

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

Plastics

ISO 13106

Blow-moulded polypropylene containers for packaging of liquid foodstuffs

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

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

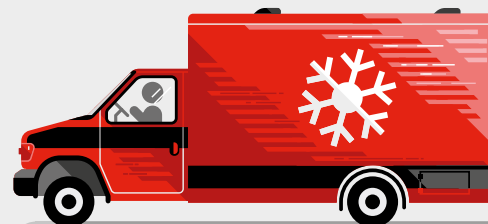
Rubber and plastics gloves for food services. Limits for extractable substances

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