

REGISTER OF NATIONAL GUIDES TO GOOD HYGIENE PRACTICE / REGISTRE DES GUIDES NATIONAUX DE BONNES PRATIQUES HYGIENIQUES / REGISTER FÜR EINZELSTAATLICHE LEITLINIEN FÜR DIE GUTE HYGIENE PRAKXIS

Title (original)	Title (english)	Country	Langue	Author	ISBN, ISSN	Internet/Contact
Leitlinie fuer Imkereien	Guidelines for beekeepers	AT	DE	Bundesministerium für Gesundheit	BMGF-J-75220/0006-IV/B/7/2009v. 31.01.2008	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie zur praktischen Handhabung der Umsetzung der Lebensmittelhygieneverordnung in Betrieben, die sich mit der Tiefkühllogistik von Tiefkühlprodukten (ausgenommen Speiseeis) befassen	Guideline for Good Hygiene Practice in cold stores	AT	DE	Bundesministerium für Gesundheit	BMGF-J-31.950/8-IV/B/10/04v.24.05.2004	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Einzelhandelsunternehmen	Guideline for the retailer (food shops) and gastronomy sector	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0003-IV/B/7/2007 v. 19.02.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie zur Sicherung der gesundheitlichen Anforderungen an Personen beim Umgang mit Lebensmitteln	Guideline for personal hygiene	AT	DE	Bundesministerium für Gesundheit	?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Personalschulung	Guideline for Training	AT	DE	Bundesministerium für Gesundheit	?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Speiseerzeugung	Guideline for the ice cream production	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0003-IV/7/2007 v. 19.2.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Mühnbetriebe	Guideline for the milling sector	AT	DE	Bundesministerium für Gesundheit	BMGF-J - 75220/0007 - IV/7/2008 v. 04.02.2008	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für bäuerliche Milchverarbeitungsbetriebe	Guideline for milk and dairy products on farms	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0010-IV/B/7/2007v. 16.04.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Milchverarbeitung auf Almen	Guideline for the milk production and dairy products on farms in the mountain	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0010-IV/B/7/2007v. 16.04.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Bäckereien	Guideline for bakery	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0054-IV/B/10/2005 v. 19.12.2005	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für Großküchen, Küchen des Gesundheitswesens und vergleichbare Einrichtungen der Gemeinschaftsverpflegung	Guideline for canteens, hospitals and other institution of collective nourishment	AT	DE	Bundesministerium für Gesundheit	BMGF-75210/0005-IV/B/13/2011 v. 02.08.2011	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für eine Gute Betriebspraxis und die Anwendung der Grundsätze des HACCP in Schlachthöfen und Zerlegungsbetrieben für Schweine, Rinder, Schafe, Ziegen und Pferde sowie Herstellungsbetrieben von Fleischzerzeugnissen	Guideline for GHP and application of the HACCP system for slaughterhouses and cutting plants for pork, beef, sheep, goat and horse as well as for the production of meat products	AT	DE	Bundesministerium für Gesundheit	BMGF-J-75220/0030-IV/B/7/2007 v.06.08.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie bei der Schlachtung von Farnwild	Guideline for GHP and application of the HACCP system for slaughterhouses for farm game	AT	DE	Bundesministerium für Gesundheit	BMGF-75210/0050-IV/B/7/2009 v.07.01.2010	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für bäuerliche Geflügel- und Kaninchenschlachtbetriebe	Guideline for GHP and application of the HACCP system for slaughterhouses for poultry and rabbit on farm	AT	DE	Bundesministerium für Gesundheit	BMGF-J-75220/0023-IV/B/7/2008 v.14.05.2008	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie Eierpack- und Eiersammelstellen	Guideline for egg-packing center	AT	DE	Bundesministerium für Gesundheit	BMGF-J - 75220/0054 - IV/B/7/2008 v. 12.01.2009	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für gewerbliche Getränkeherstellungsbetrieben	Guideline for commercial drink production	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0032-IV/B/7/2007v. 30.07.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für die Obablüfung in gewerblichen Betrieben	Guideline for the oiling in commercial enterprises	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0027-IV/B/7/2007v. 10.07.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie Schutzhütten in Extremlagen	Guideline for GHP for catering, situated in regions that are subject to special geographical constraints	AT	DE	Bundesministerium für Gesundheit	BMGF-J-75220/0040-IV/B/7/2007v. 06.12.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie bei der Schlachtung und Zerlegung von Geflügel	Guideline for GHP and application of the HACCP system for slaughterhouses for poultry	AT	DE	Bundesministerium für Gesundheit	BMGF-J-75220/0017-IV/B/7/2009 v. 10.06.2009	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>
Leitlinie für bäuerliche Obstverarbeitung	Guideline for a fruit processing	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0029-IV/B/7/2007v. 10.07.2007	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>

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Leitlinie über mikrobiologische Kriterien für Milch und Milchprodukt	Guideline for microbiological criteria for Milk and dairy products	AT	DE	Bundesministerium für Gesundheit	BMGF - 75220/0045- IV/7/2006 v. 20.11.2006		<a href="http://www.bmg.gov.at">www.bmg.gov.at</a>
Leitlinie für Konditorien	Guideline for confectionery sector	AT	DE	Bundesministerium für Gesundheit	BMGF - 75220/0054- IV/B/10/2005 v- 19.12.2005		<a href="http://www.bmg.gov.at">www.bmg.gov.at</a>
Guide autocontrôle alimentation animale - Autocontrôle des Dierenvoeders	Guide for self-checking for feed	BE	FR - NL	OVOCOM VZW	2 - 05/07/2012		<a href="http://www.ovocom.be/">www.ovocom.be/</a>
Guide système d'autocontrôle industrie laitière - Gids autocontrolesysteem zuivelindustrie	Guide for self-checking in the milk industry	BE	FR - NL	BCZ vzw (Belgische Confederatie van de zuivelindustrie - CSL asbl) (Confédération Belge de l'Industrie Laitière)	2 - 27/02/2009		<a href="http://www.bcz-cbl.be/">www.bcz-cbl.be/</a>
Guide d'autocontrôle en boucherie - Gids voor de autocontrole in de slagerij	Guide for self-checking in the butcher shops	BE	FR - NL	De Landsbond der Beenhouwers, Spekslagers en Traiteurs van België - Fédération Nationale des Bouchers, Charcutiers et Traiteurs de Belgique	1 - 23/12/2005		<a href="http://www.plumveeslachthuizen.be/">www.plumveeslachthuizen.be/</a>
Guide d'autocontrôle pour le secteur Brassicole - Gids voor de brouwerijsector	Guide for self-checking for breweries	BE	FR - NL	Belgische Brouwers - Brasseurs Belges	1 - 25/06/2007		<a href="http://www.beerparadis.be/">www.beerparadis.be/</a>
Guide système d'autocontrôle pour l'industrie de la glace de consommation - Gids autocontrolesysteem consumptie-ijindustrie	Guide for self-checking in the ice-cream industry	BE	FR - NL	Groeping van de Roomijsindustrie vzw - Groupement de l'Industrie des Crèmes Glacées	1 dd 21-10-08		
Guide générique autocontrôle pour abattoirs et ateliers de découpe de volailles et établissements de production de viande hachée, préparations de viande et viande séparée mécaniquement à base de volaille - Generische autocontrole gids voor pluimveeslachthuizen en -uitsnijderij en inrichtingen die gehakt vlees, vleesbereidingen, separaatvlees op basis van pluimveevlees produceren	Generic guide for self-checking for slaughterhouses and cutting plants for poultry and for establishments of production of minced meat, preparations of meat and mechanically separated meat of poultry	BE	FR - NL	Vereniging van Industriële - Pluimveeslachthuizen/Fédération des Abattoirs Industriels de Volailles de Belgique (VIP-Belgie vzw/VIP-Belgique asbl) Nationaal Verbond van Pluimveeslachthuizen en Uitsnijderijen/Union nationale des Abattoirs de Volailles (NVP -vzw)	version 2 - juin 2011 / versie 2 - Juni 2011		<a href="http://www.plumveeslachthuizen.be/">www.plumveeslachthuizen.be/</a>
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de détail en alimentation générale - Gids voor de invoering van een autocontrolesysteem voor de detailhandel in algemene voedingswaren	Guide for self-checks in food shops	BE	FR - NL	FEDIS VDV UCM	1 dd 25/10/2007		<a href="http://www.fedis.be">www.fedis.be</a> <a href="http://www.unizo.be">www.unizo.be</a> <a href="http://www.uncm.be">www.uncm.be</a>
Guide autocontrôle pour la collecte et le transport de lait cru - Gids voor autocontrole van de opslating en het transport van rauwe melk	Guide for self-checking for collection and transport of raw milk	BE	FR - NL	Interprofessionale Werkgroep KMO-QFL-QMK / Groupe de Travail Interprofessionnel KMO/QFL/QMK	0 dd 16/12/2005		<a href="http://www.kcm.be/">www.kcm.be/</a>
Guide sectoriel pour l'instauration d'un système d'autocontrôle dans le secteur des compléments alimentaires - Gids voor de invoering van een autocontrolesysteem in de sector van de voedingsmiddelen	Guide for self-checking in the sector of food supplements	BE	FR - NL	NAREDI (Fédération de la vente en libre-vente en Belgique / Fédération Belge de l'Industrie et du Commerce des Compléments alimentaires, des Produits Naturels, de Réforme et de Diététique)	1 - 07/08/2007		<a href="http://www.naredi.be">www.naredi.be</a>
Guide sectoriel de l'autocontrôle pour la production primaire végétale - Sector gids autocontrole voor de primaire plantaardige productie	Sector guide for self-checking for primary production of plants	BE	FR - NL	Algemeen Boerensyndicaat Boerenbond - Fédération Wallonne de l'Agriculture - OVPG vzw - Overlegplatform voor de verwerking van handel in plantaardige grondstoffen en producten / PTMV asbl - Plateforme de concertation pour la transformation et le négoce des Matières premières et produits végétaux - CBB - Confédération des Beteraviers Belges asbl / Confédération van de Belgische Bielenplanters	3 dd 29.10.2010		<a href="http://www.absvzw.be">www.absvzw.be</a> <a href="http://www.boerenbond.be">www.boerenbond.be</a> <a href="http://www.fwa.be">www.fwa.be</a> <a href="http://www.vegaplant.be">www.vegaplant.be</a> <a href="http://www.cbb.be">www.cbb.be</a>
Guide d'autocontrôle: industrie de transformation et négoce des pommes de terre, fruits et légumes - Gids Autocontrole: aardappelen-groenten-fruit verwerkende industrie en handel	Guide for self-checking in the potato, vegetable and fruit processing and trade	BE	FR - NL	BELGAPOM Fresh Trade Belgium VEGEBE	2 dd 26.03.2010		<a href="http://www.belgapom.be">www.belgapom.be</a> <a href="http://www.freshtradebelgium.be">www.freshtradebelgium.be</a> <a href="http://www.vegete.be">www.vegete.be</a>
Guide sectoriel du transport routier et de l'embarquement dans la chaîne alimentaire - Sector gids voor wegtransport en opslag in de voedselketen	Sector guide for the haulage and the storage in the food chain	BE	FR - NL	FEBETRA SAV	1 - 20/02/2009		<a href="http://www.febetra.be/">www.febetra.be/</a> <a href="http://www.sav.be/">www.sav.be/</a>
Guide générique d'autocontrôle pour abattoirs, ateliers de découpe et établissements de production de viande hachée, de préparations de viande et de viandes séparées mécaniquement d'ongulés domestiques - Generische autocontrole gids voor slachthuizen, uitsnijderijen en inrichtingen voor de verwerking van gehakt vlees, vleesbereidingen en separaatvlees voor als landbouwhuisdier, gehouden hoefdieren	Generic guide for self-checking for slaughterhouses, cutting plants and establishments of production of minced meat, preparations of meat and mechanically separated meat of domestic ungulated	BE	FR - NL	FENAVIAN BREWMA VEFASAL BVBDD	Version 1 - août 2007 Version 1 - 01 augustus 2007		<a href="http://www.febev.be">www.febev.be</a>
Guide pour l'implémentation des systèmes d'autocontrôle dans les secteurs de production des denrées alimentaires: Produits de viande - Plats préparés - Salades - Boyaux naturels Gids voor het ontwikkelen van autocontrolesystemen bij de productie van voedingsmiddelen in de sectoren: Vleesproducten - Kant en klaar gerechten - Salades - Natuurdammen	Guide for self-checking in the production of food: meat products, precooked dishes, salads, natural intestines	BE	FR - NL	Association Royale des Meuniers Belges (ARMB)/ Koninklijke Vereniging der Belgische Maaiers (KVBM) De Maaidervereniging Molenaars 2000 vzw	1 dd 29-06-07		<a href="http://www.choprabisco.be">www.choprabisco.be</a> <a href="http://www.fenaco.org">www.fenaco.org</a>
Guide Autocontrôle pour la Meunerie - Autocontrole gids voor de Maaldierij	Guide for self-checking in the flour milling	BE	FR - NL	CHOPRABISCO FENACO	1 dd 21.06.2007		<a href="http://www.choprabisco.be">www.choprabisco.be</a> <a href="http://www.fenaco.org">www.fenaco.org</a>
Guide autocontrôle pour le secteur ou biscuit, du chocolat, de la praline et de la confiserie - Gids autocontrole voor de sector van de biscuit-, chocolade-, praline- en suikergedraaiindustrie	Guide for self-checking in the biscuit, chocolate, filled chocolate, sweet sector	BE	FR - NL	FED. Ho.Re.Ca Vlaanderen vzw FED. Ho.Re.Ca Bruxelles ASB FED. Ho.Re.Ca Wallonie ASbl	1 - 17-08.2006		<a href="http://www.fedho.re.cavlaanderen.be/">www.fedho.re.cavlaanderen.be/</a> <a href="http://www.horecabruxelles.be/">www.horecabruxelles.be/</a> <a href="http://www.horecawallonie.be/">www.horecawallonie.be/</a>
Guide pour l'instauration d'un système d'autocontrôle dans le secteur Horeca - Gids voor de invoering van een autocontrolesysteem in de Horecasector	Guide for self-checking in the HORECA sector	BE	FR - NL				

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Guide pour la mise en œuvre d'un système d'autocontrôle pour la fabrication de margarine et de graisses alimentaires - Gids voor het ontwikkelen van autocontrolesystemen bij de productie van margarine en voedingsvetten	Guide for self-checking in the production of margarine and food fat	BE	FR - NL	Association Professionnelles de l'Industrie Margarière / Beroepsvereniging der margariërenijverheid (APM)	Version 1 - 07 octobre 2010 - versie 1 - 07 oktober 2010		
Guide d'autocontrôle pour le secteur des cuisines de collectivités et les maisons de soins - Autocontrolegids voor de sector van de grootkeukens en verzorgingsinstellingen	Guide for self-checking in the sector of catering and health facilities	BE	FR - NL	HFDV VGRB	1 - dd : 17-01-08		<a href="http://www.hfdv.be/">www.hfdv.be/</a> <a href="http://www.vgrb.be/">www.vgrb.be/</a>
Guide d'autocontrôle pour les boulangeries et pâtisseries - Autocontrolegids voor de brood- en banketbakkerij	Guide for self-checking in the bread and cake shops	BE	FR - NL	Confédération Belge des Boulangers, Pâtisseries, Chocolatiers, Glaciers - Belgische Confederatie van de Broodbakkerij, Banketbakkerij, Chocoladebewerking en Ijsbereiding	1 - dd 08-10-2008		<a href="http://www.koffiebureaucafe.be">www.koffiebureaucafe.be</a> <a href="http://www.koffiecafe.be/">www.koffiecafe.be/</a>
Guide d'autocontrôle et de traçabilité pour les entreprises de torréfaction de café - Gids voor autocontroleren en traceerbaarheid in koffiebrandenrijen	Guide for self-checking and traceability for coffee roasting industry	BE	FR - NL	Koninklijk Verbond van Koffiebranders vzw - Unïon Royale des Torréfacteurs de Café asbl	1 - dd 08-10-2008		<a href="http://www.cant.be">www.cant.be</a> <a href="http://www.honeybee.be">www.honeybee.be</a>
Guide d'autocontrôle des entreprises de travaux agricoles et conditionnées, des boissons rafraîchissantes et des jus et nectars - Autocontrole Gids van de productiebedrijven van verpakt water, frisdranken en sappen en nectars	Guide for self-checking for establishments of production of bottled water, soft drinks and juices and nectars	BE	FR - NL	Belgische vereniging van fabrikanten, bottelaars en invoerders van vruchtensappen en nectars/Association belge des Fabricants, Embouteilleurs et Importateurs de Jus de Fruits et de Nectars (AJUNEC) Koninklijke vereniging van de Industrie van Waters en Frisdranken (VWF)/Fédération Royale de l'Industrie des Eaux et des Boissons rafraîchissantes (FIEB)	1 dd 20-10-2011		<a href="http://www.fieb-vwfb.be">www.fieb-vwfb.be</a>
Guide de bonnes pratiques Apicoles - Gids van goede Bijenteelpraktijken	Guide for the good apianry practice	BE	FR - NL	Cari - Informatiecentrum voor Bijenteelt	1 - 19-03-2009		<a href="http://www.cant.be">www.cant.be</a> <a href="http://www.honeybee.be">www.honeybee.be</a>
Guide d'autocontrôle pour le secteur du poisson - Autocontrolegids voor vissector	Guide for self-checking in the fish sector	BE	FR - NL	Fédération Belge de l'Industrie du Poisson : « Poisson & Santé » Belgische groeping van de visindustrie: "Vis & Gezond"	Version 1 - 31 mai 2011 versie 1 - 31 mei 2011		
Guide sectoriel de l'autocontrôle des entrepreneurs de travaux agricoles et horticoles pour la production primaire végétale - Sectorgids autocontrole voor de aannemers van land- en tuinbouwwerken voor de primaire plantaardige productie	Sector guide for self-checking for contractors of agricultural and horticultural work for primary production of plants	BE	FR - NL	OVPG vzw - Overlegplatform voor de verwerking van handel in plantaardige grondstoffen en producten / PTM/ asbl - Platforme van concertation pour la transformation et le négoce des Matières premières et produits végétaux - Nationale Centrale Landbouw-Service vzw / Centrale Nationale Agro-Service asbl	1 - dd 18-02-2009		<a href="http://www.vegaplant.be/">www.vegaplant.be/</a>
Guide sectoriel de l'autocontrôle pour la production primaire animale - Sectorgids autocontrole primaire dijklijke productie	Sector guide for self-checking for animal primary production	BE	FR - NL	CODIPLAN vzw/asbl Algemeen Boerensyndicaat Boerenbond Fédération Wallonne de l'Agriculture	2 - dd 5-09-09		<a href="http://www.codiplan.be">www.codiplan.be</a> <a href="http://www.absvzw.be">www.absvzw.be</a> <a href="http://www.boerenbond.be">www.boerenbond.be</a> <a href="http://www.fwa.be">www.fwa.be</a>
Guide d'autocontrôle pour le négoce de céréales et de produits d'agrofourniture - Autocontrolegids voor de handel in granen en agro-toelevering	Guide for self-checking for the trade in cereal grain and farm inputs	BE	FR - NL	Synagra vzw/asbl	1 - dd 15-12-2009		<a href="http://www.ovocom.be/">www.ovocom.be/</a>
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de gros en alimentation - Gids voor de invoering van een autocontrolesysteem voor de groothandel in voedingswaren	Guide for self-checking for the trade in food	BE	FR - NL	Comeos	1 - dd 19-07-2011		<a href="http://www.comeos.be">www.comeos.be</a>
Guide sectoriel pour la production primaire - Sectorgids voor de primaire productie	Sector guide for self-checking for primary production	BE	FR - NL	Codiplan vzw & Vegaplan vzw	1 - 13/07/2012		<a href="http://www.codiplan.be">www.codiplan.be</a>
Наръчник за добри производствени и хигиенни практики в месната промишленост	Manual for good manufacturing and hygiene practices in meat industry	BG	BG	Association of Meatproducers in Bulgaria	2002		<a href="http://www.amb-bg.com">www.amb-bg.com</a>
Наръчник за добри производствени практики в млечната промишленост	Manual for good manufacturing practices in milk industry	BG	BG	Association of Milkproducers in Bulgaria	2002		<a href="http://www.milkbg.org">www.milkbg.org</a>
Правила (кодекс) за добра производствена практика на производители на храни и напитки	Principles (code) for good manufacturing practices of foods and drinks producers	BG	BG	Bulgarian Association of Food and Beverage Industry	2002		<a href="http://www.canning.baifdi.com">www.canning.baifdi.com</a>
Наръчник за добри производствени и хигиенни практики в месната промишленост на растителни масла в България	Manual for good manufacturing and hygiene practices in vegetable oils industry in Bulgaria	BG	BG	Association of Vegetable Oils Producers in Bulgaria	2002		<a href="http://www.sunoil-bg.org">www.sunoil-bg.org</a>
Правила за добри производствени и хигиенни практики в консерватна промишленост	Principles for good manufacturing and hygiene practices in canning industry	BG	BG	Union of the Processors of Preserved Foods in Bulgaria	2002		<a href="http://www.org-bg.net">www.org-bg.net</a>
Наръчник за добри производствени и хигиенни практики в промишленото производство на хляб и сладкарски изделия	Manual for good manufacturing and hygiene practices in industrial production of bread and confectionary	BG	BG	Branch Camera of Industrial Operators of Bread and Confectionary	2003		<a href="http://www.bread-industrial.org">www.bread-industrial.org</a>
Правила за добри производствени практики в малките и средни предприятия от хлебароството и сладкарството	Principles for good manufacturing practices in small and medium enterprises for production of bread and confectionary	BG	BG	Federation of Bread and Confectionary producers in Bulgaria	2003		<a href="mailto:office@fbob-bg.org">office@fbob-bg.org</a>
Препоръки за добра хигиенна практика, като част от добрата производствена практика и система за анализ на опасностите и контрол на критичните точки в ливоварната промишленост	Recommendations for good hygiene practice as a part of good manufacturing practice and HACCP system in breweries	BG	BG	Union of Brewers in Bulgaria	2003		<a href="http://www.pivovari.com">www.pivovari.com</a>
Принципи за добри производствени и хигиенни практики в производството на безалкохолни напитки	Principles of good manufacturing and hygiene practice in production of beverages	BG	BG	Association of Soft Drinks Producers in Bulgaria	2003		<a href="http://www.bsfa-bg.org">www.bsfa-bg.org</a>
Наръчник за анализа на опасностите и контрол на критичните точки (HACCP) в предприятията за добив и преработка на месо	Manual for hazard analysis and critical control point (HACCP) in enterprise for mining and processing of meat	BG	BG	Association of Meatproducers in Bulgaria	2004		<a href="http://www.amb-bg.com">www.amb-bg.com</a>
Leitlinie für eine gute Hygienepraxis in Fleischfachbetrieben	Guide to Good Hygiene Practice	CH	DE	SFF, Schweizer Fleischfachverband	4-10 2011, Version 2013		<a href="http://SFF">SFF</a> Schweizer Fleischfachverband Steinwiesstrasse 59 Postfach 8032 Zürich
Branchenleitlinie für die gute Verfahrenspraxis in der gewerblichen Milchverarbeitung	Guide to Good Hygiene Practice	CH	DE	Fromarte	07.04.2010, Version April 2010		Fromarte Kasespezialisten Schwarztorstrasse 26 Postfach 3001 Bern

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Hygieneleitlinie für eine Gute Verfahrenspraxis für das Bäckerei-, Konditorei und Confitiergewerbe	Guide to Good Hygiene Practice: Bakery, Pastry-making, Confectionery	CH	DE	SBKV / ASPBP / ASMP	03.03.2008, Version January 2008		<a href="http://www.sbkv.ch/ASMP">SBKV / ASPBP / ASMP</a> Sellenstrasse, 9 Postfach 3001 Bern <a href="http://www.swissbaker.ch/">www.swissbaker.ch/</a> <a href="mailto:sbkv@swissbaker.ch">sbkv@swissbaker.ch</a>
Linee direttive per una buona prassi procedurale ai sensi dell'art. 52 dell'Ordinanza Svizzera sulle derrate alimentari e gli oggetti d'uso	Guide to Good Hygiene Practice	CH	IT	USIS, Unione Svizzera Importatori di Salumi	18-06-2006 version January 2008		<a href="http://www.usis.ch">USIS, Unione Svizzera Importatori di Salumi</a> Presso Bernasconi SA Casella postale 91 6814 Cadempino
Leitlinie Gute Verfahrenspraxis im Gastgewerbe (GVG)	Guide to Good Hygiene Practice	CH	IT	GastroSuisse	23/11/2012		<a href="http://www.gastro.ch">GastroSuisse</a> Blumenfeldstrasse 20, 8046 Zürich
Linee direttive per una buona prassi procedurale "Salumeria & Gastronomia della Svizzera/Italiana"	Guide to Good Hygiene Practice	CH	IT	Associazione Maestri Macellai	26/04/2012		<a href="http://www.associazionemaestrimacellai.it">Associazione Maestri Macellai</a> Salumeni, Torino 6904 Bionigo
Οδηγός Υγιεινής για τις επιχειρήσεις μεζώνων εστιατορίων και ζαχαροπλαστικής	Guide for mass catering and confectionery	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2004		
Οδηγός Υγιεινής για τα αρτοποιεία και τις επιχειρήσεις διακίνησης και διανομής άψυχου και προζυμωμένου αρτοποιίας	Guide for bakery	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2004		
Οδηγός Υγιεινής για τις επιχειρήσεις λιανικής πώλησης τροφίμων	Guide to the businesses for retail sale of foodstuffs	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2005		
Οδηγός Υγιεινής για τις επιχειρήσεις αρθροθεσίας και διανομής τροφίμων σε συνθήκες περιβάλλοντος ψύξης ή κατάψυξης	Guide for the storage and distribution of foodstuffs in ambient cooling and freezing temperatures	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2005	ISBN: 978-9963-38-442-6	
Οδηγός Υγιεινής για κνάλια	Guide to good practice for school canteens	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2007		
Οδηγός Υγιεινής για τις επιχειρήσεις εμφιάλωσης νερού και διανομής νερού από βυθόφορα οχήματα και βότλα με κερματοδότες	Guide to businesses of bottling of drinking water and Natural Mineral Water and the disposal and sale of drinking water by tanker vehicles and vendor machines	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2006	ISBN: 9963-38-437-4	
Οδηγός Υγιεινής για πωλητές τροφίμων στις λαϊκές αγορές	Guide for open markets	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2007	ISBN 978-9963-38-478-5	
Οδηγός Υγιεινής για τις επιχειρήσεις παραγωγής, διακίνησης και διανομής αναψυκτικών και χυμών	Guide to businesses for production and sale of soft drinks and juices.	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2010	ISBN 978-9963-38-624-6	
Οδηγός Υγιεινής και ανάκληση και χημολογήματα των τροφίμων	Guide to businesses for recall and traceability of foodstuffs	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2010	ISBN 978-9963-38-789-2	
Pravidla správné hygienické praxe pro mlýnské výrobky	Guides to Good Hygiene and Manufacture Practice for Mill Products	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		
Pravidla správné hygienické a výrobní praxe pro výrobce chleba a běžného pečiva	Guides to Good Hygiene and Manufacture Practice for producers of Bread and Bread-like Products	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		
Pravidla správné výrobní praxe pro výrobce těstovin	Guides to Good Hygiene and Manufacture Practice for Producers of Pasta	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobce nealkoholických nápojů	Guides to Good Hygiene and Manufacture Practice for Production of Non-alcoholic Drinks	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobu škrobu	Guides to Good Hygiene and Manufacture Practice for Producers of Starch	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro zmrazené potraviny	Guides to Good Hygiene and Manufacture Practice for Producers of Deep-frozen Foods	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe – Mléko a mléčné výrobky; Czech Technical Standard – CSN 56 9601	Guidelines for Good Hygiene and Manufacturing Practice - Milk and Milk Products; Czech Technical Standard – CSN 56 9601	CZ	CZ	Czech food industry, Ministry of Agriculture	aug-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe porážek drůbeže a výrobě drůbežního masa	Guides to Good Hygiene and Manufacture Practice for Slaughtered Poultry and for the Production of Poultry Meat	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro maso a mšané výrobky	Guides to Good Hygiene and Manufacture Practice for Production of Meat and Meat Products	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro cukrářskou výrobu – slehané hmoty	Guides to Good Hygiene and Manufacture Practice for Production of Confectionery Goods (Whipped Mixtures for their Production)	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe – Vejce a výrobky z nich; Czech Technical Standard – CSN 56 9603	Guidelines for Good Hygiene and Manufacturing Practice – Eggs and Eggs Products; Czech Technical Standard – CSN 56 9603	CZ	CZ	Czech food industry, Ministry of Agriculture	may-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro minerální vody a ochucené minerální vody	Guides to Good Hygiene and Manufacture Practice for Production of Mineral Waters and Flavoured Mineral Waters	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobce jemného pečiva	Guides to Good Hygiene and Manufacture Practice for Production of Pastries and Tarts	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobu lahůdek	Guides to Good Hygiene and Manufacture Practice for Production of Delicatessen	CZ	CZ	Czech food industry, Ministry of Agriculture	jun-06		<a href="http://www.mze.cz">www.mze.cz</a>
Pravidla správné hygienické a výrobní praxe – Sterilovaná zelenina a ovoce; Czech Technical Standard – CSN 56904	Guidelines for Good Hygiene and Manufacturing Practice – Sterilized Vegetable and Fruit; Czech Technical Standard – CSN 56904	CZ	CZ	Czech food industry, Ministry of Agriculture	may-06		<a href="http://www.mze.cz">www.mze.cz</a>

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Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích tepelně opracovaných a trvanlivých masných výrobků	Guides to Good Hygiene and Manufacture Practice for Production of Heat-Treated Poultry Meat Products and Durable Poultry Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		<a href="http://www.mzve.cz">www.mzve.cz</a>
Pravidla správné hygienické a výrobní praxe – Ryby, vodní živočišné a výrobky z nich; Czech Technical Standard – ČSN 56 9602	Guidelines for Good Hygiene and Manufacturing Practice – Fish, Aquatic Animals and their Products; Czech Technical Standard – ČSN 56 9602	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		<a href="http://www.mzve.cz">www.mzve.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobce jeleď soli a solných výrobků	Guides to Good Hygiene and Manufacture Practice for Producers of Edible Salt and Salt Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		<a href="http://www.mzve.cz">www.mzve.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobu ovocných pomazánek a kompotů	Guides to Good Hygiene and Manufacture Practice for Production of Fruit Spreads and Stewed Fruits	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		<a href="http://www.mzve.cz">www.mzve.cz</a>
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích polotovárů, drůbežích stroužň odděleného masa, drůbežích kuchyňských polotovárů a drůbežích konzerv	Guides to Good Hygiene and Manufacture Practice for Production of Poultry Semi-Products, Poultry Mechanically Separated Meat, Cooked Poultry Products and Poultry cans	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		<a href="http://www.mzve.cz">www.mzve.cz</a>
Zásady správné výrobní a hygienické praxe ve stravovacích službách, Část I, Část II	Rules of Good Manufacturing and Hygiene Practice in Catering Services. Pt. I, Part II	CZ	CZ	Národní informační středisko pro podporu jakosti (National Information Centre for Quality Promotion)	2006	ISBN: 80-02-04822-2 (part I); ISBN: 80-02-04822-0 (part II)	<a href="http://www.npi.cz">www.npi.cz</a>
Systém kritických bodů v gastronomii (HACCP)	System of Critical Points in Gastronomy	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2002	ISBN: 80-902553-7-X	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a>
Bezpečnost pokrmů v gastronomii	Safety of meals in Gastronomy	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-0-5	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a> ; <a href="http://www.foodservice.cz">www.foodservice.cz</a>
Systém kritických bodů v obchodě	System of Critical Points in Food Trade	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-2-1	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a> ; <a href="http://www.foodservice.cz">www.foodservice.cz</a>
Hygiene-Leitlinien fuer Eierpackstellen	Hygiene guidelines for egg-packing centres	DE	DE	Zentralverband der deutschen Geflügelwirtschaft e.V. (ZDG)	jul-99		<a href="http://www.zdg-online.de">www.zdg-online.de</a>
Leitlinien fuer eine Gute Hygienepraxis im Fruchthandel	Guide to Good Hygiene Practice in the fruit trade	DE	DE	Deutscher Fruchthandelsverband e.V. (DFHV)	sept-99		<a href="http://www.dfrhv.de">www.dfrhv.de</a>
Leitlinie fuer eine Gute Hygienepraxis in Kühlhäusern (HACCP)	Guide to Good Hygiene Practice in cold stores	DE	DE	Verband Deutscher Kühlhäuser und Kühllogistikunternehmen e.V. (VDKL)	version 2, dec 2006		<a href="http://www.vdki.de">www.vdki.de</a>
Leitlinien fuer eine Gute Lebensmittelhygiene beim Lebensmitteltransport	Transportation of foodstuffs – Guide to Good Hygiene Practice for food transportation	DE	DE	Transigroroute Deutschland e. V. und Bundesverbandes Güterkraftverkehr, Logistik(BGL)	mars-01		<a href="http://www.bglsev.de">www.bglsev.de</a>
Leitlinien fuer eine Gute Hygienepraxis in der Fruchtsaft-Industrie	Guide to Good Hygiene Practice in the fruit juices industry	DE	DE	Verband der deutschen Fruchtsaft-Industrie e.V. (VdF)	janv-00		<a href="http://www.fruchtsaft.org">www.fruchtsaft.org</a>
Leitlinien fuer eine Gute Lebensmittelhygienepraxis im Baecker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	DE	Zentralverband des Deutschen Bäckereihandwerks e.V. (ZDB)	mar-00		<a href="http://www.baeckerhandwerk.de">www.baeckerhandwerk.de</a>
Leitlinie fuer eine Gute Lebensmittelhygienepraxis in fleischerhandwerklichen Betrieben (Verkaufsberreich)	Guide to Good Hygiene Practice for butchers (sale area)	DE	DE	Deutscher Fleischer-Verband e.V. (DFV)	may-03		<a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a>
Leitlinie fuer eine Gute Hygienepraxis im Getraenkefachgrosshandel und Getraenkeabholmarkt (GAM)	Guide to Good Hygiene Practice for beverage wholesalers and retailers	DE	DE	Bundesverband des Deutschen Getraenkefachgroßhandels e.V. (GFGH)	aug-02		<a href="http://www.bv-fgfh.de">www.bv-fgfh.de</a>
Leitlinie fuer eine Gute Lebensmittelhygienepraxis in ortsveraenderlichen Betriebsstellen	Guide to Good Hygiene Practice in movable premises	DE	DE	Bundesverband der Lebensmittelkontrolleure e.V. Bundesverband Deutscher Schausteller und Marktkaufleute e.V. Bundesverband Lebensmittelkontrolleure und Marktkaufleute e.V. Bundesverband Lebensmittelkontrolleure und Marktkaufleute e.V.	Jul-10		<a href="http://www.bgm.de">www.bgm.de</a>
Leitlinie fuer Gute Hygienepraxis fuer Watercooler-Unternehmen	Guide to Good Hygiene Practice for watercooler establishments	DE	DE	German Bottled Watercooler Association e.V. (GBWA)	jun-05		<a href="http://www.gbwa.de">www.gbwa.de</a>
DIN 6650-1 Getraenkeschankanlagen Teil 1: Allgemeine Anforderungen	DIN 6650-1 Dispense systems for draught beverages Part 1: General requirements	DE	DE EN	DIN Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>
DIN 6650-4 Getraenkeschankanlagen Teil 4: Hygieneanforderungen an Bau- und Anlagenteile	DIN 6650-4 Dispense systems for draught beverages Part 4: Hygienic requirements for system components	DE	DE EN	DIN Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>
DIN 6650-6 Getraenkeschankanlagen Teil 6: Anforderungen an Reinigung und Desinfektion	DIN 6650-6 Dispense systems for draught beverages - Part 6: Requirements for cleaning and disinfection	DE	DE EN	DIN Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>
DIN 6650-7 Getraenkeschankanlagen Teil 7: Hygienische Anforderungen an die Errichtung von Getraenkeschankanlagen	DIN 6650-7 Dispense systems for draught beverages Part 7: Hygiene requirements for the installation of beverage dispensing systems	DE	DE EN	DIN Deutsches Institut für Normung e.V.	nov-08		<a href="http://www.din.de">www.din.de</a>
DIN 6650-8 Getraenkeschankanlagen Teil 8: Anforderungen an leitungsgebundene Wasseranlagen	DIN 6650-8 Dispense systems for draught beverages Part 8: Requirements for point of use watercoolers	DE	DE EN	DIN Deutsches Institut für Normung e.V.	dec-09		<a href="http://www.din.de">www.din.de</a>
DIN 6650-9 Getraenkeschankanlagen Teil 9: Freistehende Wasseranlagen	DIN 6650-9 Dispense systems for draught beverages Part 9: Watercoolers	DE	DE EN	DIN Deutsches Institut für Normung e.V.	feb-10		<a href="http://www.din.de">www.din.de</a>
DIN 10505 Lebensmittelhygiene - Lüftungsanlagen für Lebensmittelverkaufsstellen - Anforderungen, Prüfung	DIN 10505 Food hygiene - Ventilation equipment for sales arrangements of foodstuffs - Requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	avr-09		<a href="http://www.din.de">www.din.de</a>
DIN 10507 Lebensmittelhygiene - Sahneaufschlagmaschinen, Mischpatronentyp - Hygieneanforderungen, Prüfung	DIN 10507 Food hygiene - Cream whipping machines, compressed gas cartridge type - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	nov-06		<a href="http://www.din.de">www.din.de</a>

Title (original)	Title (english)	Coun try	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
DIN 10508 Lebensmittelhygiene - Temperaturen für Lebensmittel	DIN 10508 Food Hygiene - Temperature requirements for foodstuffs	DE	DE	DIN Deutsches Institut für Normung e.V.	jun-10		<a href="http://www.din.de">www.din.de</a>
DIN 10500 Lebensmittelhygiene - Verkaufsfahrzeuge und ortsvarenderliche, nicht ständige Verkaufseinrichtungen für leicht verderbliche Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10500 Food Hygiene - Sales vehicles and mobile sales stands for perishable foodstuffs Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	May-09		<a href="http://www.din.de">www.din.de</a>
DIN 10510 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Mehrkanal-Transportgeschirrspülmaschinen - Hygienische Anforderungen, Verfahrensprüfung	DIN 10510 Food hygiene - Commercial dishwashing with multi-tank-transportdishwashers - Hygiene requirements, procedure testing	DE	DE	DIN Deutsches Institut für Normung e.V.	jun-08		<a href="http://www.din.de">www.din.de</a>
DIN 10511 Lebensmittelhygiene - Gewerbliches Gläserspülen mit Gläserspülmaschinen - Hygienische Anforderungen, Prüfung	DIN 10511 Food hygiene - Commercial glasswashing with glasswashing machines - Hygiene requirements, testing	DE	DE EN	DIN Deutsches Institut für Normung e.V.	Jun-08		<a href="http://www.din.de">www.din.de</a>
DIN 10512 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Ein- und Mehrkanal-Geschirrspülmaschinen - Hygienische Anforderungen, Typprüfung	DIN 10512 Food hygiene - Commercial dishwashing with one-tank-dishwashers - Hygiene requirements, type testing	DE	DE	DIN Deutsches Institut für Normung e.V.	jun-08		<a href="http://www.din.de">www.din.de</a>
DIN 10514 Lebensmittelhygiene - Hygieneschulung	DIN 10514 Food Hygiene - Training in hygiene	DE	DE	DIN Deutsches Institut für Normung e.V.	mar-09		<a href="http://www.din.de">www.din.de</a>
DIN 10516 Lebensmittelhygiene - Reinigung und Desinfektion	DIN 10516 Food hygiene - Cleaning and disinfection	DE	DE	DIN Deutsches Institut für Normung e.V.	mar-09		<a href="http://www.din.de">www.din.de</a>
DIN 10518 Lebensmittelhygiene - Herstellung und unmittelbare Abgabe von Speiseeis an den Verbraucher - Hygieneanforderungen, Prüfung	DIN 10518 Food Hygiene - Production and immediate dispense of ice-cream to the consumer - Hygiene requirements, testing	DE	DE EN	DIN Deutsches Institut für Normung e.V.	mai-08		<a href="http://www.din.de">www.din.de</a>
DIN 10519 Lebensmittelhygiene - Selbstbedienungseinrichtungen für unverpackte Lebensmittel - Hygieneanforderungen	DIN 10519 Food hygiene - Self-service equipment for unpackaged food - Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e.V.	apr. -13		<a href="http://www.din.de">www.din.de</a>
DIN 10521 Lebensmittelhygiene - Leitungsunabhängige Haushaltswasserfilter - Haushaltswasserfilter auf der Basis von Kationenaustauschern und Aktivkohle	DIN 10521 Food hygiene - Household water filters which are not connected to the water supply - Household water filters using cation exchange resin and activated carbon	DE	DE	DIN Deutsches Institut für Normung e.V.	Feb-09		<a href="http://www.din.de">www.din.de</a>
DIN 10523 Lebensmittelhygiene - Schädigungsbekämpfung im Lebensmittelbereich	DIN 10523 Food hygiene - Pest control in the food area	DE	DE	DIN Deutsches Institut für Normung e.V.	Dez. -12		<a href="http://www.din.de">www.din.de</a>
DIN 10524 Lebensmittelhygiene - Arbeitsbekleidung in Lebensmittelbetrieben	DIN 10524 Food Hygiene - Work wear in food business	DE	DE	DIN Deutsches Institut für Normung e.V.	may-04		<a href="http://www.din.de">www.din.de</a>
DIN 10527 Lebensmittelhygiene - Abgabe von leicht verderblichen Lebensmitteln in aus Verkaufsalternativen - Hygieneanforderungen	DIN 10527 Food hygiene - Sale of perishable foodstuffs from vending machines - Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e.V.	avr-04		<a href="http://www.din.de">www.din.de</a>
DIN 10528 Lebensmittelhygiene - Anleitung für die Auswahl von Werkstoffen für den Kontakt mit Lebensmitteln - Allgemeine Grundsätze	DIN 10528 Food hygiene - Guideline for the selection of materials used in contact with foodstuffs - General principle	DE	DE	DIN Deutsches Institut für Normung e.V.	jun-09		<a href="http://www.din.de">www.din.de</a>
Leitlinien für eine Gute Hygienepraxis in der Weinwirtschaft	Guide to Good Hygiene Practice for wine industry	DE	DE	Wirtschaftsverbände im „Forum der Deutschen Weinwirtschaft“	oct-00		<a href="http://www.dwr-online.de">www.dwr-online.de</a>
Hygiene-Leitlinie für Getreidemuehlen	Hygiene-Guide for flour mills	DE	DE	Verband Deutscher Muehlen e.V. (VDM)	oct-97		<a href="http://www.muehlen.org">www.muehlen.org</a>
Leitlinien für eine gute Lebensmittelhygienepraxis und zur Durchführung betrieblicher Eigenkontrollen in landwirtschaftlichen Betrieben mit Direktvermarktung	Guide to the implementation of operational own-checks to ensure good hygiene on farms engaged indirect marketing	DE	DE	Deutscher Bauernverband e.V. (DBV)	Jun-09		<a href="http://www.bauernverband.de">www.bauernverband.de</a>
Leitlinie für eine gute Lebensmittelhygienepraxis zur Anwendung von automatisierten Melkverfahren	Guide to Good Food Hygiene Practice for the application of automatic milking systems	DE	DE	Deutscher Bauernverband e.V. (DBV)	dec-01		<a href="http://www.bauernverband.de">www.bauernverband.de</a>
Leitlinie für eine Gute Hygienepraxis in der Gastronomie	Guide to Good Hygiene Practice in the restaurant and catering sector	DE	DE	Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA)	janv-06		<a href="http://www.dehoga.de">www.dehoga.de</a>
Leitlinie für eine Gute Hygienepraxis und für die Anwendung der Grundsätze des HACCP-Systems für das Herstellen, Behandeln und Inverkehrbringen von Fischereierzeugnissen	Guide to Good Hygiene Practice and for the application of the principles of the HACCP system for the production, handling and placing on the market of fishery products	DE	DE	Bundesverband der Deutschen Fischindustrie und des Fischgroßhandels e.V.	Dec-05		<a href="http://www.fischverband.de">www.fischverband.de</a>
Leitlinie für eine Gute Hygienepraxis in der Aromenindustrie	Guide to good hygiene practice in the Flavoring industry	DE	DE	Deutscher Verband der Aromenindustrie e.V. (DVAI)	Jun-06		<a href="http://www.aromenhaus.de">www.aromenhaus.de</a>
Leitlinie für Gute Verfahrenspraxis - "Temperaturanforderungen für bestimmte Lebensmittel tierischen Ursprungs, die in Betrieben des Einzelhandels lose oder selbst verpackt" abgegeben werden	Guide to good practice - Temperature requirements for certain foodstuffs of animal origin which are delivered in bulk or self-packaged by the retail trade	DE	DE	Hauptverband des Deutschen Einzelhandels e.V. (HDE), Deutscher Fleischerverband e.V. (DFV), Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA), Deutscher Bauernverband e.V. (DBV), Bundesverband des Deutschen Lebensmittelhandels e.V. (BVL), Bund für Lebensmittelrecht und Lebensmittelkunde e.V. (BLL)	Aug-06		<a href="http://www.bll.de">www.bll.de</a> , <a href="http://www.bundesverbandlebensmittel.de">www.bundesverbandlebensmittel.de</a> , <a href="http://www.bauernverband.de">www.bauernverband.de</a> , <a href="http://www.dehoga.de">www.dehoga.de</a> , <a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a> , <a href="http://www.hde.de">www.hde.de</a> , <a href="http://www.bvl.de">www.bvl.de</a>
HDE/Leitlinie für eine Gute Verfahrenspraxis gemäß der Verordnung (EG) Nr. 852/2004 über Lebensmittelhygiene	German Retail Federation Guides to Good Practice according Article 8 Dir. (EC) No 852/2004	DE	DE	Hauptverband des Deutschen Einzelhandels e.V. (HDE)	oct-08		<a href="http://www.hde.de">www.hde.de</a>
Leitlinie für eine Gute Lebensmittelhygienepraxis in sozialen Einrichtungen	Guideline for good food hygiene practice in social facilities	DE	DE	Deutscher Caritasverband e.V. - Diakonisches Werk der Evangelischen Kirche in Deutschland e.V.	jun-09		<a href="http://www.lambertus.de">www.lambertus.de</a>
Leitlinie für Gute Verfahrenspraxis zur Anpassung der Probenahmefrequenz in Betrieben, die kleine Mengen Hackfleisch und Fleischzubereitungen herstellen	Guideline for good food hygiene practice for the adjustment of the sample taking frequency in enterprises producing small quantities of minced meat and of meat preparations	DE	DE	Deutscher Bauernverband e.V. (DBV), Deutscher Fleischer-Verband e.V. (DFV), Hauptverband des Deutschen Einzelhandels e.V. (HDE), Verband des deutschen Cash-and-Carry-Großhandels e.V., Bund für Lebensmittelrecht und Lebensmittelkunde e.V. (BLL)	nov-09		<a href="http://www.bll.de">www.bll.de</a>
Leitlinie für Gute Hygiene-Praxis für Vertreter und Betreiber von leitungsgebundenen Wasserspendern	Guideline for Good Hygiene Practice for sellers and operators of pipeline-bound water dispensers	DE	DE	German Bottled Watercooler Association (GBWA) Bundesverband der Deutschen Vending-Automatenwirtschaft e.V. (BDV)	Jul-10		<a href="http://www.gbwa.de">www.gbwa.de</a> , <a href="http://www.bdv-venting.de">www.bdv-venting.de</a>
DIN 10526 Lebensmittelhygiene - Rückstellproben in der Gemeinschaftsverpflegung	DIN 10526 Food hygiene - Retained samples in mass catering	DE	DE	DIN Deutsches Institut für Normung e.V.	oct-10		<a href="http://www.din.de">www.din.de</a>
Leitlinie für eine gute Hygienepraxis in der Salznäherindustrie	Guideline for good food hygiene practice in salt industry	DE	DE	Verband der Kail- und Salznäherindustrie e.V.	Dec-10		<a href="http://www.kaisalz.de">www.kaisalz.de</a>
Leitlinie für eine gute Hygienepraxis in handwerklichen Fleischereien	Guideline to good hygiene practice for craft butchers	DE	DE	Deutscher Fleischer-Verband e.V.	Aug-11		<a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a>
Leitlinie für Gute Verfahrenspraxis zur Herstellung, Abfüllung und Distribution von Lebensmittelgläsern	Guidelines for best manufacturing, filling and distribution practice of foodglasses	DE	DE	Industriegläseverband e.V.	oct-11		<a href="http://www.industriegläseverband.de">www.industriegläseverband.de</a>
DIN 10506 Lebensmittelhygiene - Gemeinschaftsverpflegung	DIN 10506 Food hygiene - Mass catering	DE	DE	DIN Deutsches Institut für Normung e.V.	mar.-12		<a href="http://www.din.de">www.din.de</a>
DIN 10508 Lebensmittelhygiene - Temperaturen für Lebensmittel	DIN 10508 Food hygiene - Temperature requirements for foodstuffs	DE	DE	DIN Deutsches Institut für Normung e.V.	mar.-12		<a href="http://www.din.de">www.din.de</a>

Title (original)	Title (english)	Coun try	Langue	Author	Title	Edition	ISBN, ISSN	Internet/Contact
DIN 10524 Lebensmittelhygiene - Arbeitsbekleidung in Lebensmittelbetrieben	DIN 10524 Food hygiene - Work wear in food business	DE	EN	DIN Deutsches Institut für Normung e. V.		apr.-12		<a href="http://www.din.de">www.din.de</a>
DIN 10522 Lebensmittelhygiene - Gewerbliches maschinelles Spülen von Mehrwegkästen und Mehrwegbehältnissen für unverpackte Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10522 Food hygiene - Commercial cleaning of reusable boxes and reusable containers for unpackaged foodstuffs - Hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		jan.-06		<a href="http://www.din.de">www.din.de</a>
DIN 10501-1 Lebensmittelhygiene - Verkaufsmöbel, Teil 1: Verkaufskühlmöbel für getroffene und tiefgefrorene Lebensmittel sowie Speiseeis; Hygieneanforderungen, Prüfung	DIN 10501-1 Food hygiene - Display cabinets - Part 1: Refrigerated display cabinets for frozen and quick frozen foodstuffs as well as icecream - Hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		dez.-11		<a href="http://www.din.de">www.din.de</a>
DIN 10501-2 Lebensmittelhygiene - Verkaufsmöbel - Teil 2: Verkaufskühlmöbel für gekühlte Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10501-2 Food hygiene - Display cabinets - Part 2: Refrigerated display cabinets for refrigerated foodstuffs - Hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		dez.-11		<a href="http://www.din.de">www.din.de</a>
DIN 10501-3 Lebensmittelhygiene - Verkaufsmöbel - Teil 3: Verkaufsbehälter für Lebensmittel, die bei Umgebungstemperatur feigeboten werden - Hygieneanforderungen, Prüfung	DIN 10501-3 Food hygiene - Display cabinets - Part 3: Display containers for foodstuffs, offered for sale at ambient temperature - Hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		dez.-11		<a href="http://www.din.de">www.din.de</a>
DIN 10501-4 Lebensmittelhygiene - Verkaufsmöbel - Teil 4: Verkaufswärmemöbel für heiß getragene Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10501-4 Food hygiene - Display cabinets - Part 4: Thermal display cabinets for hot foodstuffs - Hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		jun.-06		<a href="http://www.din.de">www.din.de</a>
DIN 10501-5 Lebensmittelhygiene - Verkaufsmöbel, Teil 5: Verkaufskühlmöbel zum Anbieten von Salaten und Salatsölen in Selbstbedienung; Hygieneanforderungen, Prüfung	DIN 10501-5 Food hygiene - Display cabinets - Part 5: Refrigerated display cabinets offering for sale salads and salad dressings in self service, hygiene requirements, testing	DE	EN	DIN Deutsches Institut für Normung e. V.		nov.-11		<a href="http://www.din.de">www.din.de</a>
DIN 10527 Lebensmittelhygiene - Abgabe von leicht verderblichen Lebensmitteln aus Verkaufsmaschinen - Hygieneanforderungen	DIN 10527 Food hygiene - Sale of perishable foodstuffs from vending machines - Hygiene requirements	DE	EN	DIN Deutsches Institut für Normung e. V.		mar-12		<a href="mailto:info@ccvverband.de">info@ccvverband.de</a>
Leitlinie zur guten Verfahrens- und Hygienepraxis im C-C Großhandelsmarkt gemäß Artikel 7 der VO (EG) Nr. 852/2004	Guideline to Good Hygiene Practice in the Cash and Carry wholesale market according to article 7 of Regulation (EG) No 852/2004	DE	EN	Verband des Deutschen Cash+Carry Großhandels e. V.		mar-12		<a href="http://www.din.de">www.din.de</a>
Leitlinie für eine Gute Hygienepraxis in der Gastronomie (2. Auflage)	Guide to Good Hygiene Practice in the restaurant and catering sector. (Version 2)	DE	EN	Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA)		avr.-12		<a href="http://www.din.de">www.din.de</a>
DIN 10531 Lebensmittelhygiene - Herstellung und Abgabe von Heißgetränken aus Heißgetränketermiern - Hygieneanforderungen, Migrationsprüfung	DIN 10531 Food hygiene - Production and dispense of hot beverages from hot beverage appliances - Hygiene requirements, migration test	DE, EN	EN	DIN Deutsches Institut für Normung e. V.		jun.-11		<a href="http://www.din.de">www.din.de</a>
Leitlinien für eine Gute Lebensmittelhygiene-Praxis im Bäcker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	EN	Zentralverband des Deutschen Backerehandwerks e. V (ZDB)		mar-12		<a href="mailto:z@baeckerhandwerk.de">z@baeckerhandwerk.de</a>
Branche für hotel- und restaurationsvervet (HORESTA)	Code for hotels and restaurants	DK	DK	HORESTA, DRC		Dec-05		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche für egenkontrol i fiskebrotrenger	Hygiene and own checks, code of practice for own checks in fishmongers'	DK	DK	Landsorganisationen af Danmarks Detailiskehandlere		2011		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Hygiene og egenkontrol i fiskeafdelingen	Hygiene and own checks, fish departments	DK	DK	FDB, DSK, Dansk supermarked gruppen		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for hotel- og restaurationsvervet	Code of practice for the hotel and catering sector	DK	DK	HORESTA, DRC		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Hygiene og egenkontrol i slagterafdelingen	Hygiene and own checks, meat departments	DK	DK	FDB, DSK, Dansk supermarked gruppen		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Hygiene og egenkontrol i delikatesse, bistro, fastfood, ost	Hygiene and own checks, delicatessens, bistros, fast-food, cheese counters	DK	DK	FDB, DSK, Dansk supermarked gruppen		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Hygiene og egenkontrol i bagerafdelingen	Hygiene and own checks, bakery departments	DK	DK	FDB, DSK, Dansk supermarked gruppen		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Hygiene og egenkontrol i supermarked-fælles funktioner	Hygiene and own checks, supermarket joint functions	DK	DK	FDB, DSK, Dansk supermarked gruppen		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for apoteker	Code of practice for pharmacies	DK	DK	Danmarks Apotekerforening		March 2010		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branchevejledning for fomidling og transport af fødevarer	Code of practice for transportation	DK	DK	DTL, ITD, danske speedtører		March 2010		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol på fiskeritøjer med kogning, frysting eller tanksæfning om bord	Code of practice for specific fishing boats	DK	DK	Danmarks fiskeriforening		jun-03		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for restauranter og cafeer	Code for small restaurants and coffeshops etc.	DK	DK	DRC		June 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol i mejerier	Hygiene and own checks, code of practice for production of milk	DK	DK	Mejeriforeningen, Danish dairy board		Oct. 2006		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for kontrol med restkoncentrationer i svine-, okse-, fære- og gedekød	Code of practice for detection of residue	DK	DK	Kodbranchens Fællesråd og Danske Slagterier		Dec. 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for virksomhedsafregning af fensedeiser med kødvarer	Code of practice for salting	DK	DK	Danish Meat Board (Danske slagterier)		Aug. 2011		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol i osteforretninger	Hygiene and own checks, for cheese shops	DK	DK	Ostebandlerforeningen for Danmark		July 2008		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for øl-læskedrikke- og vandprodukter	Code for Beveries (Beer and softdrink)	DK	DK	Byggeförerriingen		June 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol med kontrolmærket materiale	Code of practice for health mark labelling	DK	DK	Kodbranchens Fællesråd og Danske Slagterier		weekly update		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol på fiskeauktioner med tilhørende samletentraler	Code for Fish Auction halls	DK	DK	Foreningen af Fiskeauktionsmestre i Danmark		awaiting update		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for konditor, bager og chokolademagere	Code for confectioners	DK	DK	AKBC		Dec. 2010		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for danske slagtermestres landsforening	Hygiene and own checks, for butchers shops	DK	DK	Danske Slagtermestres landsforening		Dec. 2010		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for bager- og konditormestre i Danmark	Hygiene and own checks, bakery departments, special edition for bakeries	DK	DK	Bager- og Konditormestre i Danmark		May 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Branche for egenkontrol i mælkelæverende besættninger	Code for milkproducers	DK	DK	Mejeriforeningen, Danish dairy board		Dec. 2007		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Vejledning om god produktionspraksis i primærproduktion	Dansk Landbrug	DK	DK	Dansk Landbrug		Dec. 2005		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
God produktionspraksis for blaviere	Code for Beekeepers (honeyproduction)	DK	DK	Danmarks Blaverforening		Apr. 2011		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
AKVAKUL TUR	Code for Aquaculture	DK	DK	Dansk Akvakultur		Jan. 2007		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
GMP plan for produktion af konsumæg	Code for eggproduction	DK	DK	Det Danske Fjerkræraad		Dec. 2009		<a href="http://www.fodestatesyrielsen.dk">www.fodestatesyrielsen.dk</a>
Kaupuse hea hügeentiaiva juhend	Guideline to Good Hygiene Practises for Retail Establishments	EE	EE	Estonian Traders' Association		2010		<a href="http://www.kaupmeesteitell.ee">www.kaupmeesteitell.ee</a>
Guide to Good Hygienic Practices for establishments of standardization and refinement of olive oil and olive pomace oil	Guide to Good Hygienic Practices for establishments of standardization and refinement of olive oil and olive pomace oil	EL	EL	EFET, Helenic Food Authority		2003		<a href="http://www.efel.gr">www.efel.gr</a>

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact
	Guide to Good Hygienic Practice for food establishments in hotels	EL	EL	EFET, Helenic Food Authority	2004		<a href="http://www.efet.gr">www.efet.gr</a>
	Guide to Good Hygienic Practice for establishments of storage and distribution of chilled, frozen foods and dry grocery	EL	EL	EFET, Helenic Food Authority	2004		<a href="http://www.efet.gr">www.efet.gr</a>
	Guide to Good Hygienic Practices for supermarkets	EL	EL	EFET, Helenic Food Authority	2003		<a href="http://www.efet.gr">www.efet.gr</a>
	Guide to Good Hygienic Practices for bakeries and food businesses that distribute and place on the market bread and bakery products	EL	EL	EFET, Helenic Food Authority	2002		<a href="http://www.efet.gr">www.efet.gr</a>
	Guide to Good Hygienic Practice for bottling enterprises	EL	EL	EFET, Helenic Food Authority	2003		<a href="http://www.efet.gr">www.efet.gr</a>
	Guide to Good Hygiene Practice for Bottled Water Industries	ES	ES	ANEABE (Asociación Nacional de Empresas de Aguas de Bebida Envasadas)	2012	ISBN 13: 978-84-615-9570-9	<a href="mailto:aneabe@aneabe.com">aneabe@aneabe.com</a> <a href="http://www.asesan.mspsis.gob.es">www.asesan.mspsis.gob.es</a>
GUÍA DE APLICACIÓN DEL SISTEMA DE ANÁLISIS DE PELIGROS Y PUNTOS DE CONTROL CRÍTICO EN LA INDUSTRIA DE ZUMOS DE FRUTA	Guideline for the Application of Hazard Analysis and Critical Control Points (HACCP) in the Industry of Fruit Juices	ES	ES	Asociación Española de Fabricantes de Zumos (ASOZUMOS)	2011		<a href="http://www.asozumos.org">www.asozumos.org</a> <a href="http://www.asesan.mspsis.gob.es">www.asesan.mspsis.gob.es</a>
GUÍA DEL SECTOR DE AVICULTURA DE CARNE EN ESPAÑA PARA EL CUMPLIMIENTO DEL REGLAMENTO (UE) N.º 1086/2011 QUE MODIFICA LOS REGLAMENTOS (UE) N.º 2160/2003 Y (CE) N.º 2073/2005	Guidelines from Spanish Poultry Sector for the fulfillment of EU Regulation 1086/2011 amending EU Regulations 2160/2003 and 2073/2005	ES	ES	Asociación Interprofesional de la Avicultura de Carne de Pollo del Reino de España (PROFOLLO)	2012		<a href="mailto:propollo@propollo.com">propollo@propollo.com</a> <a href="http://www.asesan.mspsis.gob.es">www.asesan.mspsis.gob.es</a>
Guía de Prácticas correctas de Higiene	Guidelines on Good Hygienic Practices for Dairy Cow	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Vaca Nodriz	Guidelines on Good Hygienic Practices for Dairy Cow	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Guía de Prácticas correctas de Higiene	Guidelines on Good Hygienic Practices for Beef Cattle	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Vacuno de Cebo	Guidelines on Good Hygienic Practices for Beef Cattle	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Guía de Prácticas correctas de Higiene	Practices for Dairy Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Ovino de leche	Practices for Dairy Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Guía de Prácticas correctas de Higiene	Practices for Meat Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Ovino de carne	Practices for Meat Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Guía de Prácticas correctas de Higiene	Guidelines on Good Hygienic Practices for Meat and Dairy Goats	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Capitino de Carne y Leche	Guidelines on Good Hygienic Practices for Meat and Dairy Goats	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007		
Guía de prácticas correctas de Higiene para las lonjas de pescado de Cataluña y actividades conexas	Guide for Good Hygiene Practice for fish products in Catalonia and related activities	ES	ES	Agència Catalana de Seguretat Alimentària	2008		
Orientaciones para la aplicación del autocontrol en establecimientos de comidas preparadas	Guidelines on HACCP for establishments selling prepared meals	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2006		
Guía para la implantación de BPH en obradores minoristas de panadería, bollería y establecimientos que elaboran pan y bollería a partir de masas congeladas	Guidelines for the application of GHP in retail establishments that produce baked goods from frozen pastry	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2007		
Guía Práctica de Higiene de APPCC para el Sector Panadería-Bollería-Pastería y Repostería	Practical guideline on HACCP system for the bakery and confectionery sector	ES	ES	Junta de Extremadura, Consejería de Sanidad y Consumo. Asociación de panaderos de la provincia de Badajoz	2007		
Guía de prácticas correctas de higiene en el comercio minorista de carne	Guidelines on Good Hygiene Practices for meat in retail establishments	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales, FEDECARNE	2006		
Guía de prácticas correctas de higiene en el comercio minorista de aves, huevos y zaza	Guidelines on Good Hygiene Practices for retail establishments related to poultry, eggs and wild game meat	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales, ASDHAC	2007		
Orientaciones para elaborar una GFCH y un sistema APPCC en el comercio minorista de carne fresca y sus derivados en la Comunidad de Madrid	Guidelines for the application of GHP and HACCP system in the retail fresh meat sector in the Community of Madrid	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	2007		
Guía para el diseño, implantación y mantenimiento de un sistema APPCC y prácticas correctas de higiene en las empresas alimentarias	Guidelines for the design, implementation and keeping up-to-date of the HACCP system in the food industry	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	2007		
Estándar de referencia de los sistemas de autocontrol de empresas alimentarias basados en el APPCC/HACCP	HACCP Standard references for the food industry	ES	ES	Administración de la Comunidad Autónoma del País Vasco, Departamento de Sanidad	2007		
Manual para la implantación de sistemas de autocontrol basados en el APPCC en la industria agroalimentaria	Handbook: implementation of HACCP in food industry	ES	ES	Federación Empresarial de Agroalimentación de la Comunidad Valenciana (FEDECOVA) Generalitat Valenciana, Dirección General de Salud Pública	2006		
Diseño del sistema APPCC	HACCP system design	ES	ES	Confederación Regional de Empresarios de Castilla-La Mancha (CECAM), Junta de Comunidades de Castilla-La Mancha	2006		
Manual de aplicación del sistema APPCC en centros de clasificación de huevos e industrias de ovoproductos de Castilla-La Mancha	Handbook HACCP: eggs classification centres and egg products industry	ES	ES	Confederación Regional de Empresarios de Castilla-La Mancha (CECAM), Junta de Comunidades de Castilla-La Mancha	2006		
Guía de buenas prácticas de higiene alimentaria a bordo de buques pesqueros	Guide for Good Hygiene Practice on board of fishing vessels	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2006		
Guía de aplicación de sistemas de trazabilidad en las empresas alimentarias de las Islas Baleares	Guidelines about traceability applied to foodstuff production in the Balearic Islands	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2007		
Guía de ayuda para el autocontrol en las pequeñas industrias cárnicas	Help guide for own control in small meat industry	ES	ES	Consejería de Salud y Servicios Sanitarios, Gobierno del Principado de Asturias, AICCPA, Fundación Asturiana de la Carne	2006		
Guía de ayuda para el autocontrol en las pequeñas industrias lácteas	Guidelines for the application of HACCP system for the small milk producers	ES	ES	Gobierno del Principado de Asturias, Consejería de Salud y Servicios Sanitarios, Agencia de Sanidad Ambiental y Consumo	2007		
Guía de prácticas correctas de higiene para el sector de la miel	Guide for Good Hygiene Practice for honey	ES	ES	Asociación de Queseros Artesanos de Asturias, Consejos Reguladores D.O.P. Cabrales, Gamonedo y Alúega 1 Pitu, Dirección General de Salud	2006		



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Guía de prácticas correctas de higiene para las queserías artesanales de Tenerife	Guide for Good Hygiene Practices for hand-made cheeses from Tenerife	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2006		
Manual de procedimiento para la Supervisión de establecimientos alimentarios (auditoría de sistemas APPCC), dirigido a agentes de control oficial	Handbook procedure on how to audit HACCP system addressed to staff carrying out official from the Competent Authority	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007		
Documento orientativo de especificaciones de los sistemas de Autocontrol dirigido tanto a operadores económicos como a agentes de control oficial	Guidelines for the application of HACCP system addressed both to food business operator and to staff carrying out official controls from the Competent Authority	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007		
Requisitos Simplificados de Higiene: Guía orientativa para la aplicación del sistema de autocontrol en ciertos establecimientos alimentarios en la que se aplican los criterios de flexibilidad a ciertas empresas alimentarias	Simplified requirements for the implementation of HACCP system in certain enterprises according to the flexibility criteria recorded in the EC Regulation on the hygiene of foodstuffs	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007		
Guía de aplicación del sistema de APPCC en establecimientos de comidas preparadas de venta directa al consumidor	Guidelines for the application of HACCP system in establishments of prepared meals for sale to the ultimate consumer	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007		
Guía de aplicación del sistema de APPCC en Comedores escolares, de guarderías y de centros y residencias de tercera edad.	Guidelines for the application of HACCP system in the catering sector at school canteens and social centers for elderly people	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007		
Guía de aplicación del sistema de APPCC en Centros de envasado de huevos	Guidelines for the application of HACCP system for centers of packing eggs	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007		
Criterios de referencia para la supervisión, verificación y auditoría de los sistemas de autocontrol basados en los principios del APPCC	Reference criteria on verification and audit of HACCP system	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria/Consejería de Sanidad Junta de Castilla y León	2007		
Guía de Buenas Prácticas de Higiene para explotaciones de vacuno de leche	Guide to Good Hygiene Practices for dairy cattle	ES	ES, Basque	ELIKA, the Basque Foundation for Agro-Food Safety from the Department of Agriculture, Fisheries and Food of the Basque Government (DAPA)	2007	978-84-457-2642-9	<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">www.elika.net</a>
Prácticas Correctas de higiene en el sector cárnico	GHP in the meat sector	ES	ES	FEDACOVA	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Prácticas Correctas de higiene en el sector lácteo	GHP in the dairy sector	ES	ES	FEDACOVA	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Aplicación del sistema APPCC de higiene alimentaria en alojamientos turísticos	HACCP in tourist lodging	ES	ES	HOSBEC	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad -Subsector Cárnico	Implementation of traceability - Meat Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Preparación y Conservación de Frutas y Hortalizas	Implementation of traceability - Fruit and Vegetable Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Industrias de Elaboración de Bebidas	Implementation of traceability - Beverages Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Industrias Lácteas	Implementation of traceability - Dairy Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Aceites	Implementation of traceability - Oil Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Molinería	Implementation of traceability - Milling Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Pescado	Implementation of traceability - Fish Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Gestión de trazabilidad - Subsector Fabricación de otros Productos Alimenticios	Implementation of traceability - Other Food Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Guía de ayuda para el autocontrol en panaderías y pastelerías artesanales	Guidelines for handmade bakeries and patisseries own-checks	ES	ES	Agencia de Sanidad Ambiental y Consumo del Principado de Asturias, Gremio de Artesanos Confiteros del Principado de Asturias y Asociación de Fabricantes de Pan de Asturias	2009		<a href="http://hematlico8.asturias.es/seguridadAlimentaria/GuiasHigiene/index.html">http://hematlico8.asturias.es/seguridadAlimentaria/GuiasHigiene/index.html</a>
Guía de Prácticas Correctas de Higiene en el sector del pescado	GHP in the fishery sector	ES	ES	FEDACOVA	2009		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Guía de Prácticas Correctas de Higiene en el sector del pan, bollería, pastelería, confitería y repostería	GHP for bakeries and patisseries	ES	ES	FEDACOVA	2010		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/normas/material/publicaciones/haguias/opchcarne.pdf</a>
Guía de Buenas Prácticas de Higiene Para la Elaboración de Oviproducos (Huevo Líquido Pasteurizado Refrigerado y Huevo Cocido)	Guide Of Good Hygiene Practices for The Manufacturing of Egg Products (Pasteurised And Refrigerated Liquid Egg And Boiled Egg)	ES	ES	Asociación Española de Industrias de Oviproducos (INOVO)	2011		<a href="http://www.inovo.es/images/archivos/guia_ovoprodutos(1).pdf">http://www.inovo.es/images/archivos/guia_ovoprodutos(1).pdf</a>
Guía de aplicación del sistema de APPCC en la industria de zumos de frutas	Guide for the implementation of HACCP system in the fruit juice industries	ES	ES	Asociación Española de Fabricantes de Zumos (ASOZUMOS)	2011		<a href="http://www.inovo.es/images/archivos/guia_ovoprodutos(1).pdf">http://www.inovo.es/images/archivos/guia_ovoprodutos(1).pdf</a>
Guía para la gestión de los alérgenos alimentarios y el gluten en la industria alimentaria	Management of food allergens and gluten in the food industry	ES	ES	Asociación de celiaques de Cataluña, Asociación de Industrias de la Alimentación y Bebidas de Cataluña, Casa Tarradellas, Danone, Laboratorio de Análisis Dr. Echevarne, Laboratorios Ordesa SL.	2009		
Guía de prácticas correctas de higiene para los barcos de pesca	Guide of GHP in fishing boats	ES	ES	Federación Nacional Catalana de Cofrades de Pescadores	2008		
Guía de prácticas correctas de higiene para el sector de setas y trufas basada en el sistema APPCC	Guide of GHP for mushrooms and truffles based on HACCP system	ES	ES	Federación Española de Emprensarios de Setas y Trufas (Fetruse), Laboratorio de Diagnóstico General	2009		

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Guías de prácticas correctas de higiene para la venta de alimentos en mercados no sedentarios y ferias	Guide of GHP for movable and/or temporary markets and fairs	ES	ES	Federación de Municipios de Cataluña, Asociación Catalana de Municipios y comarcas	2010		
Guía de las prácticas correctas de higiene para pescaderías	Guide of GHP in fish retail	ES	ES	Gremio de Pescaderos de Cataluña	2008		
Guía de prácticas correctas de higiene para las explotaciones avícolas de producción de carne de pollo, pavo y otras aves.	Guide of GHP in poultry farms for meat production	ES	ES	Centro de Sanidad Avícola de Cataluña y Aragón; Federación Avícola Catalana; Unió de Pagessos de Catalunya	2011		
Guía de prácticas correctas de higiene para las explotaciones avícolas de reproductoras e incubación.	Guide of GHP in farms for breeding hens	ES	ES	Centro de Sanidad Avícola de Cataluña y Aragón; Federación Avícola Catalana; Unió de Pagessos de Catalunya	2011		
Guía de prácticas correctas de higiene para las explotaciones de ponedoras comerciales	Guide of GHP in farms for laying hens	ES	ES	Federación Avícola Catalana; Unió de Pagessos de Catalunya	2011		
Guía de prácticas correctas de higiene para el sector apícola	Guide of GHP in beekeeping	ES	ES	Asociación Catalana de Apicultores, Apicultores Gerundenses Asociados, Asociación de Apicultores de Barcelona, Unió de Pagessos, Apicultores Leridanos Asociados, Cooperativa Apícola Tarraconense SCC	2010		
Guía de prácticas correctas de higiene para las explotaciones lecheras de ganado ovino y caprino	Guide of GHP for ovine and caprine dairy farms	ES	ES	Asociación de Ganaderos de Caprino de Cataluña, Asociación Interprofesional Lechera de Cataluña, Asociación de Defensa Sanitaria de Ovino y Caprino del Vallés-Maresma	2011		
Guía de prácticas correctas de higiene para las explotaciones de ganado porcino	Guide of GHP for pig farms	ES	ES	AGPS ADARCO, ADS Belluig, ADS Comarques Barcelonnes, ADS Ebre Delta, ADS Garrigues 2002, ANAFRIC GREMSA, ANCOFORC, ASAJA, ASBAPORC, ASABEPORC, ASFAC, ASSAPORC, FCAC, GSP Girona, GSP Lleida, JARC, FORCAT, UP	2009		
Guía de prácticas correctas de higiene para las explotaciones lecheras de ganado bovino	Guide of GHP for dairy farms	ES	ES	ALLIC, ASAJA, FEERIC, Instituto Agrícola Catalán de San Isidro, JARC, PROLEC, UP, Agropecuaria Valldogonina SCCL, COPIRINEO SCCL, ATO Corporación Alimentaria Penasanta SA, DANONE SA, LECHE PASCUAL SL, LLET NOSTRA SCCL, LLETREA DE CAMPLLONG SCCL, Lleters de Catalunya SCCL, PULEVA FOOD SL, Ramaders de Vaquí SAT 1284, Federación de cooperativas Agrarias de Cataluña, Balsa	2008		
Guía de buenas prácticas correctas de higiene para las explotaciones de conejos	Guide of Good Agricultural Practices for rabbit farms	ES	ES	l'Institut Agrícola, Instituto del Cava, Unió Vinícola del Penedès, ASAJA, Asociación de Viticultores del Penedès, Federación de Cooperativas agrarias de Catalunya, JARC, UP, PIMECAVA, Asociación Vinícola Catalana	2010		
Guía de buenas prácticas correctas de higiene para las explotaciones de conejos	Guide of GHP for rabbit farms	ES	ES	Federación Catalana de Asociaciones de Cunicultores	2011		
Guía de Prácticas Correctas de Higiene del sector de almacenamiento frigorífico y no frigorífico	Guide of GHP for storage facilities	ES	ES	Unió de Pagessos, Consell Regulador DOP oli de Terra Alta, Consell Regulador DOP oli de Baix Ebre Montsia, Consell Regulador DOP Siurana, Unió Corporació Alimentària, Agrioles, Organització de productors olivars de Catalunya, AEA, Joves Agricultors i Ramaders de Catalunya, ASAJA, Consell Regulador DOP Les Garrigues, Collegi Oficial d'Enginyers Tècnics Agrícoles de Catalunya, Federación Catalana d'Olls comestibles, Associació d'Oleicultors del Priorat, Federació de Cooperatives Agraries de Catalunya, IRTA, Generalitat de Catalunya	2011		
Guía de Prácticas Correctas de Higiene. Sector Hostelería	Guide of GHP for catering	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública, Confederación Empresarial de Hostelería y Turismo de la Comunidad Valenciana (CONHOSTUR)	2006		
Guía de Prácticas Correctas de Higiene del sector de almacenamiento frigorífico y no frigorífico	Guide of GHP for storage facilities	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública, FEDACOVA	2010		
Guía de Prácticas Correctas de Higiene del sector de mataderos de aves y lagomorfos	Guide of GHP for slaughterhouses of domestic ungulates and raitles	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública, FEDACOVA	2011		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicacio/tes/MATERIAL/PUBLICACIONES/HAGUIAS/GUIA A HIGIENE MATADEROS.PDF">http://biblioteca.sp.san.gva.es/biblioteca/publicacio/tes/MATERIAL/PUBLICACIONES/HAGUIAS/GUIA A HIGIENE MATADEROS.PDF</a>
Guía de Prácticas Correctas de Higiene del sector de mataderos de aves y lagomorfos	Guide of GHP for slaughterhouses of poultry and lagomorphs	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública, FEDACOVA	2012		
Guía de trazabilidad Alimentaria	Guide of traceability	ES	ES	Junta de Comunidades de Castilla-La Mancha	2007		
Manual de aplicación del sistema APPCC en Industrias lácteas de Castilla-La Mancha	Implementation of HACCP in dairy products industries	ES	ES	Junta de Comunidades de Castilla-La Mancha	2009		
Manual del sistema APPCC en Sectores Productivos	HACCP system in producing sector	ES	ES	Junta de Comunidades de Castilla-La Mancha	2008		
Guía para la aplicación de un sistema de trazabilidad. Sector hartinero	Implementation of traceability: Four industry	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria; Consejería de Sanidad Junta de Castilla y León	2007		
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Clujada	Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Queso fresco	ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011		
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Leche pasteurizada	Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Queso maduro	ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011		
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Espárrago	Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Judía verde	ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011		
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Pimiento	Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Pimiento	ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011		

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Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Tomate	Guidelines for the application of traceability system in the food sector	ES	ES	Departamento de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011		
Guía para la aplicación del sistema de trazabilidad en la empresa agroalimentaria	Own-check in a restaurant, food	ES	ES	Ministerio de Sanidad y Consumo, AESA	2009		<a href="http://www.aesan.mssi.gob.es">www.aesan.mssi.gob.es</a>
Omaavontia ravintolassa elintarvikkeet	General guidelines to good practices for food transport	FI	FI	Maitkaulu- ja ravintolapalvelut MaRa ry	2010		<a href="http://www.mara.fi">www.mara.fi</a>
Elintarvikkeiden yleiset hyvän käytännön ohjeet	Own control system for grocery stores	FI	FI	Logistiikkayritysten liitto ry Elintarvikkeiden Kuletuksiryhtijät ry	2011		<a href="http://www.skali.fi">www.skali.fi</a> <a href="http://sk2.ek.fi/ogistikkayritysten_liitto/index.php">http://sk2.ek.fi/ogistikkayritysten_liitto/index.php</a>
Mymälän omaavontiaohje	Guidelines for horticultural quality producers	FI	FI, SV	Päivittäisavokauppa ry	2012		<a href="http://www.pv.fi">www.pv.fi</a>
Laatuvarhaajohto puutarhakasvien alkutuotannolle	Guidelines for horticultural quality producers	FI	FI, SV	Finnish Horticultural Products Society	2013		<a href="http://www.puutarhalitto.fi">www.puutarhalitto.fi</a>
Lhasipokkajan hyvän hygienian opas- lhasipokkariattojen teutusajousvaatimusten takästäinen ja kansallinen taso -ohje	Good hygiene practice for poultry reared for meat- on farms, during catching, loading and transport in Finland	FI	FI	The National Working Group for Meat Poultry Health Care	2013		<a href="http://www.ett.fi/sissalto/sipokkariattovien_ohje">http://www.ett.fi/sissalto/sipokkariattovien_ohje</a>
Guides de bonnes pratiques hygiéniques: Boissons en distribution automatique	Guide to Good Hygiene Practice: Vending-machine drinks	FR	FR	Chambre syndicale nationale de vente et services automatiques (NAVSA)	Jul-99	ISSN: 0767-4538; ISBN: 2-11-074860-5	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Distribution des produits surgelés	Guide to Good Hygiene Practice: Distribution of quick-frozen food	FR	FR	Fédération européenne du commerce et de la distribution des produits sous température dirigée (SYNDIGEL)	Sep-01	ISSN: 0767-4538; ISBN: 2-11-075175-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Distribution automatique de produits frais	Guide to Good Hygiene Practice: Fresh products from vending machines	FR	FR	Chambre syndicale nationale de vente et services automatiques (NAVSA)	Jul-01	ISSN: 0767-4538; ISBN: 2-11-075160-6	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Rayon "viandes" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "meat" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	May-02	ISSN: 0767-4538; ISBN: 2-11-075367-9	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Rayon "fromage à la coupe" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cheese" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	May-02	ISSN: 0767-4538; ISBN: 2-11-075353-8	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Rayon "charcuterie à la coupe" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cold meat section" in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	May-02	ISSN: 0767-4538; ISBN: 2-11-075355-2	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Collecte et stockage de céréales, d'oléagineux et de protéagineux	Guide to Good Hygiene Practice for storage of cereals, oil and proteoleaginous crops	FR	FR	Fédération française des coopératives agricoles de collecte d'approvisionnement et de transformation (FFCAT)	Sep-04	ISSN: 0767-4538; ISBN: 2-11-075669-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Semoulerie de maïs	Guide to Good Hygiene Practice: Maize processing sector	FR	FR	l'Union des semouliers de maïs (USM)	Sep-03	ISSN: 0767-4538; ISBN: 2-11-075659-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Fabrication de produits laitiers et fromages fermiers	Guide to Good Hygiene Practice: Milk products and artisanal cheese	FR	FR	Fédération nationale des éleveurs de chèvres et la Fédération nationale des producteurs de lait	Sep-03	ISSN: 0767-4538; ISBN: 2-11-075660-8	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Fabrication des conserves des produits végétaux appertisés	Guide to Good Hygiene Practice: Tinned appetized vegetable products	FR	FR	Centre technique de la conservation des produits agricoles (CTCPA)	Jul-99	ISSN: 0767-4538; ISBN: 2-11-074734-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guider van goede praktijken voor hygiënische verwerking van vlees en vis	Guide to Good Hygiene Practice: Ready-to-eat raw vegetables	FR	FR	Centre technique interprofessionnel pour les légumes (CTCL)	Mar-98	ISSN: 0767-4538; ISBN: 2-11-074991-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Transformation et commercialisation de volailles et de porcs	Guide to Good Hygiene Practice: pig and poultry processing and sale	FR	FR	Association nationale pour le développement agricole (ANDA)	Nov-04	ISSN: 0767-4538; ISBN: 2-11-075929-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Collection: Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	Jun-02	ISSN: 0767-4538; ISBN: 2-11-075354-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Collection: Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: Malting	FR	FR	Association des maltteurs de France (AMF) + Institut français des boissons, de la brasserie, malterie	Oct-00	ISSN: 0767-4538; ISBN: 2-11-074927-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Malterie	Guide to Good Hygiene Practice: Malting	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec la Fédération nationale des syndicats professionnels du commerce de la poisson et de la conchyliculture (FNSPCC)	Feb-01	ISSN: 0767-4538; ISBN: 2-11-075025-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Poissonnier détaillant	Guide to Good Hygiene Practice: Fishmongers	FR	FR	Brasseurs de France	May-01	ISSN: 0767-4538; ISBN: 2-11-074991-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Brasserie	Guide to Good Hygiene Practice: Brewing	FR	FR	Chambre syndicale des emballages en matière plastique (CSEMP) + Union Nationale des industries de transformation d'emballage souples (UNITES)	Apr-01	ISSN: 0767-4538; ISBN: 2-11-075140-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Emballages en matière plastique et emballages souples complexes	Guide to Good Hygiene Practice: Plastic packagings and complex flexible packagings	FR	FR	Confédération nationale des glaciers de France (CNGF)	Jun-98	ISSN: 0767-4538; ISBN: 2-11-074890-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Glacier-fabricant monovalent	Guide to Good Hygiene Practice: Ice cream makers	FR	FR	l'office interprofessionnel des vins (ONVIN) avec la collaboration des organisations professionnelles représentatives de la viticulture et du négoce (ITV)	Jul-99	ISSN: 0767-4538; ISBN: 2-11-075319-6	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Filère vins	Guide to Good Hygiene Practice: Wine sector	FR	FR	Fédération nationale des détaillants en produits laitiers (FNPL)	Mar-98	ISSN: 0767-4538; ISBN: 2-11-074398-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Détaillant en produits laitiers	Guide to Good Hygiene Practice: Retailers of dairy products	FR	FR	Syndicat national de la restauration publique organisé (SNRPO)	Mar-02	ISSN: 0767-4538; ISBN: 2-11-075322-8	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Cafétérias	Guide to Good Hygiene Practice: Cafeteria	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	May-99	ISSN: 0767-4538; ISBN: 2-11-074894-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Traiteur	Guide to Good Hygiene Practice: Delicatessen	FR	FR				

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Guides de bonnes pratiques hygiéniques: Rayon "marées" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: Fish and fishery products section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	may-02	ISSN: 0767-4538; ISBN: 2-11-075356-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Restauranteur	Guide to Good Hygiene Practice: Restaurant	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-075094-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Meunerie	Guide to Good Hygiene Practice: Milling	FR	FR	Association nationale de la meunerie française (ANMF)	apr-01	ISSN: 0767-4538; ISBN: 2-11-075102-9	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Boucher	Guide to Good Hygiene Practice: Butchers	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-074893-9	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Charcuterie artisanale	Guide to Good Hygiene Practice: Artisanal pork butchers in detail (CGAD)	FR	FR	Confédération nationale des charcutiers-traitiers et traiteurs (CNCT) + Confédération générale de l'alimentation en détail (CGAD)	jun-01	ISSN: 0767-4538; ISBN: 2-11-075101-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Chocolaterie; confiserie	Guide to Good Hygiene Practice: Chocolate, confectionary	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec détaillants-fabricants et artisans de la confiserie chocolaterie, biscuiterie	Oct-00	ISSN: 0767-4538; ISBN: 2-11-074992-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Fruits et légumes frais non transformés	Guide to Good Hygiene Practice: Unprocessed fresh fruit and vegetables	FR	FR	Centre Technique Interprofessionnel des Fruits et Légumes (CTIFL) + Interprofession de la filière des Fruits et Légumes Frais (INTERFEL)	may-99	ISSN: 0767-4538; ISBN: 2-11-074801-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Industrie de la semoulerie de blé dur	Guide to Good Hygiene Practice: Semolina processing sector	FR	FR	Comité français de la semoulerie industrielle (CFSI)	juil-00	ISSN: 0767-4538; ISBN: 2-11-074842-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Rayon "pâtisserie et viennoiserie" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	juil-02	ISSN: 0767-4538; ISBN: 2-11-075354-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Pâtisserie	Guide to Good Hygiene Practice: Pastry-making	FR	FR	Confédération nationale de la pâtisserie-confiserie-chocolaterie-glacière de France - Confédération nationale de la boulangerie-pâtisserie française	Nov-99	ISSN: 0767-4538; ISBN: 2-11-074803	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Guides de bonnes pratiques hygiéniques: Industrie sucrière et sucre liquide	Guide to Good Hygiene Practice: sugar industry	FR	FR	Chambre syndicale des raffineurs et conditionneurs de sucre de France - Syndicat national des fabricants de sucre de France	Sep-00	ISSN: 0767-4538; ISBN: 2-11-074891	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>
Fabrication des boîtes, emballages et bouchages métalliques pour denrées alimentaires	Guide to good hygien and manufacturing practices for metal cans, packaging and closure for food stuffs	FR	FR	Syndicat national des fabricants de boîtes, emballages et bouchages métalliques (SNFBM)	Oct-06	ISBN: 2-11-076236-5	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Poissons fumés et/ou salés et/ou marinés	Guide to good practices and HACCP Application for smoked an/or salted and/or marinated fish	FR	FR	Confédération des Industries de Traitement des Produits des Pêches Maritimes (CITPPM) & Syndicat Saumon et Truite Fumés (STF)	Jul-08	ISBN: 2-11-076440-9	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Conserveurs (artisansaux)	HACCP principles Activity canner as a complementary activity for butcher, pork butcher, restaurant, delicatessen and fishmonger	FR	FR	Confédération Générale de l'Alimentation de Détail (CGAD)	Jun-10	ISBN: 2-11-076806-3	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Navire expéditeur de coquillages vivants de pêche	Guide to good hygien practices for onboard dispatch centres of offshore shellfisheries	FR	FR	Comité National des Pêches Maritimes et des Élevages Marins (CNPMEM)	Jun-10	ISBN: 2-11-076806-3	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Restauration collective de plein air des accueils collectifs de mineurs	Guide to good hygien practices for Outdoor food services in under-18s residential camps	FR	FR	Jeunesse Plain Air	Nov-10	ISBN: 2-11-076629-8	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Mareyage	Guides to good practice for hygiene and for the application of HACCP principles: Fish wholesalers	FR	FR	Union du Mareyage Français (UMF)	Nov-10	ISBN: 2-11-076830-4	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Industries charcutières	Guide to good hygien practices for Processed meat industry	FR	FR	fédération française des industriels charcutiers, traiteurs et transformateurs de viandes (FICT)	Mar-11	ISBN: 2-11-076837-3	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>
Jó gyártási gyakorlat, GMP, útmutató a magyar élelmiszeripar számára	Quality standards within the food industry in Hungary, based on the HACCP	HU	HU	UNIDO, HFMI	feb-03	ISBN: 963-9003-10-7	
Útmutató a savanyított termékek előállításának jó higiéniai gyakorlatához	Guide for Good Hygiene Practice in production of pickled products	HU	HU	CIAA, Phare, EFOSZ	sept-01	ISBN: 963-00-9405-3	
Kézikönyv a HACCP rendszer kialakításához, vendéglátók, közetkeztetők részére	Guidance document on HACCP in caterings	HU	HU	CONSACT-MAVEMISZ	2001		
Kézikönyv a HACCP rendszer kialakításához, élelmiszer-forgalmazók részére	Guidance document on HACCP for retailers	HU	HU	CONSACT	2003		
Útmutató a fagyasztott és felengedtetett halak forgalmazásának jó higiéniai gyakorlatához	Guide for deep-frozen food and harving (decongelation)	HU	HU	EFOSZ	janv-03	ISBN: 963-206-538-7	
Útmutató a malomipar jó higiéniai gyakorlatához	Guide for the brewery industry and mills	HU	HU	CIAA, Phare, EFOSZ	aug-01	ISBN: 963-00-9403-7	
Jó higiéniai gyakorlat a konzerviparban	Good Hygiene Practice - Guide for preserve industry	HU	HU	OMFO	?		
Jó higiéniai gyakorlat a sültiparban	Good Hygiene Practice - Guide for the bakery industry	HU	HU	Szülöpári egyesületes	?		
Útmutató az élelmiszer-kiskereskedelem jó higiéniai gyakorlatához	Guide for food retailers	HU	HU	Campden & Chorleywood	juil-02	ISBN: 963-202-881-3	
Útmutató az előhűtött zöldség gyümölcs termékek előállításának jó higiéniai gyakorlatához	Guide for production/distribution of fruit and vegetables	HU	HU	CIAA, Phare, EFOSZ	may-02	ISBN: 963-202-557-1	
Útmutató a gyorsfagyasztott élelmiszergyártás jó higiéniai gyakorlatához	Guide for quick-frozen food production	HU	HU	CIAA, Phare, EFOSZ	apr-02	ISBN: 963-00-9405-3	
Útmutató a gyümölcslegyártás jó higiéniai gyakorlatához	Guide for production of fruit juices	HU	HU	CIAA, Phare, EFOSZ	juil-02	ISBN: 963-00-9401-0	

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Úmútató a szárazszeszgyártás jó higiéniai gyakorlatához	Guide for production of dry paste	HU	HU	CIAA, Phare, EFOSZ	juil-02	ISBN: 963-00-9402-9	
Úmútató az édesipar jó higiéniai gyakorlatához	Guide for the confectionary industry	HU	HU	CIAA, Phare, EFOSZ	aug-01	ISBN: 963-00-9402-5	
Úmútató a gyorsfagyasztott termékek jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: quick frozen products	HU	HU	Berczei Attila Báár Csaba Binder István Reck Ádámné	01. 07. 2007	ISBN-978-963-9635-04-7	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a cukoripar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: sugar industry	HU	HU	Tóth György	01. 07. 2007	ISBN-978-963-9635-12-2	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a baromfi és nyúlfélék vágásának és darabolásának jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: slaughtering and cutting of poultry and leoprine	HU	HU	Berczei Attila dr. Németh Antal Bablái Zoltánné Bajkai Tibor Domján Balázs Kanyóné Princes Gyöngyi Mihók Sándor Báár Csaba Bleszkán Margit	01. 07. 2007	ISBN-978-963-9635-01-6	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a szikvíz -, szódavíz gyártás jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: Bottled soda	HU	HU	Berczei Attila Papp Attila Ampovics Zsolt Rab Péter	01. 07. 2007	ISBN-978-963-9635-19-1	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a malomipar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: flour milling	HU	HU	Berczei Attila dr. Keleti Ágnes Varga István Tóth Sándor	01. 07. 2007	ISBN-978-963-9635-10-8	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a söripar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: beer industry	HU	HU	Berczei Attila Papp Attila Simon Éva	01. 07. 2007	ISBN-978-963-9635-17-7	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Úmútató a sütőipar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practices: baking industry	HU	HU	Berczei Attila Balázs Lászlóné Nagy Attila; Dégen Gyula; Werli József	01. 07. 2007	ISBN-978-963-9635-11-5	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/ro_higienial_gyakorlat.php">www.campden.hu/ro_higienial_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualliasok/higienial_umutato.hu">www.efosz.hu/aktualliasok/higienial_umutato.hu</a>
Higiénie in food retailing and wholesaling	Hygiene in food retailing and wholesaling	IE	EN	National standards authority of Ireland (NSAI)	1.S. 34.1:2007		<a href="http://www.nsa.ie">www.nsa.ie</a>
Higiénie in the catering sector	Hygiene in the catering sector	IE	EN	National standards authority of Ireland (NSAI)	1.S. 34.0: 2007		<a href="http://www.nsa.ie">www.nsa.ie</a>
Packaged Bottled Water	Packaged Bottled Water	IE	EN	National standards authority of Ireland (NSAI)	1.S. 432: 2010		<a href="http://www.nsa.ie">www.nsa.ie</a>
Manuale di corretta prassi igienica per la distribuzione automatica di bevande e alimenti	Guide to Good Hygiene Practices for food and drink vending machines	IT	IT	Confida - Ass. Italiana Distribuzione Automatica	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica	Guide to Good Hygiene Practices for food warehouse and food retail shop managed by cooperative of Trentino region	IT	IT	Federazione trentina delle cooperative SAIT - consorzio delle famiglie cooperative	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la Grande Distribuzione Organizzata e distribuzione organizzata	Guide to Good Hygiene Practices for large-scale and organised distribution companies	IT	IT	FEDERDISTRIBUZIONE; ASSOCIAZIONE NAZIONALE COOPERATIVE DI CONSUMATORI (A.N.C.C.); ASSOCIAZIONE NAZIONALE COOPERATIVE DETTAGLIANTI (A.N.C.D.)	may-06		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della distribuzione (acquisto, scarico, identificazione, stoccaggio, preparazione ordine, carico, automezzi, spedizione), di additivi, aromi ed ingredienti	Guide to Good Hygiene Practices for the distribution of food additives and flavourings	IT	IT	ASSICC	mars-06		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della vendita dei prodotti alimentari: guida all'autocontrollo	Guide to Good Hygiene Practices for the food products retail sector	IT	IT	FIESA	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il trasporto terrestre e/o distribuzione prodotti alimentari	Guide to Good Hygiene Practices for the transportation and distribution by land of food products	IT	IT	Confederazione generale italiana del traffico e dei trasporti	apr-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione dello zucchero	Guide to Good Hygiene Practices for sugar production	IT	IT	ASSOZUCCHERO	mars-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale dei dolciari	Guide to Good Hygiene Practices for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale dei distillati e liquori	Guide to Good Hygiene Practices for the artisanal liquors and spirits sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale delle conserve vegetali	Guide to Good Hygiene Practices for the artisanal preserved vegetables sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le attività dell'agriturismo	Guide to Good Hygiene Practices for agriturismo	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, al settore somministrazione di alimenti nell'agriturismo	Extension of the scope of the guide to Good Hygiene Practices for farms processing food products and selling direct to the consumer, to catering in the agritourism sector	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	janv-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, redatto dalla confederazione nazionale coltivatori diretti	Guide to Good Hygiene Practices for farms processing food products and selling direct to the consumer	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	fev-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica riguardante il settore delle imprese di commercializzazione alimentare all'ingrosso	Guide to Good Hygiene Practices for wholesale food marketers	IT	IT	FEDERGROSSISTI	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica riguardante il settore della produzione artigianale dei prodotti alimentari	Guide to Good Hygiene Practices for the food products retail sector	IT	IT	FIESA, FIEPET, CONFESCERCENTI	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Manuale di corretta prassi igienica per il trasporto di alimenti su natante	Guide to Good Hygiene Practice for the transportation of food on boats	IT	IT	CONFARTIGIANATO Venezia, EBAV.	apr-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della ristorazione collettiva a bordo di navi di linea	Guide to Good Hygiene Practice for catering on board passenger vessels	IT	IT	ASSOSICILIA	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della somministrazione dei prodotti alimentari	Guide to Good Hygiene Practice for the food and drink dispensing sector	IT	IT	FIEPET	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for application of the own-checks rules for 'pork butchers', delicatessens, fishmongers', food shops and fruit and vegetable shops	IT	IT	FIDC-CONFCOMMERCIO (Federazione italiana dettaglianti della alimentazione)	mars-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
L'autocontrollo nelle industrie di trasformazione dei prodotti ittici trattati con il calore	Own-checks handbook for the processing of heat-treated fish products	IT	IT	ANCIT (Associazione nazionale conservieri ittici e delle tomare)	mars-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le strutture ricettive	Guide to Good Hygiene Practice for the accommodation sector	IT	IT	AICA, UNAI	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per l'applicazione della normativa di autocontrollo in occasione di feste, sagre e simili	Guide to Good Hygiene Practice for application of the own-checks rules for fairs, festivals and similar events	IT	IT	UNPLI (Unione nazionale pro loco d'Italia)	mars-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la ristorazione collettiva	Good hygiene practice for catering (collective nourishment)	IT	IT	ANIGEM (Associazione nazionale per la ristorazione collettiva)	mai-12		<a href="mailto:segreteria@tipe.it">segreteria@tipe.it</a>
Manuale di buona prassi igienica	Guide to Good Hygiene Practice for the nursery schools sector	IT	IT	FISM (Federazione italiana scuole materne)	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica nelle attività di raffinazione e di confezionamento degli oli di oliva e di senza di oliva	Guide to Good Hygiene Practice for the refining and packaging of olive oil and olive residue oil	IT	IT	ASSITOL - FEDEROLIO	janv-02		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica nelle attività di produzione degli oli di semi	Guide to Good Hygiene Practice for the manufacture of oil from oliveseeds	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-01		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale dei frantoi	Guide to Good Hygiene Practice for the artisanal oil-milling sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della torrefazione caffè	Guide to Good Hygiene Practice for the artisanal coffee roasting sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione ed il confezionamento del caffè torrefato	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee	IT	IT	Gruppo Triveneto Torrefattori di Caffè	janv-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione ed il confezionamento di caffè torrefato e per il confezionamento di caffè solubile predisposto dall'associazione italiana industrie prodotti alimentari	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee and the packaging of soluble coffee	IT	IT	Ass. Italiana Industrie Prodotti Alimentari e Ass. Nazionale Torrefattori Caffè	may-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore ortofruicolo-agrumicolo predisposto dall'U.N.A.C.O.A	Guide to Good Hygiene Practice for the fruit, citrus fruit and vegetable sector	IT	IT	Unione nazionale associazioni coltivatori ortofruicoli e agrumari (U.N.A.C.O.A)	apr-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica destinato alle aziende di trasformazione industriale del pomodoro	Guide to Good Hygiene Practice for industrial tomato processing	IT	IT	Associazione italiana industrie prodotti alimentari	apr-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore ortofruicolo	Guide to Good Hygiene Practice for the fruit and vegetable sector	IT	IT	Federazione Trentina della Cooperative & Associazione Produttori Agricoli Trentini, APOT	may-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di autocontrollo per la corretta prassi igienica ad uso degli operatori dei mercati ortofruicoli all'ingrosso	Own-checks handbook for good hygiene practice for fruit and vegetable wholesalers	IT	IT	FEDAGRO	janv-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione di olio vergine di oliva presentato	Guide to Good Hygiene Practice for the manufacture of virgin olive oil	IT	IT	Federazione Regionale COLDIRETTI Lombardia	dec-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici	Guide to Good Hygiene Practice for the production of heat-treated preserved vegetables	IT	IT	ANICAV	feb-99, incl. rev. 2006		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della vendita all'ingrosso dei prodotti ortofruicoli	Guide to Good Hygiene Practice for the fruit and vegetable wholesaling sector	IT	IT	ASSOGROSSISTI (Associazione nazionale dei grossisti Italia mercati)	janv-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore oleario	Guide to Good Hygiene Practice for the oil sector	IT	IT	Consorzio nazionale degli olivicoltori (CNO)	dec-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore delle margarine, grassi da spalmare e relative miscele	Guide to Good Hygiene Practice for margarine, spreadable fats and mixtures of fats	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la trasformazione e commercializzazione di prodotti ortofruicoli	Guide to Good Hygiene Practice for the processing and marketing of fruit and vegetable products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	jun-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per i centri di lavorazione e confezionamento dei prodotti ortofruicoli freschi, surgelati, di IV gamma, degli agrumi della frutta a guscio ed essiccata	Guide to Good Hygiene Practice for processing and packaging centres for fresh, frozen, washed-out-and-packed fruits and vegetables, citrus fruits, nuts and dried fruit	IT	IT	Associazione nazionale esportatori i portatori frutticoli e agrumari (ANEIOA)	jun-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione di carne e prodotti carni nelle aziende agricole	Guide to Good Hygiene Practice for the production of meat and meat products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica e linee guida per l'adozione del sistema HACCP nella gestione di esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the adoption of the HACCP system in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica in materia di igiene e di applicazione dei principi del sistema HACCP nella gestione degli esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the application of the HACCP principles in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma - Ornlus	oct-07		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le attività di macelleria	Guide to Good Hygiene Practice for butchers	IT	IT	FEDERCARNI	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le case di cura private	Guide to Good Hygiene Practice for private medical establishments	IT	IT	Associazione Italiana Ospedali Privati (AIOP)	janv-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore delle associazioni religiose e degli istituti socio-sanitari	Guide to Good Hygiene Practice for religious associations and social and healthcare institutes	IT	IT	ARIS	janv-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica sulle acque minerali naturali confezionate	Guide to Good Hygiene Practice for bottled natural mineral waters	IT	IT	MINERACQUA	1997		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>

Title (original)	Title (english)	Coun try	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Manuale di corretta prassi igienica per l'industria delle bevande analcoliche	Guide to Good Hygiene Practice for the soft drinks industry	IT	IT	Associazione Italiana tra gli industriali delle bevande analcoliche (ASSOBIBE)	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Guide to Good Hygiene Practice for the beer and malt industry	IT	IT	Associazione degli industriali della birra e del malto (ASSOBIBRA)	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore enologico	Guide to Good Hygiene Practice for the wine sector	IT	IT	FEDERVINI; ASSOENOLOGI; UNIONVINI	mars-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per i settori vini, spiriti, frutta alla col, scroppi, aceti	Guide to Good Hygiene Practice for the wines, spirits, fruits-in-alcohol, cordials and vinegars sectors	IT	IT	FEDERVINI	fev-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto per il trasporto, lo stoccaggio e la mescola della birra	Supplements to the guide to Good Hygiene Practice and HACCP sheets for the beer and malt industry for the transportation, storage and dispensing of beer	IT	IT	Associazione degli Industriali della Birra e del Malto	jul-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica del processo produttivo degli alcol e delle acquaviti	Guide to Good Hygiene Practice for the production of alcoholic drinks and spirits	IT	IT	Associazione Nazionale industriali distillatori di alcol e di acquaviti & Istituto Nazionale Grappa	nov-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le aziende villi-vinicole	Guide to Good Hygiene Practice for wine producers	IT	IT	Federazione Regionale COLDIRETTI Lombardia	oct-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica e HACCP per i prodotti dolciari	Guide to Good Hygiene Practice and HACCP for confectionery products	IT	IT	Associazione Industrie Dolciantie Italiane (AIDI)	jun-98, new edition 2007		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della molitura	Guide to Good Hygiene Practice for the artisanal milling sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	fev-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione e stoccaggio di cereali	Guide to Good Hygiene Practice for production and storage of cereals	IT	IT	Federazione Regionale COLDIRETTI Lombardia	jun-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la pasticceria artigianale	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	Confederazione pasticceri italiani (CONPAIT)	may-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la pasticceria artigianale	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	FIPE, FAITA, FEDERALGERGHI	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della pasticceria	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della produzione e commercializzazione dei semilavorati per panificazione e pasticceria	Guide to Good Hygiene Practice for the production and marketing of semi-finished products for baking and confectionery	IT	IT	Associazione Italiana dell'Industria Olearia (ASSITOL)	oct-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per l'industria molitura	Guide to Good Hygiene Practice for the milling industry	IT	IT	Associazione industriali mugnai e pastai d'Italia (ITALMOPA)	oct-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della panificazione e prodotti da forno	Guide to Good Hygiene Practice for the artisanal bread and bakery products sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore della panificazione industriale	Guide to Good Hygiene Practice for the industrial bread-making sector	IT	IT	Associazione Italiana Industrie Prodotti Alimentari (AIIPA)	feb-08		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le aziende di stoccaggio di cereali e proteooleaginose	Guide to Good Hygiene Practice for storage of cereals and proteooleaginous crops	IT	IT	Unione nazionale cereali oleaginose e proteiche (U.N.A.C.O.P.)	dec-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le riserie non paraboloid	Guide to Good Hygiene Practice for non-paraboloid rice	IT	IT	AIRI, CCIAA, CNA	dec-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica riguardante il settore artigianale della gelateria	Guide to Good Hygiene Practice for the artisanal ice-cream sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale volontario di corretta prassi igienica per le aziende del settore lattiero-caseario	Voluntary Handbook of Good Hygiene Practice for the milk/dairy sector	IT	IT	ASSOLATTE	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il formaggio Gorgonzola	Good hygiene practice for gorgonzola cheese	IT	IT	Consorzio per la tutela del formaggio gorgonzola DOP	avr-13		<a href="mailto:Assolatte.Sona@assolatte.it">Assolatte.Sona@assolatte.it</a>
Manuale di corretta prassi igienica per il settore artigianale della pizzeria	Guide to Good Hygiene Practice for the artisanal pizza sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della rosticceria gastronomia	Guide to Good Hygiene Practice for the artisanal gastronomic catering sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	oct-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la ristorazione	Good hygiene practice for catering (restaurant)	IT	IT	FIPE(Federazione Italiana Pubblici Esercizi)	mars-13		<a href="mailto:sereteria@fipe.it">sereteria@fipe.it</a>
Manuale di corretta prassi igienica per la gastronomia	Guide to Good Hygiene Practice for the gastronomy sector	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per il settore artigianale della pasta alimentare	Guide to Good Hygiene Practice for the artisanal pasta sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per l'imballaggio delle uova	Guide to Good Hygiene Practice for egg packing	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione del miele	Guide to Good Hygiene Practice for honey production	IT	IT	Unione nazionale associazioni apicoltori italiani (UNAPI), Federazione apicoltori italiani (FAI)	oct-98	88-86296-04-5	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Linee guida per l'applicazione dei principi generali di igiene e del sistema HACCP nell'industria della pastificazione	Guidelines for application of the general rules of hygiene and the HACCP system in the pasta industry	IT	IT	Unione industriali pastai italiani (UNIFI)	sept-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale HACCP, procedure di controllo e sorveglianza dei punti critici nella produzione di gelato artigianale	Handbook of HACCP procedures for the control and surveillance of critical points in artisanal ice-cream making	IT	IT	Consorzio Gelato Artigianale Latte Fresco Trentino (SCARL)	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la gelateria artigianale	Guide to Good Hygiene Practice for artisanal ice-cream making	IT	IT	FIPE	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le produzioni lattiero-casearie artigianali e d'alpeggio	Guide to Good Hygiene Practice for the artisanal/on-farm production of milk and milk products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per le industrie produttrici di conserve vegetali all'aceto, all'olio, in salamoia e specialità affini	Guide to Good Hygiene Practice for industries producing preserved vegetables	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	jun-02		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica sul confezionamento di funghi essiccati	Guide to Good Hygiene Practice for the packaging of dried mushrooms	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	fev-02		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la gestione dei pasti ospedalieri non prodotti in loco	Guide to Good Hygiene Practice for hospitals concerning manufacturing of meals produced outside	IT	IT	Servizio igiene degli alimenti e della nutrizione del dipartimento di prevenzione della ASL Napoli 1	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione di preparati per brodo, minestre, estratti e prodotti affini	Guide to Good Hygiene Practice for the production of preparations of extracts for soups, bouillon and other similar products	IT	IT	AIIP	jun-03		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici (conservate vegetali appentizzate)	Guide for Good Hygiene Practice for production of preserved vegetables products obtain by heat treatments	IT	IT	Associazione Nazionale industriali distillatori conserve alimentari	mars-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo e di rintracciabilità in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for the implementation of self-control and traceability in retail shops such as delicatessen shops, take away shops, fishery, fruits, vegetables and other type of retail shops	IT	IT	FIDA	janv-05		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Linee guida per l'implementazione di un sistema di tracciabilità e intracciabilità nei settori del commercio al dettaglio	Guideline for the implementation of a traceability system in retail sector	IT	IT	FIDA	janv-05		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per gli integratori alimentari e i prodotti salutistici	Guide for Good Hygiene Practice for food supplements and special medicinal/health purposes	IT	IT	FEDER, SALUS	dec-04		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per la prevenzione dei rischi igienico-sanitari nella produzione enologica siciliana	Guide to Good Hygiene Practice for the preservation of hygiene risks in the wine production in Sicily	IT	IT	L'Istituto regionale della Vite e del Vino	sept-03		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>
Manuale di corretta prassi igienica per i centri di lavorazione e trasformazione della nocciola	Guide to Good Hygiene Practice for the centres for production and processing of nuts	IT	IT	A.PRO.N.VIT	Aug-07		<a href="http://www.unaprova.com">www.unaprova.com</a>
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti	Guide to Good Hygiene Practice for food vending machines	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	feb-08		<a href="http://www.confida.com">www.confida.com</a>
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti conservati in legame di temperatura	Guide to Good Hygiene Practice for food vending machines according to temperature	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	feb-08		<a href="http://www.confida.com">www.confida.com</a>
Manuale per il settore della panificazione industriale	Guideline for field of industrial bakery	IT	IT	AIPA (Associazione Italiana Industrie Prodotti Alimentari)			<a href="mailto:alipa@alipa.it">alipa@alipa.it</a>
Manuale per le imprese agricole	Guideline for farms	IT	IT	CIA (Confederazione Italiana Agricoltori)			<a href="mailto:l.buffa@cia.it">l.buffa@cia.it</a>
Manuale per l'industria molitoria	Guideline for milling industry	IT	IT	ITALMOPPA (Associazione Industriali Mignari d'Italia)			<a href="mailto:italmoppa@italmopa.it">italmoppa@italmopa.it</a>
Manuale per la intracciabilità e l'igiene dei prodotti alimentari	Guideline for traceability and general hygiene food	IT	IT	COLDIRETTI (Confederazione Nazionale Coldiretti)			<a href="mailto:manifredini@coldiretti.it">manifredini@coldiretti.it</a>
Manuale per la distribuzione automatica di alimenti	Guideline for automatic distribution of food	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)			<a href="mailto:michele.evovi@confida.com">michele.evovi@confida.com</a>
Manuale per la distribuzione automatica di acqua in bottoni	Guideline for automatic distribution of water in bottle	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)			<a href="mailto:michele.evovi@confida.com">michele.evovi@confida.com</a>
Manuale per la distribuzione di alimenti conservati in legame di temperatura	Guideline for automatic distribution of food stored in bond temperature	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)			<a href="mailto:michele.evovi@confida.com">michele.evovi@confida.com</a>
Manuale di corretta prassi igienica nel settore dell'estrazione dell'olio di semi	Guideline for the production and packaging of roasted coffee and packaging of coffee	IT	IT	AIPA (Associazione Italiana Industrie Prodotti Alimentari) e ANIT (Associazione Nazionale Torrefattori di Caffè)			<a href="mailto:alipa@alipa.it">alipa@alipa.it</a>
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Food industry Guide to Good Hygiene Practice: Beer and Malt Industry	IT	IT	ASSOBIRRA	05/05/11		<a href="mailto:segreteria@assobirra.it">segreteria@assobirra.it</a>
Manuale di corretta prassi igienica ad uso degli operatori dei mercati ortofruttili all'ingrosso	Good hygiene practice for distribution (wholesale) of fruit and vegetables.	IT	IT	FEDAGRO mercati	Aprile 2012		
Manuale di corretta prassi igienica per gli integratori alimentari	Good hygiene practice for food supplements	IT	IT	Federsalus	mar-12		<a href="mailto:Segreteria@federsalus.it">Segreteria@federsalus.it</a>
Manuale di corretta prassi igienica per gli allevamenti bovini da latte	Good hygiene practice for farm dairy cattle	IT	IT	AIA (Associazione Allevatori Italiani)			<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Manuale di corretta prassi igienica per gli allevamenti suincolli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)	Aug-10		<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Manuale di corretta prassi igienica per gli allevamenti suincolli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)	Dec-10		<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Manuale di corretta prassi igienica nel settore dell'estrazione dell'olio di semi	Good hygiene practice for extraction of olive residue oil	IT	IT	ASSITOL (Associazione Italiana Industria Olearia)			<a href="mailto:assib@assitol.it">assib@assitol.it</a>
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Food industry Guide to Good Hygiene Practice: Beer and Malt Industry	IT	IT	ASSOBIRRA	05/05/11		<a href="mailto:segreteria@assobirra.it">segreteria@assobirra.it</a>
Manuale di corretta prassi igienica ad uso degli operatori dei mercati ortofruttili all'ingrosso	Good hygiene practice for distribution (wholesale) of fruit and vegetables.	IT	IT	FEDAGRO mercati	Aprile 2012		
Manuale di corretta prassi igienica per gli integratori alimentari	Good hygiene practice for food supplements	IT	IT	Federsalus	mar-12		<a href="mailto:Segreteria@federsalus.it">Segreteria@federsalus.it</a>
Manuale di corretta prassi igienica per gli allevamenti bovini da latte	Good hygiene practice for farm dairy cattle	IT	IT	AIA (Associazione Allevatori Italiani)			<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Manuale di corretta prassi igienica per gli allevamenti suincolli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)	Aug-10		<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Manuale di corretta prassi igienica per gli allevamenti suincolli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)	Dec-10		<a href="mailto:flamini.g@aiat.it">flamini.g@aiat.it</a>
Konservuotoj vaisių ir daržovių gėros higienos praktikos taisyklės	Guide to Good Hygiene Practice for canned fruit and vegetables establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		
Svežti vaisių ir daržovių dirbmeninės prekybos įmonių gėros higienos praktikos taisyklės	Guide to Good Hygiene Practice for canned fruit and vegetables warehouses	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		
Gėros higienos praktikos taisyklės grūdų supirkimo, paruošimo ir saugojimo įmonėms	Guide to Good Hygiene Practice for grain preparation and storage establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		<a href="http://www.sam.lt">www.sam.lt</a>
Gėros higienos praktikos taisyklės natūralaus mineralinio ir šaltinio vandens gamybos įmonėms	Guide to Good Hygiene Practice for mineral and spring water establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		<a href="http://www.sam.lt">www.sam.lt</a>
Gėros higienos praktikos taisyklės vėžioj malinimo įmonėms	Guide to Good Hygiene Practice for catering establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-9535-5-1	<a href="http://www.sam.lt">www.sam.lt</a>
Duonos ir pyrago kepimo įmonių gėros higienos praktikos taisyklės	Guide to Good Hygiene Practice for bakery establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-09-662-4	<a href="http://www.sam.lt">www.sam.lt</a>
Gėros higienos praktikos taisyklės maisto produktų prekybos įmonėms	Guide to Good Hygiene Practice for food retail establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-9535-7-8	<a href="http://www.sam.lt">www.sam.lt</a>
Gėros higienos praktikos taisyklės aromatizuoto gėrimų gamybos įmonėms	Guide to Good Hygiene Practice for soft drinks establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-9535-711-6	<a href="http://www.sam.lt">www.sam.lt</a>
Milininės ir kreminės konditerijos įmonių gėros higienos praktikos taisyklės	Guide to Good Hygiene Practice for confectionary establishments	LT	LT	Ministry of health of the republic of Lithuania	2004		<a href="http://www.cdm.lt/dfs/CDM/download_file?id=100530&amp;lg=FR&amp;lg=CO&amp;ctype=1">www.cdm.lt/dfs/CDM/download_file?id=100530&amp;lg=FR&amp;lg=CO&amp;ctype=1</a>
Guide de bonnes pratiques d'hygiène et d'application des principes HACCP destinée aux métiers de la bouche	Guide to good hygiene practice and to application of HACCP principles for food establishments	LU	FR	Chambre de métiers Grand-Duché de Luxembourg	Sep-11		<a href="http://www.fedil.lu">www.fedil.lu</a>
Guide de bonnes pratiques d'hygiène destinée aux brasseries	Fédération des brasseurs luxembourgeois	LU	FR	Fédération des brasseurs luxembourgeois			<a href="http://www.fedil.lu">www.fedil.lu</a>
Guide de bonnes pratiques pour établissements du secteur de soins	Entente des hôpitaux	LU	FR	Entente des hôpitaux			<a href="http://www.ehl.lu">www.ehl.lu</a>
Guide de bonnes pratiques d'hygiène pour établissements de restauration	HORESCA	LU	FR	HORESCA			<a href="http://www.horesca.lu">www.horesca.lu</a>
Labas higienas prakses vadynijas dzviniuku asins savakšmai un pārstrāde	Guidelines of Good Hygiene Practice for collection and processing of animal blood	LV	LV	Working group	15.05.2007		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>
Labas higienas prakses vadynijas trūšu audzēšanā, pirmāstrādē un realizācijā bioloģiskajā lauksaimniecībā	Guidelines of Good Hygiene Practice for rearing, primary treatment and distribution of rabbits in organic farming	LV	LV	association	15.05.2007		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>
Labas higienas prakses vadynijas kaltētu graugu, tējas un ārstniecības augu pirmāstrādei, pārstrādei un realizācijā bioloģiskajā lauksaimniecībā	Guidelines of Good Hygiene Practice for primary treatment, processing and distribution of dried flavoring herbs, herbal tea and medicinal herbs in organic agriculture	LV	LV	association	15.05.2008		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>
Labas higienas prakses vadynijas augļu un ogu pārstrādei un raudzētu alkoholisko dzērienu ražošanai no pašražātofas augļu – ogu produkcijas	Guidelines of Good Hygiene Practice for processing of fruits and berries and production of fermented spirit beverages from own produced fruits and berries	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>
Labas higienas prakses vadynijas atkāta tipa ēdāšanas uzņēmumiem	Guidelines of Good Hygiene Practice for public catering establishments	LV	LV	Working group	22.02.2007		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>
Labas higienas prakses un paškontroles vadynijas slēgta tipa sabiedriskās ēdināšanas uzņēmumiem, pārvejojamām un pagaidu telpām	Guidelines of Good Hygiene Practice and Self-check for closed catering establishments, mobile and provisional premises	LV	LV	Working group	22.02.2007 updated: 22.03.2007.		<a href="http://www.zm.gov.lv/?sadaļa=1062">www.zm.gov.lv/?sadaļa=1062</a>



Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Labas higiēnas prakses vadīnijas gaļas ieguvei mobilajā kautuvē	Guidelines of Good Hygiene Practice for production of meat at a mobile slaughterhouse	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas ražošanas prakses vadīnijas strausu saimniecībām	Guidelines of Good Hygiene Practice for ostrich farms	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas un ražošanas prakses vadīnijas konditorejas un kulinārijas ražošanas uzņēmumos	Guidelines of Good Hygiene Practice for confectionery and precooked food establishments	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīnijas svaigpiena ražošanai saimniecībās Latvijā un Ispānijā	Guidelines of Good Hygiene Practice for fresh milk production on farms in Latvia and for distribution in Latvia	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīnijas zvejas produktu ražošanai mājās apstākļos	Guidelines of good hygiene practice for domestic production of fishery products	LV	LV	Working group	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīnijas alus nozarei	Guidelines of good hygiene practice for brewing	LV	LV	Working group	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīnijas pārīkars ražošanai mājās apstākļos	Guidelines of good hygiene practice for domestic production of food	LV	LV	Working group	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas un ražošanas prakses vadīnijas piena pārstrādes uzņēmumiem	Guidelines of good hygiene and production practice for milk processing establishments	LV	LV	association	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Biskopības produktu primārās ražošanas vadīnijas	Guidelines for primary production of beekeeping products	LV	LV	Working group	22.02.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Augu, ogu un dārzeņu pārstrādes labas higiēnas un ražošanas prakses vadīnijas	Guidelines of good hygiene and production practice for fruit, berry and vegetable processing	LV	LV	Working group	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīniju izstrāde graudaugu, eļļas augu un pākšaugu primārā ražošanā	Preparation of guidelines of good hygiene practice for primary production of cereals, oleaginous plants and pulses	LV	LV	association	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Puķu gaļas pārstrādes labas higiēnas un ražošanas prakses vadīnijas	Guidelines of good hygiene and production practice for poultry meat processing	LV	LV	association	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Atzesešu, rūpnieciski ražotu gatavo produktu labas higiēnas prakses vadīnijas	Guidelines of good hygiene practice for commercial ready-to-eat products	LV	LV	Working group	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Daržveņu produkcijas primārās ražošanas un pirmapstrādes labas higiēnas prakses vadīnijas	Guidelines of good hygiene practice for primary production and pre-treatment of vegetables	LV	LV	association	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Labas higiēnas prakses vadīnijas gaļas produktu ražošanā	Guidelines of good hygiene practice for production of meat products	LV	LV	Working group	08.05.2007		<a href="http://www.zm.gov.lv/7sadaļa=1062">www.zm.gov.lv/7sadaļa=1062</a>
Code voor de hygiënische productie en verpakking van kristalsuiker 2011	Code for the hygienic production and packaging of granulated sugar 2011	NL	NL	Suikerstichting Nederland	Aug-11		<a href="http://www.suikerstichting.nl">www.suikerstichting.nl</a>
Hygiëncode voor de voedingsverzorging in zorginstellingen en Defensie	Guide to Good Hygiene Practice: Framework code for catering in hospitals, care centres for the elderly and for the Army	NL	NL	Voedingencentrum	Oct-08		<a href="http://www.voedingencentrum.nl">www.voedingencentrum.nl</a>
Hygiëncode voor de visdetailhandel	Guide to Good Hygiene Practice for fishmongers	NL	NL	Productschap Vis	Jan-04		<a href="http://www.pvis.nl">www.pvis.nl</a>
Hygiëncode voor de broodbakkerij en de banketbakkerij	Guide to Good Hygiene Practice for bakers and confectioners	NL	NL	Nederlands Bakkerij Centrum	Jun-08	ISBN: 90-74987-09-8	<a href="http://www.nbc.nl">www.nbc.nl</a>
Hygiëncode voor het poeliersbedrijf	Guide to Good Hygiene Practice for poultry retailing	NL	NL	Productschappen Vee, Vlees en Eieren	Mar-11		<a href="http://www.pve.nl">www.pve.nl</a>
Hygiëncode voor natuurlijke mineraal- en bronwater	Guidelines for applying HACCP within the natural mineral waters and spring waters industry	NL	NL	Nederlandse Vereniging Frisdranken, Waters, Sappen	Jan-10		<a href="http://www.fisdrank.nl">www.fisdrank.nl</a>
Hygiëncode voor de kleinschalige detailhandel in zuivel	Guide to Good Hygiene Practice for small-scale dairy retailing	NL	NL	Productschap Zuivel	Jan-11		<a href="http://www.prodzuivel.nl">www.prodzuivel.nl</a>
Kadercode voor de gedistilleerd en wijnsector, uitsluitend voor zover die code betrekking heeft op de gedistilleerd	Framework code for distilleries	NL	NL	Productschap voor gedistilleerde dranken	aug-95, mar-03		<a href="http://www.pgod.nl">www.pgod.nl</a>
Hygiëncode Transport, opslag en distributie van levensmiddelen	Guide to Good Hygiene Practice for the hygienic transportation, storage and distribution of foodstuffs	NL	NL	Transport en Logistiek Nederland	1-10, 2007		<a href="http://www.lfn.nl">www.lfn.nl</a>
Hygiëncode Groothandel in Dranken en Horecabenoedigheden	Guide to Good Hygiene Practice for the wholesale trade in beverages and catering requisites	NL	NL	Productschap Dranken	April 2012		<a href="http://www.productschapdranken.nl">www.productschapdranken.nl</a>
Hygiëncode voor de horeca	Guide to Good Hygiene Practice for hotel, restaurant, café, bar	NL	NL	Bedrijfschap Horeca en Catering	Sep-07		<a href="http://www.kenniscentrumhoreca.nl">www.kenniscentrumhoreca.nl</a>
Hygiëncode frisdranken, natuurlijke mineraal- en bronwaters	Guide to Good Hygiene Practice for soft drinks, natural mineral waters and spring water	NL	NL	Vereniging Nederlandse Frisdrankenindustrie (NFI)	Jan-10		<a href="http://www.fisdrank.nl">www.fisdrank.nl</a>
HACCP in de moutierij en brouwerij	Guide to Good Hygiene Practices for malting and brewing	NL	NL	Centraal Brouwerij Kamer	nov-02		<a href="http://www.cbk.nl">www.cbk.nl</a>
Hygiëncode voor de ambachtelijke ijsbereiding	Guide to Good Hygiene Practice for ice-cream preparation, prepared according to traditional methods	NL	NL	Bedrijfschap Horeca en Catering	Mar-11		<a href="http://www.bed-horeca.nl">www.bed-horeca.nl</a>
Hygiëncode Eieren voor verzamelaars, pakstations en grossiers	Guide to Good Hygiene Practice for egg gatherers, packers and wholesalers	NL	NL	Productschappen Vee, Vlees en Eieren	nov-96, mar-02		<a href="http://www.pve.nl">www.pve.nl</a>
Hygiëncode voor het slagersbedrijf	Good Hygiene Practice for butchers	NL	NL	Koninklijke Nederlandse Slagersorganisatie	Jun-10		<a href="http://www.knsnet.nl">www.knsnet.nl</a>
Hygiëncode voor windmolens, watermolens en ambachtelijke maaierijen, malend voor menselijke consumptie	Guide to Good Hygiene Practice for windmills, watermills and traditional mills milling products for human consumption	NL	NL	Ambaathelijk korenmolenaars Gide (AKG) / Gide van vrijwillige molenaars (GVM)	Jun-08		<a href="http://www.molenaarsgide.nl">www.molenaarsgide.nl</a>
Hygiëncode voor de graan- ,zaden- en peulvruchten collecterende, verwerkende en afleverende industrie	Guide to Good Hygiene Practice for the collecting, processing and supplying of grains, seeds and legumes	NL	NL	Koninklijke Vereniging Het Comité van Graanhandelaars	Sep-09		<a href="http://www.graan.com/nl">www.graan.com/nl</a>
Hygiëncode voor de AGF-detailhandel	Guide to Good Hygiene Practice for small retail shops and mobile shops selling fruit and vegetables	NL	NL	Productschap	version no. 2 (apr-08)		<a href="http://www.tuinbouw.nl">www.tuinbouw.nl</a>
Hygiëncode voor de wijnsector 2011	Guide to Good Hygiene Practice for the wine sector 2011	NL	NL	Productschap Wijn	May-11		<a href="http://www.wijninfo.nl">www.wijninfo.nl</a>
NAO Hygiëncode voor ongeschilde aardappelen	Guide to Good Hygiene Practice for unpeeled potatoes	NL	NL	Nederlandse Aardappel Organisatie (NAO)	April 2012		<a href="http://www.nao.nl">www.nao.nl</a>
Hygiëncode Stichting Overlegplatform Restaurantketens (STOR) 2009	Guide to Good Hygiene Practice for restaurant chain (STOR) 2009	NL	NL	Stichting Overlegplatform Restaurantketens (STOR)	Dec-09		<a href="http://www.veneca.nl">www.veneca.nl</a>
Hygiëncode voor de contract- en inlichtcatering	Hygiene-code for contract- and inlightcatering	NL	NL	VENECA	Jan-10		<a href="http://www.veneca.nl">www.veneca.nl</a>
Hygiëncode voor de voedingsverzorging in woonvormen	Guide to Good Hygiene practice for social treatment centres	NL	NL	Voedingencentrum Nederland	Jan-07		<a href="http://www.vncpi.nl">www.vncpi.nl</a>
Hygiëncode voor ongesneden vers(e) groenten, fruit en paddenstoelen 2011	Guide to Good Hygiene Practice for uncut fresh vegetables, fruit and mushrooms 2011	NL	NL	Productschap Tuinbouw	Jun-11		<a href="http://www.minvws.nl">www.minvws.nl</a>
CBL Hygiëncode 2011	Guide to Good Hygiene Practice for supermarkets 2011	NL	NL	Centraal Bureau Levensmiddelenhandel	Mar-11		<a href="http://www.cbl.nl">www.cbl.nl</a>
Hygiëncode ambulante handel verkoop eet- en drinkwaren	Good Hygiene Practice for house to house sales of food and drinks	NL	NL	Hoofbedrijfschap detailhandel	jun-04		<a href="http://www.hbd.nl">www.hbd.nl</a>
Voedselveiligheid certificaat (VVAK)	Certificate in field cropping	NL	NL	Hoofproductieschap Akkerbouw (VOTOB)	Jan-06		<a href="http://www.votob.nl">www.votob.nl</a>
Hygiëncode voor op- en overslag van eerbare oliën en vetten	Good Hygiene Practice for storage and transfer for edible oils and fats	NL	NL	Vereniging van Onafhankelijke Tankopslagbeheerders	May-04		<a href="http://www.votob.nl">www.votob.nl</a>
Hygiëncode voor kleine instellingen (Jeugdzorg, Kinderopvang, Welzijn & Maatschappelijke Dienstverlening)	Guide to Good Hygiene Practice for small institutions (youth care, welfare, public service and child care)	NL	NL	Branchorganisatie Kinderopvang	Janvier-2012		<a href="http://www.kinderopvang.nl">www.kinderopvang.nl</a>

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
EurepGap IFA Schema Plantaardig	Good Hygiene Practice for plant primary production	NL	NL	EUREPGAP c/o FoodPLUS GmbH	2.0 march-05	Code Ref.: IF 2.0 CP	<a href="http://www.eurep.org">www.eurep.org</a>
Hygiëncode voor aan boord van een vaartuig gekookte schaal- en schelpdieren	Guide to Good Hygiene Practice for cooking of crustaceans and molluscs on board of vessels	NL	NL	Productschap Vis	Sep-07		<a href="http://www.dvvis.nl">www.dvvis.nl</a>
Hygiëncode voor Verzend- en zuiveringscentra	Guide to Good Hygiene Practice for dispatch and purification centres	NL	NL	Productschap Vis	Sep-07		<a href="http://www.dvvis.nl">www.dvvis.nl</a>
Voedseel- en Voederveiligheid Akkerbouw (VVAK)	Food- and Feed safety Arable Farming	NL	NL	Certificeringsoverleg Akkerbouw / Productschap Akkerbouw	seizoen 2007/2008		<a href="http://www.productschapakkerbouw.nl/teelt/voedseel-eh-voederveiligheid-akkerbouw-wrak">www.productschapakkerbouw.nl/teelt/voedseel-eh-voederveiligheid-akkerbouw-wrak</a>
Kwaliteit Regeling IKB Nederland Varken	Quality System IKB Netherlands Pigs	NL	NL	De Groene Belangenbehartiger B.V	version no.7.5 (march 2008)		<a href="http://www.dqbv.nl/ikb2004/index-ikb2004-0.htm?main/frames/reglement_frame.htm">www.dqbv.nl/ikb2004/index-ikb2004-0.htm?main/frames/reglement_frame.htm</a>
Regeling IKB Varken	Integrated chain control and quality scheme for pigs	NL	NL	CBD B.V.	Version 2.0 (Dec 2008)		<a href="http://85.17.176.217:8080/mediabasket/CBS%20-%20IKBvarken/documents/IKBvarken_Voorschrift%20L_Varkenhouders_2.0_071227.pdf?itemID=1381189">85.17.176.217:8080/mediabasket/CBS%20-%20IKBvarken/documents/IKBvarken_Voorschrift%20L_Varkenhouders_2.0_071227.pdf?itemID=1381189</a>
Hygiëncode binnenvaart Levensmiddelen en Dievoeders	Guide to Good Hygiene Practice on barges for food and feed	NL	NL	Centraal Bureau voor de Rij- en binnenvaart	feb-09		<a href="http://www.cbtp.nl">www.cbtp.nl</a>
Hygiëncode Vleeskalveren	Veal calves	NL	NL	Productschappen Vee, Vlees en Eieren, Productschap Vee en Vlees (PvV)	Mar-10		<a href="http://www.ikbkalveren.nl/upload/regeeling/2010-07-29-101454%20versie%203%20website.pdf">www.ikbkalveren.nl/upload/regeeling/2010-07-29-101454%20versie%203%20website.pdf</a>
Hygiëncode Rundveehouderij ten behoeve van de vleesproductie	Cattle Farms / beef production	NL	NL	Productschappen Vee, Vlees en Eieren, Productschap Vee en Vlees (PvV)	2010-02-25-100024		<a href="http://10-025-100024.doc-20111012014052.pdf">10-025-100024.doc-20111012014052.pdf</a>
Hygiëncode voor de boerderijzuivelsector	Guide for dairy production in farms	NL	NL	Productschap Zuivel	17-03-2010-2006		<a href="http://www.produzuivel.nl">www.produzuivel.nl</a>
Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen	Good Hygiene Practice for food safety system of petrol stations	NL	NL	Vereniging Nederlandse Petroleumindustrie	Jul-09		<a href="http://www.vndpi.nl">www.vndpi.nl</a>
Hygiëncode voor handelaren in chemische producten 2011	Guide for traders in chemical products	NL	NL	Verbond van handelaren in chemische producten I	2011		<a href="http://www.vmjinfo.nl">www.vmjinfo.nl</a>
Hygiëncode voor de Nederlandse wijngeardieners 2012	Guide to good hygiene practice for vineyards	NL	NL	Productschap Wijn	April 2012		<a href="http://www.vinbouw.nl">www.vinbouw.nl</a>
Zasady GHP/GMP oraz system HACCP jako narzędzia zapewnienia bezpieczeństwa zdrowotnego żywności, poradnik dla przedsiębiorcy	GHP/GMP guide and HACCP system as tools ensuring food health safety, guidelines for food retailers	PL	PL	FAPA	2003	ISBN: 83-88010-48-4	
Przewodnik do wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego	GMP/GHP and HACCP system implementation guide for institution of collective nourishment (food serving establishments)	PL	PL	FAPA	2003	ISBN: 83-88010-483-3	
Kuchnia serwuje system HACCP. Poradnik wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego i firmach cateringowych	Kitchen serves HACCP system – guide for GHP/GMP and HACCP system implementation at institution of collective nourishment (food serving establishments) and catering companies	PL	PL	Gastropol group sp. Zo.o	2004	ISBN: 83-920721-0-3	
Wdrażanie systemu HACCP w małych i średnich przedsiębiorstwach sektora żywnościowego, poradnik dla kierujących zakładem	HACCP system implementation in small and middle size food sector entrepreneurs, guidelines for managers	PL	PL	FAPA	2003	ISBN: 83-88010-53-0	
Zasady systemu HACCP oraz GHP/GMP w zakładach produkcji i obrotu żywnością oraz żywienia zbiorowego	HACCP regulations for food plants, food operators and institution of collective nourishment (food serving establishments)	PL	PL	Publikacja powstała z inicjatywy głównego inspektora sanitarnego	2004		<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>
Poradnik dla właścicieli piekarni i cukierni do wprowadzania GMP/GHP oraz zasad systemu HACCP	GMP/GHP, HACCP system implementation guides for bakery and confectionary owners	PL	PL	Handlowo-usługowa spółdzielnia samopomoc chlopska	2004	ISBN: 83-919549-3-5	<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>
Przewodnik dobrej praktyki higienicznej i przetwórczej w branży mleczarskiej	Guide of Good Hygiene and Processing Practice in Dairy Sector	PL	PL, EN	Związek Polskich Przetwórców Mleka	39022	ISBN 83-917997-1-9	
Przewodnik ustanawiania i wdrażania systemu zarządzania bezpieczeństwem żywności (w tym systemu HACCP) oraz jego oceny i utrzymywania dla producentów żywności i ich kooperantów w łańcuchu żywnościowym (wytyczne)	Guide on establishing and implementation of food safety management system (including HACCP system) and its assessment and maintenance for food producers and its cooperates in food chain (guidelines)	PL	PL	Polski Rejestr Stałków Biuro Certyfikacji	1st edition 2009	ISBN 978-83-7664-013-6	<a href="http://www.polski-rejestr-stalkow.pl">www.polski-rejestr-stalkow.pl</a>
Boas praticas de produção de gelados	Guide to Good Hygiene Practice for ice-cream production	PT	PT	Associação Nacional dos Industriais de Gelados Alimentares (ANIGA)	jun-08		<a href="http://www.aniga.pt">www.aniga.pt</a>
Código de boas práticas da distribuição alimentar	Guide to Good Hygiene Practice for food distribution	PT	PT	Associação Portuguesa de Empresas de Distribuição (APEDE)	Mar-07		<a href="http://www.aped.pt">www.aped.pt</a>
Código de boas práticas de conservas de sardinha e de tipo sardinha	Guide to Good Hygiene Practice for canned sardines	PT	PT	Associação de Indústria Alimentar pelo Frio (ALIF)	Sep-06		<a href="http://www.ancipa.pt">www.ancipa.pt</a>
Código de boas práticas de higiene das águas minerais naturais e das águas de nascente	Guide to Good Hygiene Practice for natural mineral waters and spring waters	PT	PT	APIAM	Mar-01		<a href="http://www.apiam.pt">www.apiam.pt</a>
Código de boas práticas de higiene e fabrico, sector da panificação e pasteleria	Guide to Good Hygiene and Manufacturing Practice for the bakery and pastry sector	PT	PT	Associação do Comércio e da Indústria de Panificação, Pastelaria e Similares (ACIP)	?		<a href="http://www.acip.pt">www.acip.pt</a>
Código de boas práticas de higiene e Guia prático de aplicação do HACCP para as indústrias de refrigerantes, sumos de frutos e nectares	Guide to Good Hygiene Practice and HACCP system implementation for the sector of fresh drinks and fruit juices	PT	PT	ANIRSF Associação Nacional dos Industriais de Refrigerantes e Sumos de Frutos	Mar-08		<a href="http://www.anirsf.pt">www.anirsf.pt</a>
Código de boas práticas de higiene indústria de leite e produtos lácteos	Guide to Good Hygiene Practice for dairy and milk industry	PT	PT	Associação nacional dos industriais de laticínio (ANIL)	Jul-02		<a href="http://www.anilact.com">www.anilact.com</a>
Código de boas práticas de higiene no processamento de Citrinos para a Comercialização em fresco.	Guide to Good Hygiene Practice for lemon	PT	PT	Uniprotul - União de Produtores Horto - Frutícolas do Alentejo (Uniprotul)	Mar-07		<a href="http://www.uniprotul.pt">www.uniprotul.pt</a>
Código de boas práticas de higiene para a indústria de gorduras, margarina e cremes de barraf	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39)	Oct-01		
Código de boas práticas de higiene para a restauração	Guide to Good Hygiene Practice for the catering sector	PT	PT	Associação dos Industriais Hoteleiros e Similares do Alentejo	nov-09		<a href="http://www.aihsa.pt">www.aihsa.pt</a>
Código de boas práticas de higiene para a restauração colectiva	Guide to Good Hygiene Practice for canteens	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>
Código de boas práticas de higiene para a restauração pública	Guide to Good Hygiene Practice for restaurants	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>
Código de boas práticas de higiene para as cafetarias e similares	Guide to Good Hygiene Practice for cafeterias and similar establishments	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>
Boas praticas de produção de gelados	Guide to Good Hygiene Practice for ice-cream production	PT	PT	Associação Nacional dos Industriais de Gelados Alimentares (ANIGA)	jun-08		<a href="http://www.aniga.pt">www.aniga.pt</a>
Código de boas práticas da distribuição alimentar	Guide to Good Hygiene Practice for food distribution	PT	PT	Associação Portuguesa de Empresas de Distribuição (APEDE)	Mar-07		<a href="http://www.aped.pt">www.aped.pt</a>
Código de boas práticas de conservas de sardinha e de tipo sardinha	Guide to Good Hygiene Practice for canned sardines	PT	PT	Associação de Indústria Alimentar pelo Frio (ALIF)	Sep-06		<a href="http://www.ancipa.pt">www.ancipa.pt</a>
Código de boas práticas de higiene das águas minerais naturais e das águas de nascente	Guide to Good Hygiene Practice for natural mineral waters and spring waters	PT	PT	APIAM	Mar-01		<a href="http://www.apiam.pt">www.apiam.pt</a>

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Código de boas práticas de higiene e fabrico, sector da panificação e pastelaria	Guide to Good Hygiene and Manufacturing Practice for the bakery and pastry sector.	PT	PT	Associação do Comércio e da Indústria de Panificação, Pastelaria e Similares (ACIP)	?		<a href="http://www.acip.pt">www.acip.pt</a>
Código de boas práticas de higiene e Guia prático de aplicação do HACCP para as indústrias de refrigerantes, sumos de frutos e nectares	Guide to Good Hygiene Practice and HACCP system implementation for the sector of fresh drinks and fruit juices	PT	PT	ANIRSF Associação Nacional dos Industriais de Refrigerantes e Sumos de Frutos	Mar-08		<a href="http://www.anirsf.pt">www.anirsf.pt</a>
Código de Boas Práticas de Higiene e Segurança Alimentar	Guide to Good Hygiene Practice and Food Safety	PT	PT	Associação Portuguesa de Hotelaria Restauração e Turismo	Nov-08		<a href="http://www.aphort">www.aphort</a>
Código de boas práticas de higiene indústria de leite e produtos lácteos	Guide to Good Hygiene Practice for dairy and milk industry	PT	PT	Associação nacional dos industriais de laticínios (ANIL)	Jul-02		<a href="http://www.anilact.com">www.anilact.com</a>
Código de boas práticas de higiene no processamento de Citrinos para a Comercialização em fresco.	Guide to Good Hygiene Practice for lemon	PT	PT	Uniprofrutol - União de Produtores Horto - Frutícolas do Alentejo (Uniprofrutol)	Mar-07		<a href="http://www.uniprofrutol">www.uniprofrutol</a>
Código de boas práticas de higiene para a indústria de gorduras, margarina e cremes de barrar.	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Semânticas de Oleaginosas (CT39)	Oct-01		
Código de boas práticas de higiene para a restauração	Guide to Good Hygiene Practice for the catering sector	PT	PT	Associação dos Industriais Hoteleiros e Similares do Alentejo	Nov-09		<a href="http://www.aihsa.pt">www.aihsa.pt</a>
Código de boas práticas de higiene para a restauração colectiva	Guide to Good Hygiene Practice for canteens	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>
Código de boas práticas de higiene para a restauração pública	Guide to Good Hygiene Practice for restaurants	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.fapa.com.pt">www.fapa.com.pt</a>
Código de boas práticas de higiene para as cafetarias e similares	Guide to Good Hygiene Practice for cafeterias and similar establishments	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>
Código de boas práticas de higiene, para o serviço de alimentação escolar	Guide to Good Hygiene Practice for school catering (or canteens)	PT	PT	Associação de Desenvolvimento do Concelho de Espinho	?		
Código de boas práticas de higiene e segurança alimentar transporte de alimentos	Guide to Good Hygiene Practice for transportation of food	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	Mar-08		<a href="http://www.aresp.pt">www.aresp.pt</a>
Código de Boas Práticas na Exploração Pecuária	Guide to Good Hygiene Practice for farming	PT	PT	Confederação dos Agricultores de Portugal	Dec-09		<a href="http://www.cap.pt">www.cap.pt</a>
Código de boas práticas para a indústria de óleos e gorduras vegetais refinados	Guide to Good Hygiene Practice for refined vegetable oils and fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Semânticas de Oleaginosas (CT39)	Oct-01		
Código de boas práticas para o processamento tecnológico dos azeites virgens	Guide to Good Hygiene Practice for virgin oils production	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Semânticas de Oleaginosas (CT39)	Oct-01		<a href="http://www.tobis-portugal.pt">www.tobis-portugal.pt</a>
Guia de boas práticas, higiene, segurança e controlo alimentar	Guide to Good Practice for food hygiene, safety and control	PT	PT	Associação da Hotelaria de Portugal (AHP), CRISTA	Oct-05		<a href="http://www.tobis-portugal.pt">www.tobis-portugal.pt</a>
Manual de Segurança Alimentar	Guide to Good Practice for food safety	PT	PT	Associação Comercial de Braga	Aug-08		<a href="http://www.abcbra.pt">www.abcbra.pt</a>
Ghid de bune practici în agricultură	Guide of good agricultural practices	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006		<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practice de igienă în panificație	Guide of good hygiene practices in bakery	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 0 04027 3	<a href="http://www.compan.ro">www.compan.ro</a>
Ghid de bune practici - Sistemul de siguranță alimentelor HACCP - HACCP	Ghid de bune practici - Sistemul de siguranță alimentelor HACCP	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2007	ISBN: 978-873-7765-41-3	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici de igienă și producție în industria lapteului și produselor lactate	Guide of good hygiene and production practices in milk and milk products industry	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2007	ISBN: 978 973 7714 38 1	<a href="http://www.apfil.org.ro">www.apfil.org.ro</a>
Ghid de bune practici pentru siguranța alimentelor - managementul siguranței	Guide of good practice for food safety - food safety management	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973- 7765- 15-x	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici pentru siguranța alimentelor - managementul siguranței alimentelor - industria de morărit -	Guide of good practice for food safety - food safety management - Milling industry - Maize	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973-7765-15-x	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici pentru industria de morărit - forțarea făinii	Guide of good practices for milling industry - flour fortification	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2007	ISBN: 978-973-7765-46-8	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici de igienă în patiserie și cofetărie	Guide of good hygiene practices for pastry and confectionary products	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 0 04276 4	<a href="http://www.compan.ro">www.compan.ro</a>
Ghid de bune practici pentru siguranța alimentelor - Sistemul de siguranță alimentelor	Guide of good practices for food safety - HACCP - Food safety	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006	ISBN: 973 7765 25 7	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici pentru siguranța alimentelor - managementul siguranței	Guide of good practice for food safety - food safety management	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 7765 11 7	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici pentru siguranța alimentelor - anagementul siguranței	Guide of good practice for food safety - food safety management	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006	ISBN: (10) 973 7765 30 3	<a href="http://www.anamob.ro">www.anamob.ro</a>
Ghid de bune practici de igienă și producție pentru sectorul de procesare a cămii	Guide of good hygiene and production practices for meat processing industry	RO	RO	Romanian Meat Association (ARC)	2006	ISBN (10) 973 87656 1 7	<a href="http://www.rme.ro">www.rme.ro</a>
Ghid de bune practici de igienă în industria zahărului	Guide of good hygiene practices in sugar industry	RO	RO	Association of Food Business Operators in sugar industry	2006	ISBN: 978-973-8942-16-15	<a href="http://www.zahar.ro">www.zahar.ro</a>
Ghid de bune practici de igienă în industria conserveelor din legume și fructe	Guide of good hygiene practices in the industry of canned fruit and vegetables	RO	RO	Association of Food Business Operators in canned fruit and vegetables industry	2006		<a href="http://www.romalimienta.ro">www.romalimienta.ro</a>
Ghid de bune practice privind retragerea/rechemarea produselor alimentare de pe piață	Guide of good practice for withdrawal/recall of food products from the market	RO	RO	Romanian Federation of Food Business Industry - Romalimienta	2008		<a href="http://www.romalimienta.ro">www.romalimienta.ro</a>
Ghid de bune practice în industria mătului și a berii	Guide of good practice for malt and beer industry	RO	RO	Independent Food Business Association of Beer Producers (PSPiBR)	2006		<a href="mailto:psibr@clicknet.ro">psibr@clicknet.ro</a>
Ghid de bune practice de igienă privind manipularea vânatului	Guide of good hygiene practices in handling wild game meat	RO	RO	National Forests Association - ROMSILVA	2008		<a href="http://www.romsilva.ro">www.romsilva.ro</a>
Branschiștii pentru igienisă producție av mîjloproduter	Guide for hygienic production of milk products	SE	SE	Svensk mjölk	version 2a 2010		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii pentru igienisă praxis vid hantverksmässig produktion av ost och andra mjölkprodukter	Guide for hygienic practice in small scale production of cheese and other milk products	SE	SE	Eldrimmer	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii pentru igienisă mjölkproduktion	Guide for hygienic production of milk	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för kontroll av den behandlade mjölkens kvalitet	Guide for control of raw milk hygienic quality	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii pentru igienisă intrasport av obehandlad mjölk från gård	Guide for hygienic transport of raw milk from farm	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för äggpackerier	Guide for egg packing centres	SE	SE	Svenska ägg AB	2006		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för livsmedelsindustri och dagligvaruhandel-allergi och annan överkänslighet, hantering och märkning	Guide for food industry and retail sale: Allergy and other food intolerance, managements and labelling.	SE	SE	Livsmedelsindustrin och dagligvaruhandeln	2005		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för livsmedelsindustri och dagligvaruhandel-allergi och annan överkänslighet, hantering och märkning - ändringsblad	Guide for food industry and retail sale: Allergy and other food intolerance, managements and labelling - sheet of change	SE	SE	Livsmedelsindustrin och dagligvaruhandeln	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för bageter	Guide for bakery and confectionary	SE	SV	Sveriges bagare och konditorer AB	2012-11-01		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för dagligvaruhandeln - Saker mat i din butik!	Guide for retail sale	SE	SV	Svensk dagligvaruhandel	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för dagligvaruhandeln - Saker mat i din butik! - ändringsblad	Guide for retail sale - sheet of change	SE	SV	Svensk dagligvaruhandel	nr 1 2010		<a href="http://www.slv.se">www.slv.se</a>
Branschiștii för tillverkning av fiskprodukter	Guide for production of fish products	SE	SV	Fiskbranschens riksförbund	2007		<a href="http://www.slv.se">www.slv.se</a>

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact
Branschiktlinjer för räktsaker	Guidelines for safe production of honey	SE	SV	Sveriges fiskares riksförbund	2007		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för att undvika fusariumtoxiner i spannmål 2011	Guide to avoid fusarium toxins in grain 2011	SE	SV	Arbetsgruppen för fusariumtoxiner	2011		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för hantering av honung - "Säker haning"	Guide for safe production of honey	SE	SV	Biodlerna	2010		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för sakra kosttillskott till konsument	Guide for production of safe food supplements	SE	SV	Svensk Egenvärd	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för saker mat i servicehandeln	Guide for safe food in fast food sector	SE	SV	Svensk servicehandel & Fast food	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för smaskalig slakt och stökning av storboskap, gris och lamm	Guide for small scale slaughter and cutting-up of livestock, pigs and lamb	SE	SV	JTI - Institutet för jordbruks- och miljöteknik	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för temperaturdisciplin i hantering av kylda och djupfrysade livsmedel	Guide for cold and deep frozen food	SE	SV	Djupfrysingsbyrån	2007		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för vändingbranschen	Guide for vending sector	SE	SV	Svenska vändingföreningen	2010		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för småskalig produktion av vin- och spritdrycker	Guide for small scale production of wine and spirit drinks	SE	SV	Svenska vinodlarföreningen	2008		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för saker mat inom vård, skola och omsorg	Guide for safe food in public sector	SE	SV	Sveriges kommuner och landsting	2009		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för saker mat i idrottsbärsen	Guide for safe food in the sports association	SE	SV	Riksidrottsförbundet	2011		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för hygienisk produktion av mjölkprodukter	Guide for hygienic production of milk products	SE	SV	Guide for hygienic production of milk products	Jul-05		
Nationella Branschiktlinjer för att undvika Fusariumtoxiner i spannmål 2012	Guide to avoid fusarium toxins in grain 2012	SE	SV	Arbetsgruppen för fusariumtoxiner	2012		<a href="http://www.slv.se">http://www.slv.se</a>
Saker mat i din butik	Safe food in your store	SE	SV	Svensk Dagligvaruhandel	20/05/2013		<a href="http://www.slv.se/">http://www.slv.se/</a>
Sakra sport- och viktimisknings-produkter till konsument	Safe sport products and food for weight reduction to consumers	SE	SV	Svensk Egenvärd	oct-12		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer för restauranger	Guides for restaurants	SE	SV	VISITA	20/06/2013		<a href="http://www.slv.se">www.slv.se</a>
Branschiktlinjer Utomhusmatlagning	Guide to outdoor cooking	SE	SV	Progrezzum Ekonomisk Förening	12/06/2013		<a href="http://www.slv.se">www.slv.se</a>
Smernice za mikrobiološko varnost živil, ki so namenjena končnemu potrošniku	Guides to microbiological safety of food intended for final consumers	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	dec-05		
Smernice dobre higienske prakse/HACCP za kuhinje vrte kindergartens	Guide to good hygiene practice/HACCP for kitchens in kindergartens	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	aug-05		
Smernice dobrih higienskih navad na načelnih sistema HACCP v trgovinski dejavnosti	Guide to good hygiene practice/HACCP for the retail sector	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	jun-05		<a href="http://www.nz.govt.nz">www.nz.govt.nz</a>
Smernice dobre higienske prakse za predelavo grovdja v vino	Guidelines on Good Practice in the Primary Production of Food and Feed	SI	SI	Republic of Slovenia, Ministry of Agriculture, Forestry and Food, Chamber of Agriculture, Forestry and Food of Slovenia	december 2007		
Smernice dobrih higienskih navad na načelnih sistema HACCP v trgovinski dejavnosti za mesnice in ribarice	Guide to good hygiene practice and HACCP principles in butcher shops and fish market	SI	SI	Kmetijsko gozdarstvo zbornice Slovenije	14.12.2007		<a href="http://www.kgzs.si">www.kgzs.si</a>
Priručnik o dobre higienske prakse za proizvodnjo mlečnih izdelkov in sirov na kmetiji	Manual on good hygiene practice in on-farm production of dairy products and cheese	SI	SI	Chamber of Commerce, Ministry of Economy	1. July 2007		<a href="http://www.nz.govt.nz/files/defaultimg.govt.nz/pageuploads/0/NTPPB/mng_smernice_higienskih_navad_149_68-76.pdf">www.nz.govt.nz/files/defaultimg.govt.nz/pageuploads/0/NTPPB/mng_smernice_higienskih_navad_149_68-76.pdf</a>
Smernice dobrih higienskih navad v čebelarstvu na načelnih HACCP	Guide to good hygiene practice and HACCP principles in apiculture	SI	SI	Association of small cheesemakers	1. July 2009		
Hygienická príručka, súšené nepasterizované cestoviny	Guide to good hygiene practice and HACCP principles in pasta production	SK	SK	Beekeepers Association of Slovakia	1. February 2006		<a href="http://www.czs.si/Uplodac/cebelari_haccp.pdf">www.czs.si/Uplodac/cebelari_haccp.pdf</a>
Špecifická hygienická príručka pre pekársku výrobu	Guide to Good Hygiene Practice for production of bread	SK	SK	Ministry of Agriculture of the Slovak Republic	2.sep.2010		
Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrudkového syra v salašných podmienkach	Guide to Good Hygiene Practice on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")	SK	SK	Ministry of Agriculture of the Slovak Republic	2004		
Príručka hygienickej praxe pre zariadenia spoločného stravovania	Guide to good hygiene practice intended for public catering services	SK	SK	Association of sheep and goat breeders in Slovakia, Banská Bystrica	fev-06		
Špecifická hygienická príručka pre pekársku výrobu - odatok	Guide to Good Hygiene Practice for production of bread - Supplement	SK	SK	Public Health Authority of the Slovak Republic	39093		
Hygienická príručka na zásadách HACCP pre spracovanie ovčieho mlieka a výrobu tradičných výrobkov z ovčieho mlieka v podmienkach salaša - Spracovanie mlieka, Výroba ovčieho hrudkového syra pre byndziarne, Výroba tradičných špeciálov a to -Ovčí hrudkový syr - salašnícky, -Ovčí salašnícky idený syr, -Ovčí hrudkový syr - salašnícky, -Ovčí salašnícky idený syr, -Žinčica - Predaj tradičných špeciálov	Hygienic guide on HACCP principles for processing of sheep milk and manufacturing of traditional products from sheep milk in the chalet conditions - Spracovanie mlieka, Výroba ovčieho hrudkového syra pre byndziarne, Výroba tradičných špeciálov a to -Ovčí hrudkový syr - salašnícky, -Ovčí salašnícky idený syr, -Ovčí hrudkový syr - salašnícky, -Ovčí salašnícky idený syr, -Žinčica - Predaj tradičných špeciálov	SK	SK	Ministry of Agriculture of the Slovak Republic	29/06/1905		
Hygienická príručka na zásadách HACCP pre výrobu a predaj výrobkov z ovčieho mlieka v salašných podmienkach - Ovčí hrudkový syr na priamu spotrebu, ovčí idený syr, žinčica, bačovský bryndza, parence, korbáčiky - part.2	Hygienic guide on HACCP principles for production and distribution of sheep milk products in mountain conditions - Ovčí hrudkový syr na priamu spotrebu, ovčí idený syr, žinčica, bačovský bryndza, parence, korbáčiky - part.2	SK	SK	Cech výrobcov ovčieho syra v Turci, Turčianske Klčany (Guild of sheep cheese producers in Turiec, Turčianske Klčany)	feb-08		
Príručka správnej hygienickej praxe pre výrobu vina - "Hygienická príručka vinára"	Guide to Good Hygiene Practice for production of wine - "Hygienic Guide of Vintner"	SK	SK	Zväz chovateľov oviec a kôz na Slovensku, Banská Bystrica (Association of sheep and goat breeders in Slovakia, Banská Bystrica)	01/09/2008		
Špecifická príručka - Technologické postupy a hygienicko-sanitačná príručka malovníara pre výrobu vina	Specific Guide - Technology procedures and hygiene-sanitation guide of small producer of wine for production of wine	SK	SK	Občianske združenie Vinna cesta Záhonie (Civil Association of "Vine Route-Záhonie")	Jul-05		
Špecifická príručka "Hygienická príručka malovníara"	Specific Guide - Hygienic guide of small wine producer	SK	SK	Vinohradnícky spoločenstvo Rýbnik a Vinohradnícky spoločenstvo Čajkov (Viticulture Association Rýbnik and Viticulture Association Čajkov)	2010		
Špecifická príručka - Hygienická príručka svätoujského vinohradníckeho spolku	Specific guide - Hygienic Guide of Viticulture Association from Svätý Jur	SK	SK	Občianske združenie Vinohradnícke a vinárske združenie, Brňovce (Civil Association of Master Bakers, Biscuit Cake Association SZEAGAB Bátorove Kosihy)	2013		
Špecifická príručka - Technologické postupy a hygienicko-sanitačná príručka malovníara pre výrobu vina	Specific Guide - Technology procedures and hygiene-sanitation guide of small producer of wine for production of wine	SK	SK	Občianske združenie Vinohradnícke a vinárske združenie, Brňovce (Civil Association of Master Bakers, Biscuit Cake Association SZEAGAB Bátorove Kosihy)	2010		
Hygienicko-sanitačná príručka vinára	Hygiene-sanitation guide of producer of wine	SK	SK	Svätoujský vinohradnícky spoločenstvo (Viticulture Association from Svätý Jur)	2011		
Industry guide to Good Hygiene Practices: Baking guide	Industry guide to Good Hygiene Practices: Baking guide	UK	EN	Občianske združenie NEKVINUM, Vinica (Civil Association of National Association of Master Bakers, Biscuit Cake Association SZEAGAB Bátorove Kosihy)	2011		
				Chocolate and Confectionery Alliance, Federation of Bakers, Scottish Association of Master Bakers, etc.	1997	ISBN: 0 900 103 55 8	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact
Industry guide to Good Hygiene Practice: Bottled Water Guide	Industry guide to Good Hygiene Practice: Bottled Water Guide	UK	EN	British Soft Drinks Association	2001	ISBN: 1 9043 0631 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Catering guide	Industry guide to Good Hygiene Practice: Catering guide	UK	EN	British Hospitality Association	1997	ISBN: 0 900 103 00 0	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Catering guide - Ships	Industry guide to Good Hygiene Practice: Catering guide - Ships	UK	EN	Chamber of Shipping	2004	ISBN: 1 904306 42 X	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Flour Milling	Industry guide to Good Hygiene Practice: Flour Milling	UK	EN	National Association of British and Irish Millers	1999	ISBN: 1 902423 20 8	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Fresh Produce	Industry guide to Good Hygiene Practice: Fresh Produce	UK	EN	Fresh produce Consortium	1999	ISBN: 1 902423 19 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Markets and fairs guide	Industry guide to Good Hygiene Practice: Markets and fairs guide	UK	EN	National Association of British Market Authorities	1997	ISBN: 1 902423 00 3	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Industry guide to Good Hygiene Practice: Retail guide	Industry guide to Good Hygiene Practice: Retail guide	UK	EN	British Retail Consortium	1997	ISBN: 0 900 103 60 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Food Industry Guide to Good Hygiene Practice: Mail Order Food	Food Industry Guide to Good Hygiene Practice: Mail Order Food	UK	EN	The Mail Order Fine Foods Association	2007	ISBN: 978-0-11-243097-1	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Food Industry Guide to Good Hygiene Practice: Vending and Dispensing	Food Industry Guide to Good Hygiene Practice: Vending and Dispensing	UK	EN	Automatic vending Association	2008	ISBN: 978 0 11 243009 5	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Food Industry Guide to Good Hygiene Practice: Wholesale Distributors	Food Industry Guide to Good Hygiene Practice: Wholesale Distributors	UK	EN	The Federation of Wholesale Distributors	07/11/2007	ISBN: 978-0-11-243101-5	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>
Whitefish Processors	Whitefish Processors	UK	EN	Grimsby Fish Merchants Association	2013	978-0-11-708199 4	<a href="http://www.food.gov.uk/about-us/publications/industrypublications/us/publications/industrypublications/">www.food.gov.uk/about-us/publications/industrypublications/</a>
Sandwich Bars & Similar Food Service Outlets	Sandwich Bars & Similar Food Service Outlets	UK	EN	British Sandwich Association	2013	978-0-11-708200 7	<a href="http://www.food.gov.uk/about-us/publications/industrypublications/us/publications/industrypublications/">www.food.gov.uk/about-us/publications/industrypublications/</a>

<b>Key word</b>
Honey
Distribution (cold store)
Retailer ,Catering
Personal hygiene
Training
Ice cream production
Milling industry
Milk & dairy products
Milk & dairy products
Bakery
Catering (collective nourishment)
Meat & Meat products
Meat
Meat
egg
drink
oil
catering
Meat
fruit products

<b>Key word</b>	
milk and dairy products	
Confectionary	
Feed	
Milk, milk products	
Butchers shop	
Brewery, beer	
Ice-cream	
Meat (poultry), Slaughterhouse, cutting plants	
Retail (supermarkets, small foodstuffs, beverages, fruit, vegetables, fishery products,...)	
Transport Milk (raw milk)	
Food supplements (production)	
Plant Primary production	
Fruit and vegetables Potatoes (processing wholesale)	
Transport Storage	
Slaughterhouses Cutting plants Fresh meat Minced meat Preparations of meat Mechanically separated meat (domestic unguated)	
Meat products Prepared meals Natural intestines	
Milling industry	
Biscuit, chocolate, filled chocolate, confectionery (processing wholesale)	
Catering (restaurant, hotel, ...)	

<b>Key word</b>	
Margarine, fats	
Catering (collective nourishment, hospital, school, social centre...)	
Bread, cake, chocolate, ice-cream - Retail	
Coffee	
Bottled water Beverages (soft) Fruit and vegetables juices	
Honey	
Fish products	
Agricultural work Plant Primary production	
Animal primary production	
Cereals, farm inputs (wholesale)	
Food (wholesale)	
Primary production	
meat	
milk	
food	
oils	
food	
bread	
bread	
drink	
drink	
meat	
Meat and meat products	
Cheese and milk products	



<b>Key word</b>
Bakery; Pastry-making, Confectionery
Meat products
Catering
Meat products
Catering
Bakery
Retail
Storage, Distribution
School canteens
Bottled water; Mineral Water; Transport and distribution
Open markets
Soft drinks, juices
Recall, traceability
Milling products
Bakery
Pasta
Beverages (soft)
Potatoes (Starch)
Distribution (cold store)
Milk & Milk products
Meat (Poultry)
Meat & Meat products
Confectionary
Eggs & Egg products
Mineral water
Bakery
Retail (delicatessen)
Fruit & Vegetables

<b>Key word</b>
Meat products (Poultry)
Fish products, Aquaculture
Salt
Fruit
Meat products (Poultry)
catering
HACCP
gastronomy
Retail
Eggs
Retail (fruit, vegetables)
Distribution (cold store)
Foodstuff (transport)
Fruit juices
Bakery & Confectionary
Butcher
Retail (beverages)
Retail (mobile establishments)
Water
Beverage dispensing equipment
Beverage dispensing equipment
Beverage dispensing equipment
Beverage dispensing equipment
Dispense systems for draught beverages, point of use watercoolers, requirements
Dispense systems for draught beverages, point of use watercoolers, requirements
Sales arrangements of foodstuffs, Ventilation equipment
Cream whipping machines

<b>Key word</b>
Temperature
Sales vehicle
Dishwasher
Dishwasher
Dishwasher
Training in hygiene
Cleaning and disinfection
Ice-cream
Food hygiene, Self-service equipment, hygiene requirements
Household water filters
Pest control
Work wear
Vending machines
Materials in contact with food
Wine
Flour, mills, cereals
Farm
Automatic milking system
Restaurant, catering
Fish
Flavor
Retail (temperature)
Retail
Social facilities
Minced meat meat
Water dispensers
Food hygiene, retain sample, requirements
salt
meat
foodgases
Food hygiene, mass catering, requirements
Food hygiene, foodstuffs, temperature requirements

<b>Key word</b>	Food hygiene, work wear, requirements
	Food hygiene, commercial cleaning of boxes and containers for foodstuffs, requirements
	Refrigerated display cabinets for frozen and quick frozen foodstuffs, requirements, testing
	Refrigerated display cabinets for refrigerated foodstuffs, requirements, testing
	Display containers for foodstuffs, offered for sale at ambient temperature, requirements, testing
	Thermal display cabinets for hot foodstuffs, requirements, testing
	Refrigerated display cabinets for salads and salad dressings, self service, requirements, testing
	Sale of perishable foodstuffs from vending machines, requirements
	Cash and Carry wholesale market
	Restaurant, catering
	Transportation of foodstuffs
	Hot beverage appliances - Hygiene requirements, migration test
	Bakery & Confectionary
	Retail
	Fish products
	Fish products
	Catering
	Butcher's shop
	Retail (small foodstuff)
	Bakery
	Supermarket
	Supermarket
	Retail pharmacy
	Transport
	Fishery
	Restaurants
	Milk
	Slaughterhouse
	Slaughterhouse
	Retail (cheese)
	Brewery
	Slaughterhouse
	Fish Auction
	Confectioners
	Butcher's shop
	Bakery
	Primary production
	Primary production
	Primary production
	Primary production
	Primary production
	Retail
	Retail (self-control)
	Retail (supermarkets)
	Olive oil

<b>Key word</b>
Catering (hotel)
Storage, Distribution
Supermarket
Bakery
Beverages
Bottled water, mineral water
Fruit juices HACCP
Meat (poultry) Microbiology
Fish products
Prepared meals
Bakery
HACCP; Bakery; confectionery
Retail, meat
Retail; Meat (poultry); eggs; meat
Retail, meat
HACCP; food industry
HACCP
Food Industry
HACCP
Eggs and egg products
Fishing vessels
Meat
Milk
Honey

<b>Key word</b>
Cheese
HACCP
HACCP
HACCP
Prepared meals
Catering (collective nourishment) (kindergarten)
Eggs; Food packaging
HACCP
milk
Meat Products
Milk, Milk Products
Haccp, Catering (Hotel)
Meat
Fruit and vegetables
Beverages
Milk products
Fats and oil
Milling industry
Fishery products
Food industry
Bakery
Fishery products
Bakery
Egg products
Fruit juices; HACCP
Fishery products
Mushrooms

<b>Key word</b>
Markets and fairs
Retail, fishery products
Honey
Milk
Wine
Vegetables
Catering (restaurant)
Storage
HACCP, Meat, Slaughterhouse
Slaughterhouse
HACCP, Milk products
Food Industry
Milling products
Milk products
Cheese
Milk
Cheese
Preserved vegetables
Preserved vegetables
Preserved vegetables

<b>Key word</b>
Processed tomatoes
Catering (restaurant)
food
transport
Retail (grocery stores)
horticulture, primary production
poultry meat
Distribution (automatic)
Distribution (quick-frozen food)
Distribution (automatic)
Retail (meat)
Retail (cheese)
Retail (meat)
Cereals
Milling products (maize)
Milk products
Brewery (Malt)
Retail (fishery products)
Brewery
Food packaging
Ice-cream
Wine
Milk products
Coffee
Retail (delicatessen)



<b>Key word</b>	
Retail (fishery products)	
Catering	
Milling products	
Butcher's shop	
Meat products	
Chocolate: Confectionary	
Fruit and Vegetables	
Milling products	
Pastry industry	
Sugar	
Food packaging	
HACCP, Hygiene, good practices, fish, smoked	
Canner, SMEs, hygiene, HACCP	
dispatch centre, shellfisheries, vessel, conditioning, onboard preventive measures, food safety, hygiene, healthiness, foods.	
Hygiene, HACCP, good practice, guide, food safety management, fish, wholesaler, hazard analysis, critical control point, prerequisite, program, operational prerequisite program, recall procedure, traceability	
preventive measures, food safety, hygiene.	
Food industry	
Vegetables	
Catering	
Retail	
Food industry	
Brewery	
Food industry	
Bakery	
Retail	
Fruit & Vegetables	
Food industry	
Fruit juices	

<b>Key word</b>	
Pasta	
Confectionary	
Frozen Fruit and Vegetables, Frozen prepared ready meals, Distribution (quick frozen food), Training-Hygiene training	
Sugar Distribution Training- Hygiene training	
Meat (poultry), Slaughterhouse, Meat products (poultry), Distribution Training-Hygiene training	
Bottled water Distribution Training-Hygiene training	
Flour mills Milling products Milling products (males), Cereals Distribution Training-Hygiene training Transport and distribution-shipping	
Beer, Brewery, Malt Beverages (alcoholic), Beverages (soft), Beverage dispensing systems Distribution (Beer), Training- Hygiene training	
Bakery, Bred, Cake Distribution Training-Hygiene training	
Retail (wholesale)	
Catering bottled water	
Distribution (automatic)	
Retail	
Distribution (large-scale)	
Distribution (food additives, flavouring)	
Retail	
Transport & Distribution	
Sugar	
Confectionary	
Beverages (alcoholic)	
Preserved vegetables	
Catering (agri-tourism)	
Catering (agri-tourism)	
Food processing (at farm level)	
Wholesale	
Retail	

<b>Key word</b>
Transport (small boats)
Catering (ferry boat)
Dispensing
Retail
Fish products
Catering (hotel)
Open air fairs & Exhibitions
Catering (collective nourishment)
Catering (school)
Olive oil
Oil
Olive oil
Coffee
Coffée
Coffee
Fruit & vegetables
Processed tomatoes
Fruit & Vegetables
Wholesale (fruit, vegetables)
Olive oil
Preserved vegetables
Fruit & Vegetables
Oil
Margarine & Fats
Fruit & Vegetables
Fruit & Vegetables
Meat & Meat products
Butcher's shop
Butcher's shop
Butcher's shop
Catering (hospital)
Catering (hospital)
Water

<b>Key word</b>
Beverages (soft)
Brewery
Wine
Wine & Spirits & Vinegar
Distribution (beer)
Beverages (alcoholic)
Wine
Confectionary
Milling industry
Cereals
Confectionary
Confectionary
Confectionary
Bakery & Confectionary
Milling industry
Bakery
Bakery
Cereals
Rice
Ice-cream
Milk & Milk products
Milk products(cheese)
Pizza
Catering
Catering (restaurant)
Catering
Pasta
Eggs
Honey
Pasta
Ice-cream
Ice-cream
Milk & Milk products
Preserved vegetables
Distribution (dried mushrooms)
Catering (hospital)
Soups, Bouillon
Vegetables (heat treatment)
Retail (self-control, traceability)

<b>Key word</b>
Retail (traceability)
Food supplement & Special health purposes
Wine
Nuts
Distribution (cold store)
Distribution (automatic)
Distribution (automatic)
Food industry
Farm
Milling industry
Farm
Distribution (automatic)
Distribution (automatic)
Distribution (automatic)
Coffee
Fish products
farm
farm
farm
Olive oil
brewery
Distribution wholesale (fruit,vegetables)
Food supplements
Farm
Fruit & Vegetables
Fruit & Vegetables
Milling products
Water
Catering
Bakery
Retail
Beverages (soft)
Confectionary
Hygiene, HACCP food establishments
Gastronomy
Catering (restaurants)
meat/ slaughterhouse
hygiene
hygiene
hygiene
beverages
catering

<b>Key word</b>
meat/ slaughterhouse
Hygiene
Food industry
milk
Fishery/ Fish products
Beverage/beer
Hygiene
Milk
Honey
Fruit and vegetables
Cereals, fats and oils
Meat products
Hygiene
fruits and vegetables
Meat
Distribution (sugar)
Catering (hospital)
Retail (fish)
Bakery
Retail (poultry)
Water
Retail (milk products)
Beverages (wholesale)
Distribution & Transport
Wholesale (beverages, catering)
Catering
Beverages (soft)
Brewery
Ice-cream
Eggs & Egg products
Meat & Butcher's shop
Milling products (wind-water mills)
Cereals & Seeds & Vegetables
Fruit & Vegetables
Wine
Potatoes
Catering (restaurant)
Catering
Catering (hospital, kindergarten, social centre)
Fruit & Vegetables & Mushrooms
Retail (supermarket)
Retail
Farming
Oil & Fats
youth and child care

<b>Key word</b>	
Plant primary production	
Crustaceans and molluscs	
Dispatch and purification centres	
plant primary production, feed, food, crops, arable products	
primary production, pigs , private quality scheme	
Pigs, primary production, pig meat, private quality scheme	
Transport (barge)	
Veal calves, primary production, private quality scheme, food , feed	
Cattle, beef, primary production, food, feed	
dairy production on farms	
Petrol-station stores	
chemical products	
vineyards	
Retail	
Catering (collective nourishment)	
Catering (collective nourishment)	
Catering (collective nourishment)	
Retail	
Catering (collective nourishment)	
Catering (collective nourishment)	
Bakery & Confectionary	
Dairy Sector	
HACCP	
Ice-cream	
Transport	
Water	
Bakery & Pastry industry	
Fruit juices	
Milk & Milk products	
Fruits	
Oil & Fats	
Catering (restaurant)	
Catering (canteens)	
Catering (restaurant)	
Catering (coffee shops)	
Ice-cream	
Transport	
Water	

<b>Key word</b>
Bakery & Pastry industry
Fruit juices
catering (hotel & restaurant)
Milk & Milk products
Fruits
Oil & Fats
Catering (restaurant)
Catering (canteens)
Catering (restaurant)
Catering (coffee shops)
Catering (school)
Transport
primary production
Oil & Fats
Oil
Catering
agriculture
bakery
Public food sector
milk
wheat
maize
Flour fortification
Pastry and confectionary products
Pastry and confectionary products
bakery
seeds
meat
sugar
Canned fruits and vegetables
withdrawn/recall of food products
beer
wild game meat
Milk products
Milk products
Milk
Milk
Milk
Egg
Allergy
Allergy
Bakery, Bred, Cake Retail
Retail
Fish products



Key word	
Shrimps	
Grain	
Honey	
Food supplements	
Fast food	
Meat	
Cold and frozen food	
Vending	
Wine and spirits	
Public sector	
Catering	
Feed, Primary production, dairy cattle, milk production	
Grain	
Retail (super-markets)	
Food for special health purposes	
Catering (restaurant)	
Catering (agritourism)	
Microbiology	
Catering (kindergarden)	
Retail sector	
Farm	Feed
Wine	
meat and fish	
milk and milk production	
honey	
Pasta	
Bakery	
Milk products	
Catering	
Bakery	
Milk products	
Milk products	
Wine	
Wine	
Wine	
wine	
Wine	
Wine	
Wine	
Bakery	

<b>Key word</b>
Bottled Water
Catering
Shipping
Flour Milling
Fresh produce
Markets & Fairs
Retail
Dispensing: Mail Order
Dispensing (Dispensing and vending)
Distribution (Wholesale)
Fishery products
Sandwiches