Draft

CUSTOMS UNION

TECHNICAL REGULATIONS

ON THE SAFETY OF ALCOHOLIC BEVERAGES

(TR TS [Customs Union Technical Regulations] 201_/00)

TABLE OF CONTENTS

Draft

CUSTOMS UNION

TECHNICAL REGULATIONS

ON THE SAFETY OF ALCOHOLIC BEVERAGES

Introduction

1. The Technical Regulations on The Safety of Alcoholic Beverages (hereinafter, the Regulations) have been developed in accordance with the Agreement on Common Principles and Rules for Technical Regulation in the Republic of Belarus, Republic of Kazakhstan, and the Russian Federation of 18 November 2010.

2. The Regulations were developed in order to establish uniform mandatorily applied and enforced requirements for alcoholic beverages within the common customs territory of the Customs Union and to ensure free movement of alcoholic beverage products placed into circulation within the common customs territory of the Customs Union.

3. If other Customs Union technical regulations have been adopted for alcoholic beverages, then the alcoholic beverages must comply with the requirements of these Customs Union technical regulations that apply to them.

Article 1. Scope of Regulations

1. The Technical Regulations on the Safety of Alcoholic Beverages establish requirements for alcoholic beverages and for the processes of production, storage, shipment (transport), sale, processing, and disposal that are related to these requirements, as well as identification rules, forms, and procedures for assessing (verifying) conformity within the common customs territory of the Customs Union.

2. The purpose of these regulations is to protect human life and health, property, the environment, life and/or health of animals and plants, and to prevent actions that may mislead consumers of alcoholic beverages.

For these purposes, the regulations establish:

1) items that are subject to technical regulations

2) safety requirements for regulated items

3) rules for identifying regulated items

3. The following items are subject to technical regulation:

- alcoholic beverages

- the processes of production, storage, shipment (transport), sale, processing, and disposal of alcoholic beverages that are related to requirements for alcoholic beverages and are carried out by entities located and existing within Customs Union territory.

4. The following products are not categorized as subject to technical regulations:

1) alcoholic beverages that are in transit through the common customs territory of the Customs Union.

2) alcoholic beverages that are produced for scientific purposes.

3) alcoholic beverages that are produced by individuals for personal use with no intent to subsequently sell them in the common customs territory of the Customs Union.

4) alcoholic beverages that are supplied for export by foreign trade agreement outside the Customs Union.

5) those provided in the list of products (Appendix 5).

Research (test) and measurement methods, including sampling rules, are established in standards included in the List of Interstate Standards, and if there are none (prior to the adoption of interstate standards), they are included in national (state) standards of the Customs Union member states that contain research (test) and measurement rules and methods, including sampling rules, that are necessary for the application and enforcement of Customs Union technical regulations and the assessment (verification) of product conformity.

Article 2. Definitions

1. For purposes of these Regulations, the following terms and their definitions are used:

Alcoholic beverage—a food product that is made with or without the use of ethanol that is produced from edible base ingredients and/or alcohol-containing foodstuffs, with an ethanol content of more than 0.5 percent by volume, with the exception of foodstuffs as specified in the list in Appendix 5. Alcoholic beverages are subdivided into such forms as ethanol from edible base ingredients, distilled beverages, low-alcohol beverages, wines, distillates, beers, alcohol-containing foodstuffs, and honey-based beverages (meads).

Bulk alcoholic beverages—alcoholic beverages poured into an industrial or shipping container intended for filling a consumer container or for the production of other types of alcoholic beverages or other products not for sale to consumers as an end product.

Alcohol-containing foodstuffs—alcohol products that are alcohol-containing semi-processed materials for the production of alcoholic beverages including wines, fermented and alcoholized fruit products, alcoholized grape and fruit musts, alcoholized worts, alcoholized juices, alcoholized infusions, alcoholized fruit drinks, aromatic spirits, alcoholic aqueous extracts; concentrated food ingredients; food-grade aromatizing agents; and other semi-processed materials with an ethanol content of more than 0.5 percent by volume.

Aromatic ethanol spirits—a product that has an alcohol content of no less than 60 and no more than 80 percent, contains flavorings, and is made by distilling alcoholized infusions of plant ingredients, alcoholized juices and fruit drinks from fruit and/or berry ingredients, alcoholic aqueous solutions of essential oils, honey, propolis, essential oils, and other aromatic ingredients.

Ethanol spirits from edible base ingredients—ethanol spirits 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 base ingredients (except fruit), followed by distillation and/or fractional distillation 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 base ingredients, and of the by-products that form during the production of ethanol from edible base ingredients, vodkas, and liqueurs. Ethanol spirits from edible base ingredients are subdivided into raw ethanol and rectified ethanol.

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.

Rectified ethanol—ethanol with an alcohol content of at least 96 percent, made by alcoholic fermentation of sugar- and starch-containing base ingredients followed by fractional distillation or rectification of the raw ethanol, as well as the heads fraction of ethanol made from edible base ingredients and by-products that form during production of ethanol from edible base ingredients, vodkas, and liquors that contain associated volatile impurities.

Distilled beverage—alcoholic beverages made with rectified ethanol and/or alcohol-containing foodstuffs.

Categories of distilled beverages:

Vodka—a distilled beverage that is produced from rectified ethanol and distilled water with an alcohol content from 37.5 to 56 percent, and is a colorless alcoholic aqueous solution with a 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 from 37.5 to 56 percent, with a smooth flavor inherent to vodka, obtained by mixing rectified grain ethanol with specially purified (distilled) water, followed by treatment of this alcoholic aqueous solution with activated charcoal, with or without processing with dry nonfat milk, followed by purification filtration through quartz sand with an established grain size. Trace amounts of various flavor and aroma components are allowed, such as water-soluble carbohydrates; honey; organic edible acids, salts or acidity regulators; alcoholized infusions of plant ingredients in an amount not exceeding 0.2 percent of the mixture volume; aromatic spirits;

flavor and aroma enhancers, additives, and natural aromatizing agents; with the smooth flavor inherent to vodka and characteristic vodka aroma and with properties that are defined as characteristic traditional production techniques and/or human factors for this geographical location.

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 purified (distilled) water, followed by treatment of this alcoholic aqueous solution with activated charcoal, followed by thorough purification filtration through quartz sand with an established grain size.

Liquor—distilled beverages that have an alcohol content of at least 7 but no more than 60 percent and a sugar content of no more than 600 grams per liter, and are a mixture of rectified ethanol; treated water; various alcoholized juices, fruit drinks, infusions and aromatic alcohols that are obtained by processing fruit, berry and aromatic plant ingredients; to which are added sugar syrup, essential oils, wines, brandy, citric acid and other edible ingredients that are blended together; subsequently, the product may or may not be aged and the blend is then filtered. The presence of plant, fruit, or berry pieces in the product bottles is permitted, as specified in the recipe. The use of rectified ethanol from an ethanol heads fraction prohibited in the production of liqueurs.

Aperitif—a liquor with an alcohol content of at least 12 and no more than 35 percent with sugar content of at least 50 and no more than 180 grams per liter, made with food ingredients that impart a mildly bitter flavor.

Cocktail—a liquor with an alcohol content of at least 20 and no more than 40 percent with a sugar content of no more than 240 grams per liter, made by adding food 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/dm^3, 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, or dyes.

Gin—a liquor 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 natural or identical-to-natural flavorings; the flavor of juniper must remain predominant.

Liqueur—a liquor with an alcohol content of at least 15 percent, made from rectified ethanol or from distilled beverages, with the addition of sugar-containing products, agricultural products, or foodstuffs, including milk and dairy products, wines, natural or identical-to-natural flavorings, with a sugar content of at least 70 grams per liter for cherry liqueur made from cherry distillate, or at least 80 grams per liter of liqueur made from gentian or similar plants that are the only aromatic ingredients, or at least 100 grams per liter of liqueur made under other circumstances. Flavorings are not used for fruit liqueurs made from blackcurrants, cherries, raspberries, blackberries, blueberries, citrus fruits, mulberries, Arctic raspberries, cloudberries, bilberries,

lingonberries, sea buckthorn, and pineapple, or for plant liqueurs of mint, gentian, anise, Alpine wormwood, kidney vetch, or medicinal herbs.

Strong liqueur—a liqueur with an alcohol content of at least 35 percent and sugar content of at least 250 grams per liter of the beverage.

Dessert liqueur—a liqueur with an alcohol content of no more than 35 percent and a sugar content of at least 100 grams per liter of the beverage.

Emulsified liqueur—a liqueur with an alcohol content of at least 15 percent and a sugar content of at least 150 grams per liter of the beverage; it is opaque without added inclusions 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 grams per liter of the beverage, made from distillate and/or a distilled beverage, the composition of which includes egg yolks (at least 140 grams per liter of end product), egg whites, and sugar or honey, with or without the addition of natural flavorings only.

Crème—a liqueur with an alcohol content of at least 15 percent and a sugar content of at least 250 grams per liter of the drink, made from fruit (fruit and berry) ingredients with the addition of food ingredients (with the exception of dairy products).

Rum punch—a liquor made from rum, with the addition of alcoholized juices, fruit (fruit and berry) drinks, essential oil infusions, and identical-to-natural flavorings.

Punch—a liquor with an alcohol content from 15 to 20 percent and sugar content of at least 300 and no more than 400 grams per liter, made from rectified ethanol with the addition of alcoholized juices, fruit (fruit and berry) drinks, alcoholized essential oil infusions, and edible ingredients.

Nalivka—a liqueur with an alcohol content of at least 18 and no more than 20 percent and sugar content of at least 250 and no more than 400 grams per liter, made of alcoholized juices and fruit drinks with the addition of edible ingredients.

Infusion—a liquor with an alcohol content of at least 16 and no more than 60 percent and sugar content of no more than 300 grams per liter, made with edible ingredients.

Bitter infusion—an infusion with an alcohol content of at least 25 and no more than 60 percent and total extract content of no more than 30 grams per liter, made from edible ingredients that impart a bitter flavor.

Semi-sweet infusion—an infusion with an alcohol content of at least 20 and no more than 40 percent with a sugar content of at least 40 and no more than 100 grams per liter.

Sweet infusion—an infusion with an alcohol content of at least 16 and no more than 29 percent with a sugar content of at least 80 and no more than 300 grams per liter.

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

Whiskey—a distilled 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 no greater than 94.8 percent in wooden barrels with a maximum capacity of 700 liters for at least three years and blending it with treated water; color may or may not be added.

Rum—a distilled beverage with an alcohol content of at least 37.5 percent with a specific aroma and flavor, made by diluting rum distillate with treated water; it may or may not be aged in an oak container and coloring may or may not be added.

Grain alcohol—a distilled beverage with an alcohol content from 35 to 60 percent, which has the flavor and aroma of the ingredients used, obtained from a grain distillate (or mixture of distillates).

Original alcoholic beverage—an alcoholic beverage made with nontraditional technology using folk recipes in cultural and ethnographic centers, national parks and reserves, and other areas of the Republic of Belarus for the purposes of fully re-creating national traditions.

Low-alcohol beverages—an alcoholic beverage with an ethanol content (strength) in the finished product of less than 7 percent that is made with or without the use of rectified ethanol and/or alcohol-containing foodstuffs, and drinking water or mineral water with a total mineralization no more than 1 gram per liter, and that contains ingredients whose use is specified in technical documents, including sugar-containing products; acid; carbon dioxide; infusions; fruit; grain extracts; juices; plant ingredients; dairy products; honey and other bee products, including honeycomb, propolis, comb caps, and royal jelly; salts, other distilled beverages; food additives, and that does not quality as a wine or beer product.

The use of tonic agents (components) in low-alcohol beverages is prohibited.

Categories of low-alcohol beverages:

Low-alcohol alcoholized beverage—a low-alcohol beverage made with drinking or mineral water, rectified ethanol from edible base ingredients, and/or distillates, with or without the addition of ingredients whose use is specified in technical documents, including sugar-containing substances and flavorings.

Low-alcohol fermented beverage—a low-alcohol beverage with an alcohol content of no more than 6 percent, produced through the alcoholic fermentation of must or wort from edible base ingredients; total or partial alcoholic fermentation of whole or crushed berries, fruits, honey, or their musts; made without the addition of ethanol, or without using ethanol or products made with the addition of ethanol; with or without added carbonation, or naturally carbonated as a result of must fermentation.

Medovukha—a low-alcohol fermented beverage with an alcohol content of at least 1.5 and no more than 6 percent, produced through alcoholic fermentation of must that contains at least 8 percent honey, with or without the use of honey for sweetening; other bee products, including honeycombs, propolis, comb caps, royal jelly, and so on; and plant ingredients, with or without the addition of natural sugar-containing substances.

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 added 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 added carbon dioxide, or naturally carbonated as result of the fruit mash fermentation, and having a carbon dioxide pressure in the bottle from 100 to 250 kPa at 20ºC.

Flavored fruit cider—fruit cider made by adding natural flavorings.

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 saturation [sic] of sugar-containing products, with or without added carbonation, or naturally carbonation as a result of the pear must fermentation, with carbon dioxide pressure in the bottle from 100 to 250 kPa at 20ºC.

Wine beverages—an alcoholic beverage produced through full alcoholic fermentation of whole or crushed vine grapes or fruits and their musts; it is made with subsequent distillation of the fermented products and with or without aging; it is made through full or partial alcoholic fermentation of whole or crushed vine grapes, fruits, or their musts with the addition of one or more of the following products: rectified ethanol from edible base ingredients, grape distillate, wine or fruit distillates, sugar-containing products, flavoring agents, food additives, aromatics, carbon dioxide, or water, as indicated in the technical documents for the alcoholic beverage.

Categories of wine beverages:

Wine—an alcoholic beverage with an ethanol content from 8.5 (with the exception of wine that is of protected geographical indication or protected designation of origin) to 16.5 percent (with the exception of table wine) of the end product's volume, produced as a result of full or partial fermentation of fresh grapes, grape must without 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 of no less than 4.5 percent of the end product volume. The ethanol content in table wine may not exceed 15 percent of the end product's volume. The addition of concentrated grape must and/or rectified concentrated grape must is permitted in the production of table wine to increase the content of ethanol (fortification) or for sweetening.

When fortifying or sweetening, concentrated grape must and/or rectified concentrated grape must is added in an amount that may increase the content of ethanol in the end product volume 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.

Bulk wine (wine stock)—wine and table wine poured into an industrial or transportation container that is meant to be poured into a consumer container or for production of other various types of wine beverages or other alcoholic beverages not to be sold to consumers as an end product.

Bulk liqueur wine (liqueur wine stock)—liqueur wine poured into an industrial or transportation container that is meant to be poured into a consumer container or for production of other various types of wine beverages or other alcoholic beverages not to be sold to consumers as an end product.

Bulk fruit wine (fruit wine stock)—fruit wine poured into an industrial or transportation container that is meant to be poured into a consumer container or for production of other various types of wine beverages or other alcoholic beverages not to be sold to consumers as an end product.

Wine with protected geographical indication—wine made from grapes of a specific variety, or a mix of varieties of the *Vitis vinifera* species, as specified in technical documents, 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 grow, are processed, and are 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 common customs territory of the Customs Union, identified by authorized bodies of the Customs Union member states, and specified in technical documents).

Wine with protected designation of origin—wine made from grapes of a specific variety, or a blend of varieties of the *Vitis vinifera* species, as specified in technical documents, that grow, are processed, and are bottled within the borders of a certain geographical location (indicated in the name of the wine), 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 in the common customs territory of the Customs Union, identified by authorized bodies of the Customs Union member states, and specified in the technical documents).

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

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

Superior sparkling wine—a sparkling wine with an ethanol content by volume of 10.5 to 13 percent, 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 beverage with an ethanol content from 9 to 12.5 percent by volume, carbonated as a result of total or partial fermentation of grape must or secondary fermentation of the bulk wine (wine stock) and carbon dioxide pressure in the bottle from 100 kPa to 250 kPa at 20ºC.

Bottle-aged sparkling wine—a superior sparkling wine produced according to the traditional method (secondary fermentation of the bulk wine (wine stock) in the bottle) and aged after completion of secondary fermentation for at least three years.

Sparkling grape wine (Champagne)—a sparkling wine produced on the territory of Customs Union member states with an ethanol content of 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 specified by authorized bodies in Customs Union countries.

Carbonated wine—a wine beverage with an ethanol content of 8.5 to 12 percent by volume, 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), with a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC.

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

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, in an amount no greater than 15 percent of the total volume 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 beverage with an ethanol content of 6 to 22 percent by volume, produced as a result of total or partial fermentation of crushed fresh fruit of one type or several 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 through the addition of sugar-containing products; or from bulk fruit table wine (wine stock), or from fermented and alcoholized fruit must (fermented and alcoholic fruit juice) with an increase in the natural volume of ethanol by up to 5 percent through the addition of alcoholized fruit must (alcoholized fruit juice), sugar-containing products with the addition of fruit distillate or rectified ethanol. The percentage by volume of ethanol produced by alcoholic fermentation of fresh fruit or fruit must shall be at least 2 percent.

Fruit table wine—fruit wine with an ethanol content of 6 to 15 percent by volume, produced as a result of total or partial fermentation of crushed fruit (one type or several types) or sweetened or unsweetened fruit must.

Fortified fruit wine—fruit wine with an ethanol content of 15 to 22 percent by volume, produced as a result of alcoholic fermentation of fresh fruit must, or crushed fruit (one type or several types), or of bulk fruit table wine (wine stock), or of fermented and alcoholized fruit must (fermented and alcoholic fruit juice), sugar-containing products with added fruit distillate, and/or alcoholized fruit must (alcoholized fruit juice), or rectified ethanol from edible base ingredients.

Special process fortified fruit wine—fortified fruit wine produced using processing methods specified in technical regulations and technical documents, in order to give wine characteristic organoleptic properties.

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

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

Carbonated fruit wine—fruit table wine with an ethanol content of 6 to 12.5 percent by volume, produced through artificial carbonation and having a carbon dioxide pressure in the bottle of at least 250 kPa at 20ºC.

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 beverage with an ethanol content of at least 36 percent by volume, produced by distillation of bulk dry wine (wine stock), or distillation of bulk dry wine (wine stock) with the addition of wine distillate for brandy, or from wine distillate for brandy, and 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.

Three-year old brandy—a wine beverage made from wine distillates for brandy, aged for at least three years in contact with oak wood, with an ethanol content of at least 40 percent by volume.

Four-year old brandy—a wine beverage made from wine distillates for brandy, aged for at least four years in contact with oak wood, with an ethanol content of at least 40 percent by volume.

Five-year old brandy—a wine beverage made from wine distillates for brandy, aged for at least five years in contact with oak wood, with an ethanol content of at least 40 percent by volume.

Superior brandy—brandy with an ethanol content of at least 40 percent and no more than 42 percent by volume, made from wine distillates for brandy aged at least six years in an oak container.

Aged superior brandy—brandy with an ethanol content of at least 40 percent and no more than 45 percent by volume made from wine distillates for brandy aged for at least eight years in an oak container.

Old superior brandy—brandy with an ethanol content of a least 40 percent and no more than 57 percent by volume made from wine distillates for brandy aged for at least 10 years in an oak container.

Extra-old superior brandy—brandy with an ethanol content of at least 40 percent and no more than 57 percent by volume made from wine distillates for brandy aged for at least twenty years in an oak container.

Barrel-aged superior brandy—brandy with an ethanol content of at least 40 percent and no more than 45 percent by volume, made from wine distillates for brandy aged 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 with the place of origin indicated, made from aged wine distillates for brandy, 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 are 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 technical documents.

Fruit brandy—a wine beverage 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 or in a tank with oak wood for a minimum of six months, followed by the addition of sugar and caramel coloring.

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 wine beverage with an alcohol content of 37.5 to 55 percent, made from rectified wine distillate, with or without the addition of sugar-containing products, either separately or in combination with the wine distillate, and which has the flavor and aroma of the products used.

Fruit vodka—a wine beverage with an alcohol content of 37.5 to 55 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 fruit utilized.

Spirits made from Calvados distillate (Calvados)—a wine beverage with an ethanol content of 38 to 40 percent by volume, produced in the territory of Customs Union member states from Calvados distillate made from apples grown on the territory of Customs Union member states, aged for at least six months in contact with oak wood.

Spirits made from Cognac distillate (Cognac)—a wine beverage 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 technical documents.

Spirits made from Cognac distillate with protected geographical indication (national Cognac)—a superior brandy with protected geographical indication, which has characteristic organoleptic properties, mainly due to the soil and climatic features of this geographic location and the cultivation and processing methods used, as established by authorized bodies of Customs Union member states and specified in technical documents (including Russian cognac, Kazakhstani cognac, and Belarusian cognac).

Wine cocktail—a wine beverage with an ethanol content of 3.5 to 8.5 percent by volume, containing at least 50 percent bulk wine (wine stock), made with or without the addition of rectified ethanol from edible base ingredients and/or alcoholized grape must and/or rectified

wine distillate and/or sugar-containing products, and/or natural flavorings and aromatics, 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 beverage with an ethanol content of at least 7 and no more than 22 percent by volume with or without carbonation, containing at least 50 percent wine and/or wine must, with or without the addition of rectified ethanol from edible base ingredients, wine distillate, rectified wine distillate, or alcoholized wine must, with or without the addition of sweeteners and/or coloring.

Flavored wine drink—a wine drink with an ethanol content of at least 7 percent and no more than 22 percent by volume, made from bulk table wine (wine stock) with the addition of wine distillate, rectified ethanol from edible base ingredients, or rectified grape distillate; rectified wine distillate; sugar-containing products; and natural flavorings.

Carbonated wine drink—a wine drink with an ethanol content of 8.5 to 12 percent by volume, obtained by artificial 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 of 8.5 to 12 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 beverage with an ethanol content of at least 9 percent and no more than 22 percent by volume, with or without carbonation, containing at least 30 percent 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 bulk fruit wine), with or without the addition of alcoholized fruit must (juice), rectified ethanol from edible base ingredients, fruit distillate, rectified fruit distillate, sugar-containing products, dyes, or 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 of 9 to 12.5 percent by volume, made from fruit table wine with the addition of carbon dioxide, and having a carbon dioxide pressure in the bottle of at least 300 kPa at 20ºC.

Vermouth—a flavored wine drink in which characteristic organoleptic properties are achieved mainly by using substances contained in wormwood (*Artemisia*), obtained by infusion and/or maceration, flavorings from wormwood, with or without the addition of caramelized sugar, granulated sugar, refined granulated sugar, white sugar, grape must, rectified grape must, and/or concentrated grape must.

Fruit in wine (in fruit wine)—a wine beverage with an ethanol content of 15 to 22 percent by volume that contains fruit, 20 to 60 percent by weight, immersed in wine.

Hard grape drink—a wine beverage with an ethanol content of 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 mead—a wine beverage with an alcohol content of 22 to 55 percent, made as a result of fermenting honey must, which comprises at least 30 percent of the total volume of the end product, with the addition of honey distillate and rectified ethanol from edible base ingredients, with or without the addition of honey and natural flavorings, and having a predominant honey flavor and aroma.

Hard fruit drink—a wine beverage with an alcohol content of 22 to 55 percent, made from fruit distillate with option addition of sugar-containing products, and having the flavor and aroma of the ingredients used.

Alcoholized grape must (mistelle)—a wine beverage with an ethanol content of 12 to 25 percent by volume, made from grape must that contains at least 14 percent sugar, with the addition of rectified ethanol and/or wine distillate.

Alcoholized fruit must—a wine beverage with an ethanol content of 15 to 25 percent by volume, made from fruit must with the addition of rectified ethanol from edible base ingredients and/or fruit distillate and/or rectified fruit distillate.

Fermented and alcoholized fruit must (fermented and alcoholized bulk fruit wine)—a wine beverage with an ethanol content of 16 percent, produced as a result of alcoholic fermentation of fruit must or crushed fruit up to a naturally fermented ethanol content of at least 5 percent by volume, followed by the addition of rectified ethanol from edible base ingredients, rectified fruit distillate, and fruit distillate, and is intended for the production of various types of wine beverages and is not to be sold to the consumer as an end product.

Other wine products:

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, or 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 by a 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 a refractometer at a temperature of 20ºC, and having undergone processing as specified in technical documentation to remove excess acid and other components, except sugar.

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, or pressing. It is permitted to include sugar to assure 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 a refractometer at a temperature of 20ºC.

Distillate—an alcoholic beverage with an ethanol content of more than 52 percent by volume, obtained by simple or fractional distillation or rectification of fermented must, bulk wine (wine stock), alcohol-containing lees, residual sediment, alcohol-containing residue, or other alcohol-containing food product, and used for the production of alcoholic and wine beverages. The distillate may have the name of the ingredients or drink for which it is made.

Categories of distillates:

Distillate of grape origin—a distillate with an ethanol content of 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 with an ethanol content of at least 86 and no more than 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 of 52 to 86 percent by volume, produced by distillation of bulk dry wine (wine stock) with the addition of wine distillate or rectified wine distillate, and which has the aroma and flavor of the products used.

Wine distillate for brandy (cognac distillate)—a wine distillate with an ethanol content of 55 to 70 percent by volume, produced by fractional distillation of bulk dry wine (wine stock) having an ethanol content of at least 8.5 percent by volume, obtained from varieties of grapes of the *Vitis vinifera* species specified in technical documents, 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.

Aged wine distillate for brandy—a wine distillate for brandy with an ethanol content of 55 to 70 percent by volume, obtained by aging young wine distillate for brandy in contact with oak wood for the entire aging period.

Young wine distillate for brandy—a wine distillate for brandy with an ethanol content of 62 to 70 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 but no more than 96 percent by volume, produced by distillation and/or rectification of bulk dry wine (wine stock), or wine distillate with the addition of wine distillate, or rectified wine distillate.

Whiskey distillate—a distillate obtained by single or multiple distillation 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 barrels with a capacity no more than 700 liters for at least three years, or without aging.

Grain distillate—a distillate obtained by single or multiple distillations of fermented grain and/or malt mash to an alcohol content of no more than 94.8%, with a preservation of the flavor and aroma of the ingredients 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, or a 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 and no more than 96 percent by volume, produced by distillation of bulk dry fruit table wine (wine stock), or bulk dry fruit wine with the addition of fruit distillate or rectified 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.

Brewed beverages—alcoholic beverages that are produced from brewing base ingredients and/or beer.

Categories of brewed beverages:

Beer—an alcoholic beverage with an ethanol content created by the process of fermentation of 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), water, and brewer's yeast, without the addition of ethanol or flavorings. 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 2 percent of the mass of the malt, grain, and grain products.

Beverages made from beer (beer drinks)—brewed beverages with an ethanol content created by the process of fermenting wort of no more than 7 percent, 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 base ingredients), and water, with or without the addition of grain products, sugar-containing products, hops and/or hop products, fruit, other plant ingredients, products from processing fruit or other plant ingredients, flavorings, and aromatics, without the addition of ethanol.

Brewing base ingredients—foodstuffs used for making beer or beer drinks, including brewer's malt, special brewer's malt, wort concentrate, malt extract, grain products, hops, hop products, and sugar-containing products.

Malt—a product that is made by soaking grain, germinating it (for distilled products), and drying it (for brewed products).

Brewer's malt—malt made from malted barley or wheat.

Special brewer's malt—malt from malted barley or other grain, produced through grain-processing methods, including malting for the purpose of obtaining specific properties and characteristics in the malt or brewed beverages.

Wort—an aqueous solution of water-soluble solids extracted from base ingredients used for obtaining beer or beer drinks.

Wort concentrate—a product made by concentrating (dehydrating, condensing) wort.

Wort concentrate for beer drinks—a product made by concentrating (dehydrating, condensing) wort for beer drinks.

Malt extract—a product made by the extraction and concentration of the solution of substances extracted from brewer's malt.

Honey-based beverages (meads)—an alcoholic beverage that is 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 flavorings, and aromatic extracts, and that has a predominant aroma and flavor of honey.

Categories of honey-based beverages

Mead—an alcoholic beverage with an ethanol content of at least 8.5 and no more than 22 percent by volume, produced as a result of total or partial alcoholic fermentation of honey must with or without the addition of rectified ethanol, honey distillate, fruit distillate, honey, concentrated fruit juice, caramelized sugar or color correction, carbon dioxide, and that has the predominant aroma and flavor of honey. The use of up to 30 percent of fresh fruit musts and alcoholized fruit juices is allowed.

Carbonated mead—an alcoholic beverage with an ethanol content of 8.5 to 12 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 mead—an alcoholic beverage with an ethanol content of 17 to 22 percent by volume, produced by the total or partial fermentation of honey must, with or without addition of honey, or from fermented honey must, with or without the addition of concentrated fruit juice, with the addition of rectified ethanol from edible base ingredients, fruit distillate, and honey distillate. The use of up to 30 percent of fresh fruit must and/or alcoholized fruit juice, or fermented and alcoholized and/or reconstituted fruit juice is permitted.

Dessert mead—an alcoholic beverage 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 from fermented honey must with or without the addition of concentrated fruit juice, with the addition of rectified ethanol from edible base ingredients, fruit distillate, and honey distillate. The use of up to 30 percent of fresh fruit must and/or alcoholized fruit juice, or fermented and alcoholized and/or reconstituted fruit juice is permitted.

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

Honey nectar—an alcoholic drink with an alcoholic content of at least 22 percent, which is obtained by aromatizing a mixture of fermented honey must and honey distillate and/or rectified ethanol, which contains at least 30 percent fermented honey must (relative volume), with the addition of natural flavorings, aromatic extracts, and honey.

Honey vodka—an alcoholic beverage with an alcohol content of 35 to 55 percent, made by distilling fermented honey must, followed by the optional addition of honey and/or coloring to enhance color, and having the aroma and flavor of honey.

Honey must—an aqueous honey solution with an ethanol content of no more than 1 percent by volume.

Other terms:

Aromatization—a production method of infusing a certain aroma into an alcoholic beverage by adding flavorings, including natural ones;

Assemblage (blending, alignment)—a production method of mixing alcoholic beverages of the same type that differ in physical-chemical and/or organoleptic characteristics for the purpose of making an alcoholic beverage of that same type that is uniform in composition.

Purified (treated) water—water containing mineral and organic substances, established in Table 5 of Appendix 1, prepared by the following methods: softening, demineralization, deodorization, desalination, iron removal, filtration of potable water, and so on. The use of different methods simultaneously is permitted.

Aging (maturation)—a production method of storing alcoholic beverages in regulated conditions for a period of time established in processing instructions, during which physical-

chemical, biochemical, and microbiological transformations take place, as a result of which the alcoholic beverage acquires new properties and characteristics.

Geographical indication—a designation that identifies an alcoholic beverage both from the territory of Customs Union member states or a region or locality in this territory, as well as beverages of other regions in the world, where a certain quality, reputation, or other characteristics of the goods are associated to a significant degree with its geographical origins.

Fermented mash—a multi-component mixture used for eventual distillation or fractional distillation, obtained by the process of yeast fermentation of a mash of starch- or sugar-containing base ingredients, and consisting of water, ethanol, associated volatile impurities, and products of yeast metabolism.

Improvement of wine beverages—the combination of production operations that enable the replication of wine beverage indices to established requirements.

Grape—the berry of the grapevine, used for the production of wine beverages in a stage of technical maturity or slightly dried, 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 that are capable of alcoholic fermentation.

Protected designation of place of origin of an alcoholic beverage (protected designation of origin)—the name of a region, specific locality, or, in individual instances, a state, which is used to describe an alcoholic beverage and which meets the following requirements:

- the characteristics and quality of the corresponding alcoholic beverage are mainly or exclusively associated with the given geographical area, and with the natural and/or human factors intrinsic to it;

- the alcoholic beverage is produced only from base ingredients that are grown and permitted for the production of the alcoholic beverage in the given geographical area;

- the production of the respective alcoholic beverage is limited to this geographical area.

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.

Refinement of alcoholic beverage—the process to eliminate nonconformity of a product with regulation requirements.

Pure yeast culture—yeast isolated out from one cell and specially chosen by artificial selection for production of certain types of alcoholic beverages.

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 a quantity sufficient for fermenting the carbohydrates of must, wort, or pomace undergoing fermentation.

Traditional method of producing sparkling wine—the processes of creating the foamy and sparkling properties in sparkling wines during their secondary fermentation and maturation in glass bottles.

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 method.

Blending—the process of mixing one or different types of alcoholic beverages in order to obtain new properties and characteristics.

Blend—a product with established content and properties, made as a result of mixing various components.

Alcoholic beverage control sample—a product sample taken from a product lot and put into circulation in order to resolve a point of dispute between parties with respect to its authenticity and compliance with regulation requirements.

Alcoholic beverage standard sample—a product sample taken from mass-produced alcoholic beverages or a single product lot, in order to confirm its conformity.

Semi-processed product in liquor production—ingredients in liquor production in the form of alcoholized infusions, juices, extracts, fruit drinks, as well aromatic ethanol, sugar syrup, and caramel color, produced in accordance with current technical regulations and/or technical instructions, approved in the procedure established by law.

Ancillary materials—materials not included in the content of the product but used during its production for processing purposes.

Maceration—the process 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 material with the solvent.

Carbon dioxide maceration—the process of placing whole grapes or fruit in a carbon dioxide atmosphere in an enclosed unit for several days.

Pulp—chopped-up grape or fruit mass intended for juice extraction or steeping (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 volume.

Alcoholic beverage appellation—a word or group of words, including the category and/or type of alcoholic beverage, designed to identify the alcoholic beverage, and under which it is put into circulation.

Sterilization—the process of filtration of alcohol beverages in order to increase the biological stability.

Fortification—the process of increasing the natural volume of ethanol in wine by no more than 3 percent by adding rectified concentrated grape must to the grape must before fermentation or during fermentation, or by concentrating the must through reverse osmosis or chilling (freezing); in fruit wine, this is accomplished by adding sucrose, white sugar, granulated sugar, refined sugar, fruit must, or concentrated fruit must.

Sugar content designation of wine—the part of the wine appellation that specifies the sugar content of a wine beverage.

Color designation of wine—the part of the wine appellation that specifies the color of the wine beverage.

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

Total ethanol content by volume—the total alcohol content (ethanol content by volume) and potential ethanol content by volume.

Natural ethanol content by volume—the total volume of ethanol in the product prior to fortification.

Potential ethanol content by volume—quantities of ethanol content at a temperature of 20ºC that may be obtained as a result of full fermentation of the sugars contained in 100 vessels of the fermented product at the specified temperature.

Lot of a produced alcoholic beverage—a certain quantity or volume (of one tirage, blend, or container) of an alcoholic beverage, of a single appellation, of the same date of production, identically packaged and produced according to one national standard and/or organizational standard and/or other producer's documentation, presented for simultaneous delivery and acceptance.

Lot of a delivered alcoholic beverage—a certain quantity or volume of an alcoholic beverage of one or several categories, accompanied by shipping documents for tracking alcoholic beverages.

Pasteurization—a process of heat-treating alcoholic beverages that increases their shelf life.

Sweetening—the process of adding the following to an alcoholic beverage: 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, rectified concentrated grape must, concentrated grape must, caramel coloring, honey, syrup from *Ceratonia* (carob) pods, or any natural carbohydrates that have the same properties; in wine beverage production, the addition of the following: granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, grape must, concentrated grape must, rectified concentrated grape must, fruit must or concentrated fruit must, caramelized sugar, or honey; in wine

production, the addition of the following: concentrated grape must or rectified concentrated grape must; in fruit wine production, the addition of the following: granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, fruit must or concentrated fruit must.

Foreign matter—inclusion of various items not inherent to an alcoholic beverage (fragments, scraps of paper, grit, and other foreign objects introduced from outside).

Consumer properties of an alcoholic beverage—the organoleptic and physical-chemical characteristics of an alcoholic beverage, intrinsic to it, that distinguish alcoholic beverages of different types and different appellations from one other.

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.

Fractional distillation—the process of obtaining rectified ethanol directly from mash followed by its purification from associated volatile impurities using a fractional distillation installation.

Rectification of raw alcohol—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, sucrose, dextrose, fructose, glucose, starch syrup, concentrated grape must, concentrated fruit must, rectified concentrated grape must, caramelized sugar, honey, as well as brewing base ingredients 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 form as a result of yeast activity.

Alcoholization—the process of adding rectified ethanol from edible base ingredients, wine distillate, fruit distillate, or honey distillate.

Alcoholized juice—a food product with an alcohol content of at least 16 and no more than 25 percent, produced by pressing fruit pulp and alcoholizing the obtained juice with rectified ethanol.

Alcoholized fruit drink—a food product with an alcohol content of at least 24 percent, produced by the extraction of soluble material from fresh or dried fruits using an alcoholic aqueous solution with an alcohol content of at least 30 and no more than 60 percent.

Alcoholized infusion—an alcohol-containing food product and a semi-processed liquor product made from fresh or dried spicy and aromatic and/or non-aromatic plant ingredients by extracting soluble material using an alcoholic aqueous solution with an alcohol content of 40 percent to 90 percent.

Must (mash, wort)—an aqueous solution of extracted base ingredients in the production of ethanol, beer, and medovukha.

Technical documents—documents in accordance with which edible products, materials, and goods are produced, stored, transported, and sold (technical specifications, processing instructions, recipes, etc.).

Heat treatment—treatment of alcoholic beverages with heat and/or cold at a production stage.

Processing impurities—impurities formed as a result of aging (storage), filtration, and/or capping of alcoholic beverages (fibers of filtration material, cork dust, or polymer dust).

Tirage—the production process of making superior sparkling wines (champagne) 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 superior sparkling wine (champagne) using the bottle method; it consists of treated blends of bulk wines that have undergone filtration, tirage liqueur, pure yeast starter culture, and fining agents.

Fermentation mix—a semi-processed product used for secondary fermentation via the tank method when making sparkling wine and superior sparkling wine (champagne) from treated blends of bulk wine that have undergone filtration, with the addition of tank liqueur and pure yeast starter culture.

Tirage (tank) liqueur—a semi-processed product used in the production of sparkling wines and superior sparkling wines, made from treated blends of bulk wine that have undergone filtration, with the addition of sugar. Acidification of the liqueur by adding citric acid is permitted.

Accompanying documentation for goods—documents in a form established by the laws of Customs Union member states, prepared in the course of the production and sale of alcoholic beverages.

Destruction of alcoholic beverage products—making alcoholic beverage products that do not comply with technical regulation requirements unsuitable for any use or application, as well as ensuring they have no adverse effect on humans, animals, or the environment, by methods that comply with acting legislation.

Dosage liqueur—a semi-processed product used in the production of sparkling and superior sparking (champagne) wines to attain the physical-chemical criteria 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 aromatic substances from plant ingredients, obtained by the plant ingredient extraction method.

Alcoholic beverage register—a resource (database) containing the appellations and characteristics of an alcoholic beverage, information about its producer (importer), production location, storage conditions, and information about the labeling of the alcoholic beverage.

Notification of the start of alcoholic beverage circulation in the common customs territory of the Customs Union—a document that contains the specifications of an alcoholic beverage of a certain appellation, information about its producer (importer), location of production of the alcoholic beverage, storage conditions, and information about the labeling of the alcoholic beverage, which are necessary to apply and enforce the regulations.

INS number—food additive number in the International Numbering System for identification of food additives; in EU countries, the letter "E" precedes the number.

E-number—food additive number for identification of food additives in the European numbering system used in the European Union and Customs Union member states.

Re-processing of alcoholic beverages—the collected processing operations that enable the improvement of an alcoholic beverage that does not comply with technical regulation requirements in order that it may be subsequently used for its intended purpose.

Article 3. Market Circulation Rules

1. An alcoholic beverage is released for market circulation when it complies with the current technical regulations of the Customs Union as well as with other Customs Union technical regulations that apply to it.

2. An alcoholic beverage that complies with regulation requirements and Customs Union technical regulations, and that has passed conformity assessment (verification), is labeled with a common product-circulation mark for the Customs Union member state market.

3. An alcoholic beverage circulates in the territory of Customs Union member states on the condition that notification of the start of alcoholic beverage circulation is sent (hereinafter, notification).

4. The notifying party (producer (manufacturer) or supplier (importer) of the alcoholic beverage) electronically submits the notification to the authorized body of the Customs Union member state on the form provided in Appendix 6.

Circulation of alcoholic beverages within the territory of Customs Union member states is permitted after the notifying party receives automatic or automated electronic confirmation that the authorized body of the Customs Union member state has received the notification.

The alcoholic beverage register is maintained for the information of consumers, producers, and suppliers of products, as well as for government monitoring of regulation requirements.

The alcoholic beverage register is created on a competitive basis and is maintained on a separate information system in the form of an electronic database that is protected from damage or unauthorized access and is periodically published on electronic media.

The alcoholic beverage register is maintained using specialized software for the storage and exchange of information.

Authorized bodies of the Parties enter information about alcoholic beverages into the alcoholic beverage register, create reports about alcoholic beverages, and prepare information and transmit it to the alcoholic beverage register.

Information is transmitted by the authorized bodies of the Parties to the alcoholic beverage register in electronic form on a continuous basis, as information regarding alcoholic beverages is received in the corresponding national registers.

The register is maintained by the Eurasian Economic Commission on the basis of information provided by the authorized bodies and institutions of the Parties, through the integrated gateway and host node of each Party.

The Eurasian Economic Commission delegates authority to maintain the alcoholic beverage register to one of the Parties.

Information on the alcoholic beverage register is available to the public and is posted through daily updates to the specialized search server of the Eurasian Economic Community's Internet website.

The authorized bodies of the Parties and the Eurasian Economic Commission provide information contained in the alcoholic beverage register to interested parties.

5. Alcoholic beverages that are in circulation must be accompanied by the accompanying documentation for goods in order to support tracking of these beverages.

6. Alcoholic beverages that do not comply with the requirements of these regulations and/or other applicable Customs Union technical regulations, including alcoholic beverages that are past their expiration date, are subject to withdrawal from circulation by the business affiliate (owner of the alcoholic beverage) independently, or by order of the state monitoring (oversight) authorized bodies of the Customs Union member state.

Article 4. Identification of Alcoholic Beverages for Purposes of Categorizing Them as Subject to These Technical Regulations

1. For the purpose of qualifying alcoholic beverages as items subject to technical regulation, to which these regulations are applied, the interested parties identify the product.

2. Identification of alcoholic beverages is made according to its appellation and/or its attributes, set forth in the definition of this product in these regulations, by visual and/or organoleptic and/or analytical methods.

3. Identification of alcoholic beverages is made by one and/or several of the following methods:

1) by appellation—by comparing the appellation and purpose of the alcoholic beverage indicated on the consumer packaging label and/or in the accompanying documentation for goods, with the appellation indicated in the definition of the type and/or category of the alcoholic beverage

2) by the visual method—by comparing the appearance of the alcoholic beverage with the attributes set forth in the definition of this alcoholic beverage in the regulations

3) by the organoleptic method—by comparing the organoleptic criteria of the alcoholic beverage with the attributes set forth in the definition of this alcohol beverage in the regulations. The organoleptic method is used if it is not possible to identify the alcoholic beverage by appellation or by the visual method.

4) by analytical method—by verifying the conformity of the physical-chemical and/or microbiological criteria of the alcoholic beverage with the attributes set forth in the definition of this alcoholic beverage in the regulations. The analytical method is used if it is not possible to identify the alcoholic beverage by appellation, visual method, or organoleptic method.

4. An alcoholic beverage is recognized as counterfeit if:

- it contains ingredients that are not specified in the regulations, codes of rules, standards, or technical documents

- it is produced with substituted varieties of grapes or a mixture of them if this is not specified in the technical documents

- it is produced with the addition of ethanol from edible base ingredients or sugar-containing products with the exception of those instances when the addition of ethanol from edible base ingredients is specified in the regulations and technical documents

- it is produced with the addition of ethanol from non-edible base ingredients

- it is produced with the addition of water if this is not specified in the regulations and technical documents

- it contains information on the container, consumer packaging, and/or label regarding protected geographic indications or protected designation of origin if it is not produced in compliance with the provisions of the regulations that govern the production of that product

- it is produced in violation of aging periods established by regulations and/or technical documents.

It is also recognized as counterfeit in the instance of circulation of an alcoholic beverage that does not conform to the information indicated in the notification of start of alcoholic beverage circulation in the common customs territory of the Customs Union.

Article 5. Safety Requirements for Alcoholic Beverages

1. An alcoholic beverage that is in circulation in the common customs territory of the Customs Union must be safe for use for its intended purpose until its established expiration date.

2. Alcoholic beverage requirements are established in Appendices 1, 2, and 3 to these regulations.

Infectious and parasitic disease pathogens and their toxins that are dangerous to human health are not permitted in alcoholic beverages that are in circulation.

3. Expiration dates and storage conditions of alcoholic beverages are set by the producer.

If the producer does not set an expiration date then such product has no expiration date.

4. Materials used to manufacture articles that come into contact with alcoholic beverages must comply with requirements established by the appropriate technical regulations of the Customs Union, and, in the event that there are none, with the laws of the member states of the Customs Union, and must ensure the conformity of alcoholic beverages with requirements of these regulations.

Article 6. Ensuring the Safety of Alcoholic Beverages during their Production and Circulation

1. Producers, sellers, and parties authorized by the producer are to handle the production and circulation processes in such a way that this product complies with the requirements established for it by the regulations.

Requirements for an alcoholic beverage in the process of its production and circulation by the producer, seller, and the party acting as the foreign producer of the alcoholic beverage, are enforced by means of the following:

1) the selection of production processes that are necessary to enforce alcoholic beverage requirements

2) the selection of the sequence and routing of production processes that preclude contamination of the base ingredients or the alcoholic beverage

3) the identification of monitored production processes and their stages in the production control programs during the production of alcoholic beverages

4) the use of resources that assure reliable, thorough production control when performing quality control of the base ingredients, packaging materials, technical resources, and ancillary materials used during the production of alcoholic beverages

5) the monitoring of the functioning of technical equipment in accordance with procedures that ensure that alcoholic beverages are produced in compliance with regulation requirements

6) the documentation of information regarding the production process stages subject to quality control and the results of alcoholic beverage quality control

7) compliance with specifications on the storage and transportation of the alcoholic beverage

8) the maintenance of production premises, technical equipment, and inventory used in the alcoholic beverage production process in a condition that precludes contamination of the alcoholic beverage

9) the selection of methods for employees to comply with personal hygiene regulations in order to ensure the safety of alcoholic beverages

10) the use of methods and frequencies of cleaning, washing, disinfection, fumigation, and rat extermination at production premises, technical equipment, and inventory used in the alcoholic beverage production process to ensure the safety of alcoholic beverages

11) the maintenance and storage of documentation on paper and/or electronic media that confirms the compliance of the produced alcoholic beverages with the requirements established by these regulations. Documentation storage time is established by the laws of Customs Union member states.

12) the mandatory pre-employment and periodic inspections of employees who have jobs associated with the production (manufacture) of alcoholic beverages in compliance with legislation of Customs Union member states.

2. Quality control of the production process is organized and conducted by the producer independently and/or with the participation of a third party.

The program for monitoring compliance of the production process with regulation requirements includes the following:

1) a list of dangerous factors, determined by the producer, that might lead, during the production process, to the release into circulation of alcoholic beverages that do not comply with established requirements

2) the production process stages that are subject to quality control, a list of the monitored parameters of these processes, and the limit values of these parameters

3) the establishment of a course of action in the event that the parameter indicator values specified in subparagraph 2 of this paragraph section deviate from established limit values

4) the frequency of production quality control, the control measures, and the identification of parties responsible for conducting them

5) safety indicators for base ingredients, semi-processed materials, and food additives used in the production of alcoholic beverages; alcoholic beverage storage and transportation conditions; and expiration dates.

6) schedules and procedures for sanitary treatment, cleaning, disinfection, fumigation, and rat extermination at production-, storage-, and sales-related premises, equipment, and inventory

7) maintenance schedules and procedures for equipment and inventory

8) measures to prevent and identify violations of the laws of Customs Union member states during the processes of producing alcoholic beverages, re-processing them, and disposing of production wastes.

3. The program for monitoring compliance of the production process with regulation requirements is approved by the head of the company that produces the alcoholic beverage, or a party authorized by him, and is brought to the attention of the producer's personnel.

4. The producer maintains and stores documentation related to production quality control, including documents that confirm the safety of unprocessed edible base ingredients (foodstuffs) of animal origin, in paper or electronic form.

Documents that confirm the safety of unprocessed edible base ingredients (foodstuffs) of animal origin are subject to storage for three years from the day of their issue.

5. Water used in the alcoholic beverage production process must comply with the legal requirements for potable water of Customs Union member states and ensure that alcoholic beverages comply with regulation requirements.

Additional requirements for water used to produce individual types of alcoholic beverages are indicated in Appendix 1.

6. Base ingredients used for the production of alcoholic beverages must be traceable and comply with safety requirements established in the corresponding Customs Union technical regulations, and, in the event that there are none, with the laws of the Customs Union member states, and must ensure that alcoholic beverages comply with regulation requirements.

With respect to base ingredients of plant origin used in the production of alcoholic beverages, it is mandatory to have information about the use of pesticides when growing the corresponding plants and the fumigation of production premises and storage containers for these ingredients in order to protect them from pests or agriculture plant diseases, or have the information about their compliance with pesticide content requirements established in Customs Union Technical

Regulations on Food Safety and other Customs Union technical regulations that apply to base ingredients of plant origin used in the production of alcoholic beverages.

Safety requirements for flavorings; the list of food additives permitted for use in the production of alcoholic beverages; enzymatic agents; ancillary processing resources; public-health safety requirements; as well as the hygiene regulations for their use, must comply with Customs Union legislation.

Base ingredients or components used in the production of alcoholic beverages must be stored in appropriate conditions that prevent spoilage or changes in their consumer properties, and protect these base ingredients or components from contaminants, while complying with the storage conditions established by the producer.

7. In order to meet requirements for alcoholic beverages established by regulations, the processing equipment and inventory used that comes in contact with the product during the production process must:

1) have design and operational features that ensure production of the product in compliance with requirements established by regulations

2) allow for washing and/or cleaning and pre-disinfection

3) be manufactured from materials that comply with requirements for materials that come in contact with foodstuffs, as established by the corresponding Customs Union technical regulations, and if there are none, by the laws of Customs Union member states, and that ensure the compliance of alcoholic beverages with regulation requirements.

The work surfaces of processing equipment and inventory that come in contact with alcoholic beverages must be smooth and made of nonabsorbent materials.

8. Waste created in the alcoholic beverage production process must be removed regularly from the production premises.

Solid waste and garbage must be placed in marked, closeable containers that are in good working order and are used exclusively for collection and storage of such waste and garbage.

The design features of the containers must allow for their cleaning and/or washing, and prevent entry by animals.

The removal of waste from the production premises and the destruction of said waste may not lead to the contamination of alcoholic beverages or the environment, or create a threat to human life or health.

9. In order to meet alcoholic beverage requirements established by regulations, alcoholic beverages are transported in vehicles that comply with transportation conditions established by the producers of this product, and if none have been established, in compliance with the alcoholic beverage storage conditions established by the producer of said product.

When using vehicles and/or containers to transport different alcoholic beverages or foodstuffs and other cargo simultaneously, conditions that preclude contact, contamination, and changes in the organoleptic characteristics of the alcoholic beverages shall be ensured.

In the event that vehicles were used to transport other foodstuffs or other cargo, prior to the loading of alcoholic beverages these vehicles are to be cleaned and, if necessary, washed out.

The construction of the cargo compartments of the vehicles and containers used to transport alcoholic beverages in bulk must ensure that the product is protected from contamination and penetration by animals, including rodents and insects, and must allow cleaning, washing, and disinfection.

The interior surface of the cargo compartment of vehicles or containers used to transport alcoholic beverages in bulk shall be made of washable and non-toxic materials.

The cargo compartments of vehicles and containers are subject to regular cleaning, washing, and disinfection with the frequency necessary to ensure that the cargo compartments of the vehicles and containers do not become a source of product contamination. Water used for washing the interior surfaces of the cargo compartments of the vehicles and containers used for transport of alcoholic beverages in bulk must comply with legal drinking water requirements of Customs Union member states.

10. Alcoholic beverages that are in circulation must be accompanied by accompanying documentation for goods that ensures the traceability of this product.

11. The sale of alcoholic beverages must comply with the storage conditions and expiration date of the products, as established by their producer.

It is prohibited to store an alcoholic beverage in violation of its storage conditions and/or together with foodstuffs of other types and non-foodstuffs if this may lead to contamination of the alcoholic beverage.

Alcoholic beverages being stored and sold are to be accompanied by information about the storage conditions and expiration date of this product.

In the event that an alcoholic beverage is sold that is not packaged in consumer packaging or part of the information about it is on paper inserts attached to the packaging, the seller shall provide information to the consumer about said product.

In the event that an alcoholic beverage is sold that is not packaged in consumer packaging, the seller shall ensure conditions that exclude the contamination and alteration of consumer properties of said product.

12. Alcoholic beverages that do not comply with regulation requirements are subject to re-processing or destruction.

Alcoholic beverages that do not comply with regulation requirements, including product that is past its expiration date, are subject to removal (recall) from circulation by the business affiliate

(alcoholic beverage owner) independently or by order of authorized state monitoring (oversight) bodies.

In the period preceding re-processing or destruction of an alcoholic beverage that does not comply with regulation requirements, including product that is past its expiration date, the indicated product is put into temporary storage, the conditions of which exclude the possibility of unauthorized access.

A decision regarding the possibility of re-processing an alcoholic beverage for the purpose of its subsequent use as intended is made pursuant to Customs Union member state law.

A product that is not in compliance with regulations and other technical regulation requirements and is in temporary storage is subject to strict accounting. The business affiliate who is temporarily storing it is responsible for its safekeeping.

When re-processing or destroying an alcoholic beverage that does not comply with regulation requirements, including product that is past its expiration date, by order of the state monitoring (oversight) body, the owner of said product selects the methods and conditions of its re-processing or destruction.

13. Alcoholic beverages that are unsuitable for their intended use, as well as those that are counterfeit, are destroyed by any technically available method in compliance with mandatory legal environmental protection requirements in effect in Customs Union member states.

In cases when a product that is unsuitable for its intended use, and is subject to destruction, poses the threat of creating and spreading disease or poisoning of people or animals, or contaminating the environment, the owner of said product shall provide written notification of the selected place, time, methods and conditions of destruction to the state monitoring (oversight) authority that has ordered the destruction of product that is not in compliance with regulatory requirements.

A contaminated product that is hazardous to people or animals is subject to decontamination prior to destruction or in the process of destruction.

Upon destruction of alcoholic beverages that do not comply with regulation requirements, including products that are past their expiration date, by order of the state monitoring (oversight) body, the producer and/or seller shall provide a document that confirms the fact of destruction of said alcoholic beverages to the state monitoring (oversight) body that ordered the destruction.

14. Alcoholic beverages are packaged in packaging that ensures the product's safety and the preservation of its quality during circulation of alcoholic beverages before their expiration date.

Retail sale of alcoholic beverages (with the exception of brewery products) in plastic consumer packaging (consumer packaging that is made exclusively from polyethylene, polystyrene, or other plastic material) is prohibited.

Consumer packaging of low-alcohol beverages may not exceed 330 ml by volume (with the exception of fermented low-alcohol beverages).

It is permitted to pour alcoholic beverages 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, and fruit table and sparkling wines.

Sealing methods shall ensure that consumer packaging is airtight and shall preserve the consumer properties of alcoholic beverages until their expiration date when storage conditions are observed.

If the consumer packaging is damaged, the alcoholic beverage shall be removed from circulation by the business affiliate (alcoholic beverage owner) independently or by order of the state monitoring (oversight) authorized body.

In order to prevent failure of seals, failure of package integrity, injury upon opening, and spoilage of contents, the materials and design of packaging and sealing equipment that come into contact with alcoholic beverages shall comply with safety requirements established by the appropriate Customs Union technical regulations, and shall ensure that alcoholic beverages comply with regulation requirements.

15. The producer or seller shall provide the consumer with necessary and accurate information about the alcoholic beverage.

16. Marking of alcoholic beverages shall comply with requirements established by Customs Union technical regulations in the area of food product labeling and requirements established by these regulations.

17. Alcoholic beverage 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, and so on) in the form of an inscription in Russian and the state language(s) of Customs Union member states, if such requirements exist in the legislation of Customs Union member state(s) (with the exception of the producer's name).

Alcoholic beverage markings contain the following:

1) the product appellation

The product (goods) 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 alcoholic beverage producers of the respective geographic indications.

2) the name and location (with country specified) of the producer and organization authorized by the producer to handle complaints about the product from purchasers

For an alcoholic beverage producer that is located outside the common customs territory of the Customs Union, the location name of the alcoholic beverage producer may be printed using the Latin alphabet and Arabic numerals, or the national language of the country where the alcoholic beverage producer is located, providing it is also written in the Russian language.

3) the registered trademark (if any)

4) the percentage of ethanol content (alcohol content) by volume (% ABV)

5) product volume per unit of consumer packaging (l, dm^3, cl, ml, cm^3)

6) the mass concentration of sugars (g/dm^3, g/l). It is permitted not to indicate mass concentration of sugar for beer, wine beverages that are classified by mass concentration of sugars (extra brut, brut, dry, semi-dry, semi-sweet, and sweet), wine beverages with an ethanol content by volume of more than 36 percent, and for other alcoholic beverages in which sugar is not included in the recipe.

7) the ingredients (a list of components in the order of decreasing mass percentage, with the exception of wines, cognacs, brandy (including fruit brandy), whiskey, rum, and alcoholic beverages made from one base ingredient). 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.

8) for fruit wines, fruit drinks, fruit ciders, fruit vodkas, and fruit brandies, the type of fruit from which they are made is indicated

9) for aged and bottle-aged wines, the vintage is indicated, and for bottle-aged sparkling wines and superior bottle-aged sparkling wines—the tirage month and year

10) for superior sparkling wines (champagne) the production method is indicated—traditional or tank

11) for cognac, brandy, superior brandy, apple brandy, aged fruit brandy, whisky, and rum, the aging period of the distillate is indicated; if stars are used in the appellation of cognac, brandy, and other spirits, then their number must correspond with the aging period of the distillate.

12) for beer—type, processing method, information about filtration, and original extract

13) date of bottling (production, manufacture, processing) and expiration date (if it is limited by the producer)

14) storage conditions

15) the contrasting warning statement "Excessive consumption of alcohol is harmful to your health," which shall be written in capital letters in easily legible print in the largest possible size and that occupies at least 20 percent of the area on the back label, front label, or consumer container

16) 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 alcoholic beverage), information about the existence of components

obtained through the use of genetically modified organisms, in the event that the content of these organisms in said component exceeds 0.9 percent

17) indication of the document in compliance with which this alcoholic beverage is produced

18) information regarding confirmation of product conformity (product-circulation mark).

19) for low-alcohol beverages—information about ethanol content by volume of the consumer package

20) the following statement shall be included on the consumer container (packaging) marking:

"Not recommended for use by individuals under the age of 21 years, women who are pregnant or breastfeeding, or individuals with diseases of the nervous system or internal organs."

It is prohibited to use the characterizations "low-alcohol," "low-proof," or variations thereof for alcoholic drinks with an ethanol content that exceeds 7 percent of the finished alcoholic beverage by volume.

17. The information shall be placed using a method that allows it to be clearly and easily read by an individual with normal acuity of vision in good lighting. Moreover, the lettering, marks, and symbols shall have a background that contrasts with the labeling.

18. Alcoholic beverage markings may also contain additional information about the alcoholic beverage and its producer.

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

20. When marking bulk alcoholic beverages, the information for the consumer in the accompanying documents shall include the following:

1) the name and address of the producer (party authorized by the alcoholic beverage producer)

2) the appellation of the alcoholic beverage

3) indication of product quantity

4) lot number

5) product-circulation mark.

In addition, the information indicated in subparagraphs 4–14 and 16–17 of paragraph 16 of these regulations shall be included in the accompanying documentation.

21. For alcoholic beverages from foreign producers, the information in a foreign language indicated in paragraph 16 of the regulations is duplicated in Russian and in the language of the Customs Union member state on the back label.

22. The information specified in subparagraphs 1,13, 14 and 15 of paragraph 16 shall be placed on the consumer packaging and/or the front label and/or the back label in such manner that its removal from the consumer packaging is difficult.

The information specified in subparagraphs 2, 5, 7, 16 and 18 of paragraph 16 of this article shall be affixed to the consumer packaging and/or the front label (back label or neck label), and/or product insert, and/or placed on a product insert placed in each packaged unit or attached to each packaged unit.

23. The means and methods used to place the information shall ensure that it is preserved during transportation, storage, and sale of the alcoholic beverage.

Article 7. Conformity Assessment (Verification)

1. An assessment (verification) of conformity of an alcoholic beverage to requirements of these technical regulations is made in the form of a confirmation (declaration) of conformity of the alcoholic beverage.

2. Assessment (verification) of the conformity of the processes for producing, storing, shipping (transporting), re-processing, and destroying an alcoholic beverage to the requirements of these technical regulations is conducted in the form of state monitoring (oversight) of compliance with requirements established by these regulations and applicable Customs Union technical regulations.

3. Assessment (verification) of the conformity of an alcoholic beverage of a food (food-service) enterprise, intended for sale during the provision of services, is conducted in the form of state monitoring (oversight) of compliance with requirements for alcoholic beverages established by these regulations and applicable Customs Union technical regulations.

4. Upon assessment (verification) of conformity of the alcoholic beverage, with the exception of state monitoring (oversight), the applicant may register, pursuant to the legislation of a Customs Union member state on its territory, a legal entity or an individual as a sole proprietor, or as a producer or seller, or as the agent of a foreign producer on the basis of a contract with said producer on assuring compliance of the supplied alcoholic beverages with the requirements of the regulations and/or other applicable technical regulations of the Customs Union, and on liability for non-compliance with requirements of these technical regulations.

5. The applicant shall ensure compliance of the alcoholic beverage with requirements established by these regulations and other technical regulations in the area of food safety.

6. An alcoholic beverage put into circulation in the customs territory of the Customs Union is subject to an assessment (verification) of conformity.

Confirmation of the alcoholic beverage's conformity to the requirements of these regulations is made by adoption, per the applicant's choice, of a declaration of conformity on the basis of applicant's evidence or evidence acquired with the participation of a third party.

7. A declaration of an alcoholic beverage's conformity is carried out according to one of the declaration procedures established by these regulations, per the applicant's choice.

8. Declaration procedures:

1) Declaration procedure 1d

1.1) Procedure 1d includes the following processes:

- formulation and analysis of technical documentation

- production inspection

- testing of product samples

- adoption and registration of declaration of conformity

- placement of the common product-circulation mark.

1.2.) The applicant takes all necessary steps so that the production process is stable and ensures the compliance of the produced item with the requirements of the technical regulations, formulates the technical documentation, and conducts an analysis of it.

1.3) The applicant provides for a production inspection.

1.4) The applicant conducts testing of product samples in order to check the product's compliance with the requirements of the technical regulations. Product samples are tested per the applicant's choice in a testing laboratory or accredited testing laboratory.

1.5) The applicant prepares the declaration of conformity and registers it according to the notification rule.

1.6) The applicant applies the common product-circulation mark unless otherwise specified in the technical regulations.

2) Declaration procedure 2d

2.1) Procedure 2d includes the following processes:

- formulation and analysis of technical documentation

- testing of product lots (one-of-a-kind product)

- adoption and registration of declaration of conformity

- placement of the common product-circulation mark.

2.2) The applicant formulates the technical documentation and conducts an analysis of it.

2.3) The applicant conducts testing of product samples (one-of-a-kind product) in order to provide confirmation of the product's declared conformity with the requirements of the technical regulations. Testing of product samples (one-of-a-kind product) is conducted per the applicant's choice in a testing laboratory or accredited testing laboratory.

2.4) The applicant prepares the declaration of conformity and registers it according to the notification rule.

2.5) The applicant applies the common product-circulation mark unless otherwise specified in the technical regulations.

3) Declaration procedure 3d

3.1) Procedure 3d includes the following processes:

- formulation and analysis of technical documentation

- production inspection

- testing of product samples

- adoption and registration of declaration of conformity

- placement of the common product-circulation mark.

3.2) The applicant takes all necessary steps so that the production process is stable and ensures that the produced item complies with the requirements of the technical regulations; the applicant also formulates the technical documentation and conducts an analysis of it.

3.3) The applicant provides for a production inspection.

3.4) The applicant conducts testing of product samples in order to check the product's compliance with the requirements of the technical regulations. Product samples are tested in an accredited testing laboratory.

3.5) The applicant prepares the declaration of conformity and registers it according to the notification rule.

3.6) The applicant applies the common product-circulation mark unless otherwise specified in the technical regulations.

4) Declaration procedure 4d

4.1) Procedure 4d includes the following processes:

- formulation and analysis of technical documentation

- testing of product lots (one-of-a-kind product)

- adoption and registration of declaration of conformity

- placement of the common product-circulation mark.

4.2.) The applicant formulates the technical documentation and conducts an analysis of it.

4.3.) The applicant conducts testing of product samples (one-of-a-kind product) in order to provide confirmation of the product's declared conformity with the requirements of the technical regulations. Testing of product samples (one-of-a-kind product) is conducted in an accredited testing laboratory.

4.4) The applicant prepares the declaration of conformity and registers it according to the notification rule.

4.5) The applicant applies the common product-circulation mark unless otherwise specified in the technical regulations.

9. When declaring conformity on the basis of his own evidence, the applicant independently formulates the evidentiary materials in order to confirm that the alcoholic beverage conforms to regulation requirements.

10. The evidentiary materials must contain the results of research (tests) that confirm the fulfillment of regulation requirements and the requirements of other technical regulations in the area of food safety. Such research (tests) may be conducted in applicant's testing laboratory or in a different testing laboratory by agreement with the applicant.

11. The evidentiary materials, except those documents specified in paragraph 10 of this article, may include other documents of the applicant's choosing that serve as the grounds for confirming that the product being declared conforms to the requirements of these regulations and other technical regulations in the area of food safety.

12. The declaration of conformity shall contain the following information:

- name and location of applicant

- name and location of producer

- information about the subject of conformity confirmation, which will allow the identification of that subject

- name of the regulation

- applicant's statement regarding the safety of the product for its use in compliance with its stated purpose and the applicant's adoption of measures to ensure that the product complies with technical regulation requirements

- information about research (tests) and measurements conducted, as well as documents that serve as grounds for confirming that the product conforms to technical regulation requirements

- validity period of the declaration of conformity

- other information stipulated by the appropriate technical regulations

13. The validity period of the declaration is established by the applicant.

14. When mandatory requirements for alcoholic beverages are changed, the evidentiary materials must be changed with respect to confirmation of conformity with such requirements. A new declaration of conformity is not required in such a case.

15. The parties keep records of accepted declarations of conformity.

Article 8. Marking Products with a Common Product-Circulation Mark

1. Alcoholic beverages that comply with safety requirements and that have passed the confirmation of conformity procedure are to be labeled with a common product-circulation mark for the markets of Customs Union member states.

2. Alcoholic beverages are marked with the product-circulation mark for the markets of Customs Union member states prior to the alcoholic beverages' release into circulation.

3. A product-circulation mark for the markets of Customs Union member states is placed on the consumer packaging of the alcoholic beverage and is also affixed to one of the accompanying documents for goods attached to the product.

4. Marking alcoholic beverages with the product-circulation mark for the markets of Customs Union member states attests to its conformity with regulation requirements.

5. Alcoholic beverages are marked with the common product-circulation mark of Customs Union member states when they comply with requirements of applicable Customs Union technical regulations that stipulate the placement of a common product-circulation mark for the markets of Customs Union member states.

Article 9: State Monitoring (Oversight) of Compliance with Regulation Requirements

State monitoring (oversight) of compliance with the requirements of these regulations concerning alcoholic beverages and the processes, related to these requirements, of producing (manufacturing), storing, shipping (transporting), selling, and disposing of alcoholic beverages is carried out pursuant to the legislation of a Customs Union member state.

Article 10: Disclaimer

1. Customs Union member states must take all measures to restrict and prohibit the release of alcoholic beverages that do not comply with the safety requirements of these regulations into circulation in the common customs territory of the Customs Union, and to withdraw such alcoholic beverages from circulation.

Appendix 1
Technical Regulations
on Alcoholic Beverage Safety

Table 1

SAFETY REQUIREMENTS FOR DISTILLED BEVERAGES

Group of products	Indicators	Maximum allowable levels, mg/kg	Notes
1	2	3	4
All types of distilled beverages	**Toxic elements:** Lead Arsenic Cadmium Mercury N-nitrosamines: Amount of NDMA* and NDEA**	 0.3 0.2 0.03 0.005 0.003	 For beer and beer drinks
Original national alcoholic drinks produced using nontraditional techniques	**Radionuclides**	370 Bq/l	For cesium 137
Vodkas, original national alcoholic drinks produced using nontraditional techniques	**Methyl alcohol**	0.02	% (by volume calculated as anhydrous alcohol)
Liquors, distilled beverages, and low-alcohol beverages		0.05	- " -
Distilled beverages containing	**Hydrogen cyanide**	35 mg/dm^3	

components from stone fruits			
Distilled beverages containing quinine	**Quinine**	300	

Table 2

MICROBIOLOGICAL SAFETY INDICATORS FOR LOW-ALCOHOL FERMENTED BEVERAGES

Group of products	KMAFAnM [number of mesophilic aerobic and facultative anaerobic microorganisms]*, CFU [colony-forming units]***/cm^3, no more than	Product volume or mass (cm^3, g), in which are forbidden		Yeast and molds, maximum CFU/g, cm^3
		BGKP [intestinal bacillus group]** (coliforms)	Pathogens, including salmonellas	
1	2	3	4	5
Unfiltered - in kegs - draft	 - -	 3.0 1.0	 25 25	 - -
Filtered - in kegs - draft	 - -	 3.0 1.0	 25 25	 - -
Produced using sterilizing filtration or pasteurization	10	10.0	25	100

Table 3

SAFETY REQUIREMENTS FOR AND CHARACTERISTICS OF RECTIFIED ETHANOL

Indicators	Indictor value
Organoleptic characteristics	A transparent colorless liquid with no foreign particles, no off flavors, and no off odors relative to the base ingredients
Ethanol content by volume, %, no more than	96.2
Mass concentration of free acids (without CO_2), calculated as anhydrous alcohol, mg/dm^3,	15

no more than	
Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol, mg/dm^3, no less than	13 (10)
Mass concentration of acetaldehyde calculated as anhydrous alcohol, mg/dm^3, no more than	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	6
Methyl alcohol by volume, calculated as anhydrous alcohol, %, no more than	0.03
Mass concentration of nonvolatile residue calculated as anhydrous alcohol, mg/dm^3, no more than	15
Mass concentration of volatile nitrogen bases calculated as nitrogen in 1 dm^3 of anhydrous alcohol, mg, no more than	1.0
Presence of furfuryl alcohol in ethanol	Not allowed

*Note: The indicator for the mass concentration of compound esters shown in parentheses is the amount allowed in the Republic of Belarus.

Table 3-a

Safety requirements for and properties of rectified ethanol from edible base ingredients, used for the production of vodka with protected designation of origin and special vodka*

Indicators	Indicator value
Organoleptic characteristics	A transparent colorless liquid with no foreign particles, no off-flavors, and no off-odors relative to the base ingredients
Physical-chemical indicators	
Ethanol content by volume, %, no less than	96.2
Oxidation test, in minutes, at 20ºC, no less than	15
Mass concentration of acetaldehyde calculated as anhydrous alcohol, mg/dm^3, no more than	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
Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol, mg/dm^3, no more than	10
Mass concentration of free acids (CO_2), calculated as anhydrous alcohol, mg/dm^3, no more than	15
Methyl alcohol by volume, calculated as anhydrous alcohol, %, no more than	0.03
Mass concentration of nonvolatile residue calculated as anhydrous alcohol, mg/dm^3, no more than	15
Mass concentration of volatile nitrogen bases calculated as nitrogen in 1 dm^3 of anhydrous alcohol, mg, no more than	1.0
Presence of furfuryl alcohol of in ethanol	Not allowed

*The use alcohol-containing wastes from the production of liquor and wine beverages is prohibited in the production of alcohol that is used for making vodka and liquor products.

Table 4

CHARACTERISTICS OF RAW ALCOHOL USED FOR MAKING RECTIFIED ETHANOL

Indicators	Indicator value	
External appearance	Transparent liquid with no foreign particles	
Color	Colorless liquid	
Flavor and odor	Characteristic for raw ethanol, produced from the appropriate base ingredients with no taste or odor of foreign substances	
	Standard for raw ethanol	
	from all types of base ingredients (except molasses) or their mixtures	from molasses

Ethanol content by volume, %, at least	88	88
Mass concentration of aldehydes calculated as acetaldehyde in anhydrous alcohol, mg/dm^3, no more than	300	500
Mass concentration of compound esters calculated as ethyl acetate in anhydrous alcohol, mg/dm^3, no more than	500	700
Methyl alcohol by volume calculated as anhydrous alcohol, %, no more than	0.13	-
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	5000	3000

Table 5

REQUIREMENTS FOR WATER USED IN THE PRODUCTION OF ALCOHOLIC BEVERAGES

The water used in the production of alcoholic beverages, with the exception of ethanol from edible base ingredients, must comply with requirements for potable water in the Customs Union member states and with the requirements of the regulations for their production.

ADDITONAL REQUIREMENTS FOR WATER USED IN THE PRODUCTION OF ALCOHOLIC BEVERAGES

Parameter	Unit of measure-ment	Maximum allowable content of components of water for production:				Notes
		vodkas and special vodkas	liquor and spirits	beer and brewed beverages	low-alcohol beverages	
1	2	3	4	5	6	7
Organoleptic indicators						
Odor at a temperature of 20ºC and when heated up to a temperature of 60ºC	points	0	0	0	0	
Flavor and after-taste at		0	0	0	0	

a temperature of 20°C	points					
Color, no more than	degree	2	5	-	10	
Turbidity at λ-400 nm and S-50 mm, no more than	Unit of optical density	0.002	0.005		1.0	
Physical-chemical indicators						
Total hardness	dGH	No more than			2-4	No more than 0.7
		0.2	1.2	0.36		
Alkalinity	mol/ dm^3	4.0	0.2	2.0–4.0	0.5–2.0	1.0
Permanganate value, no more than	mg O_2/ dm^3	6.0	2.0	2.0	2.0	2.0
Nonvolatile residue, no more than	mg/dm^3	250	100	190–550	-	500
Hydrogen ion exponent, less than*	pH unit	7.0 (5.5–7.8)	6.0	7.0	6–7	7.0
Mass concentration of ions, no more than:	$\frac{mg}{dm^3}$					
- calcium		2.7	16.0	5.0	-	5.2
- magnesium*		0.8 (1)	4.8	1.6	None	5.2
- iron		0.15	0.02	0.12	0.3	0.1
- sodium + potassium		100	10	100	-	-
- manganese		0.10	0.20	0.1	0.05	0.1
- aluminum		0.15	0.02	0.10	-	0.1
- copper		0.15	0.02	0.10	2	1.0
- nitrates		10		10	25	5
- nitrites		0.5		0.5	0.5	traces
- chlorides*		30 (60)	5	25	70	100–150
- sulfates		30	5	25	200	100–150
- hydrogen carbonates*		125 (220)	12	244	30-122	61
- silicates		5 (7)	1	5		2
- orthophosphates		0.10	0.02	0.05	-	-
- polyphosphates		0.05	0.05	0.05	-	-
Ammonia		Not allowed				
Hydrogen sulfide		No allowed				

*Note: Indicators of mass concentration of ions of magnesium, chlorides, hydrogen carbonates, silicates, and the hydrogen ion exponent of water indicated in parentheses are the amounts allowed in the Republic of Belarus.

LIST OF EDIBLE BASE INGREDIENTS USED FOR THE PRODUCTION OF ETHANOL

1. The fruits 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 base ingredients (except fruits and berries)
4. Base-ingredient composites (mixtures) of grain, potatoes, sugar beets and molasses, raw sugar, and other raw sugar- and starch-containing edible base ingredients
5. Products of grain processing: flour, groats, and bran.
6. Other sugar- and starch-containing foodstuffs and edible base ingredients (except fruits and berries)
7. Derived products resulting from the production of ethanol from edible base ingredients (listed in paragraphs 1–6), vodkas, liquor, and spirits.
8. Raw alcohol and the heads fraction of ethanol made from edible base ingredients listed in paragraphs 1–6.

Table 6

ALLOWABLE CONTENT OF SUBSTANCES (COMPONENTS), METABOLIC SUBSTRATES AND STIMULANTS, VITAMINS, AND VITAMIN-LIKE SUBSTANCES IN LOW-ALCOHOL ~~TONIC~~ BEVERAGES

Component	Content (in mg/100 cm^3 of beverage)	Daily intake level	
		Acceptable	Maximum allowable
Metabolic substrates and stimulants			
L-carnitine	80–120	300	900
Glucuronolactone	150–240	500	750
Vitamins and vitamin-like substances			
Vitamin B_3	6–8	20	60
Vitamin B_5	1–2	5	15
Vitamin B_6	1–2	2	6
Vitamin B_{12}	0.001–0.002	0.003	0.009
Inositol	10–25	500	1500

Note:
1. The content of vitamins, vitamin-like substances, mineral substances, and metabolic substrates and stimulants in one packaged unit may not exceed 50% of the maximum allowable daily intake level.
2. The use of orthophosphoric acid and synthetic sweeteners in the production of low-alcohol beverages is prohibited.

CHARACTERISTICS OF DISTILLED BEVERAGES VERIFIED DURING CONFORMITY ASSESSMENTS

Table 7

INDICATORS FOR VODKA, SPECIAL VODKA, LIQUEURS, AND LIQUOR PRODUCTS

Vodka and special vodka	
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
Alcohol content, %	from 37.5 to 56
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
Mass concentration of acetaldehyde calculated as anhydrous alcohol, mg/dm^3, no more than	8 (3)
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
Mass concentration of compound esters (methyl acetate, ethyl acetate) calculated as anhydrous alcohol, mg/dm^3, no more than	13 (10)
Methyl alcohol by volume, calculated as anhydrous alcohol, %, no more than	0.02

Note: The following deviations of alcohol content are allowed: ±0.2 for individual bottles; ±0.1 for 20 bottles.	
Liqueurs and liquor products	
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 distilled beverage must comply with the indicators specified in the technical documents for that specific distilled beverage
Methyl alcohol by volume, calculated as anhydrous alcohol, %, no more than	0.05
Distilled beverages and low-alcohol beverages	
Organoleptic characteristics, alcohol content, physical-chemical indicators	The consumer properties of each distilled beverage must comply with the indicators specified in the technical documents for that specific distilled beverage
Methyl alcohol by volume, calculated as anhydrous alcohol, %, no more than	0.05

* Note:
The indicators shown in parentheses are the amounts allowed in the Republic of Belarus for the production and circulation of vodkas and special vodkas.

Appendix 2
Technical Regulations
on Alcoholic Beverage Safety

Table 1

SAFETY REQUIREMENTS FOR WINE BEVERAGES, HONEY-BASED BEVERAGES (MEADS), AND LOW-ALCOHOL FERMENTED BEVERAGES

Types of wine beverages	Indicators	Unit of measurement	Maximum allowed levels
1	2	3	4
	toxic elements:		
All types of wine beverages, meads	lead	mg/kg	0.3
	arsenic	mg/kg	0.2
	cadmium	mg/kg	0.03
	mercury	mg/kg	0.005
	mycotoxins:		
Wine, sparkling wine, aromatized wine drinks, fruit table wine, wine drinks with an alcohol content of up to 15% by volume, cider, fruit cider, meads	ochratoxin A	mg/kg	0.002
Apple table wine, wine drinks with an alcohol content of up to 15% by volume (made from apple juice), cider, fruit cider, meads	patulin	mg/kg	0.05
	methyl alcohol:		
Cognac, superior brandy, apple brandy, honey vodka		g/dm^3 of anhydrous ethanol	1.0 g/dm^3
Wine distillate for superior brandy, apple distillate for apple brandy		g/dm^3 of anhydrous ethanol	2.0
Rectified grape-based distillate		g/dm^3 of anhydrous ethanol	1.0

Continuation of Table 1

1	2	3	4
Rectified fruit distillate, rectified wine distillate, wine distillate, grape distillate, honey distillate, brandy, hard grape drink, grape vodka, hard honey drink, honey vodka		g/dm^3 of anhydrous ethanol	2.0
Fruit distillate (except fruit distillates from stone fruit), fruit brandy, hard fruit drink, fruit vodka		g/dm^3 of anhydrous ethanol	2.0
Wine beverages from stone fruit: fruit distillate, hard fruit drink, fruit brandy		g/dm^3 of anhydrous ethanol	3.0
	Hydrogen cyanide:		
Wine beverages from stone fruits: rectified fruit distillate, fruit distillate		g/dm^3 of anhydrous ethanol	1 mg/% of alcohol volume in alcoholic drinks
Fruit vodka, hard fruit drink, fruit brandy		mg/dm^3	35

Table 2

REQUIREMENTS FOR MASS CONCENTRATION CONTENT OF SUGAR IN CERTAIN CATEGORIES OF WINE BEVERAGES, HONEY-BASED BEVERAGES (MEADS), AND LOW-ALCOHOL FERMENTED BEVERAGES

Types of wine beverages	Designation by sugar content						
	"dry"	"semi-dry"	"semi-sweet"	"sweet"	"extra dry"	"brut"	"extra brut"
1	2	3	4	5	6	7	8
Allowable levels, g/dm^3							
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	-	-	-
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	-	-	-
Sparkling wine, semi-sparkling wine, sparkling fruit wine, semi-sparkling fruit wine, carbonated fruit wine, carbonated semi-sparkling 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	-	less than 15.0	-
Superior sparkling wine (including 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	-	at least 6.0 and less than 15.0	less than 6.0
Aromatized wine drinks (vermouth)	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	-	-
Table mead drink, carbonated mead drink	no more than 5.0	15–25	30–50	55–80	-	-	-
Fortified mead drinks			30–90				
Dessert mead drinks				100–160			
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	-	-	-

Production operations and resources used for wine beverage production

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 increased 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. 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 pomace

11. Draining: separation of juice from pomace prior to pressing

12. Pressing

13. Fining using physical methods

14. Fining using one or more of the following processing substances:

    a) albumin and/or lactalbumin

    b) bentonite and sorbent clays

    c) N-vinylpyrrolidone with a triethylene glycol dimethacrylate ester copolymer (no remainder allowed in end product)

    d) kaolin

    e) casein, potassium caseinate, and sodium caseinate

    f) diatomaceous earth

g) silicon dioxide in gel or colloidal solution form

h) perlite

i) edible gelatin

j) isinglass

k) vegetable albumin

l) tannin

m) plant-based activated charcoal

n) phytin

o) phosphoric acid

p) trisodium phosphate

q) beta-glucanase enzymatic agent

r) pectolytic and pectin-proteolityc enzymes

s) zeolite (clinoptilolite)

15. Alcoholic fermentation

16. Use of wine yeasts

17. Use of the following in order to speed yeast growth:

a) diammonium phosphate or ammonium sulfate

b) ammonium sulfite or ammonium bisulfite

c) 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 honey wine

beverages—200 mg/dm^3; in all other wine beverages, except for beverages with an ethanol content exceeding 22.0% by volume —200 mg/dm^3; *clarify per KTS [Customs Union Committee] Decision 299*

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:

a) neutral potassium tartrate

b) potassium bicarbonate

c) calcium carbonate, which may contain trace amounts of a calcium double salt of (L+) tartaric acid and (L-) malic acid

d) calcium tartrate or tartaric acid

e) a homogenous atomized preparation of tartaric acid and calcium carbonate in equal proportions

f) 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

46. Treatment of wine beverages for stabilization of turbidity with:

a) potassium ferrocyanide or calcium phytate. Residual content of these substances in wine beverages is prohibited.

b) the addition of metatartaric acid.

c) the use of gum arabic

d) the use of DL-tartaric acid, also called racemic acid, or its neutral potassium salt for excess calcium sedimentation

e) the addition of potassium bitartrate and calcium tartrate to expedite the precipitation of potassium bitartrate

f) the use of electrodialysis to stabilize wine

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 3 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

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 or fortified bulk wine or bulk fruit wine under a film of yeast

57. Formation of foamy and sparkling properties of 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, fermented honey must alcoholized with wine distillate, 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 beverages to impart specific organoleptic characteristics to them

63. Transversage—the process of transferring champagnized wine from the bottle into a tank.

Table 3

WINE CHARACTERISTICS CONFIRMED AT CONFORMITY ASSESSMENT

ORGANOLEPTIC INDICATORS							
Name of indicator	Type of wine beverage						
	Wine				Wine drinks		
	Grape table		Fruit table		Grape		Fruit and honey
Color	Complete conformity with type, variety, and age of wine						
Transparency	Transparent, without residue and foreign substances. In bulk wine beverages, opalescence is permitted.						
Aroma (bouquet)	Well-developed, conforming to type and age of wine beverage						
Flavor	Harmonious, delicate, conforming to type and age of wine beverage						
Uniformity	Complete conformity to type						
PHYSICAL-CHEMICAL INDICATORS OF WINE BEVERAGES							
Group of wine beverages	Alcohol content (ethanol content by volume), %	Mass concentration of sugars calculated as invert sugar, g/dm^3	Mass concentration of titrate acids calculated as tartaric acid, at least, g/dm^3	Mass concentration of citric acid, g/dm^3, no more than	Mass concentration of reduced extract, g/dm^3	Mass concentration of volatile acids calculated as acetic acid, no more than, g/dm^3	Mass concentration of total sulfur dioxide, no more than, mg/dm^3
1	2	3	4	5	6	7	8
Table wines	8.5–15	4–45**)	at least 3.5	1	16 for white wines, 17 for rosé wines, 18 for red wines	1.1 for white and rosé wines, 1.2 for red wines	200 for dry wines; 300 for semi-dry, semi-sweet, and sweet wines

1	2	3	4	5	6	7	8
Grape wine drinks	7–22	a least 15 **)	a least 3.5	1		1.2	200
Sparkling*:	8.5–13.5	20–85	5.0–8.0	1	26 for white wines, 18 for red wines	1.2	200
- for semi-sparkling	9.0–12.5						
- for all others	at least 10						
Superior sparkling wine (champagne)	10.5–13	6–70	5.5–8.0	1	16–17	1.0	200
Liqueur wine	15–22	210–300	3–10		17–18	1.0–1.3	200
Aromatized wine drinks	9–22	30–130**	at least 3.5	-		1.2	200

Notes: *For superior sparkling wines (champagne), a mass concentration of iron of no more than 10 mg/dm^3 is established; for sparkling wines, the 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.

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.

**Classification of wines according to sugar content is noted in Table 2 of Appendix 2.

Continuation of Table 3

Group of wines	Alcohol content (ethanol content by volume), %	Mass concentration of sugars calculated as invert sugar, g/dm^3	Mass concentration of titrate acids calculated as malic acid, g/dm^3	Mass concentration of residual extract, g/dm^3	Mass concentration of volatile acids calculated as acetic acid, no more than, g/dm^3	Mass concentration of total sulfur dioxide, no more than, mg/dm^3
1	2	3	4	5	6	7
Fruit wines						
Fruit wines and fruit table wines	6–15	4–80 see Table 2 of Appendix 2 for classification of wines by sugar content	at least 4	6 from cranberries and lingonberries; 12 from strawberries, raspberries, and plums; 15 from cherries, bilberries, blackberries, and rowanberries; 20 from black chokeberries; 8 from apples	1.2	200
Fortified fruit wines	15–22	at least 15	at least 4	6 from cranberries and lingonberries; 12 from strawberries, raspberries, and plums; 15 from cherries, bilberries, blackberries, and rowanberries; 20 from black chokeberries; 10 from apples	1.2	200

Notes: *Mass concentration of residual extract in fruit wines from several types of fruit is determined by calculation, taking into consideration the mass concentration of residual extract and the quantity of fruit-based wines used in blending in accordance with their quantity.

Table 4

CHARACTERISTICS OF COGNAC, FRUIT, AND WINE DISTILLATES CONFIRMED AT CONFORMITY ASSESSMENT

ORGANOLEPTIC INDICATORS					
Name of indicator	Type of distillate				
	Cognac distillate		Fruit	Wine	Rectified Wine
	Young	Aged			
Transparency	Transparent, without foreign matter or residue				
Color	From colorless to light straw	From straw to dark brown	Colorless	Colorless	Colorless
Bouquet*, aroma	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
Taste*	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
*Note:	Harsh ether-aldehyde, vinegary, sharp, rancid, over-cooked, scorched, petroleum, sulfurous, and other off-notes are not allowed.				

Continuation of Table 4

PHYSICAL-CHEMICAL INDICATORS OF COGNAC, FRUIT, AND WINE DISTILLATES					
Name of indicator	**Type of distillate**				
	Cognac distillate		Fruit	Wine	Rectified Wine
	Young	Aged			
1	2	3	4	5	6
Ethanol content by volume, %	62–70	55–70	52–86	52–86	86–96
Mass concentration of higher alcohols, mg/100 cm^3 of anhydrous alcohol	180–600	170–500	100–450	160–600	No more than 50
Mass concentration of aldehydes calculated as acetaldehyde, mg/100 cm^3 of anhydrous alcohol	3–50	5–50	80	3–50	No more than 10
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
Mass concentration of volatile acids calculated as acetic acid, mg/100 cm^3 of anhydrous alcohol, no more than	80	250	80	250	No more than 20
Mass concentration of furfuryl alcohol, mg/100 cm^3 of anhydrous alcohol, no more than	3	3	3	3	-*
Mass concentration of copper, mg/100 cm^3, no more than	8	8	-	-	-
Mass concentration of iron, mg/100 cm^3, no more than	1	1	1.5	1.5	-

Continuation of Table 4

1	2	3	4	5	6
Mass concentration of total sulfur dioxide, no more than, mg/dm^3	45	40	45	45	-
Mass concentration of methyl alcohol, no more than, g/dm^3	2	2	2	2	2

* Note: A dash signifies that this indicator is not defined.

Table 5

CHARACTERISTICS OF HARD LIQUOR MADE OF COGNAC DISTILLATE (COGNAC) CONFIRMED AT CONFORMITY ASSESSMENT

ORGANOLEPTIC INDICATORS	
External appearance	Transparent, without foreign matter or residue
Color	From light gold to dark amber with a hint of gold
Flavor and bouquet	Characteristic for cognac of the specific appellation, with no off-flavors or odors
PHYSICAL-CHEMICAL INDICATORS OF HARD LIQUOR MADE FROM COGNAC DISTILLATE (COGNAC)	
Indicator name	Standard
Alcohol content, %, at least	40
Mass concentration of sugars calculated as invert sugar, g/dm^3, no more than	20
Mass concentration of higher alcohols, mg/100 cm^3 of anhydrous alcohol	170–500
Mass concentration of aldehydes calculated as acetaldehyde, mg/100 cm^3 of anhydrous alcohol	5–50
Mass concentration of iron, mg/100 cm^3, no more than	1.5
Mass concentration of methyl alcohol, no more than, g/dm^3	2
Mass concentration of medium esters calculated as ethyl acetate, mg/100 cm^3 of anhydrous alcohol	50–270
Mass concentration of volatile acids calculated as acetic acid, mg/100 cm^3 of anhydrous alcohol, no more than	200
Mass concentration of methyl alcohol, g/dm^3 of anhydrous ethanol, no more than	1

Table 6

CHARACTERISTICS OF FRUIT VODKAS CONFIRMED AT CONFORMITY ASSESSMENT

Name of indicator	Standard
Alcohol content, %	37.5–55.0
Mass concentration of sugars calculated as invert sugar, g/dm^3	0–30
Mass concentration of volatile materials, at least, mg/dm^3	2
Mass concentration of iron, mg/dm^3, no more than	1.5
Mass concentration of methyl alcohol, no more than, g/dm^3	2*
Mass concentration of medium esters calculated as ethyl acetate, mg/100 cm^3 of anhydrous alcohol	50–270

*Note: In the Republic of Kazakhstan, the methyl alcohol by volume calculated as anhydrous alcohol in fruit vodkas may not exceed 0.05%.

Appendix 3
Technical Regulations
on Alcoholic Beverage Safety

Table 1

SAFETY REQUIREMENTS FOR BREWED BEVERAGES

Group of products	Indicators	Allowable levels, mg/kg, no more than	Notes
1	2	3	4
Beer, pasteurized and unpasteurized beer beverages	**Toxic elements:** Lead Arsenic Cadmium Mercury N-nitrosamines: Total NDMA* and NDEA**	 0.3 0.2 0.03 0.005 0.003	
Brewer's malt	N-nitrosamines: Total NDMA* and NDEA**	 0.015	
	Impurities	0.3	%, no more than
		Not allowed	For high-quality malt
The content of toxic elements, mycotoxins, and pesticides in malt is defined considering their content in the base ingredients for its production (barley, wheat, rye)	**Toxic elements:** Lead Arsenic Cadmium Mercury	 0.5 02 0.1 0.03	
	Mycotoxins:		
	Aflatoxin B_1	0.005	
	Deoxynivalenol	0.7 (wheat), 1.0 (barley)	
	T-2 toxin	0.1	
	Zearalenone Ochratoxin A	1.0 (wheat, corn), 0.7 (barley) 0.005 (wheat, barley, rye, oats, rice)	

Continuation of Table 1

1	2	3	4
	Benzapyrene	0.001	
	Pesticides:		
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.5	
	Hexachlorobenzene	0.01 (wheat)	
	DDT*** and its metabolites Organomercurial pesticides 2,4-D acid****, its salts and esters Hexachlorobenzene	0.02 Not allowed Not allowed 0.01	
	Harmful contaminants:		%, no more than
	Ergot Russian knapweed, *Sophora alopecuroides*, *Thermopsis lanceolata* (in total) Crown vetch *Heliotropium dasycarpum* *Trichodesma incanum* Other grains Small grains Granulation Protein Viability Infestation by grain pests (insects, mites)	0.05 0.1 (barley, wheat, rye) 0.1 (barley, wheat) 0.1 (barley, wheat) Not allowed 7.0 10.0 50 12*) 95 Not allowed	 %, no more than %, no more than %, at least %, no more than %, at least
	Contamination by grain pests (mites)	15.0	Total contamination density, specimens/kg, no more than

1	2	3	4
Brewer's wort concentrate, malt extract	**Toxic elements:**		
	Lead	1.0	
	Arsenic	1.0	
	Cadmium	0.2	
	Mercury	0.03	
	Mycotoxins:		
	Aflatoxin B_1	0.005	
	Deoxynivalenol	1.0	
	Zearalenone	1.0	
	Pesticides:		
	Hexachlorocyclohexane (alpha-, beta-, gamma-isomers)	0.5	
	DDT*** and its metabolites	0.02	
	Radionuclides:		
	Cesium-137	80	Bq/kg
	Strontium-90	100	Bq/kg

*NDMA—nitrosodimethylamines

**NDEA—nitrodiethylamines

***DDT—1,1-di (4-chlorophenyl) -2,2,2-trichloroethane pesticide

**** 2,4-D acid—dichlorophenoxyacetic acid

*) Note: 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.

Table 2

MICROBIOLOGICAL SAFETY INDICATORS FOR BEER AND BEVERAGES MADE FROM BEER

Group of products	KMAFAnM* CFU***/cm^3, no more than	Product volume or mass (cm^3, g) in which are forbidden		
		BGKP** (coliforms)	Pathogens, including salmonellas	Yeasts and molds
1	2	3	4	5
Beer, beer beverages				
- in kegs		3.0	25	-
- in bottles		10.0	25	-
Pasteurized and sterilized beer and beer beverages	500	10.0	25	40
Unpasteurized draft beer and beer beverages	-	1.0	25	-

*KMAFAnM—Number of mesophilic aerobic and facultative anaerobic microorganisms
**BGKP— intestinal bacillus group
***CFU—colony-forming units

Table 3

MICROBIOLOGICAL SAFETY INDICATORS FOR BREWING BASE INGREDIENTS

No.	Group of products	KMAFAnM* CFU***/cm^3, no more than	Product mass (g) in which are not allowed		Notes
			BGKP** (coliforms)	Pathogens, including salmonellas	
1.	Brewer's wort concentrate, malt extract	5×10^4	0.1	25	Yeasts and molds 100 CFU***/g, no more than

*KMAFAnM—Number of mesophilic aerobic and facultative anaerobic microorganisms
**BGKP— intestinal bacillus group
***CFU—colony-forming units

Table 4*

PROPERITES OF BEER CONFIRMED AT BEER CONFORMITY ASSESSMENT
Organoleptic indicators of beer

Name of indicator	Type of beer			
	Filtered beer		Unfiltered beer (clarified and unclarified)	
	light	dark	light	dark
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.	
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.	
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

*Note: The information provided in Tables 4–6 of Appendix 3 shall serve as recommendations.

Table 5

PHYSICAL-CHEMICAL INDICATORS OF LIGHT BEER

Name of Indicator	Extract content of original wort, %															
	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	
Alcohol content, %, 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	
Acidity, acidity units, no more than	2.5		2.6		3.2		3.6		4.5		5.0					
pH	3.8–4.8															
Color, color units	0.4–2.5 (0.2–2.5)															
Color, EBC [European Brewery Convention] units	6.5–31 (4.0–31)															
Mass fraction of carbon dioxide, %, at least	0.40															
Foam formation: - head height, mm, at least - head retention, minutes, at least	40 3															
Nutritional value: - caloric value, kcal per 100 grams of beer	30	34	38	42	46	50	54	58	62	66	70	74	78	80	82	
- carbohydrates, grams per 100 grams of beer, no more than	3.5	3.8	4.2	4.6	4.7	5.3	5.8	6.2	6.6	6.9	7.3	7.5	7.6	7.8	8.0	

Notes:
1. The nutritional value indicator is for information purposes.
2. The mass fraction of carbon dioxide is determined in bottled and canned beer.
3. The allowed deviation of original wort extract content is ±0.3%.
4. Determination of either the acidity or the pH indicator is allowed.
5. Expressing the "Color" indicator in one of the specified units is allowed.
6. The beer color indicator given in parentheses is applicable in the Republic of Kazakhstan.

Table 6

PHYSICAL-CHEMICAL INDICATORS OF DARK BEER

Name of Indicator	Extract content of original wort, %												
	11	12	13	14	15	16	17	18	19	20	21	22	
Alcohol content, %, at least	3.9	4.1	4.4	4.7	4.9	5.2	5.7	5.9	6.0	6.8	7.4	8.0	
Acidity, acidity units, no more than	2.8	3.2		3.5		4.5		5.5					
pH	3.8–4.8												
Color, color units	More than 2.5												
Color, EBC units	More than 31												
Mass fraction of carbon dioxide, %, at least	0.40												
Foam formation: - head height, mm, at least - head retention, minutes, at least	40 3												
Nutritional value: - caloric value, kcal per 100 grams of beer	42	46	50	54	58	62	66	71	75	79	82	84	
- carbohydrates, grams per 100 grams of beer, no more than	4.6	5.0	5.7	6.1	6.6	7.2	7.4	8.1	8.8	8.7	8.8	8.9	

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

Appendix 4
Technical Regulations
on Alcoholic Beverage Safety

Conformity Declaration Procedures

Procedure Number	Procedure element			Applicability	Document confirming conformity
	Product testing, type studies	Production assessment	Production quality control		
1D	The producer tests product samples	-	Producer handles production quality control	For mass-produced items; the applicant is the producer from a Customs Union member state or a foreign producer's authorized representative in the Customs Union territory	Declaration of conformity for mass-produced items
2D	The applicant tests product lots (of one-of-a-kind items)	-	-	For a product lot (of one-of-a-kind items); the applicant is the producer or seller (supplier) from a Customs Union member state or a foreign producer's authorized representative in the Customs Union territory	Declaration of conformity for a product lot (of one-of-a-kind items)
3D	Testing of product sample in accredited testing laboratory (center)	-	Producer handles production quality control	For mass-produced items; the applicant is the producer from a Customs Union member state or a foreign producer's authorized representative in the Customs Union territory	Declaration of conformity for mass-produced items
4D	Testing of product lot (of one-of-a-kind item) in accredited testing laboratory (center)	-		For a product lot (of one-of-a-kind items); the applicant is the producer or seller (supplier) from a Customs Union member state or a foreign producer's authorized representative in the Customs Union territory	Declaration of conformity for a product lot (of one-of-a-kind items)

Appendix 5

List of products containing ethanol that are not governed by the Technical Regulations on Alcoholic Beverage Safety

1) Confectionery products

2) Pastry products

3) Non-alcoholic/fermented beverages

4) Kvass drinks

5) Cultured milk products

6) Cold-smoked sausage

7) Beer with an ethanol content by volume no more than 0.5 percent

8) Grape must, concentrated grape must, concentrated fruit must, rectified concentrated grape must, honey must, and fruit must.

Appendix 6

NOTIFICATION

of the Start of Circulation of an Alcoholic Beverage in the Common Customs Territory of the Customs Union

date ___ _____201__ No._____

Notifying party _____

(Name of legal entity/full name of sole proprietor, notifying party's location, administrative information, and e-mail address)

_____

License _____ _____ _____– _____ _____

(Number) (Type of activity) (Date of issue and expiration) (License-issuing authority)

Producer of alcoholic beverage: _____

(Name of producer)

Location of alcoholic beverage production _____

(Address of producer)

Appellation of alcoholic beverage _____

(Including type and category of alcoholic beverage)

Characteristics of the alcoholic beverage

Composition_____

(List of ingredients and their amounts in the alcoholic beverage)

Expiration date _____

(Years, unlimited)

Document governing the production of the alcoholic beverage, according to which it may be identified_____, _____

(Name of document) (Number)

Other distinguishing characteristics (including organoleptic characteristics) of the alcoholic beverage_____

(Indicated at discretion of notifying party)

Storage conditions

Temperature (range) _____–_____, **Humidity** _____

(from–to, ºC) (Relative humidity, %)

Other special storage conditions for the alcoholic beverage _____

Labeling of the alcoholic beverage

Attach files (in .jpg or .pdf format with images of the front label, back label, neck label, sticker, insert, consumer packaging, etc.) so that information included on them is legible.

____ _____201__

Head of notifying organization or notifying party's authorized representative:

_____

(Full name; basis for signing authority (date, document number)

Electronic digital signature of notifying party

Completion Guidelines
for the Notification of the Start of Circulation of an Alcoholic Beverage in the Common Customs Territory of the Customs Union

The notification shall be completed by the notifying party or his authorized representative (hereinafter, the notifying party) and shall be signed (certified) with the notifying party's electronic signature.

The date and number of the notification are to be completed by the notifying party in accordance with the notifying party's established record-keeping rules.

General information: Notifying party: the name and location of the notifying party, who, pursuant to the Customs Union Technical Regulations on Alcoholic Beverage Safety (hereinafter, Technical Regulations), is the manufacturer (producer) or supplier (importer) of the alcoholic beverage shall be indicated on this line.

For an organization—the name of the organization and its location (abbreviated name of country in accordance with the countries of the world classifier used pursuant to Customs Union Commission Decision No. 378 of 20 September 2010 (hereinafter, the countries of the world classifier); administrative-territorial entity; municipality; street; building (unit, structure) number; and room (suite, office) number).

For a separate subdivision of an organization—the name and its location (abbreviated name of country in accordance with the countries of the world classifier; administrative-territorial entity; municipality; street; building (unit, structure) number; and room (suite, office) number).

For a sole proprietor—last name, first name, and patronymic of the individual and his place of residence (abbreviated name of country in accordance with the countries of the world classifier; administrative-territorial entity; municipality; street; and building and apartment numbers).

Administrative information of organization: The notifying party shall provide the following identification numbers:

For notifying parties registered in the Russian Federation—INN [Tax Identification Number]/KPP [Industrial Enterprise Classifier]/OGRN [Primary State Registration Number]; for the Republic of Belarus—UNP [Payer's Identification Number]; for the Republic of Kazakhstan—BIK [Bank Identification Code]/IIN [Individual Identification Number].

E-mail address: The notifying party shall indicate an e-mail address via which the notifying party will maintain official correspondence.

License: If special permission (a license) is required to carry out this form of activity pursuant to the legislation of a Customs Union member state, the license number, type of activity, license validity period, and authority that issued the license shall be indicated.

Producer of alcoholic beverage: The producer of the alcoholic beverage—the organization, irrespective of its organizational-legal form, or the sole proprietor (even if foreign), who is

responsible for producing (manufacturing) the alcoholic beverage for sale to buyers (consumers) and is liable for the conformity of this beverage to the technical regulation requirements—is indicated. The name of the producer of the alcoholic beverage is indicated in Russian and in letters of the Latin alphabet, as well as in the state language(s) of the Customs Union member state when there are relevant requirements in the legislation of the Customs Union member state(s) (hereinafter, in accordance with requirements).

Location of alcoholic beverage production: The following are indicated: the abbreviated name of the country in accordance with the countries of the world classifier, administrative-territorial entity, municipality, street, building (unit, structure) number, and room (suite, office) number; for sole proprietors—the abbreviated name of the country in accordance with the countries of the world classifier, administrative-territorial entity, municipality, street, and building and apartment numbers. The information is indicated in accordance with requirements.

Appellation of alcoholic beverage: The word or group of words, including the type and/or category of product, designated for identifying the alcoholic beverage, under which it is released into circulation. The information is indicated in accordance with requirements.

Characteristics of the alcoholic beverage: Composition: the list of ingredients and their amounts in the alcoholic beverage (base ingredients, grape variety, type of fruit, food additives, biologically active additives, additives and components from GMO, and so on) are indicated.

Expiration date: the expiration date established by the producer for this type of alcoholic beverage is indicated.

Document governing the production of the alcoholic beverage, according to which it may be identified: the document(s) according to which the alcoholic beverage is produced, stored, transported, and sold (technical specifications, processing instructions, organization standards, recipes, and others), is/are indicated.

Other distinguishing characteristics (including organoleptic characteristics of the alcoholic beverage: information is indicated at the discretion of notifying party (completing this field is optional).

Storage conditions:

Temperature: indicated in degrees Celsius (ºC).

Humidity: relative humidity, in a percentage (%).

Other special storage conditions for the alcoholic beverage: Depending on the type of alcoholic beverage, the notifying party shall indicate special storage conditions for the alcoholic beverage, as required (storage of bottles in a horizontal position; keeping product away from direct sunlight, and so on).

Labeling of the alcoholic beverage: This section contains attached file(s) (in .jpg or .pdf format with images of the label, back label, neck label, sticker, insert, consumer packaging, etc.) so that information included on them is legible.

* * *

For purposes of updating the information in the notification, the notifying party may clarify the information by sending a notification.

The alcoholic beverage register is available to the public, with the exception of information regarding the ingredient content in the alcoholic beverage.