The vital role of standards in the food industry

The world population is growing rapidly and many food products repeatedly cross national boundaries to meet our rising demand for food. International standards help address this challenge in a safe and sustainable way through guidance and best practice in food production methods and testing; to promote safety, quality and efficiency across the entire food industry.

All players in the food supply chain, be they farmers, manufacturers or retailers, can benefit from the guidelines and best practice contained in ISO standards, which range from food harvesting to product packaging. In addition, internationally agreed standards help food producers meet legal and regulatory requirements.

Standards address issues relevant to consumers such as food safety, nutritional labelling, hygiene, food additives and more. They give consumers the peace of mind that comes with knowing the food they consume meets high standards for safety and quality and contains what it says on the tin.

The building blocks of a successful business in the food industry

- Quality Management Systems ISO 9001
- Environmental Management Systems ISO 14001
- Information technology Information Security Management Systems ISO 27001
- Food Safety Management Systems ISO 22000

Value of the global food industry estimated by The World Bank

$48 trillion
BSOL for food processing and supply chain

BSOL offers standards across all areas of 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

**PAS 220**
- Food safety for food manufacturing

**PAS 223**
- Programmes and design requirements for food safety in the manufacture and provision of food packaging

**Prerequisite programmes**
- 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

**Safety of machinery**
- ISO 14159: Hygiene requirements for the design of machinery

**ISO 13302**
- Methods for assessing modifications to the flavour of foodstuffs due to packaging

**Sensory analysis**
- ISO 28219: Labelling and direct product marking with linear bar code and two-dimensional symbols

**Packaging**
- ISO 23560: Woven polypropylene sacks for bulk packaging of foodstuffs

**Plastics**
- ISO 21571: Methods for analysis for the detection of genetically modified organisms and derived products. Nucleic acid extraction

**Refrigerated transport**
- ISO 7700-1: Checking the performance of moisture meters in use. Moisture meters for cereals

**ISO 14476**
- Materials and articles in contact with foodstuffs. Cutlery and table holloware. Requirements for cutlery for the preparation of food

**Packaging**
- ISO 13106: Blow-moulded polypropylene containers for packaging of liquid foodstuffs

**Coffee and coffee products**
- ISO 20481: Determination of the caffeine content using high performance liquid chromatography (HPLC). Reference method

**Green coffee**
- ISO 8455: Guidelines for storage and transport

**Bulk packaging**
- ISO 23560: Woven polypropylene sacks for bulk packaging of foodstuffs

**Root vegetables**
- ISO 9717: Cold storage and refrigerated transport

**GMO**
- ISO 21571: Methods for analysis for the detection of genetically modified organisms and derived products. Nucleic acid extraction

**ISO 20481**
- Determination of the caffeine content using high performance liquid chromatography (HPLC). Reference method

**Cheese and processed cheese products**
- ISO 2962: Determination of total phosphorus content. Molecular absorption spectrometric method

**Foods**
- ISO 14476: Materials and articles in contact with foodstuffs. Cutlery and table holloware. Requirements for cutlery for the preparation of food

**GMO**
- ISO 13106: Blow-moulded polypropylene containers for packaging of liquid foodstuffs

**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

Find out how to set up your BSOL collection with the modules and standards listed.

For further information visit bsigroup.com/bsol
BSOL Modules for Food processing and Supply Chain

British Standards Online (BSOL) is an online database of standards that allows you to build a collection specific to your needs. Core business standards can be combined with industry specific standards to help you manage your supply chain, product quality, compliance and business risk with clear, best practice guidance.

BSOL includes more than 2,000 standards for agriculture, food and beverage industry which help you to maintain compliance by referring to the latest versions and historic standards for long-term projects.

Key standards for the industry are displayed in the graphic, but there are thousands more.

The database comprises a variety of relevant modules for the industry such as Agriculture & Agricultural Engineering and Food Technology. Each of the modules includes a significant number of documents as detailed in the table opposite.

For further information visit bsigroup.com/bsol

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