



How standards can help reduce waste from farm to fork

Around a third of the world's food resources is lost annually as waste. Ensuring a sustainable food supply chain that is working to reduce the food waste it produces is an undeniable challenge. This is where a standards-based approach is the best way to ensure you and your partners are efficiently managing the supply chain offering guidance at every stage of the process.

All of our standards are available on BSOL. BSOL is a simple online tool that acts as a standards management tool allowing your business to access thousands of key standards.

Get a quote or find out more at:

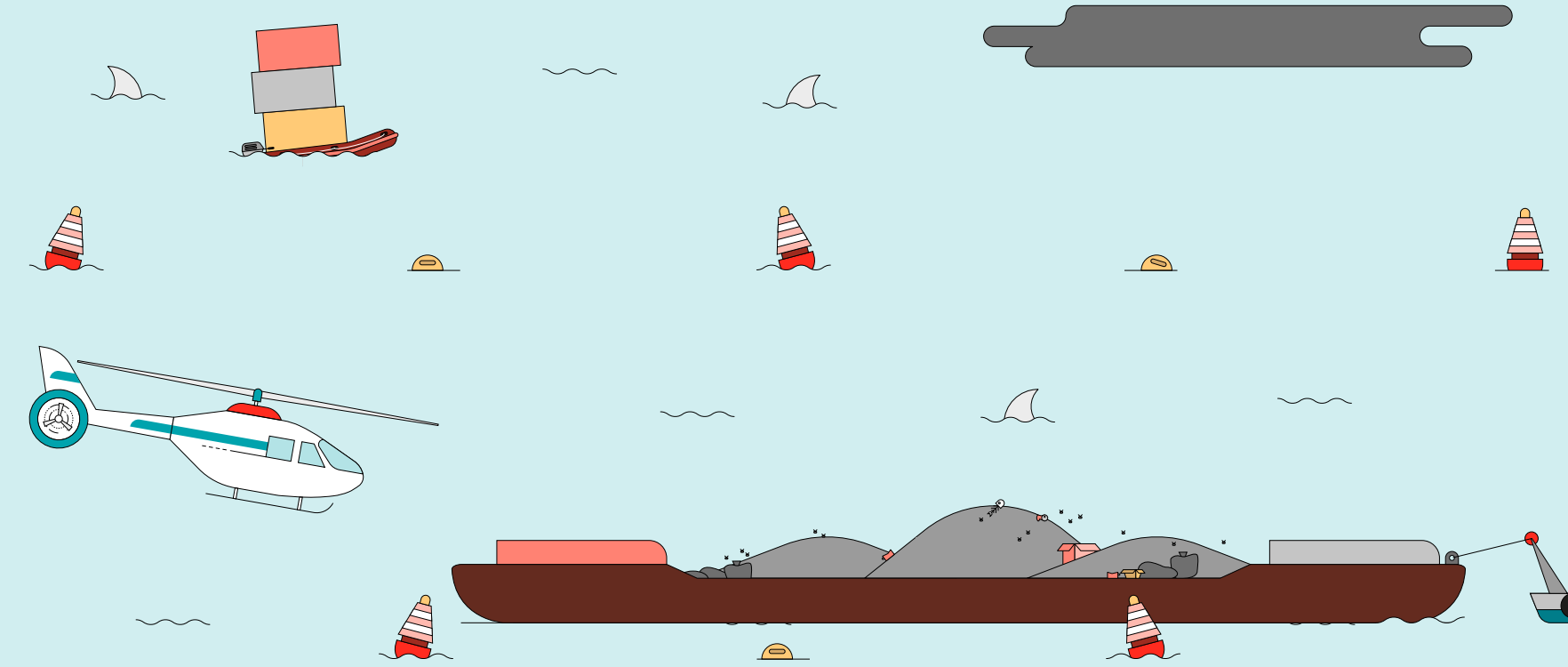
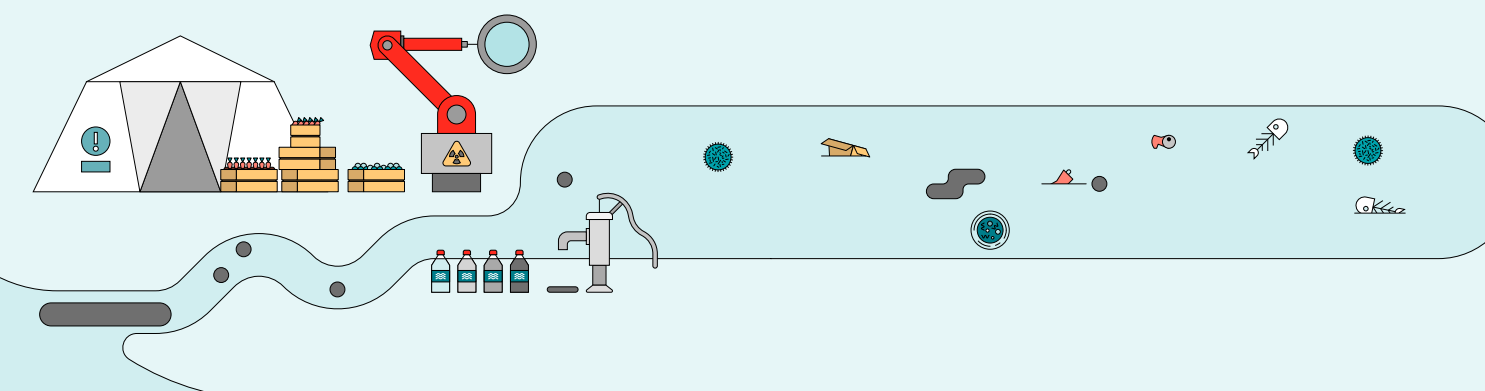
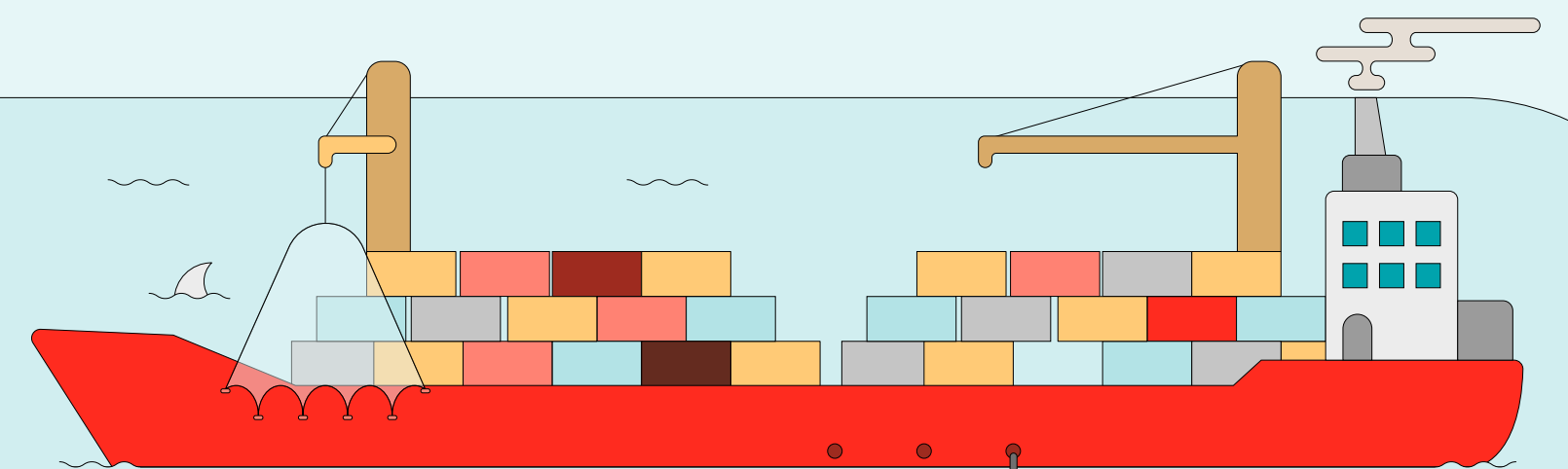
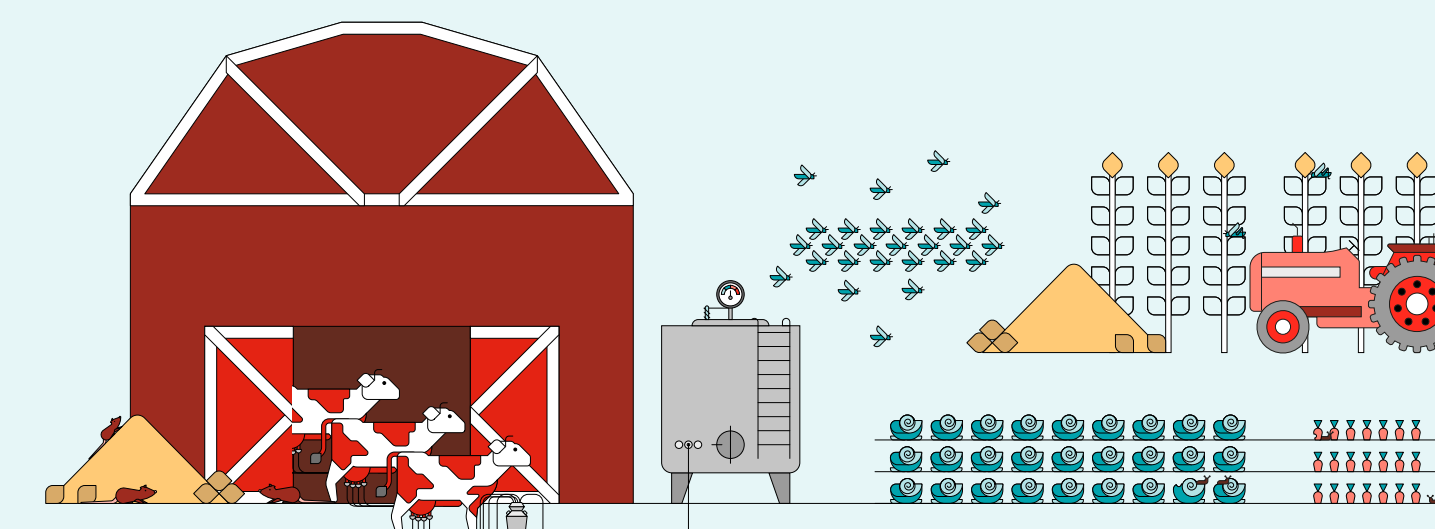
 bsigroup.com/bsol

 +44 (0)20 8996 6353

Important Note:
This info-graphic has been prepared for general information purposes relating to its subject matter only. It is not intended to be advice on any particular course of action. For more information on its subject matter specifically, or on Standards and other services offered by The British Standards Institution more generally, please contact bsigroup.com
© The British Standards Institution 2021

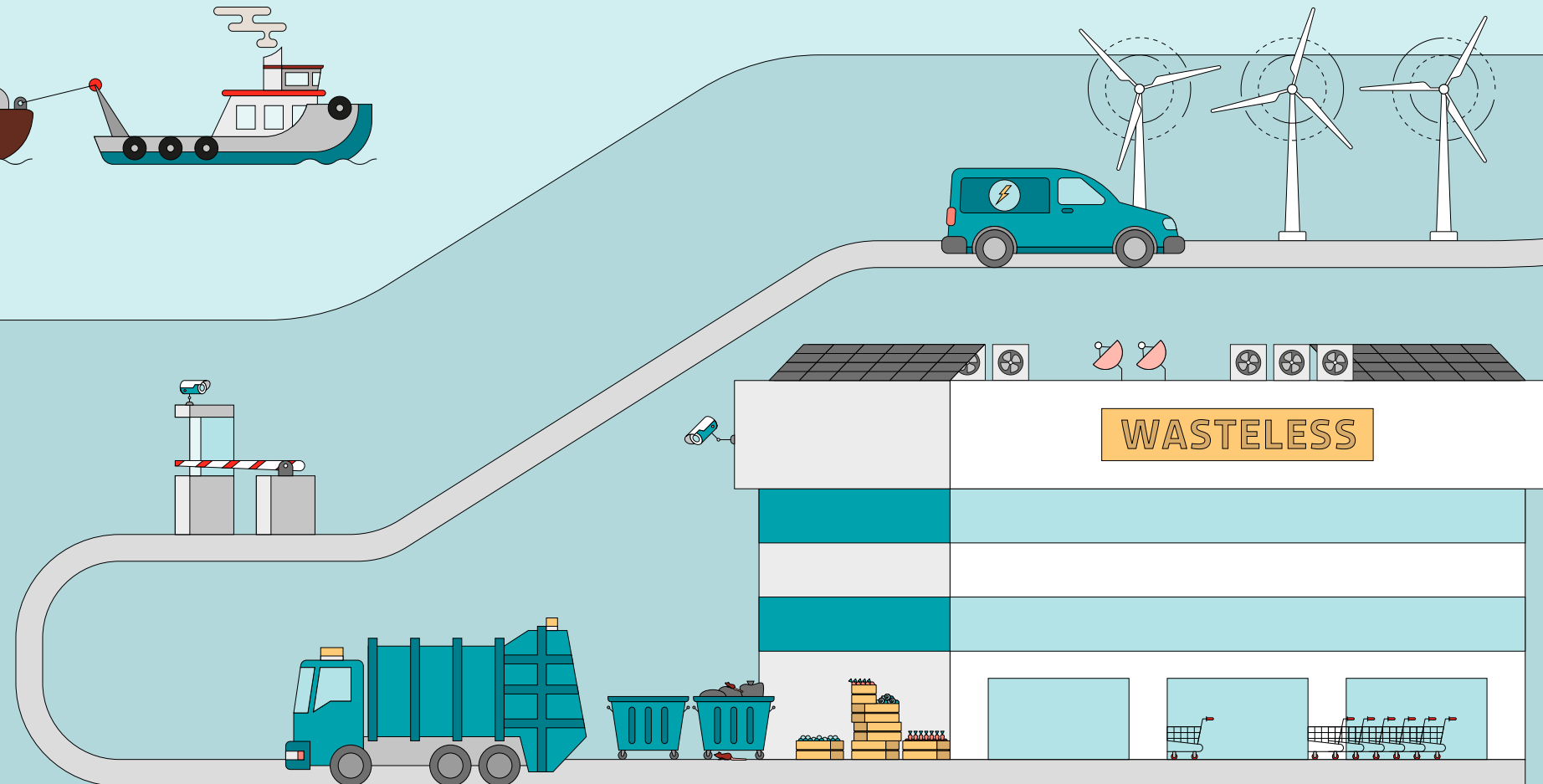
FARM/PRODUCTION

- ISO/TS 22002-5:** Programmes on food safety during transport and storage
- ISO/TS 22002-4:** Prerequisite programmes on food safety and packaging manufacturing
- ISO/TS 22003-1:** Programmes on food safety in food manufacturing
- PAS 96:2017:** Guidance to the avoidance and mitigation of threats to food and food supply
- BS EN ISO 22000:2018:** Food safety management systems, requirements for any organization in the food chain
- PAS 96:** Guidance for the deterrence, detection and defeat of malicious attack on food and drink supply
- BS EN 17203: 2021:** Determination of citrinin in food by HPLC-MS/MS
- BS EN 17425:2021:** Determination of ergot alkaloids in cereal products
- BS 20/30400219 DC:** Determination of total phosphorous content in meat and meat products.
- BS EN ISO 21187:2021:** Quotative determination of microbiocidal quality in milk



TRANSPORT/SHIPPING

- ISO/TS 22002-5:** Programmes on food safety during transport and storage
- PAS 96:2017:** Guidance to the avoidance and mitigation of threats to food and food supply
- BS EN ISO 22000:2018:** Food safety management systems, requirements for any organization in the food chain
- PAS 96:** Guidance for the deterrence, detection and defeat of malicious attack on food and drink supply
- BS EN ISO 16140-3:** Microbiology of the food chain
- ISO 22000:2018 Handbook:** Food safety management systems. A practical guide.
- BS EN ISO 14001:2015 - TC:** Tracked Changes. Environmental management systems. Requirements with guidance for use



RETAILERS/CONSUMERS

- PAS 96:2017:** Guidance to the avoidance and mitigation of threats to food and food supply
- BS EN ISO 22000:2018:** Food safety management systems, requirements for any organization in the food chain
- PAS 96:** Guidance for the deterrence, detection and defeat of malicious attack on food and drink supply
- ASTM F917 - 19:** Standard Specification for Commercial Food Waste Disposers
- ISO 22000:2018 Handbook:** Food safety management systems. A practical guide
- BS EN ISO 14001:2015 - TC:** Tracked Changes. Environmental management systems. Requirements with guidance for use
- BS EN ISO 14051:2011:** Environmental management. Material flow cost accounting. General framework
- BS EN ISO 14021:2016:** Environmental labels and declarations. Self-declared environmental claims