

# Key standards for food processing and supply chain

## FOOD MANUFACTURING

## LOGISTICS AND STORAGE

### Microbiology

#### ISO 16140

Microbiology of the food chain. Method validation. Vocabulary

### Food defense

#### PAS 96

Guide to protecting and defending food and drink from deliberate attack

#### PAS 7000

Supply chain risk management. Supplier prequalification

### Food safety management systems

#### ISO 22000

Requirements for any organization in the food chain

#### PAS 85

To ensure the integrity and traceability of primary products in the agri-food chain

### Food irradiation

#### ISO 14470

Requirements for the development, validation and routine control of the process of irradiation using ionizing radiation for the treatment of food

### Dairy plant

#### ISO 8086

Hygiene conditions

### Food products

#### ISO 1-7700

Checking the performance of moisture meters in use. Moisture meters for cereals

## SUPPLY CHAIN

### Prerequisite programmes

#### PAS 220

Food safety for food manufacturing

#### PAS 223

Programmes and design requirements for food safety in the manufacture and provision of food packaging

### Safety of machinery

#### ISO 14159

Hygiene requirements for the design of machinery

### GMO

#### ISO 21571

Methods for analysis for the detection of genetically modified organisms and derived products. Nucleic acid extraction

### Packaging

#### ISO 28219

Labelling and direct product marking with linear bar code and two-dimensional symbols

### Plastics

#### ISO 13106

Blow-moulded polypropylene containers for packaging of liquid foodstuffs

## LE BSOL BISTRO Food & Retail Services

### Cheese and processed cheese products

#### ISO 2962

Determination of total phosphorus content. Molecular absorption spectrometric method

### Coffee and coffee products

#### ISO 20481

Determination of the caffeine content using high performance liquid chromatography (HPLC). Reference method

#### ISO 1-6486

Ceramic and glass-ceramic ware in contact with food. Release of lead and cadmium. Method for test

#### ISO 14285

Rubber and plastics gloves for food services. Limits for extractable substances

#### ISO 1-8442

Materials and articles in contact with foodstuffs. Cutlery and table holloware. Requirements for cutlery for the preparation of food

#### ISO 660

Animal fats and oils. Determination of acid value and acidity



### Refrigerated transport

#### PAS 62

Procedure for determining performance and calculating energy efficiency

### Root vegetables

#### ISO 9717

Cold storage and refrigerated transport

### Bulk packaging

#### ISO 23560

Woven polypropylene sacks for bulk packaging of foodstuffs

### Sensory analysis

#### ISO 13302

Methods for assessing modifications to the flavour of foodstuffs due to packaging

### Green coffee

#### ISO 8455

Guidelines for storage and transport