



On approval of the Rules for Enrichment (Fortification) and Market Circulation of Food Products Subject to Mandatory Fortification

Unofficial translation

Order No. KK DSM-176/2020 of the Acting Minister of Healthcare of the Republic of Kazakhstan dated October 31, 2020. Registered with the Ministry of Justice of the Republic of Kazakhstan on November 5, 2020 under No. 21590

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In obedience to paragraph 3 of Article 111 of the Code of the Republic of Kazakhstan of July 7, 2020 “On Public Health and the Healthcare System”, **I HEREBY ORDER:**

1. That the attached Rules for Enrichment (Fortification) and Market Circulation of Food Products Subject to Mandatory Fortification shall be approved.

2. That order No. 123 of the Acting Minister of National Economy of the Republic of Kazakhstan dated February 24, 2015 “On Approval of the Rules for Enrichment (Fortification) of Food Products Subject to Sanitary and Epidemiological Surveillance” (registered with the Register of State Registration of Regulatory Legal Acts under No. 10564, published on June 1, 2015 in Adilet, the information and legal system).

3. That in conformity with the legislation of the Republic of Kazakhstan, the Committee of Sanitary and Epidemiological Control of the Ministry of Healthcare of the Republic of Kazakhstan shall ensure:

1) state registration hereof with the Ministry of Justice of the Republic of Kazakhstan;

2) posting hereof on the website of the Ministry of Healthcare of the Republic of Kazakhstan;

3) within ten working days after the state registration hereof with the Ministry of Justice of the Republic of Kazakhstan, submission to the Legal Department of the Ministry of Healthcare of the Republic of Kazakhstan of the information on the implementation of measures stipulated by sub-paragraphs 1) and 2) of this paragraph.

4. That the supervising Vice-Minister of Healthcare of the Republic of Kazakhstan shall be charged with the control of execution hereof.

5. That this order shall be put into effect ten calendar days after the date of its first official publication.

*Acting Minister of Healthcare
of the Republic of Kazakhstan*

M. Shoranov

Approved by order
of the Acting Minister
of Healthcare of

Правила Rules for Enrichment (Fortification) and Market Circulation of Food Products Subject to Mandatory Fortification

Chapter 1. General provisions

1. These Rules for Enrichment (Fortification) and Market Circulation of Food Products Subject to Mandatory Fortification (hereinafter referred to as the Rules) have been developed in obedience to paragraph 3 of Article 111 of the Code of the Republic of Kazakhstan dated July 7, 2020 “On Public Health and the Healthcare System” (hereinafter referred to as the Code), the Law of the Republic of Kazakhstan dated July 21, 2007 "On Food Safety" and determine the enrichment (fortification) of food products subject to sanitary and epidemiological control and surveillance.

2. These Rules shall use the following terms and definitions:

1) premix - a mixture containing in a given proportion and evenly distributed in its volume a vitamin and mineral additive (premix) and an additional filler;

2) fortification (fortification) - introduction of vitamins, minerals and other substances into food products in the process of their production or processing in order to increase their nutritional and biological value, as well as to prevent diseases caused by their deficiency in humans;

3) vitamin-mineral additive (premix) - complex of ingredients (vitamins, minerals, metals, amino acids, fatty acids, ballast neutral substances) and other substances (fillers) providing bulk

4) micronutrients - vitamins, minerals, metals, amino acids, fatty acids, which are essential in known micro quantities for proper growth and metabolism of the human body.

3. The following types of food products shall be enriched:

1) Wheat baking flour of the highest and first grades;

2) baker's yeast, bread, bakery products and pastry;

3) milk and sour milk products;

4) fat products;

5) potable water packaged in containers;

6) non-alcoholic beverages;

7) cereal products from cereals;

8) ready-made meals;

9) edible table salt.

Baking wheat flour of the highest and first grades produced for sale in the territory of the Republic of Kazakhstan shall be subject to mandatory enrichment (fortification) with iron-containing vitamins, minerals and other substances.

Food table salt produced for sale in the territory of the Republic of Kazakhstan shall be subject to compulsory iodination.

4. For enrichment of foodstuffs the following shall be used:

- 1) vitamins;
- 2) multivitamin and vitamin premixes;
- 3) water-soluble and fat-soluble preparations of K-carotene and other carotenoids;
- 4) minerals and metals;
- 5) herbal multifunctional additives.

5. Food and biologically active substances (vitamin and mineral supplements, preparations and other food components) which have passed an assessment (confirmation) of compliance in accordance with Decision No. 880 of the Customs Union Commission dated December 9, 2011, Decision No. 44 of the Eurasian Economic Commission Council dated April 18, 2018, Decision No. 80 of the Eurasian Economic Commission Board dated June 30, 2017 shall be used for enriching (fortifying) food products.

6. Enrichment of food products shall not worsen the consumer properties of the enriched products, shall not reduce the content and digestibility of other food substances present therein, shall not significantly change the taste, aroma, freshness of products, shall not reduce their shelf life.

7. The manufacturer's guaranteed content of each nutrient or biologically active substance in enriched food products used for enrichment shall be ensured by bringing the consumption level of 100 ml or 100 g, or a single serving of such products to at least 5 percent of the daily consumption level.

8. The enriched food product packaging shall ensure the guaranteed content of micronutrients, quality and safety of the product. Darkened packaging is used for food products containing photosensitive preparations.

9. In-process control of compliance with the norms and uniformity of micronutrient content shall be carried out at the stages of the technological process. Sampling during process control shall be carried out in accordance with regulatory and technical documentation.

Chapter 2: Procedure for enrichment (fortification) of food products subject to sanitary and epidemiological control and surveillance

10. The introduction of micronutrients into food products shall be in conformity with recipes and technological instructions, in quantities stipulated by scientifically based prophylactic standards for their content in the product.

11. The content of food or biologically active ingredients in enriched food products shall comply with the requirements of technical regulations, standardization documents, other regulatory technical documentation and technical documentation of the manufacturer.

12. When carrying out enrichment the type of the enriched product and applied technology shall be taken into account. Process steps and process equipment shall provide:

- 1) uniform distribution of micronutrients throughout the entire mass of the fortified product;
- 2) assured micronutrient content in a fixed volume, mass or single product;
- 3) ease of incorporation of micronutrients into the food mass;
- 4) the ability to sample the fortified product;
- 5) minimization of adverse effects of individual process steps on the unstable components of the vitamin-mineral supplement.

Uniform mixing of ingredients shall be achieved by precise dosing and continuous introduction of micronutrients into the product, as well as by adjusting the mixing time, including the packaging of the finished fortified product.

13. Enrichment (fortification) of flour shall be carried out at the facilities with fully formed technological process of flour production and availability of necessary technological equipment for dosing and mixing.

14. A mixture based on the premix shall be used if conditions for uniform mixing of premix ingredients with flour are not available.

15. Baking yeast, bread, bakery products and pastry shall be enriched with iodine, B and E vitamins, nicotinic and folic acid, water-soluble K-carotene preparations, vitamin and mineral supplements.

16. Potassium iodide solution for baking yeast iodisation shall be added at the vacuum filtration stage in the quantity specified in the technical documentation.

17. Food table salt shall be iodised at salt mining enterprises.

18. Milk and dairy products shall be fortified at milk processing plants in conformity with applicable product standards and regulations.

19. Vitamins and trace elements shall be added to the total mass of milk pursuant to the recipe, pre-dissolved in cold milk.

20. Butter, margarines and vegetable oils shall be enriched with fat-soluble and water-soluble vitamins in accordance with recipes and technological instructions.

21. Vitamins shall be added to vegetable oils after the deodorization process. Water-soluble vitamins shall be added to the water-milk phase, fat-soluble vitamins to the oil-fat phase.

22. The temperature of certain fat-soluble vitamins shall not exceed 50 degrees Celsius (hereinafter referred to as °C).

23. Drinking water packaged in containers shall be enriched with biologically active macro- and microelements (iodine, fluorine, calcium, magnesium, hydrocarbonates, sodium,

potassium, selenium) permitted for use in food products by the state authority for sanitary and epidemiological welfare of population.

24. Soft drinks shall be enriched with vitamins A, C, PP, group B, macronutrients (calcium, magnesium, sodium, potassium).

25. The enrichment of drinking water packed in containers (packaged drinking water) with biologically active substances (macro- and microelements) shall be permitted at the level of hygienic standards established in Decision No. 45 of the the Eurasian Economic Commission Council of June 23, 2017.

26. C-vitaminization of ready meals shall be carried out in pre-schools and organizations with 24-hour stay of children and adolescents.

Vitaminization of first courses shall be carried out immediately before serving, drinks (compote) - after cooling them to a temperature not exceeding +15 before their sale, ascorbic acid solution shall be added into the kissel when it is cooled to +30- +35 , followed by stirring and cooling to the selling temperature. Vitaminized food shall not be heated.