

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

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Leitlinie fuer Imkereien	Guidelines for beekeepers	AT	DE	Bundesministeriu, fuer soziale Sicherheit und Generationen		?		Honey
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 und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Distribution (cold store)
Leitlinie für Gastgewerbebetriebe mit umfangreichem Speisenangebot	Guideline for the gastronomy sector (large establishments)	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Catering (restaurant)
Leitlinie zur Sicherung der gesundheitlichen Anforderungen an Personen beim Umgang mit Lebensmitteln	Guideline for personal hygiene	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Personal hygiene
Leitlinie für Personalschulung	Guideline for Training	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Training
Leitlinie für Kleinbetriebe des Gastgewerbes mit geringem Speisenangebot	Guideline for the gastronomy sector (small establishments)	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Catering (restaurant)
Leitlinie für Mühlbetriebe	Guideline for the milling sector	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Milling industry
Leitlinie für bäuerliche Milchverarbeitungsbetriebe	Guideline for the artisanal milk production sector	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Milk & Milk products
Leitlinie für Milchverarbeitung auf Almen	Guideline for the artisanal milk production sector in the mountain	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Milk & Milk products
Leitlinie für Bäckereien	Guideline for bakery	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Bakery
Leitlinie für Großküchen, Küchen des Gesundheitswesens und vergleichbare Einrichtungen der Gemeinschaftsverpflegung	Guideline for canteens, hospitals, kindergarten and other institution of collective nourishment	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Catering (collective nourishment)
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 Fleischerzeugnissen	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 und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Meat & Meat products
Leitlinie für Konditoreien	Guideline for confectionery sector	AT	DE	Bundesministerium für Gesundheit und Frauen		?	<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Confectionary
Le guide de bonnes pratiques d'hygiène dans la friterie	GGHP in the chip-shop/chip-kiosk sector	BE	FR	L'union nationale des frituristes (UNAFRI)		2001	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Fish products
Guide de bonnes pratiques d'hygiène dans le secteur de la meunerie belge	GGHP in the Belgian milling sector	BE	FR	Association Royale des Meuniers belges		mars-01	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Milling products

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Guide pour la formation aux bonnes pratiques en matière d'hygiène en restauration collective	GGHP for collective kitchens	BE	FR	Union belge du catering. Formation continue en europe (FORCE)		?	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Catering
Guide pour les bonnes pratiques d'hygiène dans la préparation des repas pour les collectivités et les maisons de soins	GGHP for collective kitchens and care facilities	BE	FR	Ministère des affaires sociales, de la santé publique et de l'environnement	fev-01		<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Catering (hospital)
Gids goede hygienische praktijken aardappelhandel	GGHP for the potato trade	BE	NL	BELGAPOM		?	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Potatos
Guide de bonnes pratiques d'hygiène en boulangerie - pâtisserie - chocolaterie - glacierie	GGHP in the bakery, confectionery, chocolate-making and ice-cream-making sectors	BE	NL	Confédération belge BPCG	2000		<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Bakery & Chocolate & Ice-cream
Guide de bonnes pratiques d'hygiène dans l'horeca	GGHP for contract catering (hotels and restaurants sector)	BE	NL	HORECA Bruxelles-Brussel /HORECA Wallonie	fev-01		<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Catering
Gids goede hygienische praktijken aardappelschilbedrijf	GGHP for potato-peeling businesses	BE	NL	BELGAPOM		?	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Potatos
Gids goede hygienische praktijken aardappelverwerkende industrie	GGHP for the potato-processing sector	BE	NL	BELGAPOM		?	<a href="http://www.health.fgov.be">www.health.fgov.be</a>	Potatos
Guide pour l'autocontrôle pour la production primaire de lait cru/Gids voor autocontrole van de primaire productie van rauwe melk	Guide for self-checking for primary production of raw milk	BE	NL	Groupe de Travail Interprofessionnel IKM/QFL/QMK/Interprofessionele Werkgroep IKM/QFL/QMK	jul-05		<a href="http://www.afsca.be">www.afsca.be</a>	Milk
Gids autocontrolesysteem Zuivelindustrie/Guide système d'autocontrôle industrie laitière	Guide for self-checking in the milk industry	BE	NL	Zuivelindustrie (BCZ) vzw/Confédération belge de l'industrie laitière (CBL) asbl	janv-05		<a href="http://www.afsca.be">www.afsca.be</a>	Milk
Generische autocontrolelegids voor pluimveeslachthuis en-uitsnijderij/Guide générique autocontrôle pour les abattoirs et ateliers de découpe de volailles	General guide for own-control for slaughterhouses and cutting plants for poultry	BE	NL	VIP -NIV	dec-05		<a href="http://www.afsca.be">www.afsca.be</a>	Meat
Gids voor autocontrole voor de ophaling en het transport van rauwe melk/Guide autocontrole pour la collecte et le transport de lait cru	Guide for own-control for collection and transport of raw milk	BE	NL	Interprofessionele Werkgroep IKM-QFL-QML. Le Groupe de Travail Interprofessionnel IKM/QFL/QMK	dec-05		<a href="http://www.afsca.be">www.afsca.be</a>	Milk
Gids voor de autocontrole in de slagerij/Guide d'autocontrôle en boucherie	Guide for own-control in slaughterhouses	BE	NL	AFSCA/Fédération Nationale des Bouchers.; Charcutiers et Traiteurs de Belgique	dec-05, jun-06		<a href="http://www.afsca.be">www.afsca.be</a>	Meat
Autocontrolelegids Dierenvoeders / Guide autocontrôle alimentation animale	Autocontrol Guide for Feed	BE	FR NL	Overlegplatform Voedermiddelenkolom / Plate-forme de Concertation de la Filière Alimentation Animale (OVOCOM)	Revisie 0.0 dd 15/12/2005		<a href="http://www.ovocom.be">www.ovocom.be</a>	Feed

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Οδηγός Υγιεινής για τις επιχειρήσεις μαζικής εστίασης και ζαχαροπλαστικής	Guide for mass catering and confectionery	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2004			Catering
Οδηγός Υγιεινής για τα αρτοποιεία και τις επιχειρήσεις διακίνησης και διάθεσης άρτου και προϊόντων αρτοποιίας	Guide for bakery	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2004			Bakery
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			Retail
Οδηγός Υγιεινής για τις επιχειρήσεις αποθήκευσης 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			Storage, Distribution
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		<a href="http://www.mze.cz">www.mze.cz</a>	Milling products
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		<a href="http://www.mze.cz">www.mze.cz</a>	Bakery
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>	Pasta
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>	Beverages (soft)
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>	Potatos (Starch)
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>	Distribution (cold store)
Pravidla správné hygienické a výrobní praxe – Mléko a mléčné výrobky; Czech Technical Standard – ČSN 56 9601	Guidelines for Good Hygiene and Manufacturing Practice - Milk and Milk Products; Czech Technical Standard – ČSN 56 9601	CZ	CZ	Czech food industry; Ministry of Agriculture	aug-06		<a href="http://www.mze.cz">www.mze.cz</a>	Milk & Milk products
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>	Meat (Poultry)
Pravidla správné hygienické a výrobní praxe pro maso a msaňé 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>	Meat & Meat products
Pravidla správné ygienické a výrobní praxe pro cukrářskou výrobu – šlehané 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>	Confectionary

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Pravidla správné hygienické a výrobní praxe – Vejce a výrobky z nich; Czech Technical Standard – ČSN 56 9603	Guidelines for Good Hygiene and Manufacturing Practice – Eggs and Eggs Products; Czech Technical Standard – ČSN 56 9603	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		<a href="http://www.mze.cz">www.mze.cz</a>	Eggs & Egg products
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>	Mineral water
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>	Bakery
Pravidla správné hygienické a výrobní praxe pro výrobu lahúdek	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>	Retail (delicatessen)
Pravidla správné hygienické a výrobní praxe – Sterilovaná zelenina a ovoce; Czech Technical Standard – ČSN 56904	Guidelines for Good Hygiene and Manufacturing Practice – Sterilized Vegetable and Fruit; Czech Technical Standard – ČSN 56904	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		<a href="http://www.mze.cz">www.mze.cz</a>	Fruit & Vegetables
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.mze.cz">www.mze.cz</a>	Meat products (Poultry)
Pravidla správné hygienické a výrobní praxe – Ryby, vodní živočichové 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.mze.cz">www.mze.cz</a>	Fish products, Aquaculture
Pravidla správné hygienické a výrobní praxe pro výrobce jedlé 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.mze.cz">www.mze.cz</a>	Salt
Pravidla správné hygienické a výrobní praxe pro výrobce krmných směsí	Guides to Good Hygiene and Manufacture Practice for Producers of Feedstuffs Mixtures	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 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.mze.cz">www.mze.cz</a>	Fruit
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích polotovarů, drůbežního strojně odděleného masa, drůbežích kuchyňských polotovarů 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.mze.cz">www.mze.cz</a>	Meat products (Poultry)
Správná výrobní a distribuční praxe při výrobě medikovaných krmiv	Good Manufacturing and Distribution Practice in Manufacturing and Distribution of Medicated Feedingstuffs	CZ	CZ	Českomoravské sdružení organizací zemědělského zásobování a nákupu (The Bohemian and Moravian Union of Organizations for Agriculture Supply and Purchase)	déc-05		Opletalova 4, 113 76 Praha 1	Medicated Feedingstuffs

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Pravidla správné výrobní a hygienické praxe pro výrobce premixů a krmiv s použitím premixů nebo doplňkových krmiv určených k výživě hospodářských zvířat	The Code of Good Manufacturing and Hygiene Practice for the Manufacturers of Premixtures and Compound Feedingstuffs containing Premixtures or Complementary Feedingstuffs for Farm Animal Nutrition	CZ	CZ	Českomoravské sdružení organizací zemědělského zásobování a nákupu (The Bohemian and Moravian Union of Organizations for Agriculture Supply and Purchase)			Opletalova 4, 113 76 Praha 1	Premixtures, Compound Feedingstuffs
Hygieneleitlinien fuer Eierpackstellen	Hygiene guidelines for egg-packing centres	DE	DE	Zentralverband der deutschen Gefluogelwirtschaft e.V. (ZDG)	jul-99		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Eggs
Leitlinien fuer eine gute Hygienepraxis im Fruchthandel	Guide to Good Hygiene Practice in the fruit sector	DE	DE	Bundesverband Deutscher Fruchthandelsunternehmen e. V. / Zentralverband des Deutschen Früchte-Import und Großhandels e. V. / Bundesvereinigung der Erzeugerorganisationen Obst und Gemüse e. V	sept-99		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Retail (fruit, vegetables)
Leitlinien fuer eine gute Lebensmittelhygienepraxis in Kuehlhaeusern	Guide to Good Hygiene Practice in cold stores	DE	DE	Verband Deutscher Kuehlhaeuser und Kuehllogistikunternehmen e. V.	mars-01		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Distribution (cold store)
Leitlinien fuer eine gute Lebensmittelhygienepraxis beim Lebensmitteltransport	Transportation of foodstuffs – Guide to Good Hygiene Practice for food transportation	DE	DE	Transfrigoroute Deutschland e. V. und Bundesverbandes Güterkraftverkehr, Logistik und Entsorgung (BGL) e. V.	mars-01		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Foodstuff (transport)
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.bmvel.bund.de">www.bmvel.bund.de</a>	Fruit juices
Leitlinien fuer eine gute Lebensmittelhygienepraxis im Baecker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	DE	Zentralverband des Deutschen Bäckerhandwerks e.V (ZDB)	mars-00		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Bakery & Confectionary
Lebensmittelhygiene - Reinigung und Desinfektion; DIN 10516	Food hygiene - Cleaning and disinfection; DIN 10516	DE	DE	Deutsches Institut für Normung e.V.	janv-01		<a href="http://www.din.de">www.din.de</a>	Cleaning & Disinfection
Leitlinie fuer eine gute Lebensmittelhygiene-Praxis im Anwendungsbereich der LMHV (Verkaufsbereich) in Fleischereibetrieben	Guide to Good Hygiene Practice for butchers	DE	DE	Deutscher Fleischer-Verband e.V.	mars-01		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Meat
Leitlinie fuer eine gute Hygiene-Praxis im Getraenke-Fachgrosshandel und Getraenke-Abholmarkt (GAM)	Guide to Good Hygiene Practice for drinks wholesalers and drinks retail warehouses	DE	DE	Bundesverband der Deutschen Getränkefachgroßhandels e. V.	apr-98		<a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>	Retail (beverages)
Leitlinie fuer eine gute Lebensmittelhygiene-Praxis, Eigenkontrollen in orts-veraenderlichen Betriebsstaetten	Guide to Good Hygiene Practice for mobile food establishments	DE	DE	ASI, BGN	2002			Retail (mobil establishments)
Leitlinie fuer gute Hygiene-Praxis fuer Watercooler-Unternehmen	Guide to Good Hygiene Practice for watercooler establishments	DE	DE	GBWA	jun-05		<a href="http://www.gbwa.de">www.gbwa.de</a>	Water
Textanalyse und Konzeptentwicklung, Situation in Handwerksbetrieben	Text analysis and concept development; situation in handicraft business	DE	DE	Bundesministerium fuer Gesundheit	jun-00			Retail

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Lebensmittelhygiene - Schaedlingsbekaempfung im Lebensmittelbereich; DIN 10523	Food hygiene - Pest control in the food area; DIN 10523	DE	DE	Deutsches Institut für Normung e.V.	jul-05		<a href="http://www.din.de">www.din.de</a>	Pest control
Getraenkeschankanlagen - Teil 1: Allgemeine Anforderungen; DIN 6650-1	Dispense systems for draught beverages - Part 1: General requirements	DE	DE	Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing systems
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	Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing systems
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	Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing systems
Getraenkeschankanlagen - Teil 7: Hygienische Anforderungen an die Errichtung von Getraenkeschankanlagen; DIN 6650-7	Dispense systems for draught beverages - Part 7: Hygienic requirements for the installation of beverage dispensing systems	DE	DE	Deutsches Institut für Normung e.V.	apr-06		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing systems
Branchekode for levnedsmiddelhygiejne i fiskeforretninger	Code of practice for food hygiene in fishmongers'	DK	DK	Landsorganisasationen af Danmarks Detailfiskehandlere	dec-99		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Retail (fish-products)
Branchekode for egenkontrol i fiskeforretninger	Hygiene and own checks, code of practice for own checks in fishmongers'	DK	DK	Landsorganisasationen af Danmarks Detailfiskehandlere	dec-99		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Fish products
Hygiejne og egenkontrol fiskeafdelingen	Hygiene and own checks, fish departments	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Fish products
Branchekode for hotel - og restauranterhvervet	Code of practice for the hotel and catering sector	DK	DK	HORESTA, DRC	fev-00, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Catering
Hygiejne og egenkontrol slagterafdelingen	Hygiene and own checks, meat departments	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Butcher's shop
Hygiejne og egenkontrol delikatesse, bistro, fastfood, ost	Hygiene and own checks, delicatessens, bistros, fast-food, cheese counters	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Retail (small foodstuff)
Hygiejne og egenkontrol bagerafdelingen	Hygiene and own checks, bakery departments	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Bakery
Hygiejne og egenkontrol supermarked-faelles funktioner	Hygiene and own checks, supermarket joint functions	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Supermarket
Hygiejne og egenkontrol branchekode for supermarkeder	Hygiene and own checks, code of practice for supermarkets	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Supermarket
Branchekode for købmaend vedr. Oksekød: butikker uden opskaering/pakning	Hygiene and own checks, meat traceability	DK	DK	DSK	janv-02		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Supermarket (meat)
Branchevejledning for formidling og transport af fødevarer	Code of practice for transportation	DK	DK	DTL, ITD, danske speditorer	aug-02		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Transport

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Branchekode for egenkontrol på fiskefartøjer med kogning, frysning eller tanksætning om bord	Code of practice for specific fishing boats	DK	DK	Danmarks fiskeriforening	jun-03		<a href="http://www.uk.foedevarestyrelsen.dk/Forside.htm">www.uk.foedevarestyrelsen.dk/Forside.htm</a>	Fishery
Egenkontrolprogram for produktion af ænder	Code of practice for production of ducks	DK	DK	Dansk slgtefjerkræe	?		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Meat (Poultry)
Branchekode for egenkontrol: Mejerier	Hygiene and own checks, code of practice for production of milk	DK	DK	Mejeriforeningen, Danish dairy board	mar-04, apr-04		<a href="http://www.mejeri.dk">www.mejeri.dk</a>	Milk
Branchekode for kontrol med restkoncentrationer i svine-, okse-, fåre- og gedekød	Code of practice for detection of residue	DK	DK	Kodbranchens Faellesrad og Danske Slagterier	dec-02		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Slaughterhouse
Branchekode for virksomhedsforsegling af forsendelser med kødvarer	Code of practice for seling	DK	DK	Danske Slagterier	jun-01		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Slaughterhouse
Branchekode for egenkontrol i osteforretninger	Hygiene and own checks, for cheese shops	DK	DK	Ostehandlerforeningen for Danmark	fev-04		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Retail (cheese)
Egenkontrolprogram for produktion af slagtekyllinger	Code of practice for production of chickens	DK	DK	Dansk slgtefjerkræe	?		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Meat (Poultry)
Branchekode for egenkontrol med kontrolmærket materiale	Code of practice for health mark labeling	DK	DK	Kodbranchens Faellesrad og Danske Slagterier	dec-03		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Slaughterhouse
Branchekode for statoil detailhandel A/S, hygiejne og egenkontrol	Hygiene and own checks, bistros, fast-food, 3 special editions for petrol-station stores	DK	DK	DSK for hydro-texaco, statoil an q8	jul-02, dec-02		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Petrol-station stores
Branchekode for supermarkeder, butik uden tilvirkning, hygiejne og egenkontrol	Hygiene and own checks, supermarket joint functions	DK	DK	DSK, coop-Danmark, Dansk supermarked gruppen	jun-03		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Supermarket
Branchekode, danske slagtermestres landsforening	Hygiene and own checks, for butcher's shops	DK	DK	Danske Slagtermestres landsforening	fev-03		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Butcher's shop
Branchekode for bager- og konditormestre i Danmark	Hygiene and own checks, bakery departments, special edition for bakeries	DK	DK	DSK for bager- og konditormestre i Danmark	janv-03		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Bakery
Branchekode til institutionskøkkener	Code of practice for institutional kitchens	DK	DK	Amtsradforeningen	?		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Catering (hospital)
	Guidelines to Good Hygiene Practice for retail establishments	EE	EE	Republic of Estonia, Ministry of Agriculture, Estonian Traders' Association	2005		<a href="http://www.agri.ee">www.agri.ee</a>	Retail
	Guide to Good Hygienic Practice for establishments of standardization and refinement of olive oil and olive pomace oil	EL	EL	EFET, Hellenic Food Authority	2003		<a href="http://www.efet.gr">www.efet.gr</a>	Olive oil
	Guide to Good Hygienic Practice for food establishments in hotels	EL	EL	EFET, Hellenic Food Authority	2004		<a href="http://www.efet.gr">www.efet.gr</a>	Catering (hotel)
	Guide to Good Hygienic Practice for establishments of storage and distribution of chilled, frozen foods and dry grocery	EL	EL	EFET, Hellenic Food Authority	2004		<a href="http://www.efet.gr">www.efet.gr</a>	Storage, Distribution
	Guide to Good Hygienic Practice for supermarkets	EL	EL	EFET, Hellenic Food Authority	2003		<a href="http://www.efet.gr">www.efet.gr</a>	Supermarket

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
	Guide to Good Hygienic Practice for bakeries and food businesses that distribute and place on the market bread and bakery products	EL	EL	EFET, Hellenic Food Authority	2002		<a href="http://www.efet.gr">www.efet.gr</a>	Bakery
	Guide to Good Hygienic Practice for bottling enterprises	EL	EL	EFET, Hellenic Food Authority	2003		<a href="http://www.efet.gr">www.efet.gr</a>	Beverages
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en las industrias de fabricación de harinas y sémolas	Guide for the application of the HACCP system in the flour and semolina-making industries	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación de fabricantes de harinas y sémolas de España (A.F.H.S.E.)	1997		<a href="http://www.msc.es">www.msc.es</a>	Milling products
Guía para el desarrollo de un programa de ARCPD en una industria de derivados de harina: panificación, bollería, pastelería	Guide for the development of an HACCP programme for flour-based products: bread, pastries, cakes	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de fabricantes de platos preparados y Bebidas (FIAB);	?		<a href="http://www.msc.es">www.msc.es</a>	Milling products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (otros platos)	Application of the HACCP system to convenience foods (other dishes)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (platos de pasta)	Application of the HACCP system to convenience foods (pasta)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (elaboración de pizzas y bases)	Application of the HACCP system to convenience foods (pizzas and bases)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (masas y masas rellenas)	Application of the HACCP system to convenience foods (pastries and filled pastries)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (rebozados/empanados)	Application of the HACCP system to convenience foods (battered or breadcrumbed dishes)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (elaboración de croquetas)	Application of the HACCP system to convenience foods (croquettes)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación Española fabricantes de platos preparados	?		<a href="http://www.msc.es">www.msc.es</a>	Prepared meals

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Aplicación del sistema de análisis de riesgos y control de puntos críticos (ARPCPC) en la industria de vegetales congelados	Application of the HACCP system in the frozen vegetables industry	ES	ES	Ministerio de Sanidad y Consumo; Asociación Española de fabricantes de vegetales congelados harinas y semolas (ASEVEC)	?		<a href="http://www.msc.es">www.msc.es</a>	Frozen vegetables
Análisis de riesgos y control de puntos críticos (ARPCPC) en la industria de conservas vegetales	HACCP for preserved vegetables	ES	ES	Ministerio de Sanidad y Sonsumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Federación nacional de asociaciones de la industria de conservas vegetales (FNACV)	?		<a href="http://www.msc.es">www.msc.es</a>	Preserved vegetables
Guía para la aplicación del sistema de análisis de peligros y de puntos de control crítico en empresas de almacenamiento manipulado y envasado de productos hortofrutícolas para comercialización en fresco	Guide for the application of the HACCP system in the storage, handling and packaging of fruit and vegetables intended to be sold fresh	ES	ES	Ministerio de Sanidad y Sonsumo; FEPEX; CGC; Cooperativas agrarias; comite economic de la fruta	?		<a href="http://www.msc.es">www.msc.es</a>	Fresh vegetables
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en el sector de la aceituna de mesa	Guide for the application of the HACCP system in the table olives sector	ES	ES	Ministerio de Sanidad y Sonsumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación de exportadores de aceitunas de Mesa (ASEMESA)	1997		<a href="http://www.msc.es">www.msc.es</a>	Olive
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria del refinado y envasado de aceites comestibles	Guide for the application of the HACCP system in the refining and packaging of edible oils	ES	ES	Ministerio de sanidad y consumo; Federacion española de industrias de alimentación y bebidas (F.I.A.B); ANIERAC; ASOLIVA	apr-98		<a href="http://www.msc.es">www.msc.es</a>	Oil
Aplicación del sistema de análisis de riesgos y control de puntos críticos en helados	Application of the HACCP system for ice cream	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación española de fabricantes de helados	?		<a href="http://www.msc.es">www.msc.es</a>	Ice-cream
Aplicación del sistema de análisis de riesgos y control de puntos críticos en productos pesqueros congelados	Application of the HACCP system in the frozen fish products sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación de industrias de elaboración de productos del mar	?		<a href="http://www.msc.es">www.msc.es</a>	Fish products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en nata tratada térmicamente	Application of the HACCP system for heat-treated cream	ES	ES	Ministerio de Sanidad y Sonsumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Federación nacional de industrias lacteas (F.E.N.I.L.)	?		<a href="http://www.msc.es">www.msc.es</a>	Milk products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en leche tratada térmicamente	Application of the HACCP system for heat-treated milk	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Federación nacional de industrias lacteas (F.E.N.I.L.)	?		<a href="http://www.msc.es">www.msc.es</a>	Milk

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Aplicación del sistema de análisis de riesgos y control de puntos críticos en queso fresco	Application of the HACCP system for fresh cheese	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Federación nacional de industrias lácteas (F.E.N.I.L.L.)		?	<a href="http://www.msc.es">www.msc.es</a>	Milk products
Guía des practicas correctas de higiene en hosteleria: I Restaurantes, cafeterias y bares	Guide to Good Hygiene Practice in catering establishments (restaurants, cafes, bars)	ES	ES	Ministerio de Sanidad y Consumo; Federación española de hosteleria (FEHR)		?	<a href="http://www.msc.es">www.msc.es</a>	Catering
Aplicación del sistema de análisis de riesgos y control de puntos críticos en productos cárnicos	Application of the HACCP system in the meat products sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación de industrias de la carne de España (aice)		?	<a href="http://www.msc.es">www.msc.es</a>	Meat products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en vinos	Application of the HACCP system in the wine sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Federación española del vino; la semana vitivinícola		1997	<a href="http://www.msc.es">www.msc.es</a>	Wine
Guía para la aplicacion del sistema de analisis de riesgos y control de puntos críticos en las industrias de la industria de aguas de bebida envasadas	Guide for the application of the HACCP system in the bottled drinking waters industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación nacional de empresas de aguas de bebida envasadas (aneabe)		?	<a href="http://www.msc.es">www.msc.es</a>	Water
Aplicación del sistema de análisis de riesgos y control de puntos críticos en bebidas refrescantes	Application of the HACCP system in the soft drinks sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación nacional de empresas de aguas de bebida envasadas (aneabe)		?	<a href="http://www.msc.es">www.msc.es</a>	Beverages (soft)
Aplicación del sistema de análisis de riesgos y control de puntos críticos en conservas de productos de la pesca	Application of the HACCP system in the canned fish products sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación nacional de fabricantes de conservas de pescados y mariscos (ANFACO)		?	<a href="http://www.msc.es">www.msc.es</a>	Fish products
Aplicación del sistema de análisis de riesgos y control de puntos críticos para la elaboracion de semiconservas de anchoa	Application of the HACCP system in the anchovy semi-preserves production sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación nacional de fabricantes de conservas de pescados y mariscos (ANFACO)		?	<a href="http://www.msc.es">www.msc.es</a>	Fish products
Guía de aplicación del sistema APPCC en los centros de embalaje de huevosde gallina	Guide for the application of the HACCP system in egg packing centres	ES	ES	Ministerio de Sanidad y Consumo; Organización interprofesional del huevo y sus productos (inprovo)		ISBN: 84-607-1376-8	<a href="http://www.inprovo.com">www.inprovo.com</a>	Eggs
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos de la industria azucarera	Guide for the application of the HACCP system in the sugar industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación general de fabricantes de azucar de espana (A.G.F.A.E.)		?	<a href="http://www.msc.es">www.msc.es</a>	Sugar

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Aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria de zumos de frutas	Application of the HACCP system in the fruit juices industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB); Asociación española de fabricantes de zumos (ASOZUMOS)	1998		<a href="http://www.msc.es">www.msc.es</a>	Fruit juices
Aplicación del sistema de análisis de riesgos y control de puntos críticos en el sector cervecero español	Application of the HACCP system in the beer industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB);	?		<a href="http://www.msc.es">www.msc.es</a>	Brewery
Guía de apoyo para la aplicación del sistema APPCC en la elaboración, envasado, embotellado y almacenamiento de bebidas espirituosas	Guide for the application of the HACCP system for the production, bottling and storage of alcoholic beverages	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de alimentación y Bebidas (FIAB);	?		<a href="http://www.msc.es">www.msc.es</a>	Beverages (alcoholic)
Guía de practiques correctes d'higiene per als establiments d'elaboracio i comerç minorista de la carn i menjars per emportar	Guide for Good Hygiene Practice for retail (meat, butchery, take away food)	ES	ES	Federacio Catalana de carnisers i cansaladers xarcuters	dec-01			Meat & Meat products
Guía de practicas correctos d'higiene para las cavas de colonias y albergues asociados a la ACCAC / Guía de practiques correctes d'higiene per cases de colonies i albergs associats a l'ACCAC	Guide for Good Hygiene Practice for hostel	ES	ES		oct-03			Hostel
Guía para la aplicación del sistema de analisis de peligros y de puntos de control crítico en la industria del pimenton	Guide for the application of the HACCP system for the paprika industrie	ES	ES	Junta de extremadura, consejeria de sanidad y consumo	?			Fruit & Vegetables
Manual de buenas practicas higienico-sanitarias en comedores colectivos	Handbook for Good Hygiene Practice in canteen	ES	ES	Comunidad de Madrid, Consejeria des sanidad y servicios sociales	1996			Canteen
Guía de autocontrol en obradores de pasteleria	Guide for own-control in bakery	ES	ES	Comunidad de Madrid, Consejeria des sanidad y servicios sociales	mars-99			Bakery
Guía de buenas practicas higienico - sanitarias en restauracion colectiva	Guide for Good Hygiene Practice in canteen	ES	ES	Region de Murcia, Comunidad de Madrid, Consejeria des sanidad y servicios sociales	?	ISBN: 84-8768687-7		Canteen
Guía practica de autocontroles sanitarios en establecimientos de venta directa a consumidor final de carnes y productos cármicos	Guide for own-control in retail (meat and meat products)	ES	ES	Region de Murcia, Comunidad de Madrid, Consejeria des sanidad y servicios sociales	?	ISBN: 84-95393-06-9		Meat & Meat products
Guía practica de autocontroles sanitario en mataderos	Guide for own-control in slaughterhouses	ES	ES	Region de Murcia, Comunidad de Madrid, Consejeria des sanidad y servicios sociales	?	ISBN: 84-9593-28-X		Slaughterhouse
Iniciación al autocontrol sanitario en establecimientos minoristas de alimentación en general de pequeno volumen de actividad	Initiation for own-control in retail (food general)	ES	ES	Region de Murcia, Comunidad de Madrid, Consejeria des sanidad y servicios sociales	?			Retail

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Iniciación al autocontrol sanitario en establecimientos de comidas preparadas de venta directa al consumidor final, de pequeño volumen de actividad	Initiation for own-control in retail (preparad food)	ES	ES	Region de Murcia, Comunidad de Madrid, Consejeria des sanidad y servicios sociales		?		Retail (prepared food)
Implantación del sistema HACCP en la industria cárnica	Initiation for HACCP in the meat indurstrie	ES	ES	Administración de la comunidad autonoma del pais vasco departamento de sanidad	dec-96			Meat
Manual practico para el diseño e implantación de sistemas HACCP	Handbook for HACCP	ES	ES	Administración de la comunidad autonoma del pais vasco departamento de sanidad	dec-97			HACCP
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Aguas envasadas	Model for own-control and HACCP for mineral water	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Mineral water
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Productos cárnicos	Model for own-control and HACCP for meat products	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Meat products
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Productos pesqueros y de la acuicultura	Model for own-control and HACCP for fish products and aquaculture	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Fish products, Aquaculture
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Cocinas centrales	Model for own-control and HACCP for central kitchens	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Catering
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Helados y sorbetes	Model for own-control and HACCP for ice-cream	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Ice-cream
Modelo de requisitos minimos para los programas de autocontrol basados en el analisis de riesgos y control de puntos criticos: Queso fresco	Model for own-control and HACCP for fresh cheese	ES	ES	Generalitat Valenciana, direccio general de salut publica		?		Milk products
Guía para la aplicación del sistema de analisis de riesgos y control de puntos criticos en industrias elaboradoras de horchata de chufa natural	Guide for the application of the HACCP system in "horchata de chufa natural"	ES	ES	Generalitat Valenciana, direccio general de salut publica, ANHCEA, Gremio de Horchateros		?		Fruit & Vegetables

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Requisitos previos de higiene y trazabilidad para la implantación del sistema de autocontrol APPCC en el sector agroalimentario	Hygiene requirements, tracability and implementation of HACCP food sector	ES	ES	Generalitat Valenciana, direccio general de salut publica, FEDACOVA		?		HACCP
Manual practico de análisis de riesgos y control de puntos críticos en las industrias cárnicas de Castilla -La Mancha	Handbook HACCP: meat industry	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha	1998			Meat
Guía de experiencia de implatación de sistema ARPCP en centros de embalaje de huevos de gallina	Guide HACCP for eggs (packing centers)	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha	1998			Eggs
El sector lacteo de Castilla -La Mancha. Autocontrol basado en el sistema ARPCP	Implementation HACCP and own-control in milk sector	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha	1998			Milk
Manual de aplicación del sistema APPCC en el sector de la restauracion colectiva en Castilla-La Mancha	Handbook HACCP: restaurants	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha		?		Catering
Guía de practicas correctas de higiene y manipulacion en restauracion colectiva	Guide for Good Hygiene Practice in restaurants	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha		?		Catering
Manual de aplicación del sistema APPCC en industrias de aceites vegetales comestibles de Castilla-La Mancha	Handbook HACCP: vegetable oils	ES	ES	Confederacion regional de empresarios de Castilla -La Mancha (CECAM), Junta de comunidades de Castilla -La Mancha		?		Oil
Guía de buenas prácticas de higiene en granjas avícolas de puesta	Guide for Good Hygiene Practice for laying hens	ES	ES	Ministerio de agricultura, pesca y alimentacion, Inprovo	2004	251-04-071-2		Eggs
Guía de practicas correctas de higiene en establecimientos dallistas de productos de la pesca y de la acuicultura	Guide for Good Hygiene Practice for retail (fish products and aquaculture)	ES	ES	Ministerio de Sanidad y Consumo; AESA		?		Fish products, Aquaculture
Creacion de un producto formativo telematico para la formacion de los trabajadores e empresas alimentarias andaluzas, en materia de manipulacion de alimentos e higien alimentaria	IT project for workers and training in food industries: food handling, food hygiene	ES	ES	Direccion Territorial Andalucia		?		Training
Omaivalvonta pienissa elintarvikeyrityksissa	Guide for small establishment	FI	FI	National Food Agency	1995	ISSN: 1235-2756, ISBN: 951-732-024-8	<a href="http://www.nfa.fi">www.nfa.fi</a>	Retail (small establishment)

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Omaavontta elintarvikemyymälässä	Guide for retail shop	FI	FI	National Food Agency	1995	ISSN: 1235-2756, ISBN: 951-732-026-5	<a href="http://www.nfa.fi">www.nfa.fi</a>	Retail
Omaavontta suurtalouksissa	Guide for industrial kitchen	FI	FI	National Food Agency	1996	ISSN: 1235-2756, ISBN: 951-732-031-0	<a href="http://www.nfa.fi">www.nfa.fi</a>	Catering (industrial kitchen)
Suurtalouksien lampotilan mittauksiin soveltuvat mittarit	Guide for temperature, industrial kitchen	FI	FI	National Food Agency	jun-95		<a href="http://www.nfa.fi">www.nfa.fi</a>	Catering (industrial kitchen)
	Listeria control at meat and fish plants as well as retail outlets selling meat and fish products	FI	EN	NFA, Veterinary and food research institute	nov-00		<a href="http://www.nfa.fi">www.nfa.fi</a>	Meat, Fish plants, Microbiology
Guides de bonnes pratiques hygiéniques: Malterie	Guides to Good Hygiene Practice: Malting	FR	FR	Association des malteurs de France + Institut français des boissons, de la brasserie, malterie	2000	ISSN: 0767-4538; ISBN: 2-11-074927-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Malt
Guides de bonnes pratiques hygiéniques: Poissonnier détaillant	Guide to Good Hygiene Practice: Fishmongers	FR	FR	Confédération générale de l'alimentation en détail en collaboration avec la Fédération nationale des syndicats professionnels du commerce du poisson et de la conchyliculture	2001	ISSN: 0767-4538; ISBN: 2-11-075025-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (fish-products)
Guides de bonnes pratiques hygiéniques: Brasserie	Guide to Good Hygiene Practice: Brewing	FR	FR	Brasseurs de France	2001	ISSN: 0767-4538; ISBN: 2-11-074991-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Brewery
Guides de bonnes pratiques hygiéniques: Emballages en matière plastique et emballages souples complexes	Guides to Good Hygiene Practice: Plastic packagings and complex flexible packagings	FR	FR	CSEMP (Chambre syndicale des emballages en matière plastique) + UNITES	dec-00	ISSN: 0767-4538; ISBN/ 2-11-074986-5	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Food packaging
Guides de bonnes pratiques hygiéniques: Glacier-fabricant monovalent	Guides to Good Hygiene Practice: Ice cream makers	FR	FR	Confédération nationale des glaciers en France (CNGF)	jun-98	ISSN: 0767-4538; ISBN: 2-11-074478-2	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Ice-cream
Guides de bonnes pratiques hygiéniques: Filière vins	Guide to Good Hygiene Practice: Wine sector	FR	FR	l'office interprofessionnel des vins avec la collaboration des organisations professionnelles représentatives de la viticulture et du négoce	jul-99	ISSN: 0767-4538; ISBN: 2-11-074649-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Wine
Guides de bonnes pratiques hygiéniques: Détaillant en produits laitiers	Guide to Good Hygiene Practice: Retailers of dairy products	FR	FR	Fédération nationale des détaillants en produits laitiers (FNDPL)	mars-98	ISSN: 0767-4538; ISBN: 2-11-074398-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milk products
Guides de bonnes pratiques hygiéniques: Cafétérias	Guide to Good Hygiene Practice: Coffee-Bar	FR	FR	Syndicat national de la restauration publique organisé (SNRPO)	2002	ISSN: 0767-4538; ISBN: 2-11-075322-6	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Coffe-Bar
Guides de bonnes pratiques hygiéniques: Traiteur	Guide to Good Hygiene Practice: "Cold meats section" in large and medium retail markets	FR	FR	Confédération nationale des charcutiers-traiteurs et traiteurs	sept-98	ISSN: 0767-4538; ISBN: 2-11-074481-2	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (meat, delicatessen)
Guides de bonnes pratiques hygiéniques: Rayon "marée" 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)	2002	ISSN: 0767-4538; ISBN: 2-11-075356-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (fish-products)

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Guides de bonnes pratiques hygiéniques: Restaurateur	Guide to Good Hygiene Practice: Restaurateur	FR	FR	Confédération générale de l'alimentation en détail.	sept-98	ISSN: 0767-4538; ISBN: 2-11-074479-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Catering
Guides de bonnes pratiques hygiéniques: Meunerie	Guide to Good Hygiene Practice: Milling	FR	FR	Association nationale de la meunerie française (ANMF)	2001	ISSN: 0767-4538; ISBN: 2-11-075102-9	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milling products
Guides de bonnes pratiques hygiéniques: Boucher	Guide to Good Hygiene Practice: Butchers	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	sept-98	ISSN: 0767-4538; ISBN: 2-11-074480-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Butcher's shop
Guides de bonnes pratiques hygiéniques: Charcuterie artisanale	Guide to Good Hygiene Practice: Artisanal pork butchers	FR	FR	Confédération générale de l'alimentation en détails	2001	ISSN: 0767-4538; ISBN: 2-11-075101-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Meat products
Guides de bonnes pratiques hygiéniques: Chocolaterie; confiserie	Guide to Good Hygiene Practice: Chocolates, confectionery	FR	FR	Confédération générale de l'alimentation en détail, en collaboration avec détaillants-fabricants et artisans de la confiserie chocolaterie, biscuiterie	2001	ISSN: 0767-4538; ISBN: 2-11-074992-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Chocolate & Confectionary
Guides de bonnes pratiques hygiéniques: Fruits et légumes frais non transformés	Guide to Good Hygiene Practice: Unprocessed fresh fruit and vegetables	FR	FR	CTIFL (Centre Technique interprofessionnel des fruits et légumes) & INTERFEL	may-99	ISSN: 0767-4538; ISBN: 2-11-074622-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Fruit & Vegetables
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	jul-00	ISSN: 0767-4538; ISBN: 2-11-074842-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milling products
Guides de bonnes pratiques hygiéniques: Industrie des jus de fruits, nectars et produits dérivés	Guide to Good Hygiene Practice: Fruit juices, nectars and by-products sector	FR	FR	Union nationale des producteurs de jus de fruits	dec-01	ISSN: 0767-4538; ISBN: 2-11-074990-3	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Fruit juices
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: 2-11-074650-5	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Distribution (automatic)
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)	2002	ISSN: 0767-4538; ISBN: 2-11-075175-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Distribution (quick-frozen food)
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)	2001	ISSN: 0767-4538; ISBN: 2-11-075160-6	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Distribution (automatic)
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)	2002	ISSN: 0767-4538; ISBN: 2-11-075357-9	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (meat)
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)	2002	ISSN: 0767-4538; ISBN: 2-11-075353-6	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (cheese)
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)	2002	ISSN: 0767-4538; ISBN: 2-11-075355-2	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (meat)

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
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	aug-04	ISSN: 0767-4538; ISBN: 2-11-075669-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Cereals
Guides de bonnes pratiques hygiéniques: Semoulerie de maïs	Guide to Good Hygiene Practice: Maïs processing sector	FR	FR	l'Union des semouliers de maïs	2004	ISSN: 0767-4538; ISBN: 2-11-075659-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milling products (maïs)
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	2004	ISSN: 0767-4538; ISBN: 2-11-075660-8	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milk products
Guide sectoriel pour la maîtrise de la sécurité alimentaire: Biscuiterie	Guide to Good Hygiene Practice: Confectionary	FR	FR	L'Alliance 7-194, Paris	jun-95			Confectionary
Application du guide de bonnes pratiques hygiéniques pour la purification et l'expédition des coquillages vivants	Application to Good Hygiene Practice: purification and shipment for live shell	FR	FR	Confédération des industries de traitement des produits de pêches maritimes (CITPPM); Comité nationale de la conchyliculture (CNC), Paris	fev-03			Fish products
Guide de bonnes pratiques hygiéniques pour la purification et l'expédition des coquillages vivants	Guide to Good Hygiene Practice: Purification and shipment for live shell	FR	FR	Confédération des industries de traitement des produits de pêches maritimes (CITPPM); Comité nationale de la conchyliculture (CNC), Paris	fev-03			Fish products
Textes réglementaires relatifs aux bonnes pratiques hygiéniques pour la purification et l'expédition des coquillages vivants	Regulation texts regarding Good Hygiene Practice: purification and shipment for live shell	FR	FR	Confédération des industries de traitement des produits de pêches maritimes (CITPPM); Comité nationale de la conchyliculture (CNC), Paris	oct-02			Fish products
Registre: Qualité, traçabilité, hygiène	Register: quality, tracability, hygiene	FR	FR	Institut Supérieur des Productions Animales & des Industries Agro-alimentaires (ISPAIA); Comité nationale de la conchyliculture (CNC)	?			Fish products
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	sept-96	ISBN: 963-9003-10-7		Food industry
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		Vegetables
Kézikönyv a HACCP rendszer kialakításához, vendéglátók, közetkeztetők részére	Guidance document on HACCP in caterings	HU	HU	CONSACT-MAVEMISZ	2001			Catering
Kézikönyv a HACCP rendszer kialakításához, élelmiszer-forgalmazók részére	Guidance document on HACCP for retailers	HU	HU	CONSACT	2003			Retail
Útmutató a fagyasztott és felengedett halak forgalmazásának jó higiéniai gyakorlatához	Guide for deep-frozen food and harving (decongelation)	HU	HU	EFOSZ	janv-03	ISBN: 963-206-538-7		Food industry
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		Brewery

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Jó higiéniai gyakorlat a konzerviparban	Good Hygiene Practice - Guide for preserve industry	HU	HU	OMFO		?		Food industry
Jó higiéniai gyakorlat a sütőiparban	Good Hygiene Practice - Guide for the bakery industry	HU	HU	Sutoipari egyesules		?		Bakery
Útmutató az élelmiszer-kiskereskedelem jó higiéniai gyakorlatához	Guide for food retailers	HU	HU	Campden & Chorleywood	jul-02	ISBN: 963-202-881-3		Retail
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		Fruit & Vegetables
Útmutató a gyírsfagyasztott élelmiszergyártás jó higiéniai gyakorlatához	Guide for quick-frozen food production	HU	HU	CIAA, Phare, EFOSZ	apr-02	ISBN: 963-00-9405-3		Food industry
Útmutató a gyümölcslegyártás jó higiéniai gyakorlatához	Guide for production of fruit juices	HU	HU	CIAA, Phare, EFOSZ	jul-02	ISBN: 963-00-9401-0		Fruit juices
Útmutató a szárazesztagyártás jó higiéniai gyakorlatához	Guide for production of dry paste	HU	HU	CIAA, Phare, EFOSZ	jul-02	ISBN: 963-00-9402-9		Pasta
Útmutató az édesipar jó higiéniai gyakorlatához	Guide for the confectionary industry	HU	HU	CIAA, Phare, EFOSZ	aug-01	ISBN: 963-00-94024-5		Confectionary
	Hygiene in food retailing and wholesaling	IE	EN	National standards authority of Ireland (NSAI)	I.S. 341: 1998		<a href="http://www.fsai.ie">www.fsai.ie</a>	Retail (wholesale)
	Hygiene in the catering sector	IE	EN	National standards authority of Ireland (NSAI)	I.S. 340: 1994		<a href="http://www.fsai.ie">www.fsai.ie</a>	Catering
	Guide to Good Hygiene Practice for the Irish beverage manufacturing industry	IE	EN	IBEC (Food and Drinking Federation)	1995		<a href="http://www.fsai.ie">www.fsai.ie</a>	Beverages
	Guide to Good Hygiene Practice for the food processing industry	IE	EN	National standards authority of Ireland (NSAI)	I.S. 342: 1997		<a href="http://www.fsai.ie">www.fsai.ie</a>	Food processing
	HACCP for irish pork slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	dec-01	ISBN: 1-84170-2056	<a href="http://www.fsai.ie">www.fsai.ie</a>	Meat
	HACCP for irish beef slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	sept-00	ISBN: 1-84170-121-1	<a href="http://www.fsai.ie">www.fsai.ie</a>	Meat
	Food safety management incorporating HACCP	IE	EN	Food Safety autoritw of Ireland (NSAI)	I.S. 343:2000		<a href="http://www.fsai.ie">www.fsai.ie</a>	Management
Manuale di corretta prassi igienica per la distribuzione automatica di bevande e alimenti	Guide to Good Hygiene Practice for food and drink vending machines	IT	IT	Confida – Ass. Italiana Distribuzione Automatica		?	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Distribution (automatic)
Manuale di corretta prassi igienica	Guide to Good Hygiene Practice 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>	Retail
Manuale di corretta prassi igienica per la aziende della grande distribuzione e distribuzione organizzata	Guide to Good Hygiene Practice 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>	Distribution (large-scale)

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale di corretta prassi igienica, settore: distribuzione, prodotti: additivi, aromi	Guide to Good Hygiene Practice for the distribution of food additives and flavourings	IT	IT	ASSICC		may-99	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Distribution (food additives, flavouring)
Manuale di corretta prassi igienica per il settore della vendita dei prodotti alimentari; guida all'autocontrollo	Guide to Good Hygiene Practice for the food products retail sector	IT	IT	FIESA		1998	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Retail
Manuale di corretta prassi igienica per trasporto terrestre e/o distribuzione prodotti alimentari	Guide to Good Hygiene Practice 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>	Transport & Distribution
Manuale di corretta prassi igienica per la produzione dello zucchero	Guide to Good Hygiene Practice for sugar production	IT	IT	ASSOZUCCHERO		mars-00	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Sugar
Manuale di corretta prassi igienica per il settore artigianale dei dolciari	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)		janv-01	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Confectionary
Manuale di corretta prassi igienica per il settore artigianale dei distillati e liquori	Guide to Good Hygiene Practice 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>	Beverages (alcoholic)
Manuale di corretta prassi igienica per il settore artigianale delle conserve vegetali	Guide to Good Hygiene Practice 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>	Preserved vegetables
Manuale di corretta prassi igienica per le attività dell'agriturismo	Guide to Good Hygiene Practice for agritourism	IT	IT	Federazione Regionale COLDIRETTI Lombardia		?	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering (agri-tourism)
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 Practice for farms processing food products and selling direct to the consumer, to catering in the agri-tourism sector	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti		janv-01	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering (agri-tourism)
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 Practice 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>	Food processing (at farm level)
Manuale di corretta prassi igienica riguardante il settore delle imprese di commercializzazione alimentare all'ingrosso	Guide to Good Hygiene Practice for wholesale food marketers	IT	IT	FEDERGROSSISTI		jun-98	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Wholesale
Manuale di corretta prassi igienica riguardante il settore della produzione artigianale dei prodotti alimentari	Guide to Good Hygiene Practice for the food products retail sector	IT	IT	FIESA, FIEPET, CONFESCERCENTI		?	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Retail
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>	Transport (small boats)
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	ASSOSCILIA		?	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering (ferry boat)

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
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>	Dispensing
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	FIDO-CONFCOMMERCIO (Federazione italiana dettaglianti della alimentazione)		mars-98	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Retail
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 tonnare)		mars-98	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Fish products
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>	Catering (hotel)
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>	Open air fairs & Exhibitions
Manuale di corretta prassi igienica per la ristorazione collettiva	Guide to Good Hygiene Practice for contract catering	IT	IT	FERCO (Federazione europea della ristorazione collettiva)		1994	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering
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>	Catering (school)
Manuale di corretta prassi igienica nelle attività di raffinazione e di confezionamento degli oli di oliva e di sansa 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>	Olive oil
Manuale di corretta prassi igienica nelle attività di produzione degli oli di semi	Guide to Good Hygiene Practice for the manufacture of oil from oilseeds	IT	IT	ASSITOL (Associazione italiana industria olearia)		janv-01	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Oil
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>	Olive oil
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>	Coffee
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>	Coffee
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>	Coffee
Manuale di corretta prassi igienica per il settore ortofutticolo-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 ortofruitticoli e agrumari (U.N.A.C.O.A)		apr-99	<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Fruit & vegetables
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>	Processed tomatoes

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Manuale di corretta prassi igienica per il settore ortofrutticolo	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>	Fruit & Vegetables
Manuale di autocontrollo per la corretta prassi igienica ad uso degli operatori dei mercati ortofrutticoli 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>	Wholesale (fruit, vegetables)
Manuale di corretta prassi igienica per la produzione di olio vergine die 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>	Olive oil
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	fev-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Preserved vegetables
Manuale di corretta prassi igienica per il settore della vendita all'ingrosso dei prodotti ortofrutticoli	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>	Fruit & Vegetables
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>	Oil
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>	Margarine & Fats
Manuale di corretta prassi igienica per la trasformazione e commercializzazione di prodotti ortofrutticoli	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>	Fruit & Vegetables
Manuale di corretta prassi igienica per i centri di lavorazione e confezionamento dei prodotti ortofrutticoli 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-cut-and-packed fruits and vegetables, citrus fruits, nuts and dried fruit	IT	IT	Associazione nazionale esportatori i, portatori rtofrutticoli e agrumari (ANEIOA)	jun-99		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Fruit & Vegetables
Manuale di corretta prassi igienica per la produzione di carne e prodotti carnei 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>	Meat & Meat products
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>	Butcher's shop
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>	Butcher's shop
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>	Catering (hospital)
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>	Catering (hospital)
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>	Water

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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>	Beverages (soft)
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 (ASSOBIRRA)	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Brewery
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>	Wine
Manuale di corretta prassi igienica per i settori vini, spiriti, frutta all'alcol, sciroppi, 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>	Wine & Spirits & Vinegar
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto per il trasporto, lo stoccaggio e la miscela 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>	Distribution (beer)
Manuale di corretta prassi igienica del processo produttivo degli alcoli e delle acquaviti	Guide to Good Hygiene Practice for the production of alcoholic drinks and spirits	IT	IT	Associazione Nazionale industriali distillatori di alcoli e di acquaviti & Istituto Nazionale Grappa	nov-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Beverages (alcoholic)
Manuale di corretta prassi igienica per le aziende viti-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>	Wine
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 Dolciarie Italiane (AIDI)	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Confectionary
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>	Milling industry
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>	Cereals
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>	Confectionary
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>	Confectionary
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>	Confectionary
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>	Bakery & Confectionary
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>	Milling industry
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>	Bakery
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)	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Bakery

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Manuale di corretta prassi igienica per le aziende di stoccaggio di cereali e proteoleaginose	Guide to Good Hygiene Practice for storage of cereals and proteoleaginous 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>	Cereals
Manuale di corretta prassi igienica per le riserie non parboiled	Guide to Good Hygiene Practice for non parboiled rice	IT	IT	AIRI, CCIAA, CNA	dec-00		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Rice
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>	Ice-cream
Manuale volontario di corretta prassi igienica per le aziende del settore lattiero-caseario	Voluntary Handbook of Good Hygiene Practice for the milk/cheese sector	IT	IT	ASSOLATTE	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Milk & Milk products
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>	Pizza
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>	Catering
Manuale di corretta prassi igienica per la ristorazione	Guide to Good Hygiene Practice for the restaurant trade	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering
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>	Catering
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>	Pasta
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>	Eggs
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>	Honey
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 (UNIPI)	sept-98		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Pasta
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>	Ice-cream
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>	Ice-cream
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>	Milk & Milk products
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>	Preserved vegetables
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>	Distribution (dried mushrooms)

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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>	Catering (hospital)
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>	Soups, Bouillon
Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici (conserve vegetali appertizzate)	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>	Vegetables (heat treatment)
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>	Retail (self-control, traceability)
Linee guida per l'implementazione di un sistema di tracciabilità e rintracciabilità 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>	Retail (traceability)
Manuale di corretta prassi igienica per gli integratori alimentari e i prodotti salutistici	Guide for Good Hygiene Practice for food supplements and special medical/health purposes	IT	IT	FEDER, SALUS	dec-04		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Food supplement & Special health purposes
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 vine 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>	Wine
Konservuotų vaisių ir daržovių geros 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		<a href="http://www.sam.lt">www.sam.lt</a>	Fruit & Vegetables
Šviežių vaisių ir daržovių didmeninės prekybos įmonių geros 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		<a href="http://www.sam.lt">www.sam.lt</a>	Fruit & Vegetables
Geros higienos praktikos taisyklės grūdų suprikimo, 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>	Milling products
Geros 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>	Water
Geros higienos praktikos taisyklės viešojo maitinimo 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		Catering
Duonos ir pyrago kepimo įmonių geros 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		Bakery
Geros 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		Retail

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Geros higienos praktikos taisyklės aromatizuotu gėrimų gamybos įmonėms	Guide to Good Hygiene Practice for soft drinks establishments	LT	LT	Ministry of health of the republic of Lithuania	2004			Beverages (soft)
Miltinės ir kreminės konditerijos įmonių geros higienos praktikos taisyklės	Guide to Good Hygiene Practice for confectionary establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-09-711-6		Confectionary
Guide de bonnes pratiques d'hygiène destiné aux bouchers charcutiers	Guide to Good Hygiene Practice: Meat	LU	DE FR	Centre de promotion et de recherche der Handwerkskammer, Chambre de metiers Grand-Duche de	1999			Meat
Guide de bonnes pratiques d'hygiène destiné aux traiteurs et restaurateurs	Guide to Good Hygiene Practice: Meat	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999			Meat
Guide de bonnes pratiques d'hygiène destiné aux boulangers et pâtisseries	Guide to Good Hygiene Practice: Bakery, Confectionery	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999			Bakery
Guide de bonnes pratiques d'hygiène destiné aux pâtisseries-confiseurs et glaciers	Guide to Good Hygiene Practice: Confectionery , Ice-cream	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999			Ice-cream
Guide de bonnes pratiques d'hygiène destiné aux meuniers	Guide to Good Hygiene Practice: Milling	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999			Milling industry
Guide de bonnes pratiques d'hygiène destiné aux stations-service	Guide to Good Hygiene Practice: Petrol-station-stores	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	2001			Petrol-station stores
Code voor de hygienische productie en - verpakking van kristalsuiker	Code for the hygienic production and packaging of granulated sugar	NL	NL	Suikerstichting Nederland	sept-01		<a href="http://www.minvws.nl">www.minvws.nl</a>	Distribution (sugar)
Hygiëncode voor de voedingsverzorging in zorginstellingen	Guide to Good Hygiene Practice: Framework code for catering in hospitals and care centres for the elderly	NL	NL	Voorlichtingsbureau voor de voeding	sept-01		<a href="http://www.voedingscentrum.nl">www.voedingscentrum.nl</a>	Catering (hospital)
Hygiëncode voor de visdetailhandel	Guide to Good Hygiene Practice for fishmongers	NL	NL	Productschap Vis	?		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail (fish)
Hygiëncode voor de broodbakkerij en de banketbakkerij	Guide to Good Hygiene Practice for bakers and confectioners	NL	NL	Bedrijfschap voor het Bakkersbedrijf, Banketbakkersbedrijf	1996, mar-03	ISBN: 90-74987-09-8	<a href="http://www.minvws.nl">www.minvws.nl</a>	Bakery
Keurslager hygiëncode, theorie	Code of hygiene: HACCP workbook "De Keurslagers"	NL	NL	Vereniging voor Slagerijreclan "De Keurslagers"	aug-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Butcher's shop
Hygiëncode voor het poeliersbedrijf	Guide to Good Hygiene Practice for poultry retailing	NL	NL	Nederlandse bond van poeliers en wildhandelaren; produktschappen vee; vlees en eieren	sept-95		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail (poultry)
Hygiëncode natuurlijk mineraal-en bronwater	Guide to Good Hygiene Practice for natural mineral waters and spring waters Guidelines for applying HACCP within the natural mineral waters and spring waters industry	NL	NL	Vereniging nederlandse frisdranken industrie (NFI)	aug-97		<a href="http://www.minvws.nl">www.minvws.nl</a>	Water
Hygiëncode voor de kleinschalige detailhandel in zuivel	Guide to Good Hygiene Practice for small-scale dairy retailing	NL	NL	Productschap Zuivel	dec-97, 2003		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail (milk products)
Kadercode voor de voedingsverzorging in instellingen in de gezondheidszorg en ouderenzorg	Framework code Good Hygiene Practice in instituts for public health and elderly care	NL	NL	Voorlichtingsbureau voor de voeding	dec-95		<a href="http://www.minvws.nl">www.minvws.nl</a>	Public health & Elderly care

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Kadercode voor de gedistilleerd en wijnsector	Framework code for distilleries and wine sector	NL	NL	Productschap voor gedistilleerde dranken, wijn	aug-95		<a href="http://www.minvws.nl">www.minvws.nl</a>	Beverages (wholesale)
Code voor hygienisch werken bij transport, opslag en distributie van levensmiddelen	Guide to Good Hygiene Practice: Code for the hygienic transportation, storage and distribution of foodstuffs	NL	NL	Transport en Logistick Nederland	jul-96		<a href="http://www.minvws.nl">www.minvws.nl</a>	Distribution & Transport
Code voor bewerking van groenten en fruit in de detailhandel op basis van het HACCP-principe	Guide to Good Hygiene Practice for processing fruit and vegetables in the retail trade on the basis of HACCP	NL	NL	Produktschap voor groenten en fruit	feb-96		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail (fruit, vegetables)
Hygiëne/HACCP-code voor groentebewerkingsbedrijven	Guide to Good Hygiene Practice for companies processing vegetables	NL	NL	Produktschap tuinbouw	nov-97		<a href="http://www.minvws.nl">www.minvws.nl</a>	Vegetables
Hygiënecode voor ongesneden verse groenten en vers fruit	Guide to Good Hygiene Practice for uncut fresh vegetables and fresh fruit	NL	NL	Produktschap tuinbouw	nov-97		<a href="http://www.minvws.nl">www.minvws.nl</a>	Fruit & Vegetables
Hygiënecode groothandel in dranken en horecabenodigheden	Guide to Good Hygiene Practice for the wholesale trade in beverages and catering requisites	NL	NL	Bedrijfschap frisdranken en waters (BFW)	dec-01		<a href="http://www.drankenschap.nl/fris&amp;waters">www.drankenschap.nl/fris&amp;waters</a>	Wholesale (beverages, catering)
Hygiënecode voor de horeca	Guide to Good Hygiene Practice for hotel, restaurant, café, bar	NL	NL	Bedrijfschap horeca	may-96, apr-04	ISBN: 90-5531-132-4	<a href="http://www.minvws.nl">www.minvws.nl</a>	Catering
Hygiënecode frisdranken	Framework code for soft drinks: Guide for applying HACCP within the soft drinks industry	NL	NL	Vereniging nederlandse frisdranken industrie (NFI)	jul-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Beverages (soft)
HACCP-code, central bureau levensmiddelenhandel	HACCP Code Centraal Bureau Levensmiddelenhandel	NL	NL	Centraal Bureau Levensmiddelen Handel	1996		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail
Kadercode frisdranken, handleiding voor de implementatie van HACCP binnen de frisdrankenindustrie	Guidelines for applying HACCP within the natural mineral waters and spring waters industry	NL	NL	Vereniging nederlandse frisdranken industrie (NFI)	?		<a href="http://www.minvws.nl">www.minvws.nl</a>	Water
HACCP in de mouterij en brouwerij	Guide to Good Hygiene Practices for malting and brewing	NL	NL	Uitgave, Sociëteit der Nederlandse Mouters, Centraal Brouwerij Kantoor Nederlandse organisatie voor toegepast-natuurwetenschappelijk onderzoek	1996, nov-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Brewery
NOC*NSF hygiënecode voor sportkantines	NOC*NSF (Netherlands Olympic Committee*Netherlands Sports Federation) Code of hygiene for sports canteens	NL	NL	NOC*NSF	nov-97		<a href="http://www.minvws.nl">www.minvws.nl</a>	Canteen (sport)
Hygiënecode voor de contractcatering	Hygiene-code for contract catering	NL	NL	VENECA	dec-01		<a href="http://www.minvws.nl">www.minvws.nl</a>	Catering
Voedsel veiligheidssysteem verkooppunt motorbrandstoffen	Guide to Good Hygiene Practice for service stations food safety system	NL	NL	Vereniging Nederlandse Petroleumindustrie	oct-01		<a href="http://www.minvws.nl">www.minvws.nl</a>	Service-station
Hygiënecode voor de ijsbereiding	Guide to Good Hygiene Practice for ice-cream preparation	NL	NL	Bedrijfschap horeca	mars-98		<a href="http://www.minvws.nl">www.minvws.nl</a>	Ice-cream
Hygiënecode voor verzamelaars, pakstations en grossiers	Guide to Good Hygiene Practice for egg gatherers, packers and wholesalers	NL	NL	Bedrijfschap voor de groothandel in eieren en eiprodukten en de eiproduktenindustrie (BGEEE)	nov-96, mar-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Eggs & Egg products
Hygiënecode voor eiproduktenfabrikanten en -handelaren - een handleiding voor de gebruiker	Guide to Good Hygiene Practice for manufacturers and sellers of egg products	NL	NL	Bedrijfschap voor de groothandel in eieren en eiprodukten en de eiproduktenindustrie (BGEEE)	janv-98		<a href="http://www.minvws.nl">www.minvws.nl</a>	Eggs & Egg products

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HACCP voor het slagersbedrijf	HACCP for butchers' shops; HACCP guide for butchers' shops; HACCP checklists for butchers' shops; Code for hygienic working in butchers' shops; Code for the preparation of minced meat and minced meat products; Vermin control plan; "Making safe me	NL	NL	Bedrijfschap slagersbedrijf	sep-91, 2005		<a href="http://www.minvws.nl">www.minvws.nl</a>	Meat & Butcher's shop
Hygiëncode voor windmolens, watermolens en ambachtelijke maalderijen, malend voor menselijke consumptie	Guide to Good Hygiene Practice for windmills, watermills and traditional mills milling products for human consumption	NL	NL	Ambachtelijk korenmolenaars gilde (AKG) het gilde van vrijwillige molenaars (GVM)	jun-01, aug-05		<a href="http://www.minvws.nl">www.minvws.nl</a>	Milling products (wind-water mills)
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	Federatie van Nederlandse handelaren in Granen, Zaden en peulvruchten	jun-00		<a href="http://www.minvws.nl">www.minvws.nl</a>	Cereals & Seeds & Vegetables
Hygiëncode voor de binnenvaart	Guide to Good Hygiene Practice on barges	NL	NL	Central Bureau voor de Rijn- en binnenvaart	mars-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Transport (barge)
Hygiëncode voor de voedingsverzorging in woonunits, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden	Guide to Good Hygiene Practice for hospitals, kindergarden, social-treatment centre	NL	NL	Voedingscentrum Nederland	dec-01		<a href="http://www.minvws.nl">www.minvws.nl</a>	Catering (hospital, kindergarden, social centre)
Hygiëncode voor de AGF-detailhandel	Guide to Good Hygiene Practice for small retail shops and mobile shops selling fruit and vegetables	NL	NL	Productschap Tuinbouw	apr-02		<a href="http://www.minvws.nl">www.minvws.nl</a>	Fruit & Vegetables
Hygiëncode voor de wijnsector	Guide to Good Hygiene Practice for the wine sector	NL	NL	Productschap Wijn	jul-03		<a href="http://www.wijninfo.nl">www.wijninfo.nl</a>	Wine
NAO hygiëncode leinverpakkers van ongeschilde aardappelen	Guide to Good Hygiene Practice for small packages of unpeeled potatoes	NL	NL	Nederlandse aardappel organisatie (NAO)	jun-96		<a href="http://www.nao.nl">www.nao.nl</a>	Potatos
Hygiëncode voor sportkantines: Breedtesport	Code of hygiene for sports canteens	NL	NL	NOC*NSF	jul-03		<a href="http://www.minvws.nl">www.minvws.nl</a>	Canteen (sport)
Hygiëncode Stichting overlegplatform restaurantketens (STOR)	Guide to Good Hygiene Practice for restaurant chain	NL	NL	Stichting overlegplatform restaurantketens	sept-03	ISBN: 90-9017744-2		Catering (restaurant)
Hygiëncode voor de visdetailhandel	Guide to Good Hygiene Practice for fish retail	NL	NL	Productschap Vis	1997		<a href="http://www.minvws.nl">www.minvws.nl</a>	Retail (fish)
Hygiëncode voor de contractcatering	Hygiene-code for contract catering	NL	NL	VENECA	aug-04		<a href="http://www.minvws.nl">www.minvws.nl</a>	Catering
Hygiëncode voor de voedingsverzorging in zorginstellingen, woonvormen, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden	Guide to Good Hygiene Practice for hospitals, kindergarden, social-treatment centre	NL	NL	Voedingscentrum Nederland	mars-04		<a href="http://www.minvws.nl">www.minvws.nl</a>	Catering (hospital, kindergarden, social centre)
Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen	Good Hygiene Practice for food safety system of petrol stations	NL	NL	Vereniging Nederlandse Petroleumindustrie	oct-01			Petrol-station stores

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Hygiëncode voor ongesneden ver(e) groenten, fruit en paddestoelen	Guide to Good Hygiene Practice for uncut fresh vegetables, fruit and mushrooms	NL	NL	Productschap Tuinbouw	apr-03		<a href="http://www.tuinbouw.nl">www.tuinbouw.nl</a>	Fruit & Vegetables & Mushrooms
CBL Hygiëncode voor de supermarkt en zijn omgeving	Guide to Good Hygiene Practice for supermarkets	NL	NL	Centraal Bureau Levensmiddelenhandel	jun-05			Retail (supermarket)
Hygiëncode ambulante handel verkoop eet- en drinkwaren	Good Hygiene Practice for house to house sales of food and drinks	NL	NL	Hoofdbedrijfschap detailhandel	jun-04			Retail
Hygiëncode voor op-en overslag van eetbare olien en vetten	Good Hygiene Practice for storage and transfer for edible oil and fat	NL	NL	Vereniging van onafhankelijke tanksopslagbedrijven	apr-03			Oil & Fats
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		ISBN: 83-2003 88010-48-4	<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	Retail
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		ISBN: 83-2003 88010-483-3	<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	Catering (collective nourishment)
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		ISBN: 83-2004 920721-0-3	<a href="http://www.gastropolgroup.neostrada.pl">www.gastropolgroup.neostrada.pl</a>	Catering (collective nourishment)
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, guides for managers	PL	PL	FAPA		ISBN: 83-2003 88010-53-0	<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	Retail
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 powstata z inicjatywy glownego inspektora sanitarnego		2004		Catering (collective nourishment)
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-uslugowa spoldzielnia samopomoc chlopska		ISBN: 83-2004 919549-3-5		Bakery & Confectionary
Código de boas práticas de higiene para a restauração	Guide to Good Hygiene Practice for the catering sector	PT	PT	UNIHSNOR		?		Catering
Código de boas práticas de higiene para a restauração pública	Guide to Good Hygiene Practice for restaurants	PT	PT	ARESP		?	<a href="http://www.aresp.pt">www.aresp.pt</a>	Catering
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		mars-01		Water
Código de boas práticas de higiene para a restauração colectiva	Guide to Good Hygiene Practice for canteens	PT	PT	ARESP		?	<a href="http://www.aresp.pt">www.aresp.pt</a>	Catering
Guia para a aplicação do sistema de análise de perigos e controlo de pontos críticos na indústria de águas minerais naturais e de águas de nascente	Guide for application of the HACCP system in the natural mineral waters and spring waters industry	PT	PT	APIAM		mars-01		Water

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Código de boas práticas de higiene para as cafetarias e similares	Guide to Good Hygiene Practice for cafeterias and similar establishments	PT	PT	ARESP		?		Catering
Código de boas práticas para o processamento tecnológico dos azeites virgens	Guide to Good Hygiene Practice for virgin oils production	PT	PT	CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas		oct-01		Oil
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	CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas		oct-01		Oil & Fats
Código de boas práticas de higiene para a indústria de gorduras, margarinas e cremes de barrar	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas		oct-01		Oil & Fats
Boas práticas de produção de gelados	Guide to Good Hygiene Practice for Ice-cream production	PT	PT	ANIGA		oct-01		Ice-cream
Código de boas práticas de higiene indústria de leite e produtos lácteos	Guide to Good Hygiene Practice for dairy and milk industry	PT	PT	ANIL		jul-02		Milk & Milk products
Guia de boas práticas, higiene, segurança e controlo alimentar	Guide to Good Practice for food hygiene, safety and control	PT	PT	AHP, CRISTAL		oct-05		Catering
Código de boas práticas da distribuição alimentar	Guide to Good Hygiene Practice for food distribution	PT	PT	APED		sept-04		Transport
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	ACIP		?		Bakery & Pastry industry
Código de boas práticas de higiene, para o serviço de alimentação escolar	Guide to Good Hygiene Practice for school catering (or canteens)	PT	PT	Propriedade-associacao de desenvolvimento do concelho de espinho, Elaboração		?		Catering (school)
Código de boas práticas de higiene para a indústria de extracção de óleos vegetais alimentares	Guide to Good Hygiene Practice for the edible vegetable oil extraction industry	PT	PT	FIOVDE, elaborado no ambito da ct 39, gorduras, oleos e sementens de oleaginosas		nov-03		Oil
Smernice dobre higienske prakse/HACCP za gostinstvo	Guide to Good Hygiene Practice/HACCP for catering sector	SI	SI	Republic of Slovenia, Ministry of Health		dec-02	ISBN: 961-6226-52-5 <a href="http://www.mz.gov.si">www.mz.gov.si</a>	Catering
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	<a href="http://www.mz.gov.si">www.mz.gov.si</a>	Microbiology
Smernice dobre higienske prakse/HACCP za kuhinje vrtce	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	<a href="http://www.mz.gov.si">www.mz.gov.si</a>	Catering (kindergarden)
Smernice dobrih higienskih navad na načelih 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.mz.gov.si">www.mz.gov.si</a>	Retail sector
Hygienická príručka, sušené nepasterizované cestoviny	Guide to Good Hygiene Practice for production of pasta	SK	SK	Ministry of Agriculture of the Slovak Republic		2004		Pasta
Špecifická hygienická príručka pre pekarsku výrobu	Guide to Good Hygiene Practice for production of bread	SK	SK	Ministry of Agriculture of the Slovak Republic		2004		Bakery

Title (original)	Title (english)	Country	Langue	Publisher	Edition	ISBN, ISSN	Internet/Contact	Key word
Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrudkového syra v salašných podmienkach	Guide to Good Hygiene Practice for hygiene on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")	SK	SK	Ministry of Agriculture of the Slovak Republic	fev-06			Milk products
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	fev-06			Milk products
Kódex slovenských výrobcov krmív	Code of Slovak feed producers	SK	SK	Zväz výrobcov krmív, skladovateľov a obchodných spoločností	nov-05		Križna 52, 821 08 Bratislava 2 <a href="http://www.zvazpolnonakupu.sk">www.zvazpolnonakupu.sk</a>	Feed
Technical standard and protocol for companies manufacturing and supplying food packaging materials for retailer branded products	Technical standard and protocol for companies manufacturing and supplying food packaging materials for retailer branded products	UK	EN	BRC/IOP	jun-01		<a href="http://www.eupc.org">www.eupc.org</a>	Food packaging
Industry guide to Good Hygiene Practice: Baking guide	Industry guide to Good Hygiene Practice: Baking guide	UK	EN	National Association of Master Bakers, Biscuit Cake 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">www.food.gov.uk</a>	Bakery
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">www.food.gov.uk</a>	Markets & Fairs
Industry guide to Good Hygiene Practice: Wholesale distributors guide	Industry guide to Good Hygiene Practice: Wholesale distributors guide	UK	EN	Federation of Wholesale Distributors	1998	ISBN: 0 900 103 65 5	<a href="http://www.food.gov.uk">www.food.gov.uk</a>	Distribution (wholesale)
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">www.food.gov.uk</a>	Retail
HACCP systems in abattoirs and meat cutting plants: Guide to implementation	HACCP systems in abattoirs and meat cutting plants: Guide to implementation	UK	EN	Government, meat hygiene service, industry, MLC, CCFRA	sept-99		<a href="http://www.food.gov.uk">www.food.gov.uk</a>	Meat