alcohol, (mg/dm^3), no more than	4
5) Mass concentration of higher alcohols (fusel oil) (1-propanol, 2-propanol, 1-butanol, isobutyl alcohol (2-methyl-1-propanol), isoamyl alcohol (3-methyl-1-butanol), calculated as anhydrous alcohol, (mg/dm^3), no more than	6
6) Methyl alcohol content by volume calculated as anhydrous alcohol (mg/dm^3), no more than	0.03
7) Presence of furfuryl alcohol in ethanol	Not allowed

[4] Value of the indicator put in brackets is established for alcohol products made in the territory of the Republic of Belarus.

Table 4: Identification indicators of rectified ethanol used for the production of vodka with protected designation of origin and special vodka[5]

Indicators	Indicator value
1. Organoleptic characteristics	A transparent colorless liquid with no foreign particles, no off-flavors, and no off-odors relative to the source raw materials
2. Physicochemical indicators:	
1) Ethanol content by volume (%), no less than	96.3
2) Oxidation test (minutes), at 20ºC, no less than	15
3) Mass concentration of acetaldehyde calculated as anhydrous alcohol (mg/dm^3), no more than	4
4) Mass concentration of fusel oil: 1-propanol, 2-propanol, isobutyl alcohol, isoamyl alcohol, 1-butanol calculated as anhydrous alcohol, (mg/dm^3), no more than	5
5) Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol, (mg/dm^3), no more than	10
6) Mass concentration of free acids (CO2), calculated as anhydrous alcohol, (mg/dm^3), no more than	15
7) Methyl alcohol by volume, calculated as anhydrous alcohol (%), no more than	0.02
8) Mass concentration of nonvolatile residue calculated as anhydrous alcohol, (mg/dm^3) , no more than	15
9) Mass concentration of volatile nitrogen bases calculated as nitrogen in 1 dm^3 of anhydrous alcohol, mg, no more than	1.0
10) Presence of furfuryl	Not allowed

[5] The use of alcohol-containing wastes from the production of liquor and wine products is prohibited in the production of alcohol intended for making vodka and liquor products.

Table 5: Identification indicators of raw alcohol used for making rectified ethanol

Indicators	Indicator value	
1. Organoleptic indicators:		
1) Appearance	Transparent liquid with no foreign particles	
2) Color	Colorless liquid	
3) Flavor and odor	Characteristic for raw ethanol, produced from the appropriate raw materials with no taste or odor of foreign substances	
2. Physicochemical indicators:	From all types of raw materials (except molasses) or their mixtures	From molasses
1) Ethanol content by volume (%), at least	88	88
2) Mass concentration of aldehydes calculated as acetaldehyde in anhydrous alcohol (mg/dm^3), no more than	300	500
3) Mass concentration of compound esters calculated as ethyl acetate in anhydrous alcohol (mg/dm^3), no more than	500	700
4) Content of methyl alcohol by volume calculated as anhydrous alcohol (%), no more than	0.13	Not rated
5) Mass concentration of fusel oil calculated as a mixture of isoamyl and isobutyl alcohols (3:1) in anhydrous alcohol (mg/dm^3), no more than	5,000	5,000

Table 6: Indicators of water used for making alcohol products

Parameter	Measurement unit	Normative values for production								
		vodkas and special vodkas						liquors, Cognac	beer and drinks made from beer (beer drinks)	low-alcohol drinks
Total hardness	dGH	0 – 0.20 <*>	0.21 – 0.40	0.41 – 0.60	0.61 – 0.80	0.81 – 1.00	1.01 – 1.20	no more than 0.36	2 - 4 no more than 7.0 <*> no more than 7.0 <****>	no more than 0.7 no more than 7.0 <*>
1. Alkalinity	mol/dm^3	no more than 2.0 no more than 4.0 <*>	no more than 1.5	no more than 1.0	no more than 0.6	no more than 0.4	no more than 0.2	2.0 – 4.0 no more than 4.0 <*>	0.5 – 2.0 no more than 2.0 <*> no more than 5.0 <****>	no more than 1.0
2. permanganate oxidizability, no more than	mg O_2/dm^3	6.0	6.0	5.0	4.0	3.0	2.0	2.0 cognac – 6.0	2.0	2.0
3. Nonvolatile residue	mg/dm^3	250.0	225.0	200.0	no more than 150.0	125.0	100.0	190 - 550 550 <*>	Not rated	no more than 500
4. Hydrogen ion exponent, less than	pH unit	7.0 7.8 <*> 7.8 <**>	7.0 7.8 <**>	7.0 7.8 <**>	6.5 7.8 <**>	6.5 7.8 <**>	6.5 7.8 <**>	7.0 7.8 <*> 7.8 <**>	6.0 – 7.0 8.0 <*> 8.0 <****>	7.0
5. Mass concentration of ions, no more than:	mg ----- dm^3									
1) calcium		2.7	5.0	8.0	10.6	13.3	16.0	5.0	Not rated	5.2
2) calcium		0.8	1.6	2.4	3.2	4.0	4.8	1.6	Not rated	5.2
3) iron		0.15	0.12	0.10	0.06	0.04	0.02	0.12	0.30	0.10
4) sodium/ potassium		100	80	60	40	20	10	100	Not rated	Not rated
5) manganese		0.10	0.10	0.08	0.06	0.04	0.02	0.10	0.05 0.10 <*>	0.10
6) manganese		0.15	0.10	0.08	0.06	0.04	0.02	0.10	Not rated	0.10
7) copper		0.15	0.10	0.08	0.06	0.04	0.02	0.10	2.0	1.0
8) nitrates		10	10	10	10	10	10	10	25	5.0

9) nitrites		0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	traces
10) chlorides		30.0 60.0 <*>	25.0	20.0	15.0	10.0	5.0	25.0 60.0 <*>	70.0 150 <*>	100 - 150 150 <*>
11) sulfates		30.0	25.0	20.0	15.0	10.0	5.0	25.0	200	100 - 150 150 <*>
12) hydrogen carbonates		125.0 220.0 <*> 140 <**>	95.0 140 <**>	65.0 140 <**>	40.0 140 <**>	25.5 140 <**>	12.1 140 <**>	244.0 140<**>	30 - 122 122 <*> 250 <***>	61.0
13) silicates		5.0 12 <*> 12 <**>	4.0 12 <**>	3.0 12 <**>	2.0 12 <**>	1.0 12 <**>	1.0 12 <**>	5.0 12 <*> 12 <**>	Not rated	2.0
14) orthophosphates		0,10	0,10	0,08	0,06	0,04	0,02	0,05	Not rated	Not rated
15) polyphosphates		0.05	0.05	0.05	0.05	0.05	0.05	0.05	Not rated	Not rated
16) Ammonia						Not allowed no more than 2.0 <*>				
17) Hydrogen sulfide						Not allowed no more than 0.003 <*>				
7. Odor at a temperature of 20ºC and when heated up to a temperature of 60ºC	points	0	0	0	0	0	0	0	0	0
8. Flavor and aftertaste at 20 °C	points	0	0	0	0	0	0	0	0	0
9. Color, no more than	degree	2	2	2	2	2	2	5	Not rated	10
10. Turbidity at λ-400 nm and S- 50 mm, no more than	Unit of optical density	0.002	0.002	0.002	0.002	0.002	0.002	0.005	Not rated	1.0

<*> Indicator value is established for alcohol products made in the territory of the Republic of Belarus.
<**> Indicator value is established for alcohol products made in the territory of the Kyrgyz Republic.
<***> Indicator value is established for alcohol products made in the territory of the Republic of Armenia.
<****> Indicator value is established for alcohol products made in the territory of the Republic of Kazakhstan.

Table 7: Identification indicators of vodka, special vodka, liquors, spirits and low-alcohol drinks

Indicators	Indicator value
I. Vodka and special vodka	
1. Organoleptic characteristics	Transparent colorless liquid with no foreign matter or deposits that has a smooth flavor inherent to vodka and a characteristic vodka aroma, without any additional flavor or aroma
2. Physicochemical indicators:	
1) Alcohol content (%)	from 37.5 to 56[6]
2) Alkalinity—volume of hydrochloric acid with a concentration of 0.1 mol/dm^3 used for titration of100 cm^3 of vodka (cm^3) , no more than	3.0
3) Mass concentration of acetaldehyde calculated as anhydrous alcohol (mg/dm^3), no more than	8 (3[7])
4) Mass concentration of higher alcohols (fusel oil): 1-propanol, 2-propanol, 1-butanol, isobutyl alcohol (2-methyl-1-propanol), isoamyl alcohol (3-methyl-1-butanol), calculated as anhydrous alcohol, (mg/dm^3), no more than	5
5) Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol (mg/dm^3), no more than	13(10[8])
6) Methyl alcohol by volume, calculated as anhydrous alcohol (%), no more than	0.02
II. Liqueurs and liquor products	
1. Organoleptic characteristics, mass concentration of total extract, mass concentration of sugar (if any), mass concentration of acids calculated as citric acid, alcohol content	The consumer properties of each spirit should comply with the indicators specified in the technical documents for the specific spirit appellation
2. Methyl alcohol content by volume, calculated as anhydrous alcohol (%), no more than	0.05
III. Other spirits, low-alcohol drinks	
1. Organoleptic characteristics, alcohol content, physicochemical indicators	The consumer properties of each spirit should comply with the indicators specified in the technical documents for the specific spirit appellation
2. Methyl alcohol content by volume, calculated as anhydrous alcohol (%), no more than	0.05

[6] The following deviations of alcohol content are allowed: ±0.1 for 20 bottles, ±0.2 for individual bottles, and ±0.1 for 20 bottles.

[7] The indicator values shown in parentheses are established for alcohol products (vodkas and special vodkas) produced in the territory of the Republic of Belarus.

[8] The indicator values shown in parentheses are established for alcohol products (vodkas and special vodkas) produced in the territory of the Republic of Belarus.

Appendix No. 3: Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol products"
(TR EAEU 047/2018)

REQUIREMENTS FOR WINE PRODUCTS,
HONEY-BASED PRODUCTS (MEADS), AND LOW-ALCOHOL FERMENTED DRINKS,
AND ETHANOL-CONTAINING FOODSTUFFS FROM GRAPES AND FRUITS

Table 1: Hygienic safety requirements for wine products, honey-based products (meads) and low-alcohol fermented drinks

Group of products	Indicators	Measurement units	Allowable levels, no more than
1	2	3	4
1. Wine, sparkling wine, aromatized wine drinks, fruit table wine, wine drinks with an alcohol content of up to 15% by volume, alcoholized grape must (mistelle)	mycotoxins: ochratoxin A	mg/kg	0.002
2. Apple table wine, wine drinks with an alcohol content of up to 15% by volume made with the use of apple juice, cider, fruit cider, meads, fermented fruit and fermented-alcoholized wine stock from apples	mycotoxins: patulin	mg/kg	0.05
3. Cognac, superior brandy, apple brandy, honey vodka	methyl alcohol	g/dm^3 of anhydrous ethanol	2.0
4. Wine distillate for superior brandy, apple distillate for apple brandy	methyl alcohol	g/dm^3 of anhydrous ethanol	2.0
5. Rectified grape-based distillate	methyl alcohol	g/dm^3 of anhydrous ethanol	1.0
6. Rectified fruit distillate, rectified wine distillate, wine distillate, grape distillate, honey distillate, brandy, hard grape drink, grape vodka, hard honey drink, honey vodka	methyl alcohol	g/dm^3 of anhydrous ethanol	2.0
7. Fruit distillate (except fruit distillates from stone fruits), fruit brandy, hard fruit drink, fruit vodka	methyl alcohol	g/dm^3 of anhydrous ethanol	2.0
8. Wine products from stone fruit:	methyl alcohol	g/dm^3 of anhydrous ethanol	3.0
fruit distillate, hard fruit drink, fruit brandy			
9. Wine products from stone fruits:	hydrocyanic acid	g/dm^3 of anhydrous ethanol	1 mg/% of alcohol volume in alcoholic drinks
rectified fruit distillate, fruit distillate			
10. Fruit vodka, hard fruit drink, fruit brandy	hydrocyanic acid	mg/dm^3	35

Table 2: Microbiological safety standards for low-alcohol fermented drinks

Group of products	KMAFAnM[9] CFU[10]/cm^3, no more than	Product volume (mass), cm^3 (g), in which BGKP[11] (coliforms) are not allowed	Yeast and molds, CFU/cm^3 (g), no more than
1	2	3	4
1. Unfiltered:			
1) in kegs	not rated	3.0	not rated
2) draft	not rated	1.0	not rated
2. Filtered:			not rated
1) in kegs	not rated	3.0	not rated
2) draft	not rated	1.0	not rated
3. Produced using sterilizing filtration or pasteurization	10	10.0	100

[9] KMAFAnM - number of mesophilic aerobic and facultative anaerobic microorganisms
[10] CFU – number of colony-forming units
[11] BGKP - intestinal bacillus group

Table 3: Classification and allowable levels of sugar content in some categories of wine products, honey-based products (meads) and low-alcohol fermented drinks

Categories of products	Classification by sugar content, g/dm^3						
	dry	semidry	semisweet	sweet	extra dry	brut	extra brut
1	2	3	4	5	6	7	8
1. Wine, table wine, carbonated wine, semi-sparkling carbonated wine	no more than 4.0	more than 4.0 and less than 18.0	at least 18.0 and less than 45.0	at least 45.0	N/A	N/A	N/A
2. Fruit table wine	no more than 4.0	more than 4.0 and less than 30.0	at least 30.0 and less than 80.0	at least 80.0	N/A	N/A	N/A
3. Semi-sparkling wine, sparkling fruit wine, semi-sparkling fruit wine, carbonated fruit wine, carbonated semi-sparkling fruit wine	at least 15.0 and less than 25.0	at least 25.0 and less than 40.0	at least 40.0 and less than 55.0	at least 55.0 and less than 70.0	N/A	below 15.0	N/A
4. Superior sparkling wine, grape sparkling wine Champagne	at least 15.0 and less than 25.0	at least 25.0 and less than 40.0	at least 40.0 and less than 55.0	at least 55.0 and less than 70.0	N/A	at least 6.0 and less than 15.0	less than 6.0
5. Aromatized wine	at least 30.0 and less than 50.0	at least 50.0 and less than 90.0	at least 90.0 and no more than 130.0	more than 130.0	less than 30.0	N/A	N/A
6. Alcoholic honey-based drink, carbonated alcoholic honey-based drink	no more than 5.0	15 - 25	30 - 50	55 - 80	N/A	N/A	N/A
7. Fortified alcoholic honey-based drink,	N/A	N/A	30 - 90	100 - 160	N/A	N/A	N/A
8. Cider, perry	no more than 4.0	more than 4.0 and less than 30.0	at least 30.0 and less than 50.0	at least 50.0 and no more than 80.0	N/A	N/A	N/A

Table 4: Normal ranges of physicochemical indicators of wine products

Group of wine products	Mass concentration of titrate acids calculated as tartaric acid (g/dm^3)	Mass concentration of citric acid (g/dm^3), no more than	Массовая концентрация приведенного экстракта (g/dm^3), at least	Mass concentration of volatile acids calculated as acetic acid (g/dm^3), no more than	Mass concentration of total sulfur dioxide (g/dm^3), no more than
1	2	3	4	5	6
1. Table wine	at least 3.5	1.0	for white wines - 16, for rosé wines - 17, for red wines - 18	for white and rosé wines – 1.1, for red wines – 1.2	for dry wines - 200, for semi-dry, semisweet, and sweet wines - 300
2. Wine drink, aromatized wine drink, carbonated wine drink, carbonated semi-sparkling wine drink	at least 3.5	1.0	Not rated	1.2	200
3. Sparkling wine	5.0 – 8.0	1.0	for white wines - 16, for rosé wines - 17, for red wines - 18	1.2	200
Semi-sparkling wine	5.0 – 8.0	1.0	for white wines - 16, for rosé wines - 17, for red wines - 18	for white and rosé wines – 1.0, for red wines – 1.2	200
4. Sparkling grape wine (champagne)	5.5 – 8.0	1.0	16	1.0	200
5. Liqueur wine	at least 3.5	1,0	16.0[12]	1.2	200
6. Aromatized wine	at least 3.5	Not rated	12.0	1.2	200

Notes:

1. For grape sparkling wines (champagne), a mass concentration of iron of no more than 10 mg/dm_3 is established; for sparkling wines, a mass concentration of iron is no more than 10 mg/dm^3 for white wines and no more than 15 mg/dm^3 for red wines..
2. The carbon dioxide pressure in a bottle at a temperature of 20ºC is at least 350 kPa for superior sparkling wines; at least 300 kPa for sparkling wines; and 100–250 kPa for semi-sparkling wines.
3. Classification of wines according to sugar content is given in Table 3 of this Appendix.

[12] For aged liqueur wines a mass concentration of reduced extract of t least 18 g/dm^3 is established.

Table 5: Physicochemical indicators of fruit wines

Group of wines	Mass concentration of titrate acids calculated as malic acid (g/dm^3)	Mass concentration of residual extract (g/dm^3), at least	Mass concentration of volatile acids calculated as acetic acid, (g/dm^3), no more than	Mass concentration of total sulfur dioxide (mg/dm^3), no more than
1	2	3	4	5
1. Fruit wine, fruit table wine	at least 4	from cranberries and lingonberries - 6; from strawberries, raspberries, and plums - 12; from cherries, bilberries, blackberries, and rowanberries - 15; from black chokeberries - 20; from apples - 8; from apricots, pomegranates - 7	1.2	250
2. Fortified fruit wine	at least 4	from cranberries and lingonberries - 6; from strawberries, raspberries, and plums - 12; from cherries, bilberries, blackberries, and rowanberries - 15; from black chokeberries - 20; from apples - 10 (8[13]); from apricots, pomegranates- 7	1.2	200

Note: Mass concentration of residual extract in fruit wines made from several types of fruits is determined by calculation, taking into consideration the mass concentration of residual extract and the amount of fruit wine stock used in wine blend in accordance with the amount of such wine stock.

[13] The indicator is established for fortified fruit wine produced in the territory of the Republic of Belarus.

Table 6: Identification indicators and characteristics of cognac, fruit, wine distillates and rectified wine distillates

Indicator	Type of distillate					
	Cognac distillate		Fruit distillate		wine distillate	rectified wine distillate
	Young	aged	young	aged		
1	2	3	4	5	6	7
1. Organoleptic indicators:						
1) Transparency	Transparent, without foreign matter or residue – for all types of distillates					
2) Color	From colorless to light straw	From straw to dark brown	Colorless		Colorless	Colorless
3) Bouquet, aroma[14]	Complex, with marked winy and light floral notes	Complex, with winy notes, with oak wood notes and floral-fruity-vanilla to spicy-chocolate-resinous hints	Complex, with winy and fruity notes		Complex, with winy notes	Complex, with winy notes
4) taste[15]	Clean, burning, with a faint hint of ethanol	From burning, oaky, and spirituous to full, smooth, harmonious, with a piquant bitterness	Clean, burning, winy and fruity		Clean, burning, winy	Clean, burning, winy
2. Physicochemical indicators:						
1) Ethanol content by volume (%)	62 – 72.4	55 – 72.4	52 - 86		52 - 86	86 - 96
2) Mass concentration of higher alcohols, (mg/100 cm^3 of anhydrous alcohol)	180 - 600	170 - 500	100 - 450		160 - 600	no more than 50
3) Mass concentration of aldehydes calculated as acetaldehyde, (mg/100 cm^3 of	3 - 50	5 - 50	No more than 80		3 - 50	no more than 10

[14] Harsh ether-aldehyde, vinegary, sharp, rancid, over-cooked, scorched, petroleum, sulfurous, and other off-notes are not allowed.

[15] Harsh ether-aldehyde, vinegary, sharp, rancid, over-cooked, scorched, petroleum, sulfurous, and other off-notes are not allowed.

anhydrous alcohol)						
4) Mass concentration of medium esters calculated as ethyl acetate (mg/100 cm^3 of anhydrous alcohol)	50 - 250	50 - 270	30 - 200		30 - 270	no more than 50
5) Mass concentration of volatile acids calculated as acetic acid, (mg/100 cm^3 of anhydrous alcohol), no more than	80	250	80	250	250	no more than 20
6) Mass concentration of furfuryl alcohol (mg/100 cm^3 of anhydrous alcohol), no more than	3	3	3		3	Not rated
7) Mass concentration of copper (mg/100 cm^3), no more than	8	8	Not rated		Not rated	Not rated
8) Mass concentration of iron (mg/100 cm^3), no more than	1	1	1.5		1.5	Not rated
9) Mass concentration of total sulfur dioxide (mg/100 cm^3), no more than	45	40	45		45	Not rated
10) Mass concentration of methyl alcohol, (g/100 cm^3), no more than	2	2	2		2	2

Table 7: Identification indicators and characteristics of hard liquors from wine distillate for brandy (cognac distillate) (cognac)

Indicator	Normal values
1. Organoleptic indicators:	
1) External appearance	Transparent, without foreign matter or residue
2) Color	From light gold to dark amber with a hint of gold
3) Flavor and bouquet	Characteristic for cognac of the specific appellation, with no off-flavors or odors
2. Physicochemical indicators:	
1) Alcohol content (%),at least	40
2) Mass concentration of sugars calculated as invert sugar (g/dm^3), no more than	20
3) Mass concentration of higher alcohols (mg/100 cm^3 of anhydrous alcohol)	170 - 500
4) Mass concentration of aldehydes calculated as acetaldehyde (mg/100 cm^3 of anhydrous alcohol)	5 - 50
5) Mass concentration of iron (mg/dm^3), no more than	1.5
6) Mass concentration of methyl alcohol (g/dm^3 of anhydrous alcohol), no more than	2
7) Mass concentration of medium esters calculated as ethyl acetate (mg/100 cm^3 of anhydrous alcohol)	50 - 270
8) Mass concentration of volatile acids calculated as acetic acid (mg/100 cm^3 of anhydrous alcohol), no more than	200
9) Mass concentration of reduced extract (g/dm^3), at least[16]	
For cognacs with the aging period:	
For 3-, 4- and 5-year aged	0.5
Aged for more than 5 years	0.6

[16] The requirement shall enter into force upon expiry of 6 months from the date of coming into effect of the decision of the Eurasian Economic Commission on the inclusion of interstate standard that contains the rules and methods of analysis (tests) and measurements for determining the mass concentration of reduced extract for cognacs with different aging periods, into the list of international and regional (interstate) standards, and in case, if none, the national (state) standards that contain the rules and methods of analysis (tests) and measurements, in particular the rules of taking samples necessary for the application and fulfillment of the requirements of the EAEU Technical Regulation “On Safety of Alcohol products” and for conducting the assessment of conformity of items subject to technical regulation.

Table 8: Identification indicators and characteristics of hard wine liquors (from cognac distillates)

Indicator	Normal values
1. Organoleptic indicators:	
1) External appearance	Transparent liquid, without foreign matter or residue
2) Color	From light gold to dark amber
3) Taste and bouquet	Complex, with light floral-fruity notes, chocolate-vanilla hints and oak wood notes
2. Physicochemical indicators:	
1) ethanol content by volume, %	from 30.0 to 50.0
2) Mass concentration of sugars calculated as invert sugar (g/dm^3), no more than	from 5.0 to 25.0
3) Mass concentration of higher alcohols (mg/100 cm^3 of anhydrous alcohol)	from 20.0 to 220.0
4) Mass concentration of aldehydes calculated as acetaldehyde (mg/100 cm^3 of anhydrous alcohol)	from 5.0 to 30.0
5) Mass concentration of iron (mg/dm^3), no more than	1.0
6) Mass concentration of methyl alcohol (g/dm^3 of anhydrous alcohol), no more than	2
7) Mass concentration of medium esters calculated as ethyl acetate (mg/100 cm^3 of anhydrous alcohol)	from 10.0 to 150.0
8) Mass concentration of volatile acids calculated as acetic acid (mg/100 cm^3 of anhydrous alcohol), no more than	150.0

Notes:

1. Allowable deviations from the established physicochemical indicators for a specific beverage appellation should be no more than:

    ±0.3% of ethanol content by volume;

    ±2.0 g/dm^3 of mass sugar concentration.

2. Physicochemical indicators of a specific beverage appellation are established by the producer of the process instruction and recipe for that beverage.

Table 9: Identification indicators and characteristics of fruit vodkas

Indicator	Normal values
1. Organoleptic indicators:	
1) External appearance	Transparent liquid, without foreign matter or residue
2) Color	From colorless to amber (or light straw)
3) Taste and flavor	Pure, harsh, typical for the used raw materials
2. Physicochemical indicators:	
1) alcohol content (%)	37.5 - 55
2) Mass concentration of sugars calculated as invert sugar (g/dm^3), no more than	0 - 30
3) Mass concentration of volatile substances (mg/dm^3 of anhydrous alcohol), at least	2
4) Mass concentration of iron (mg/dm^3), no more than	1.5
5) Mass concentration of methyl alcohol (g/dm^3 of anhydrous alcohol), no more than	3.5
6) Mass concentration of medium esters calculated as ethyl acetate ($mg/100\ cm^3$ of anhydrous alcohol)	30 - 200

Table 10: List of process operations and process means allowed for making wine products

Name
1. Increasing the natural sugar content in grapes prior to harvesting using viniculture practices
2. Sorting: selection of healthy, ripe grape bunches, individual grapes, or individual fruits and separating out under-ripe, damaged, or rotten items
3. Increasing the sugar content in harvested grapes by air drying or cryoextraction using a selection of the ripest bunches, parts of bunches, and individual grapes
4. Partial dehydration of fruits to increase their sugar content
5. Concentration of grape or fruit must by reverse osmosis
6. Partial dehydration of grape or fruit must under a vacuum or atmospheric pressure
7. У Carbon dioxide maceration: placing whole grapes in a carbon dioxide atmosphere in a closed container for several days
8. Crushing: bursting of grape or fruit skins and crushing them to extract the juice
9. Partial or total destemming of grapes prior to fermentation
10. Infusion of grape or fruit must on pulp
11. Draining: separation of juice from pulp prior to pressing
12. Pressing
13. Fining using physical methods
14. Fining using one or more of the following processing substances:
1) albumin and/or lactalbumin
2) bentonite and sorbent clays
3) N-vinylpyrrolidone with a triethylene glycol dimethacrylate ester copolymer (no remainder allowed in end product)
4) kaolin
5) casein, potassium caseinate, and sodium caseinate
6) diatomaceous earth
7) silicon dioxide in gel or colloidal solution form
8) perlite
9) edible gelatin
10) isinglass
11) vegetable proteins
12) tannin
13) plant-based activated charcoal
14) phytin
15) phosphoric acid

16) trisodium phosphate
17) beta-glucanase enzymatic agent
18) pectolytic and pectin-proteolityc enzymes
19) zeolite (clinoptilolite)
15. Alcoholic fermentation
16. Use of wine yeasts
17. Use of the following in order to speed yeast growth:
1) diammonium phosphate or ammonium sulfate
2) ammonium sulfite or ammonium bisulfite
3) thiamine dihydrochloride
18. Use of yeast cell wall products
19. Racking off the lees
20. Aging (maturation)
21. Racking
22. Topping off
23. Use of sulfur dioxide, potassium bisulfite, or potassium metabisulfite. Maximum content of total sulfur dioxide in the product: in grape wines—300 mg/dm^3 ; in fruit wines and alcoholic honey-based drinks—200 mg/dm3 ; in all other wine products, except for products with an ethanol content exceeding 22.0% by volume —200 mg/dm^3;
24. Removal of sulfur dioxide using physical methods
25. Aeration or addition of oxygen
26. Thermal processing
27. Centrifuging and filtering, with or without the use of an inert filtering additive, provided that if it is used, no traces of it remain in the treated product
28. Use of carbon dioxide, or argon, or nitrogen, separately or a mixture of them, in order to create an inert atmosphere and process (store) the product with no exposure to air
29. Use of dimethyl dicarbonate prior to bottling wine beverages having an ethanol content of less than 15.0% by volume, and containing sugar, to ensure their microbiological stability
30. Treatment of white must and young white wines in the fermentation stage, and of white wines and grape must intended for the production of rectified concentrated grape must, with activated charcoal
31. Use of sorbic acid or potassium sorbate, with a maximum content of sorbic acid in the product of 200 mg/dm^3
32. Use of tartaric acid for acidification in order to increase wine acidity by not more than 2.5 g/dm^3, calculated as tartaric acid

33. Use of one or more of the following substances for lowering acidity:
1) neutral potassium tartrate
2) potassium bicarbonate
3) calcium carbonate, which may contain trace amounts of a calcium double salt of (L+) tartaric acid and (L-) malic acid
4) calcium tartrate or tartaric acid
5) a homogenous atomized preparation of tartaric acid and calcium carbonate in equal proportions
6) potable water—for fruit wines
34. Use of yeasts of the genus Schizosaccharamyces to biologically lower acidity
35. Use of polyvinylpolypyrrolidone
36. Use of a polyvinylimidazole-polyvinylpyrrolidone copolymer
37. Use of lactic acid bacteria in the form of tartaric suspension
38. Addition of lysozyme
39. Use of ion-exchange resins
40. Use, in dry wines in quantities no more than 5%, of fresh good-quality and undiluted yeast lees obtained in dry wine production
41. Sparging using argon or nitrogen
42. Addition of carbon dioxide
43. Treatment with urease to lower urea content
44. Addition of L-ascorbic acid. The maximum content of ascorbic acid in the product is 250 mg/dm^3
45. Addition of citric acid in order to stabilize or acidify. The maximum content of citric acid in wine is 1.0 g/dm^3 DL-tartaric acid (racemic acid), or its neutral potassium salt for excess calcium sedimentation
46. Treatment of wine beverages for stabilization of turbidity with:
1) potassium ferrocyanide or calcium phytate. Residual content of these substances in wine beverages is prohibited.
2) metatartaric acid
3) gum arabic
4) DL-tartaric acid (racemic acid), or its neutral potassium salt for excess calcium sedimentation
5) potassium bitartrate and calcium tartrate to expedite the precipitation of potassium bitartrate
6) electrodialysis to stabilize wine tartrate
47. Use of copper sulfate to remove flavor and odor defects. The maximum content of copper in the product is 1.0 mg/dm^3
48. Addition of caramelized sugar to enhance color

49. Fortification: increasing the natural ethanol content in wine or in bulk wine by no more than 4 percent by adding concentrated grape must or rectified concentrated grape must to fresh grapes or grape must prior to fermentation or during fermentation, or by partially concentrating grape must using reverse osmosis, or by partially concentrating wine through freezing; for fruit wine, - increasing the natural ethanol content by volume through the addition of sugar-containing products—by no more than 10 percent for fruit table wine, and by no more than 5 percent for fortified fruit wine. Fortification is allowed only in the years that are unfavorable for grape ripening upon permission of the authorized body of the Eurasian Economic Union member state
50. Alcoholization: addition of rectified ethanol from edible base ingredients, rectified wine distillate, rectified grape distillate, rectified fruit distillate, wine distillate, fruit distillate, or honey distillate individually or in combination
51. Partial de-alcoholization of wine: decreasing the ethanol content by volume in wine by no more than 2 percent by vacuum evaporation or use of other physical methods
52. Blending (alignment, assemblage): mixing of bulk wine beverages of the same sort, which have certain variations in physical-chemical and/or organoleptic characteristics, in order to produce a wine beverage that is of that same sort but homogenous in content
53. Blending: mixing one sort or different sorts of bulk wine beverages produced from different species of grapes or different types of fruit or honey, of different origin, of the same harvest year or different harvest years, or mixing of musts of various species of grapes or different types of fruits or honey
54. Sweetening
55. Aromatization. When using flavorings and aromatic substances and extracts from plant ingredients, the maximum level of biologically active substances in wine beverages should be as follows: safrole and isosafrole—2 mg/kg in a product having an ethanol content by volume of no more than 25 percent that is made using ylang-ylang or camphor tree flowers, and 15 mg/kg in product made using nutmeg; hydrogen cyanide—1 mg for each percent of ethanol content by volume in a product made using almonds, apricots, cherries, or other fruits and leaves of plants of the Prunus genus; thujone—5 mg/kg in a product with an ethanol content by volume no more than 25 percent made using tansy, wormwood, white cedar, or yarrow, and 25 mg/kg in a product containing preparations based on common sage; beta-asarone—1 mg/kg in a product made using European and Indian varieties of sweet flag and/or European wild ginger
56. Preparation of bulk wine (wine stock) or bulk liqueur wine or fortified bulk fruit wine under a film of yeast
57. Formation of foamy and sparkling properties of grape sparkling wine, superior sparkling wine, semi-sparkling wine, sparkling fruit wine, or semi-sparkling fruit wine when they are made using the traditional method, periodic tank method, or continuous-flow tank method.
58. Distillation of bulk wine and/or rectification of bulk wine, alcoholized with wine distillate, fermented honey must, pomace, lees, pulp residue, and fermented raisins
59. Fractional distillation of bulk wine for the purpose of making wine distillate for superior brandy
60. Fractional distillation of bulk fruit table wine to make fruit distillate
61. Fractional distillation of bulk apple wine to make apple distillate for apple brandy
62. Use of oak wood in the production of wine products to impart specific organoleptic characteristics to them

63. Use of certain wood species in the production of fruit vodkas to impart specific organoleptic characteristics to them
64. Transversage—the process of transferring champagnized wine from the bottle into a tank.
65. Use of treated (purified) water at the stage of wine product blending, if it is specified in the production process

Appendix No. 4: Technical Regulation of the Eurasian Economic Union "On Safety of Alcohol products"
(TR EAEU 047/2018)

REQUIREMENTS FOR BREWED PRODUCTS AND RAW MATERIALS FOR THEIR PRODUCTION

Table 1: Hygienic safety requirements for brewed products and raw materials for their production

Group of products	Indicators	Allowable levels	Notes
1	2	3	4
1. Beer, pasteurized and unpasteurized beer drinks	N-nitrosamines: total NDMA[17] and NDEA[18]	no more than 0.003 mg/kg	
2. Brewer's malt[19]	N-nitrosamines: total NDMA and NDEA	no more than 0.015 mg/kg	
	Impurities	no more than 0.5%	
		Not allowed	For high-quality malt
	Mycotoxins:		
	Zearalenone	1.0 mg/kg	Barley, wheat
	Benzapyrene	0.001 mg/kg	
3. Brewer's barley	Moisture content	no more than 14.5%	
	Varietal purity	at least 92%	
	Size (passing through cover 2.5 x 20 mm)	at least 85%	
	Small kernels (passing through cover 2.2 x 20 mm)	no more than 5%	
	impurity	no more than 1%	
	grain impurity	no more than 7,0%	
	protein	at least 9,5% no more than 12%[20]	
	viability	at least 95%	
	germinating ability	at least 95%	
	Infestation by grain pests	Not allowed	

[17] NDMA—nitrosodimethylamines
[18] NDEA—nitrodiethylamines
[19] The content of toxic elements, mycotoxins, and pesticides in malt is rated considering their content in the raw materials for its production (barley, wheat, rye).
[20] When climatic conditions are poor and when no brewing-quality barley is available, malting barley with a protein content of more than 12% is allowed.

	Contamination by grain pests	Total contamination density, no more than 15.0 pcs./kg	
4. Brewer's wort concentrate, malt extract	Toxic element:		
	Lead	1.0 mg/kg	
	Arsenic	1.0 mg/kg	
	Cadmium	0.2 mg/kg	
	Mercury	0.03 mg/kg	
	Mycotoxins:		
	Aflatoxin B1	0.005 mg/kg	
	Deoxynivalenol	1.0 mg/kg	
	Zearalenone	1.0 mg/kg	
	Pesticides:		
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.5 mg/kg	
	DDT[21] and its metabolites	0.02 mg/kg	
	2,4-D acid[22], its salts and esters	Not allowed	
	Radionuclides:		
	Cesium-137	80 Bq/kg	
	Strontium-90	100 Bq/kg	

[21] DDT—1,1-di (4-chlorophenyl) -2,2,2-trichloroethane pesticide
[22] 2,4-D acid—dichlorophenoxyacetic acid

Table 2: Microbiological safety standards for beer and drinks made from beer (beer drinks)

Group of products	KMAFAnM[23] CFU[24]/cm^3, no more than	Product volume or mass, cm^3 (g), in which BGKP are not allowed[25] (coliforms)	Yeasts and molds, CFU/ cm^3 (g), no more than
1	2	3	4
1. Unpasteurized beer, beer drinks			
1) in kegs	Not rated	3.0	Not rated
2) in bottles, cans	Not rated	10.0	Not rated
2. Pasteurized and sterilized beer and beer drinks	500	10.0	40
3. Unpasteurized draft beer and beer drinks	Not rated	1.0	Not rated

Table 3: Microbiological indicators of brewing raw materials

Group of products	KMAFAnM CFU/g, no more than	Product mass, (g), in which BGKP are not allowed (coliforms)	Product mass, (g), in whichpPathogens, including salmonellas are not allowed	Note
1	2	3	4	5
Brewer's wort concentrate, malt extract	5 x 10 <4>	0.1	25	Yeasts and molds (in total) 100 CFU/g, no more than

[23] KMAFAnM—Number of mesophilic aerobic and facultative anaerobic microorganisms.
[24] CFU—colony-forming units
[25] BGKP— intestinal bacillus group

Table 4: Organoleptic indicators of beer

Indicator	Type of beer			
	Filtered beer		Unfiltered beer (clarified and unclarified)	
	light	dark	light	dark
1	2	3	4	5
1. Transparency	Transparent foaming liquid with no sediment or foreign material that is not inherent to beer. The occurrence of protein-tannin compound particles is allowed during the storage process. Weak to intense opalescence is allowed for wheat beer.		Non-transparent or transparent opalescent foaming liquid with no foreign material that is not inherent to beer. The occurrence of protein-tannin compound particles is allowed during the storage process. Yeast sediment is allowed.	
2. Aroma	Clean, fermented, malty, with a hoppy aroma, without off-odors.		Fermented, malty, with a hoppy aroma; a hint of yeast is allowed, without off-odors.	
3. Flavor	Clean, fermented, malty, with hoppy bitterness, without off-flavors. Spicy aromatic notes are present in the in flavor and aroma of wheat beer.	Full and malty with a marked caramel or burnt malt flavor, without off-flavors	Fermented and malty, with hoppy bitterness; a hint of yeast is allowed. Spicy aromatic notes are present in the in flavor and aroma of wheat beer.	Malty with a marked caramel or burnt malt flavor, without off-flavors

Table 5: Physicochemical indicators of light beer

Indicator	Extract content of original wort (%)														
	8 and more, less than 9	9 and more, less than 10	10 and more, less than 11	11 and more, less than 12	12 and more, less than 13	13 and more, less than 14	14 and more, less than 15	15 and more, less than 16	16 and more, less than 17	17 and more, less than 18	18 and more, less than 19	19 and more, less than 20	20 and more, less than 21	21 and more, less than 22	22 and more
1. Ethanol content (alcohol content) by volume (%), at least	2.8	3.2	3.6	4.0	4.5	4.7	4.8	5.4	5.8	6.2	6.6	7.1	7.9	8.2	8.6
2. Acidity, acidity units, no more than	2.5	2.5	2.6	2.6	3.2	3.2	3.6	3.6	4.5	4.5	5.0	5.0	5.0	5.0	5.0
3. pH								3.8 – 4.8							
4. Color, color units							0.4 – 2.5 (0.2 – 2.5 <*>)								
5. Color, EBC [European Brewery Convention] units							6.5 - 31 (4.0 - 31 <*>)								
6. Mass fraction of carbon dioxide (%), at least								0.40							
7. Foam formation:															
1) head height (mm), at least								40							
2) head retention (minutes), at least:								3							

<*> The indicator given in parentheses is applicable in the territories of the Republic of Belarus and the Republic of Kazakhstan.

Notes:

1. The mass fraction of carbon dioxide is determined in bottled and canned beer.
2. The allowed deviation of original wort extract content is ±0.3%.
3. Determination of either the acidity or the pH indicator is allowed.
4. Expressing the "Color" indicator in one of the specified units is allowed.

Table 6: Physicochemical indicators of dark beer

Indicator	Extract content of original wort (%)												
	10 and more, less than 11	11 and more, less than 12	12 and more, less than 13	13 and more, less than 14	14 and more, less than 15	15 and more, less than 16	16 and more, less than 17	17 and more, less than 18	18 and more, less than 19	19 and more, less than 20	20 and more, less than 21	21 and more, less than 22	22 and more
1. Ethanol content (alcohol content) by volume (%), at least	3.2	3.9	4.1	4.4	4.7	4.9	5.2	5.7	5.9	6.0	6.8	7.4	8.0
2. Acidity, acidity units, no more than	2.8	2.8	3.2	3.2	3.5	3.5	4.5	4.5	5.5	5.5	5.5	5.5	5.5
3. pH							3.8 – 4.8						
4. Color, color units							more than 2.5						
5. Color, EBC [European Brewery Convention] units							more than 31						
6. Mass fraction of carbon dioxide (%), at least							0.40						
7. Foam formation:													
1) head height (mm), at least							40						
2) head retention (minutes), at least:							3						

Table 7: Physicochemical indicators of wheat beer

Indicator for light and dark wheat beer	Extract content of original wort (%)				
	11 and more, less than 12	12 and more, less than 13	13 and more, less than 14	14 and more, less than 15	15 and more, less than 16
1. Ethanol content (alcohol content) by volume (%), at least	2.5	3.5	4.5	4.5	5.0
2. Acidity, acidity units, no more than			3.2		
3. pH			3.6 – 4.8		
4. Color, color units					
For light beer		from 0.2 to 2.5 incl.			
For dark beer		above 2.5			
5. Color, EBC [European Brewery Convention] units					
For light beer		from 3.4 to 31 incl.			
For dark beer		above 31			
6. Mass fraction of carbon dioxide (%), at least			0.30		
7. Foam formation:					
1) head height (mm), at least			40		
2) head retention (minutes), at least:			4		

Notes:
1. The mass fraction of carbon dioxide is determined in bottled and canned beer.
2. The allowed deviation of original wort extract content is ±0.3%.
3. Determination of either the acidity or the pH indicator is allowed.
4. Expressing the "Color" indicator in one of the specified units is allowed.

Table 8: ***Food additives[26] allowable for used in beer production***

Food additive	Maximum level of content
1. Caramel color c E150c	50 g/kg
2. Caramel color d E150d	50 g/kg
3. carmine E120	100 mg/kg
4. Carotene E160a, beta-carotene E160a (ii), charcoal E153	600 mg/kg
5. Ethylenediaminetetraacetate E386	25 mg/kg
6. Polymethylsiloxane E900	10 mg/kg
7. polyvinylpyrrolidone E1201	10 mg/kg
8. Sulfites: potassium hydrosulfite (bisulfate) E228, calcium hydrosulfite E227, sodium hydrosulfite E222, potassium pyrosulfite E224, sodium pyrosulfite E223, potassium sulfite E225, calcium sulfite E226, sodium sulfite E221	50 mg/kg

[26] Other food additives with process functions are used pursuant to Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavorings, and Technological Aids" (TR CU 029/2012).

END UNOFFICIAL AUTOMATED TRANSLATION.

Attachments:

No Attachments.