

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	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Leitlinie fuer Imkereien	Guidelines for beekeepers	AT	DE	Bundesministerium für Gesundheit	2008		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	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	2004		<a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a>	Distribution (cold store)
Leitlinie für Einzelhandelsunternehmen	Guideline for the retailer(food shops) and gastronomy sector	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Retailer ,Catering
Leitlinie zur Sicherung der gesundheitlichen Anforderungen an Personen beim Umgang mit Lebensmitteln	Guideline for personal hygiene	AT	DE	Bundesministerium für Gesundheit	?		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Personal hygiene
Leitlinie für Personalschulung	Guideline for Training	AT	DE	Bundesministerium für Gesundheit	?		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Training
Leitlinie für Speiseeserzeugung	Guideline for the Ice cream production	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Ice cream production
Leitlinie für Mühlbetriebe	Guideline for the milling sector	AT	DE	Bundesministerium für Gesundheit	2008		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Milling industry
Leitlinie für bäuerliche Milchverarbeitungsbetriebe	Guideline for milk and dairy products on farms	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Milk & dairy products
Leitlinie für Milchverarbeitung auf Almen	Guideline for the milk production and dairy products on farms in the mountain	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Milk & dairy products
Leitlinie für Bäckereien	Guideline for bakery	AT	DE	Bundesministerium für Gesundheit	2005		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Bakery
Leitlinie für Großküchen, Küchen des Gesundheitswesens und vergleichbare Einrichtungen der Gemeinschaftsverpflegung	Guideline for canteens, hospitals and other institution of collective nourishment	AT	DE	Bundesministerium für Gesundheit	2011		<a href="http://www.bmg.gv.at">www.bmg.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	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Meat & Meat products
Leitlinie bei der Schlachtung von Farmwild	Guideline for GHP and application of the HACCP system for slaughterhouses for farm game	AT	DE	Bundesministerium für Gesundheit	2010		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Meat
Leitlinie für bäuerliche Geflügel- und Kaninchenschlachtbetriebe	Guideline for GHP and application of the HACCP system for slaughterhouses for poultry and rabbit on farm	AT	DE	Bundesministerium für Gesundheit	2008		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Meat
Leitlinie Eierpack- und Eiersammelstellen	Guideline for egg-packing center	AT	DE	Bundesministerium für Gesundheit	2008		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	egg
Leitlinie für gewerbliche Getränkeherstellungsbetrieben	Guideline for commercial drink production	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	drink
Leitlinie für die Ölabfüllung in gewerblichen Betrieben	Guideline for the oilfilling in commercial enterprises	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	oil
Leitlinie Schutzhütten in Extremlagen	Guideline for GHP for catering situated in regions that are subject to special geographical constraints	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	catering
Leitlinie bei der Schlachtung und Zerlegung von Geflügel	Guideline for GHP and application of the HACCP system for slaughterhouses for poultry	AT	DE	Bundesministerium für Gesundheit	2009		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Meat
Leitlinie für bäuerliche Obstverarbeitung	Guideline for a fruit processing	AT	DE	Bundesministerium für Gesundheit	2007		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	fruit products
Leitlinie über mikrobiologische Kriterien für Milch und Milchprodukt	Guideline for microbiological criteria for Milk and dairy products	AT	DE	Bundesministerium für Gesundheit	2006		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	milk and dairy products
Leitlinie für Konditoreien	Guideline for confectionery sector	AT	DE	Bundesministerium für Gesundheit	2005		<a href="http://www.bmg.gv.at">www.bmg.gv.at</a>	Confectionary
Guide autocontrôle alimentation animale Autocontrolegids Dierenvoeders	Guide for self-checking for feed	BE	FR - NL	OVOCOM VZW	2 .2 dd 14-05-2014		<a href="http://www.ovocom.be/">www.ovocom.be/</a>	Feed
Guide système d'autocontrôle industrie laitière Gids autocontrolesysteem zuivelindustrie	Guide for self-checking in the milk industry	BE	FR - NL	BCZ vzw (Belgische Confédératie van de zuivelindustrie) CBL asbl (Confédération Belge de l'industrie Laitière)	3 – 01/02/2012		<a href="http://www.bcz-cbl.be/">www.bcz-cbl.be/</a>	Milk Milk products
Guide d'autocontrôle en boucherie-charcuterie Autocontrolegids voor de beenhouwerij-spekslagerij	Guide for self-checking in the butcher shops	BE	FR - NL	De Landsbond der Beenhouwers, Spekslagers en Traiteurs van België Fédération Nationale des Bouchers, Charcutiers et Traiteurs de Belgique	2 – dd 02-12-15		<a href="http://www.afsca.be">www.afsca.be</a>	Butchers shop
Guide d'autocontrôle pour le secteur Brassicole Gids voor de brouwerijsector	Guide for self-checking for breweries	BE	FR - NL	Belgische Brouwers Brasseurs Belges	1 – 25/06/2007		<a href="http://www.beerparadise.be/">www.beerparadise.be/</a>	Brewery Beer
Guide système d'autocontrôle pour l'industrie de la glace de consommation Gids autocontrolesysteem consumptie-ijsindustrie	Guide for self-checking in the ice-cream industry	BE	FR - NL	Groepering van de Roomijsindustrie vzw Groupement de l'Industrie des Crèmes Glacées	1 dd 21-10-08			Ice-cream
Guide générique autocontrôle pour les abattoirs et ateliers de découpe de volailles et établissements de production de viande hachée, préparations de viande et viande séparée mécaniquement à base de volaille Generische autocontrolegids voor pluimveeslachthuis en -uitsnijderij en inrichtingen die gehakt vlees, vleesbereidingen, separatorvlees op basis van pluimveevlees produceren	Generic guide for self-checking for slaughterhouses and cutting plants for poultry and for establishments of production of minced meat, preparations of meat and mechanically separated meat of poultry	BE	FR - NL	Vereniging van Industriële Pluimveeslachthuizen/Fédération des Abattoirs industriels de Volailles de Belgique (VIP-België vzw/VIP-Belgique asbl) Nationaal Verbond van Pluimveeslachthuizen en Uitsnijderijen/Union nationale des Abattoirs de Volailles (NVP vzw)	Version 2 Jun 2011 Versie 2 Juni 2011		<a href="http://www.pluimveeslachthuizen.be/">www.pluimveeslachthuizen.be/</a>	Meat (poultry) Slaughterhouse Cutting plants
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de détail en alimentation générale Gids voor de invoering van een autocontrolesysteem voor de detailhandel in algemene voedingswaren	Guide for self-checks in food shops	BE	FR - NL	AFSCA	2 dd 08/05/2013		<a href="http://www.afsca.be">www.afsca.be</a>	Retail (supermarkets, small foodstuffs, beverages, fruit, vegetables, fishery products,...)
Guide autocontrôle pour la collecte et le transport de lait cru Gids voor autocontrole van de ophaling en het transport van rauwe melk	Guide for self-checking for collection and transport of raw milk	BE	FR - NL	Interprofessionele Werkgroep IKM-QFL-QMK / Groupe de Travail Interprofessionnel IKM/QFL/QMK	0 dd 16/12/2005		<a href="http://www.ikm.be/">www.ikm.be/</a>	Transport Milk (raw milk)

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Guide autocontrôle dans le secteur de la production et de la distribution des produits phytopharmaceutiques Autocontrolegids in de sector van de productie en de distributie van gewasbeschermingsmiddelen (Ce guide ne se base pas sur le règlement (CE) N°852/2004 ou sur le règlement (CE) N°183/2005, mais sur la législation belge)	Guide for self-checking in the production and distribution of plant protection products	BE	FR - NL	PHYTOFAR (Belgische vereniging van de industrie van plantenbeschermingsmiddelen / Association Belge de l'Industrie des Produits de Protection des Plantes) PHYTODIS (Belgische vereniging van de verdelers van plantenbeschermingsmiddelen/Association Belge des Distributeurs des Produits de Protection des Plantes)	3 dd 17/02/2016		<a href="http://www.phytofar.be/">www.phytofar.be/</a> <a href="http://www.phytodis.be/">www.phytodis.be/</a>	Pesticide (production, wholesale)
Guide sectoriel pour l'instauration d'un système d'autocontrôle dans le secteur des compléments alimentaires Gids voor de invoering van een autocontrolesysteem in de sector van de voedingssupplementen	Guide for self-checking in the sector of food supplements	BE	FR - NL	NAREDI (Federatie van de handel en nijverheid in Voedingssupplementen, Natuur, Reform en diëetwaren in België / Fédération Belge de l'Industrie et du Commerce des Compléments alimentaires, des Produits Naturels, de Réforme et de Diététique)	1 – 07/08/2007		<a href="http://www.naredi.be">www.naredi.be</a>	Food supplements (production)
Guide d'autocontrôle: industrie de transformation et négoce des pommes de terre, fruits et légumes Gids Autocontrole: aardappelen-groenten-fruit verwerkende industrie en handel	Guide for self-checking in the potato, vegetable and fruit processing and trade	BE	FR - NL	FVP House vzw	4 dd 24-03-16		<a href="http://www.fvpvhouse.be">www.fvpvhouse.be</a>	Fruit and vegetables Potatoes (processing, wholesale)
Guide sectoriel du transport routier et de l'entreposage dans la chaîne alimentaire Sectorgids voor wegtransport en opslag in de voedselketen	Sector guide for the haulage and the storage in the food chain	BE	FR - NL	FEBETRA SAV	1 – 20/02/2009		<a href="http://www.febetra.be/">www.febetra.be/</a> <a href="http://www.sav.be/">www.sav.be/</a>	Transport Storage
Guide générique d'autocontrôle pour les abattoirs, ateliers de découpe et établissements de production de viande hachée, de préparations de viande et de viandes séparées mécaniquement d'ongulés domestiques Generische autocontrolegids voor slachthuizen, uitsnijderijen en inrichtingen voor de vervaardiging van gehakt vlees, vleesbereidingen en separatorvlees voor als landbouwhuisdier gehouden hoefdieren	Generic guide for self-checking for slaughterhouses, cutting plants and establishments of production of minced meat, preparations of meat and mechanically separated meat of domestic ungulated	BE	FR - NL	FEBEV BVK	2 – dd 09-03-2015		<a href="http://www.febev.be/">www.febev.be/</a>	Slaughterhouses Cutting plants Fresh meat Minced meat Preparations of meat Mechanically separated meat (domestic ungulated)
Guide pour l'implémentation des systèmes d'autocontrôle dans les secteurs de production des denrées alimentaires: Produits de viande - Plats préparés - Salades - Boyaux naturels Gids voor het ontwikkelen van autocontrolesystemen bij de productie van voedingsmiddelen in de sectoren: Vleesproducten - Kant en klaar gerechten - Salades - Natuurdarmen	Guide for self-checking in the production of food: meat products, precooked dishes, salads, natural intestines	BE	FR - NL	FENAVIAN BREMA VEFASAL BVBD	Version 1 01 août 2007 Versie 1 01 augustus 2007			Meat products Prepared meals Natural intestines
Guide Autocontrôle pour la Meunerie Autocontrolegids voor de Maalderij	Guide for self-checking in the flour milling	BE	FR - NL	Association Royale des Meuniers Belges (ARMB)/ Koninklijke Vereniging der Belgische Maalders (KVBM) De Maalderijvereniging Molenaars 2000 vzw	1 dd 29-06-07			Milling industry
Guide autocontrôle pour le secteur du biscuit, du chocolat, de la praline, de la confiserie et des céréales petit-déjeuner Gids autocontrole voor de sector van de biscuit-, chocolade-, praline-, suikergoed- en ontbijtgranenindustrie	Guide for self-checking in the biscuit, chocolate, filled chocolate, sweet sector, breakfast cereals	BE	FR - NL	CHOPRABISCO	2 dd. 21.05.2013		<a href="http://www.choprabisco.be">www.choprabisco.be</a>	Biscuit, chocolate, filled chocolate, confectionery (processing, wholesale), breakfast cereals
Guide pour l'instauration d'un système d'autocontrôle dans le secteur Horeca Gids voor de invoering van een autocontrolesysteem in de Horecasector	Guide for self-checking in the HORECA sector	BE	FR - NL	AFSCA	2 dd. 04-07-2013		<a href="http://www.afsca.be">www.afsca.be</a>	Catering (restaurant, hotel,...)
Guide pour la mise en œuvre d'un système d'autocontrôle pour la fabrication de margarine et de graisses alimentaires Gids voor het ontwikkelen van autocontrolesystemen bij de productie van margarine en voedingsvetten	Guide for self-checking in the production of margarine and food fat	BE	FR - NL	Association Professionnelles de l'Industrie Margarière / Beroepsvereniging der margarinenijverheid (APIM)	Version 1 07 octobre 2010 Versie 1 07 oktober 2010			Margarine, fats
Guide d'autocontrôle pour le secteur des cuisines de collectivités et les maisons de soins Autocontrolegids voor de sector van de grootkeukens en verzorgingsinstellingen	Guide for self-checking in the sector of catering and health facilities	BE	FR - NL	AFSCA FAVV	2- dd 15-10-2015		<a href="http://www.afsca.be/">www.afsca.be/</a> <a href="http://www.favv.be/">www.favv.be/</a>	Catering (collective nourishment, hospital, school, social centre,...)
Guide d'autocontrôle pour les boulangeries et pâtisseries Autocontrolegids voor de brood- en banketbakkerij	Guide for self-checking in the bread and cake shops	BE	FR - NL	AFSCA	2 – dd 18-06-2013		<a href="http://www.afsca.be">www.afsca.be</a>	Bread, cake, chocolate, ice-cream Retail
Guide d'autocontrôle et de traçabilité pour les entreprises de torréfaction de café Gids voor autocontrole en traceerbaarheid in koffiebrandrijen	Guide for self-checking en traceability for coffee roasting industry	BE	FR - NL	Koninklijk Verbond van Koffiebranders vzw Union Royale des Torréfacteurs de Café asbl	1 – dd 08-10-2008		<a href="http://www.koffiebureaucafe.be">www.koffiebureaucafe.be</a> <a href="http://www.koffiecafe.be/">www.koffiecafe.be/</a>	Coffee

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Guide sectoriel sur la production, l'importation et le commerce d'engrais organiques Sectorgids productie, import en handel organische meststoffen (Ce guide ne se base pas sur le règlement (CE) N°852/2004 ou sur le règlement (CE) N°183/2005, mais sur la législation belge)	Sector guide for the production, the import and the trade of organic fertilizers	BE	FR - NL	Belgische Federatie voor Organische Meststoffen (Belform vzw)/Fédération Belge pour Engrais Organique (Belform asbl)	1 dd 19-10-10			Organic fertilizer
Guide autocontrôle des entreprises de la production des eaux conditionnées, des boissons rafraîchissantes et des jus et nectars Autocontrole Gids van de productiebedrijven van verpakt water, frisdranken en sappen en nectars	Guide for self-checking for establishments of production of bottled water, soft drinks and juices and nectars	BE	FR - NL	Belgische vereniging van fabrikanten, bottelaars en invoerders van vruchtensappen en nectars/Association belge des Fabricants, Embouteilleurs et Importateurs de Jus deFruits et de Nectars (AJUNEC) Koninklijke vereniging van de Industrie van Waters en Frisdranken (VIWF)/Fédération Royale de l'Industrie des Eaux et des Boissons rafraîchissantes (FIEB)	1 dd 20-10-10		<a href="http://www.fieb-viwf.be">www.fieb-viwf.be</a>	Bottled water Beverages (soft) Fruit and vegetables juices
Guide de bonnes pratiques Apicoles Gids van goede Bijenteeltpraktijken	Guide for the good apiarian practice	BE	FR - NL	Cari Informatiecentrum voor Bijenteelt	1 – 19-03-2009		<a href="http://www.cari.be">www.cari.be</a> <a href="http://www.honeybee.be/">www.honeybee.be/</a>	Honey
Guide d'autocontrôle pour le secteur du poisson Autocontrolegids voor vissector	Guide for self-checking in the fish sector	BE	FR - NL	Fédération Belge de l'industrie du poisson : « Poisson & Santé » Belgische groepering van de visindustrie: "Vis & Gezond"	Version 1 31 mai 2011 Versie 1 31 mei 2011			Fish products
Guide sectoriel de l'autocontrôle des entrepreneurs de travaux agricoles et horticoles pour la production primaire végétale Sectorgids autocontrole voor de aannemers van land- en tuinbouwwerken voor de primaire plantaardige productie	Sector guide for self-checking for contractors of agricultural and horticultural work for primary production of plants	BE	FR - NL	OVPG vzw - Overlegplatform voor de verwerking van handel in plantaardige grondstoffen en producten / PTMV asbl - Plateforme de concertation pour la transformation et le négoce des Matières premières et produits végétaux Nationale Centrale Landbouw-Service vzw / Centrale Nationale Agro-Service asbl	1 – dd 18-02-2009		<a href="http://www.vegaplan.be/">www.vegaplan.be/</a>	Agricultural work Plant Primary production
Guide d'autocontrôle pour la production et la vente de produits laitiers à la ferme Autocontrolegids voor de productie en verkoop van zuivelproducten op het landbouwbedrijf	Guide for self-checking for the production and sale of dairy products on the farm	BE	FR - NL	AFSCA	1 – 23/07/2012		<a href="http://www.afsca.be">www.afsca.be</a>	Primary production
Guide sectoriel sur la production, l'importation et le commerce d'engrais organiques Autocontrolegids in de sector van de productie en de distributie van minerale meststoffen (Ce guide ne se base pas sur le règlement (CE) N°852/2004 ou sur le règlement (CE) N°183/2005, mais sur la législation belge)	Sector guide for the production and the trade of mineral fertilizers	BE	FR - NL	Belgium mineral Fertilizer Association (BELFERTIL) Association Belge des Grossiste en engrais minéraux/ Belgische vereniging van groothandelaars in minerale meststoffen (UNGREN/VEGROM)	1 dd. 2-11-10			Mineral fertilizer
Guide d'autocontrôle pour le secteur de la fabrication, la commercialisation, l'importation et le transport de substrats de culture organiques / Gids autocontrole voor de sector van de fabricatie, handel, invoer en transport van organische teeltsubstraten (Ce guide ne se base pas sur le règlement (CE) N°852/2004 ou sur le règlement (CE) N°183/2005, mais sur la législation belge)	Guide for self-checking for the sector of the production, trade, import and transport of organic growing media	BE	FR - NL	Belgische Potgrondfederatie (BPF) vzw	1 dd 27-02-13			Organic growing media
Guide d'autocontrôle pour le négoce de céréales et de produits d'agrofourmiture Autocontrolegids voor de handel in granen en agro-toelevering	Guide for self-checking for the trade in cereal grain and farm inputs	BE	FR - NL	Synagra vzw/asbl	2 – dd 16-09-2013		<a href="http://www.ovocom.be/">www.ovocom.be/</a>	Cereals, farm inputs (wholesale)
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de gros en alimentation Gids voor de invoering van een autocontrolesysteem voor de groothandel in voedingswaren	Guide for self-checking for the trade in food	BE	FR - NL	Comeos	1 – dd 19-07-2011		<a href="http://www.comeos.be">www.comeos.be</a>	Food (wholesale)
Guide sectoriel pour la production primaire Sectorgids voor de primaire productie	Sector guide for self-checking for primary production	BE	FR - NL	Codiplan vzw & Vegaplan vzw	2 – dd. 02-09-2015		<a href="http://www.codiplan.be">www.codiplan.be</a> <a href="http://www.vegaplan.be">www.vegaplan.be</a>	Primary production
Guide d'autocontrôle pour la sécurité alimentaire dans les milieux d'accueil collectifs de la petite enfance Autocontrolegids voor de voedselveiligheid in de opvang van baby's en peuters	Guide for self-checking for food safety in the care of babies and toddlers	BE	FR - NL	AFSCA	1 – dd. 29-05-2013		<a href="http://www.afsca.be">www.afsca.be</a>	Crèche Day-care
Наръчник за добри производствени и хигиенни практики в месната промишленост	Manual for good manufacturing and hygiene practices in meat industry	BG	BG	Association of Meatproducers in Bulgaria	2002		<a href="http://www.amb-bg.com">www.amb-bg.com</a>	meat
Наръчник за добри производствени практики в млечната промишленост	Manual for good manufacturing practices in milk industry	BG	BG	Association of Milkproducers in Bulgaria	2002		<a href="http://www.milkbg.org">www.milkbg.org</a>	milk

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Правила(кодекс) за добра производствена практика на производителите на храни и напитки	Principles (code) for good manufacturing practices of foods and drinks producers	BG	BG	Bulgarian Association of Food and Beverage Industry	2002		<a href="http://www.canning.bafdi.com">www.canning.bafdi.com</a>	food
Наръчник за добри производствени и хигиенни практики в производството на растителни масла в България	Manual for good manufacturing and hygiene practices in vegetable oils industry in Bulgaria	BG	BG	Association of Vegetable Oils Producers in Bulgaria	2002		<a href="http://www.sunoil-bg.org">www.sunoil-bg.org</a>	oils
Правила за добри производствени и хигиенни практики в консервната промишленост	Principles for good manufacturing and hygiene practices in canning industry	BG	BG	Union of the Processors of Preserved Foods in Bulgaria	2002		<a href="http://www.org-bg.net">www.org-bg.net</a>	food
Наръчник за добри производствени и хигиенни практики в промишленото производство на хляб и сладкарски изделия	Manual for good manufacturing and hygiene practices in industrial production of bread and confectionary	BG	BG	Branch Camera of Industrial Operators of Bread and Confectionary	2003		<a href="http://www.bread-industrial.org">www.bread-industrial.org</a>	bread
Правила за добри производствени практики в малките и средни предприятия от хлебопроизводството и сладкарството	Principles for good manufacturing practices in small and medium enterprises for production of bread and confectionary	BG	BG	Federation of Bread and Confectionary producers in Bulgaria	2003		<a href="mailto:office@fbcg-bg.org">office@fbcg-bg.org</a>	bread
Препоръки за добра хигиенна практика, като част от добрата производствена практика и система за анализ на опасностите и контрол на критичните точки в пивоварната промишленост	Recommendations for good hygiene practice as a part of good manufacturing practice and HACCP system in breweries	BG	BG	Union of Brewers in Bulgaria	2003		<a href="http://www.pivovari.com">www.pivovari.com</a>	drink
Принципи за добри производствени и хигиенни практики в производството на безалкохолни напитки	Principles of good manufacturing and hygiene practice in production of beverages	BG	BG	Association of Soft Drinks Producers in Bulgaria	2003		<a href="http://www.bsda-bg.org">www.bsda-bg.org</a>	drink
Наръчник за анализ на опасностите и контрол на критичните точки (HACCP) в предприятията за добив и преработка на месо	Manual for hazard analysis and critical control point (HACCP) in enterprise for mining and processing of meat	BG	BG	Association of Meatproducers in Bulgaria	2004		<a href="http://www.amb-bg.com">www.amb-bg.com</a>	meat
Leitlinie für die gute Verfahrenspraxis bei der Milchgewinnung und -verarbeitung in Sömmerungsbetrieben	Guideline for the milk production and dairy products on alpine farms	CH	DE	Schweizerischer Alpwirtschaftlicher Verband SAV	2015		Schweizerischer Alpwirtschaftlicher Verband SAV Seilerstrasse 4 3001 Bern	Milk production
Leitlinie für eine gute Hygienepraxis in Fleischfachbetrieben	Guide to Good Hygiene Practice	CH	DE	SFF, Schweizer Fleischfachverband	2013		SFF Schweizer Fleischfachverband Steinwiesstrasse 59 Postfach 8032 Zürich	Meat and meat products
Branchenleitlinie für die gute Verfahrenspraxis in der gewerblichen Milchverarbeitung	Guide to Good Hygiene Practice	CH	DE	Fromarte	2010		Fromarte Die Schweizer Käsespezialisten Schwarztorstrasse 26 Postfach 3001 Bern	Cheese and milk products
Hygieneleitlinie für eine Gute Verfahrenspraxis für das Bäckerei-, Konditorei und Confitseriegewerbe	Guide to Good Hygiene Practice: Bakery, Pastry-making, Confectionery	CH	DE	SBKV / ASPBP / ASMPP	2008		SBKV / ASPBP / ASMPP Seilerstrasse, 9 Postfach 3001 Bern <a href="http://www.swissbaker.ch">www.swissbaker.ch</a> <a href="mailto:sbkv@swissbaker.ch">sbkv@swissbaker.ch</a>	Bakery; Pastry-making, Confectionery
Linee direttive per una buona prassi procedurale ai sensi dell'art. 52 dell'Ordinanza Svizzera sulle derrate alimentari e gli oggetti d'uso	Guide to Good Hygiene Practice	CH	IT	USIS, Unione Svizzera Importatori di Salumi	2009		USIS, Unione Svizzera Importatori di Salumi Presso Bernasconi SA Casella postale 91 6814 Cadempino	Meat products
Leitlinie Gute Verfahrenspraxis im Gastgewerbe (GVG)	Guide to Good Hygiene Practice	CH	IT	GastroSuisse	2012		GastroSuisse Blumenfeldstrasse 20 8046 Zürich	Catering
Linee direttive per una buona prassi procedurale "Salumeria & Gastronomia della Svizzera/Italiana"	Guide to Good Hygiene Practice	CH	IT	Associazione Matri Macellai	2012		Associazione Matri Macellai Salumieri Ticino 6804 Bironico	Meat products
Linee direttive per una buona prassi procedurale "Manuale di Buone Pratiche Igieniche e di Buone Pratiche di Fabbricazione per la Filiera Ittica"	Guide to Good Hygiene Practice	CH	IT	Assoreti Associazione ticinese per la pesca con reti	2015		Assoreti - Associazione ticinese per la pesca con reti Via Cantonale 11 6814 Cadempino	Fish
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
Οδηγός Υγιεινής για κυλικεία	Guide to good practice for school canteens	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2007	ISBN: 978-9963-38-442-6		School canteens
Οδηγός Υγιεινής για τις επιχειρήσεις εμφιάλωσης νερού και διάθεσης νερού από βυτιοφόρα οχήματα και βυτία με κερματοδέκτες	Guide to businesses of bottling of drinking water and Natural Mineral Water and the disposal and sale of drinking water by tanker vehicles and vendor machines	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2006	ISBN: 9963-38-437-4		Bottled water; Mineral Water; Transport and distribution
Οδηγός Υγιεινής για πωλητές τροφίμων στις λαϊκές αγορές	Guide for open markets	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2007	ISBN 978-9963-38-478-5		Open markets
Οδηγός Υγιεινής για τις επιχειρήσεις παραγωγής, διακίνησης και διάθεσης αναψυκτικών και χυμών	Guide to businesses for production and sale of soft drinks and juices.	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2010	USBN 978-9963-38-624-6		Soft drinks, juices
Οδηγός Υγιεινής και ανάκληση και ιχνηλασιμότητα των τροφίμων	Guide to businesses for recall and traceability of foodstuffs	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2010	USBN 978-9963-38-789-2		Recall, traceability
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	2006			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	2006			Bakery

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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	2006		<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	2006		<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	2006		<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	2006		<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	2006		<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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Meat (Poultry)
Pravidla správné hygienické a výrobní praxe pro maso a msané výrobky	Guides to Good Hygiene and Manufacture Practice for Production of Meat and Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	2006		<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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Confectionary
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	2006		<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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Mineral water
Pravidla správné hygienické a výrobní paxe 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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Bakery
Pravidla správné ygienické a výrobyní praxe pro výrobu lahůdek	Guides to Good Hygiene and Manufacture Practice for Production of Delicatessen	CZ	CZ	Czech food industry; Ministry of Agriculture	2006		<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	2006		<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	2006		<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	2006		<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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Salt
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	2006		<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	2006		<a href="http://www.mze.cz">www.mze.cz</a>	Meat products (Poultry)
Zásady správné výrobní a hiegienické praxe ve stravovacích službách, Část I, Část II	Rules of Good Manufacturing and Hygiene Practice in Catering Services, Prt. I, Part II	CZ	CZ	Národní informační středisko pro podporu jakosti (National Information Centre for Quality Promotion)	2006	ISBN 80-0201822-2 (part I); ISBN: 80-02-01822-0	<a href="http://www.npi.cz">www.npi.cz</a>	catering
Systém kritických bodů v gastronomii (HACCP)	System of Critical Points in Gastronomy	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2002	ISBN: 80-902553-7-X	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a> ;	HACCP
Bezpečnost pokrmů v gastronomii	Safety of meals in Gastronomy	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-0-5	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a> ; <a href="http://www.foodservice.cz">www.foodservice.cz</a>	gastronomy
Systém kritických bodů v obchodě	System of Critical Points in Food Trade	CZ	CZ	České a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-2-1	<a href="mailto:prodej@con-praha.cz">prodej@con-praha.cz</a> ; <a href="http://www.foodservice.cz">www.foodservice.cz</a>	Retail
Hygiene-Leitlinien fuer Eierpackstellen	Hygiene guidelines for egg-packing centres	DE	DE	Zentralverband der deutschen Gefluegelwirtschaft e.V. (ZDG)	1999		<a href="http://www.zdg-online.de">www.zdg-online.de</a>	Eggs
Leitlinien fuer eine Gute Hygienepraxis im Fruchthandel	Guide to Good Hygiene Practice in the fruit trade	DE	DE	Deutscher Fruchthandelsverband e.V. (DFHV)	1999		<a href="http://www.dfhv.de">www.dfhv.de</a>	Retail (fruit, vegetables)
Leitlinie fuer eine Gute Hygienepraxis in Kühlhäusern (HACCP)	Guide to Good Hygiene Practice in cold stores	DE	DE	Verband Deutscher Kühlhäuser und Kühllogistikunternehmen e. V. (VDKL)	2006		<a href="http://www.vdki.de">www.vdki.de</a>	Distribution (cold store)
Leitlinien fuer eine Gute Lebensmittelhygiene beim Lebensmitteltransport	Transportation of foodstuffs – Guide to Good Hygiene Practice for food transportation	DE	DE	Transfrigoroute Deutschland e. V. und Bundesverbandes Güterkraftverkehr, Logistik(BGL)	2001		<a href="http://www.bgl-ev.de">www.bgl-ev.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)	2000		<a href="http://www.fruchtsaft.org">www.fruchtsaft.org</a>	Fruit juices

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Leitlinien fuer eine Gute Lebensmittelhygienepaxis im Baecker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	DE	Zentralverband des Deutschen Bäckerhandwerks e.V (ZDB)	2006		<a href="http://www.baeckerhandwerk.de">www.baeckerhandwerk.de</a>	Bakery & Confectionary
Leitlinie fuer eine Gute Lebensmittelhygienepaxis in fleischerhandwerklichen Betrieben (Verkaufsbereich)	Guide to Good Hygiene Practice for butchers (sale area)	DE	DE	Deutscher Fleischer-Verband e.V. (DFV)	2003		<a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a>	Butcher
Leitlinie fuer eine Gute Hygienepaxis im Getraenkefachgrosshandel und Getraenkeabholmarkt (GAM)	Guide to Good Hygiene Practice for beverage wholesalers and retailers	DE	DE	Bundesverband des Deutschen Getraenkefachgroßhandels e. V. (GFGH)	2002		<a href="http://www.bv-gfgh.de">www.bv-gfgh.de</a>	Retail (beverages)
Leitlinie fuer eine Gute Lebensmittelhygienepaxis in ortsveraenderlichen Betriebsstaetten	Guide to Good Hygiene Practice in movable premises	DE	DE	Berufsgenossenschaft Nahrungsmittel und Gaststaetten, Bundesverband der Lebensmittelkontrolleure e.V., Bundesverband Deutscher Schausteller und Marktkaeufer e.V., Bundesverband Schnellgaestromie	2010		<a href="http://www.bgn.de">www.bgn.de</a>	Retail (mobil establishments)
Leitlinie fuer Gute Hygienepaxis fuer Watercooler-Unternehmen	Guide to Good Hygiene Practice for watercooler establishments	DE	DE	German Bottled Watercooler Association e.V. (GBWA)	2005		<a href="http://www.gbwa.de">www.gbwa.de</a>	Water
DIN 6650-1 Getraenkeschankanlagen Teil 1: Allgemeine Anforderungen	DIN 6650-1 Dispense systems for draught beverages Part 1: General requirements	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2006		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
DIN 6650-4 Getraenkeschankanlagen Teil 4: Hygieneanforderungen an Bau- und Anlagenteile	DIN 6650-4 Dispense systems for draught beverages Part 4: Hygienic requirements for system components	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2006		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
DIN 6650-7 Getraenkeschankanlagen Teil 7: Hygienische Anforderungen an die Errichtung von Getraenkeschankanlagen	DIN 6650-7 Dispense systems for draught beverages Part 7: Hygiene requirements for the installation of beverage dispensing systems	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2008		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
DIN 6650-6 Getraenkeschankanlagen - Teil 6: Anforderungen an Reinigung und Desinfektion	DIN 6650-6 Dispense systems for draught beverages - Part 6: Requirements for cleaning and disinfection	DE	DE	DIN Deutsches Institut für Normung e. V.	2014		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
DIN 6650-8 Getraenkeschankanlagen Teil 8: Anforderungen an leitungsgebundene Wasseranlagen	DIN 6650-8 Dispense systems for draught beverages Part 8: Requirements for point of use watercoolers	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Dispense systems for draught beverages, point of use watercoolers, requirements
DIN 6650-9 Getraenkeschankanlagen Teil 9: Freistehende Wasseranlagen	DIN 6650-9 Dispense systems for draught beverages Part 9: Watercoolers	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2010		<a href="http://www.din.de">www.din.de</a>	Dispense systems for draught beverages, point of use watercoolers, requirements
DIN 10505 Lebensmittelhygiene - Lüftungseinrichtungen für Lebensmittelverkaufsstätten -Anforderungen, Prüfung	DIN 10505 Food hygiene - Ventilation equipment for sales arrangements of foodstuffs - Requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Sales arrangements of foodstuffs, Ventilation equipment
DIN 10507 Lebensmittelhygiene - Sahneaufschlagmaschinen, Mischpatronentyp - Hygieneanforderungen, Prüfung	DIN 10507 Food hygiene - Cream whipping machines, compressed gas cartridge type - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	2006		<a href="http://www.din.de">www.din.de</a>	Cream whipping machines
DIN 10508 Lebensmittelhygiene - Temperaturen für Lebensmittel	DIN 10508 Food Hygiene – Temperature requirements for foodstuffs	DE	DE	DIN Deutsches Institut für Normung e.V.	2010		<a href="http://www.din.de">www.din.de</a>	Temperature
DIN 10500 Lebensmittelhygiene – Verkaufsfahrzeuge und ortsveraenderliche, nicht staendige Verkaufseinrichtungen fuer leicht verderbliche Lebensmittel – Hygieneanforderungen, Pruefung	DIN 10500 Food Hygiene – Sales vehicles and mobile sales stands for perishable foodstuffs Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Sales vehicle
DIN 10510 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Mehrtank - Transportgeschirrspülmaschinen - Hygienische Anforderungen, Verfahrensprüfung	DIN 10510 Food hygiene - Commercial dishwashing with multitank-transportdishwashers - Hygiene requirements, procedure testing	DE	DE	DIN Deutsches Institut für Normung e.V.	2008		<a href="http://www.din.de">www.din.de</a>	Dishwasher
DIN 10511 Lebensmittelhygiene - Gewerbliches Gläserspülen mit Gläserspülmaschinen - Hygienische Anforderungen, Prüfung	DIN 10511 Food hygiene - Commercial glasswashing with glasswashing machines - Hygiene requirements, testing	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2008		<a href="http://www.din.de">www.din.de</a>	Dishwasher
DIN 10512 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Eintank-Geschirrspülmaschinen - Hygienische Anforderungen, Typprüfung	DIN 10512 Food hygiene - Commercial dishwashing with onetank-dishwashers - Hygiene requirements, type testing	DE	DE	DIN Deutsches Institut für Normung e.V.	2008		<a href="http://www.din.de">www.din.de</a>	Dishwasher
DIN 10514 Lebensmittelhygiene - Hygieneschulung	DIN 10514 Food Hygiene – Training in hygiene	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Training in hygiene
DIN 10516 Lebensmittelhygiene - Reinigung und Desinfektion	DIN 10516 Food hygiene - Cleaning and disinfection	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Cleaning and disinfection
DIN 10518 Lebensmittelhygiene – Herstellung und unmittelbare Abgabe von Speiseeis an den Verbraucher – Hygieneanforderungen, Pruefung	DIN 10518 Food Hygiene – Production and immediate dispense of ice-cream to the consumer – Hygiene requirements, testing	DE	DE EN	DIN Deutsches Institut für Normung e.V.	2008		<a href="http://www.din.de">www.din.de</a>	Ice-cream
DIN 10519 Lebensmittelhygiene - Selbstbedienungseinrichtungen für unverpackte Lebensmittel - Hygieneanforderungen	DIN 10519 Food hygiene - Self-service equipment for unpackaged food - Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e. V.	2013		<a href="http://www.din.de">www.din.de</a>	Food hygiene, Self-service equipment, hygiene requirements
DIN 10521 Lebensmittelhygiene – Leitungsunabhaengige Haushaltswasserfilter – Haushaltswasserfilter auf der Basis von Kationenaustauschern und Aktivkohle	DIN 10521 Food hygiene – Household water filters which are not connected to the water supply – Household water filters using cation exchange resin and activated carbon	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Household water filters
DIN 10523 Lebensmittelhygiene - Schädlingsbekämpfung im Lebensmittelbereich	DIN 10523 Food hygiene - Pest control in the food area	DE	DE	DIN Deutsches Institut für Normung e. V.	2012		<a href="http://www.din.de">www.din.de</a>	Pest control
DIN 10524 Lebensmittelhygiene – Arbeitsbekleidung in Lebensmittelbetrieben	DIN 10524 Food Hygiene – Work wear in food business	DE	DE	DIN Deutsches Institut fuer Normung e.V.	2004		<a href="http://www.din.de">www.din.de</a>	Work wear
DIN 10527 Lebensmittelhygiene - Abgabe von leicht verderblichen Lebensmittele In aus Verkaufsautomaten -Hygieneanforderungen	DIN 10527 Food hygiene - Sale of perishable foodstuffs from vending machines - Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e.V.	2004		<a href="http://www.din.de">www.din.de</a>	Vending machines
DIN 10528 Lebensmittelhygiene - Anleitung für die Auswahl von Werkstoffen für den Kontakt mit Lebensmitteln - Allgemeine Grundsätze	DIN 10528 Food hygiene - Guideline for the selection of materials used in contact with foodstuffs - General principle	DE	DE	DIN Deutsches Institut für Normung e.V.	2009		<a href="http://www.din.de">www.din.de</a>	Materials in contact with food
Leitlinien fuer eine Gute Hygienepaxis in der Weinwirtschaft	Guide to Good Hygiene Practice for wine industry	DE	DE	Wirtschaftsverbaende im „Forum der Deutschen Weinwirtschaft“	2000		<a href="http://www.dvw-online.de">www.dvw-online.de</a>	Wine
Hygiene-Leitlinie fuer Getreidemuehlen	Hygiene-Guide for flour mills	DE	DE	Verband Deutscher Muehlen e.V. (VDM)	1997		<a href="http://www.muehlen.org">www.muehlen.org</a>	Flour, mills , cereals

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Leitlinien fuer eine gute Lebensmittelhygienepraxis und zur Durchfuehrung betrieblicher Eigenkontrollen in landwirtschaftlichen Betrieben mit Direktvermarktung	Guide to the implementation of operational own-checks to ensure good hygiene on farms engaged indirect marketing	DE	DE	Deutscher Bauernverband e.V. (DBV)	2009		<a href="http://www.bauernverband.de">www.bauernverband.de</a>	Farm
Leitlinie fuer eine gute Lebensmittelhygienepraxis zur Anwendung von automatischen Melkverfahren	Guide to Good Food Hygiene Practice for the application of automatic milking systems	DE	DE	Deutscher Bauernverband e.V. (DBV)	2001		<a href="http://www.bauernverband.de">www.bauernverband.de</a>	Automatic milking system
Leitlinie fuer eine Gute Hygienepraxis in der Gastronomie	Guide to Good Hygiene Practice in the restaurant and catering sector	DE	DE	Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA)	2006		<a href="http://www.dehoga-bundesverband.de">www.dehoga-bundesverband.de</a>	Restaurant, catering
Leitlinie fuer eine Gute Hygienepraxis und fuer die Anwendung der Grundsätze des HACCP-Systems fuer das Herstellen, Behandeln und Inverkehrbringen von Fischereierzeugnissen	Guide to Good Hygiene Practice and for the application of the principles of the HACCP system for the production, handling and placing on the market of fishery products	DE	DE	Bundesverband der Deutschen Fischindustrie und des Fischgroßhandels e.V.	2005		<a href="http://www.fischverband.de">www.fischverband.de</a>	Fish
Leitlinie fuer eine Gute Hygienepraxis in der Aromenindustrie	Guide to good hygiene practice in the Flavoring Industry	DE	DE	Deutscher Verband der Aromenindustrie e.V (DVAI)	2006		<a href="http://www.aromenhaus.de">www.aromenhaus.de</a>	Flavor
Leitlinie für Gute Verfahrenspraxis - "Temperaturanforderungen für bestimmte Lebensmittel tierischen Ursprungs, die in Betrieben des Einzelhandels lose oder selbst verpackt" abgegeben werden	Guide to good practice –Temperature requirements for certain foodstuffs of animal origin which are delivered in bulk or self-packaged by the retail trade	DE	DE	Hauptverband des Deutschen Einzelhandels e.V. (HDE), Deutscher Fleischerverband e.V. (DFV); Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA), Deutscher Bauernverband e.V. (DBV), Bundesverband des Deutschen Lebensmittelhandels e. V. (BVL), Bund für Lebensmittelrecht und Lebensmittelkunde e.V. (BLL)	2006		<a href="http://www.bll.de">www.bll.de</a> ; <a href="http://www.bundesverbandlebensmittel.de">www.bundesverbandlebensmittel.de</a> <a href="http://www.bauernverband.de">www.bauernverband.de</a> <a href="http://www.dehoga.de">www.dehoga.de</a> <a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a> <a href="http://www.hde.de">www.hde.de</a> <a href="http://www.bvl.de">www.bvl.de</a>	Retail (temperature)
HDE-Leitlinie für eine Gute Verfahrenspraxis gemäß der Verordnung (EG) Nr. 852/2004 über Lebensmittelhygiene	German Retail Federation Guides to Good Practice according Article 8 Dir. (EC) No 852/2004	DE	DE	Hauptverband des Deutschen Einzelhandels e. V. (HDE)	2008		<a href="http://www.hde.de">www.hde.de</a>	Retail
Leitlinie für eine Gute Lebensmittelhygienepraxis in sozialen Einrichtungen	Guideline for good food hygiene practice in social facilities	DE	DE	Deutscher Caritasverband e.V. - Diakonisches Werk der Evangelischen Kirche in Deutschland.V.	2009		<a href="http://www.lambertus.de">www.lambertus.de</a>	Social facilities
Leitlinie für Gute Verfahrenspraxis zur Anpassung der Probenahmehäufigkeit in Betrieben, die kleine Mengen Hackfleisch und Fleischzubereitungen herstellen	Guideline for good food hygiene practice for the adjustment of the sample taking frequency in enterprises producing small quantities of minced meat and of meat preparations	DE	DE	Deutscher Bauernverband e.V. (DBV), Deutscher Fleischer-Verband e.V. (DFV), Hauptverband des Deutschen Einzelhandels e.V. (HDE), Verband des deutschen Cash- and Carry-Großhandels e.V., Bund fuer Lebensmittelrecht und Lebensmittelkunde e.V. (BLL)	2009		<a href="http://www.bll.de">www.bll.de</a>	Minced meat meat
Leitlinie für Gute Hygiene-Praxis für Vertreter und Betreiber von leitungsgelassenen Wasserspendern	Guideline for Good Hygiene Practice for sellers and operators of pipeline-bound water dispensers	DE	DE	German Bottled Watercooler Association (GBWA) Bundesverband der Deutschen Vending-Automatenwirtschaft e.V. (BDV)	2010		<a href="http://www.gbwa.de">www.gbwa.de</a> <a href="http://www.bdv-vending.de">www.bdv-vending.de</a>	Water dispensers
DIN 10526 Lebensmittelhygiene - Rückstellproben in der Gemeinschaftsverpflegung	DIN 10526 Food hygiene - Retained samples in mass catering	DE	DE	DIN Deutsches Institut für Normung e. V.	2010		<a href="http://www.din.de">www.din.de</a>	Food hygiene, retain sample, requirements
Leitlinie für eine gute Hygienepraxis in der Salzindustrie	Guideline for good food hygiene practice in salt industry	DE	DE	Verband der Kali- und Salzindustrie e.V.	2010		<a href="http://www.vkskalisalz.de">www.vkskalisalz.de</a>	salt
Leitlinie für eine gute Hygienepraxis in handwerklichen Fleischereien	Guideline to good hygiene practice for craft butchers	DE	DE	Deutscher Fleischer- Verband e.V.	2011		<a href="http://www.fleischerhandwerk.de">www.fleischerhandwerk.de</a>	meat
Leitlinie für Gute Verfahrenspraxis zur Herstellung, Abfüllung und Distribution von Lebensmittelgasen	Guidelines for best manufacturing, filling and distribution practice of foodgases	DE	DE	Industriegaseverband e.V	2011		<a href="http://www.industriegaseverband.de">www.industriegaseverband.de</a>	foodgases
DIN 10506 Lebensmittelhygiene - Gemeinschaftsverpflegung	DIN 10506 Food hygiene - Mass catering	DE	DE	DIN Deutsches Institut für Normung e. V.	2012		<a href="http://www.din.de">www.din.de</a>	Food hygiene, mass catering, requirements
DIN 10508 Lebensmittelhygiene - Temperaturen für Lebensmittel	DIN 10508 Food hygiene - Temperature requirements for foodstuffs	DE	DE	DIN Deutsches Institut für Normung e. V.	2012		<a href="http://www.din.de">www.din.de</a>	Food hygiene, foodstuffs, temperature requirements
DIN 10524 Lebensmittelhygiene - Arbeitsbekleidung in Lebensmittelbetrieben	DIN 10524 Food hygiene - Work wear in food business	DE	DE, EN, FR	DIN Deutsches Institut für Normung e. V.	2012		<a href="http://www.din.de">www.din.de</a>	Food hygiene, work wear, requirements
DIN 10522 Lebensmittelhygiene - Gewerbliches maschinelles Spülen von Mehrwegkästen und Mehrwegbehältnissen für unverpackte Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10522 Food hygiene - Commercial cleaning of reusable boxes and reusable containers for unpackaged foodstuffs - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2006		<a href="http://www.din.de">www.din.de</a>	Food hygiene, commercial cleaning of boxes and containers for foodstuffs, requirements
DIN 10501-1 Lebensmittelhygiene - Verkaufsmöbel - Teil 1: Verkaufskühlmöbel für gefrorene und tiefgefrorene Lebensmittel sowie Speiseeis; Hygieneanforderungen, Prüfung	DIN 10501-1 Food hygiene - Display cabinets - Part 1: Refrigerated display cabinets for frozen and quick frozen foodstuffs as well as icecream - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Refrigerated display cabinets for frozen and quick frozen foodstuffs, requirements, testing
DIN 10501-2 Lebensmittelhygiene - Verkaufsmöbel - Teil 2: Verkaufskühlmöbel für gekühlte Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10501-2 Food hygiene - Display cabinets - Part 2: Refrigerated display cabinets for refrigerated foodstuffs - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Refrigerated display cabinets for refrigerated foodstuffs, requirements, testing
DIN 10501-3 Lebensmittelhygiene - Verkaufsmöbel - Teil 3: Verkaufsbehälter für Lebensmittel, die bei Umgebungstemperatur feilgeboten werden - Hygieneanforderungen, Prüfung	DIN 10501-3 Food hygiene - Display cabinets - Part 3: Display containers for foodstuffs, offered for sale at ambient temperature - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Display containers for foodstuffs, offered for sale at ambient temperature, requirements, testing
DIN 10501-4 Lebensmittelhygiene - Verkaufsmöbel - Teil 4: Verkaufswärmemöbel für heiß gehaltene Lebensmittel - Hygieneanforderungen, Prüfung	DIN 10501-4 Food hygiene - Display cabinets - Part 4: Thermal display cabinets for hot foodstuffs - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Thermal display cabinets for hot foodstuffs, requirements, testing
DIN 10501-5 Lebensmittelhygiene - Verkaufsmöbel - Teil 5: Verkaufskühlmöbel zum Anbieten von Salaten und Salatsoßen in Selbstbedienung; Hygieneanforderungen, Prüfung	DIN 10501-5 Food hygiene - Display cabinets - Part 5: Refrigerated display cabinets offering for sale salads and salad dressings in self service, hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2006		<a href="http://www.din.de">www.din.de</a>	Refrigerated display cabinets for salads and salad dressings, self service, requirements, testing
DIN 10527 Lebensmittelhygiene - Abgabe von leicht verderblichen Lebensmitteln aus Verkaufsautomaten - Hygieneanforderungen	DIN 10527 Food hygiene - Sale of perishable foodstuffs from vending machines - Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Sale of perishable foodstuffs from vending machines, requirements
Leitlinie zur guten Verfahrens- und Hygienepraxis im C+C Großhandelsmarkt gemäß Artikel 7 der VO (EG) Nr. 852/2004	Guideline to Good Hygiene Practice in the Cash and Carry wholesale market according to article 7 of Regulation (EG) N°852/2004	DE	DE	Verband des Deutschen Cash+Carry Großhandels e.V.	2012		<a href="mailto:info@ccverband.de">info@ccverband.de</a>	Cash and Carry wholesale market
Leitlinie für eine Gute Hygienepraxis in der Gastronomie (2. Auflage)	Guide to Good Hygiene Practice in the restaurant and catering sector (Version 2)	DE	DE	Deutscher Hotel- und Gaststättenverband e.V.(DEHOGA)	2012		<a href="http://www.dehoga.de">www.dehoga.de</a>	Restaurant, catering
Leitlinie für eine Gute Hygienepraxis beim Lebensmitteltransport - (2. Auflage)	Guide to Good Hygiene Practice for food transportation (Version 2)	DE	DE	Bundesverband Güterkraftverkehr Logistik und Entsorgung (BGL) e.V.	2012		<a href="http://www.bgl-ev.de">www.bgl-ev.de</a>	Transportation of foodstuffs
DIN 10531 Lebensmittelhygiene - Herstellung und Abgabe von Heißgetränken aus Heißgetränkereitern - Hygieneanforderungen, Migrationsprüfung	DIN 10531 Food hygiene - Production and dispense of hot beverages from hot beverage appliances - Hygiene requirements, migration test	DE	DE, EN	DIN Deutsches Institut für Normung e. V.	2011		<a href="http://www.din.de">www.din.de</a>	Hot beverage appliances - Hygiene requirements, migration test
Leitlinien für eine Gute Lebensmittelhygiene-Praxis im Bäcker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	DE	Zentralverband des Deutschen Bäckerhandwerks e. V (ZDB)	2012		<a href="mailto:zv@baeckerhandwerk.de">zv@baeckerhandwerk.de</a>	Bakery & Confectionary

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Leitlinien für eine Gute Lebensmittelhygienepraxis in der Kindertagespflege	Guide to Good Hygiene Practice in Child day care	DE	DE	Bundesverband für Kindertagespflege e.V. (BVKTP)	2013		<a href="http://www.bvktp.de">www.bvktp.de</a>	Child day care
Leitlinie zur Lebensmittelsicherheit im Schienenpersonenverkehr	Food safety guidelines for rail passenger transport	DE	DE	Deutsche Bahn AG –Food safety department for rail passenger transport	2014		<a href="mailto:db.lebensmittelsicherheit.pv@deutschebahn.com">db.lebensmittelsicherheit.pv@deutschebahn.com</a>	Food safety, Passenger Transport, Restaurant cars
DIN 10510 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Mehrtank-Transportgeschirrspülmaschinen - Hygienische Anforderungen, Verfahrensprüfung	DIN 10510 Food hygiene - Commercial dishwashing with multitank-transportdishwashers - Hygiene requirements, procedure testing	DE	DE	DIN Deutsches Institut für Normung e. V.	2013		<a href="http://www.din.de">www.din.de</a>	Dishwasher
Leitlinie für eine gute Verfahrenspraxis zur Herstellung, Abfüllung und Distribution von lebensmittelgeeigneten Trockeneis pellets und-nuggets“ des Industriegaseverbandes e.V. (IGV)	Guideline of good practice for production, filling and distribution of food-grade dry-ice pellets and nuggets	DE	DE	Industriegaseverband e. V.	2014		<a href="mailto:kontakt@industriegaseverband.de">kontakt@industriegaseverband.de</a>	Ice, dry ice, food safety
DIN 6650-5 Getränkeschankanlagen - Teil 5: Sicherheitstechnische, hygienische und anwendungstechnische Anforderungen an verwendungsfertige Getränkeschankanlagen, Bauteilgruppen und Bauteile sowie ihre Prüfung	DIN 6650-5 Dispense systems for draught beverages - Part 5: Safety, hygienic and application-technical requirements and testing of ready-for-use dispense systems for draught beverages, component assemblies and components	DE	DE	DIN Deutsches Institut für Normung e. V.	2014		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
DIN 6650-6 Getränkeschankanlagen - Teil 6: Anforderungen an Reinigung und Desinfektion	DIN 6650-6 Dispense systems for draught beverages - Part 6: Requirements for cleaning and disinfection	DE	DE	DIN Deutsches Institut für Normung e. V.	2014		<a href="http://www.din.de">www.din.de</a>	Beverage dispensing equipment
HYGIENE-LEITLINIEN FÜR GETREIDEMÜHLEN	hygiene guidelines for flour mills	DE	DE	Verband Deutscher Mühlen e. V.	2016		<a href="http://www.muehlen.org">www.muehlen.org</a> <a href="mailto:vdm@muehlen.org">vdm@muehlen.org</a>	Flour mills
Sicherung der Hygiene in Zentralküchen	Assurance of hygiene standards in central kitchen	DE	DE	Deutscher Caritasverband e. V. und Diakonie Deutschland	5/2016		<a href="http://www.lambertus.de">www.lambertus.de</a> ; <a href="mailto:info@lambertus.de">info@lambertus.de</a>	Kitchen, safety
Branchekode for hotel- og restauranterhvervet (HORESTA)	Code for hotels and restaurants	DK	DK	HORESTA, DRC	2005		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Retail
Branchekode for egenkontrol i fiskeforretninger	Hygiene and own checks, code of practice for own checks in fishmongers'	DK	DK	Landsorganisasationonen af Danmarks Detailfiskehandlere	2011		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Fish products
Hygiejne og egenkontrol fiskeafdelingen	Hygiene and own checks, fish departments	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Fish products
Branchekode for hotel - og restauranterhvervet	Code of practice for the hotel and catering sector	DK	DK	HORESTA, DRC	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Catering
Hygiejne og egenkontrol slagterafdelingen	Hygiene and own checks, meat departments	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Butcher's shop
Hygiejne og egenkontrol delikatess, bistro, fastfood, ost	Hygiene and own checks, delicatessens, bistros, fast-food, cheese counters	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Retail (small foodstuff)
Hygiejne og egenkontrol bagerafdelingen	Hygiene and own checks, bakery departments	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Bakery
Hygiejne og egenkontrol supermarked-faelles funktioner	Hygiene and own checks, supermarket joint functions	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelse.dk">www.foedevarestyrelse.dk</a>	Supermarket
Hygiejne og egenkontrol branchekode for supermarkeder	Hygiene and own checks, code of practice for supermarkets	DK	DK	FDB, DSK, Dansk supermarked gruppen	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Supermarket
Branchekode for apoteker	Code for Pharmacies	DK	DK	Danmarks Apoterkerforening	2010		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Retail pharmacy
Branchevejledning for formidling og transport af fødevarer	Code of practice for transportation	DK	DK	DTL, ITD, danske speditorer	2010		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Transport
Branchekode for egenkontrol på fiskefartøjer med kogning, frysning eller tanksætning om bord	Code of practice for specific fishing boats	DK	DK	Danmarks fiskeriforening	2003		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Fishery
Branchekode for restauranter og cafeer	Code for small restaurants and coffeshops etc.	DK	DK	DRC	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Restaurants
Branchekode for egenkontrol: Mejerier	Hygiene and own checks, code of practice for production of milk	DK	DK	Mejeriforeningen, Danish dairy board	2006		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.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	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Slaughterhouse
Branchekode for virksomhedsforsegling af forsendelser med kødvarer	Code of practice for seling	DK	DK	Danish Meat Board (Danske slagterier)	2011		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Slaughterhouse
Branchekode for egenkontrol i osteforretninger	Hygiene and own checks, for cheese shops	DK	DK	Ostehandlerforeningen for Danmark	2008		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Retail (cheese)
Branchekode for øl-, læskedrikke- og vandprodukter	Code for Breweries (beer and softdrink)	DK	DK	Bryggeriforeningen	2009		<a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a>	Brewery
Branchekode for egenkontrol med kontrolmærket materiale	Code of practice for health mark labeling	DK	DK	Kodbranchens Faellesrad og Danske Slagterier	weekly update		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Slaughterhouse
Branchekode for egenkontrol på fiskeauktioner med tilhørende samlecentraler	Code for Fish Auction halls	DK	DK	Foreningen af Fiskeauktionsmestre i Danmark	awaiting update		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Fish Auction
Branchekode for konditor, bagere og chokolademagere	Code for confectioners	DK	DK	AKBC	2010		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Confectioners
Branchekode, danske slagtermestres landsforening	Hygiene and own checks, for butcher's shops	DK	DK	Danske Slagtermestres landsforening	2010		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Butcher's shop
Branchekode for bager- og konditormestre i Danmark	Hygiene and own checks, bakery departments, special edition for bakeries	DK	DK	Bager- og Konditormestre i Danmark	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Bakery
Branchekode for egenkontrol i mælkeleverende besætninger	Code for milkproducers	DK	DK	Mejeriforeningen, Danish dairy board	2007		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Primary production
Vejledning om god produktionspraksis i primærproduktion	Dansk Landbrug	DK	DK	Dansk Landbrug	2005		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Primary production
God produktionspraksis for biavlere	Code for Beekeepers (honeyproduction)	DK	DK	Danmarks Biavlforening	2011		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Primary production
AKVAKULTUR	Code for Aquaculture	DK	DK	Dansk Akvakultur	2007		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Primary production
GMP plan for produktion af konsumæg	Code for eggproduction	DK	DK	Det Danske Fjerkræraad	2009		<a href="http://www.foedevarestyrelsen.dk">www.foedevarestyrelsen.dk</a>	Primary production
Kaupluse hea hügieenitava juhend	Guideline to Good Hygiene Practises for Retail Establishments	EE	EE	Estonian Traders' Association	2010		<a href="http://www.kaupmeesteliit.ee">www.kaupmeesteliit.ee</a>	Retail Retail (self-control) Retail (supermarkets)
	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
	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 Buenas Prácticas de Higiene en las Industrias de Aguas de Bebida Envasadas	Guide to Good Hygiene Practice for Bottled Water Industries	ES	ES	ANEABE (Asociación Nacional de Empresas de Aguas de Bebida Envasadas)	2012	ISBN 13: 978-84-615-9570-9	<a href="mailto:aneabe@aneabe.com">aneabe@aneabe.com</a> <a href="http://www.aesan.mspsi.gob.es">www.aesan.mspsi.gob.es</a>	Bottled water, mineral water

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GUÍA DE APLICACIÓN DEL SISTEMA DE ANÁLISIS DE PELIGROS Y PUNTOS DE CONTROL CRÍTICO EN LA INDUSTRIA DE ZUMOS DE FRUTA	Guideline for the Application of Hazard Analysis and Critical Control Points (HACCP) in the Industry of Fruit Juices	ES	ES	Asociación Española de Fabricantes de Zumos (ASOZUMOS)	2011		<a href="http://www.asozumos.org">www.asozumos.org</a> <a href="http://www.aesan.mspsi.gob.es">www.aesan.mspsi.gob.es</a>	Fruit juices HACCP
GUIA DEL SECTOR DE AVICULTURA DE CARNE EN ESPAÑA PARA EL CUMPLIMIENTO DEL REGLAMENTO (UE) N° 1086/2011 QUE MODIFICA LOS REGLAMENTOS (UE) N° 2160/2003 Y (CE) N° 2073/2005	Guidelines from Spanish Poultry Sector for the fulfillment of EU Regulation 1086/2011 amending EU Regulations 2160/2003 and 2073/2005	ES	ES	Asociación Interprofesional de la Avicultura de Carne de Pollo del Reino de España (PROPOLLO)	2012		<a href="mailto:propollo@propollo.com">propollo@propollo.com</a> <a href="http://www.aesan.mspsi.gob.es">www.aesan.mspsi.gob.es</a>	Meat (poultry) Microbiology
Guía de Prácticas correctas de Higiene Vaca Nodriz	Guidelines on Good Hygienic Practices for Dairy Cow	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007			
Guía de Prácticas correctas de Higiene Vacuno de Cebo	Guidelines on Good Hygienic Practices for Beef Cattle	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007			
Guía de Prácticas correctas de Higiene Ovino de leche	Guidelines on Good Hygienic Practices for Dairy Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007			
Guía de Prácticas correctas de Higiene Ovino de carne	Guidelines on Good Hygienic Practices for Meat Sheep	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007			
Guía de Prácticas correctas de Higiene Caprino de Carne y Leche	Guidelines on Good Hygienic Practices for Meat and Dairy Goats	ES	ES	Ministerio de Agricultura, Pesca y Alimentación	2007			
Guía de prácticas correctas de Higiene para las lonjas de pescado de Cataluña y actividades conexas	Guide for Good Hygiene Practice for fish products in Catalonia and related activities	ES	ES	Agència Catalana de Seguritat Alimentària	2008			Fish products
Orientaciones para la aplicación del autocontrol en establecimientos de comidas preparadas	Guidelines on HACCP for establishments selling prepared meals	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2006			Prepared meals
Guía para la implantación de BPH en obradores minoristas de panadería, bollería y establecimientos que elaboran pan y bollería a partir de masas congeladas	Guidelines for the application of GHP in retail establishments that produce baked goods from frozen pastry	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2007			Bakery
Guía Práctica de Higiene de APPCC para el Sector Panadería-Bollería-Pastelería y Repostería	Practical guideline on HACCP system for the bakery and confectionery sector	ES	ES	Junta de Extremadura, Consejería de Sanidad y Consumo, Asociación de panaderos de la provincia de Badajoz	2007			HACCP: Bakery; confectionery
Guía de prácticas correctas de higiene en el comercio minorista de carne	Guidelines on Good Hygiene Practice for meat in retail establishments	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales. FEDECARNE	2006			Retail, meat
Guía de prácticas correctas de higiene en el comercio minorista de aves, huevos y caza	Guidelines on Good Hygiene Practice for retail establishments related to poultry, eggs and wild game meat	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales. ASDHAC	2007			Retail; Meat (poultry); eggs; meat
Orientaciones para elaborar una GPCH y un sistema APPCC en el comercio minorista de carne fresca y sus derivados en la Comunidad de Madrid	Guidelines for the application of GHP and HACCP system in the retail fresh meat sector in the Community of Madrid	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	2007			Retail, meat
Guía para el diseño, implantación y mantenimiento de un sistema APPCC y prácticas correctas de higiene en las empresas alimentarias	Guidelines for the design, implementation and keeping up-to-date of the HACCP system in the food industry	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	2007			HACCP; food industry
Estándar de referencia de los sistemas de autocontrol de empresas alimentarias basados en el APPCC/HACCP	HACCP Standard references for the food industry	ES	ES	Administración de la Comunidad Autónoma del País Vasco, Departamento de Sanidad	2007			HACCP
Manual para la implantación de sistemas de autocontrol basados en el APPCC en la industria agroalimentaria	Handbook: implementation of HACCP in food industry	ES	ES	Federación Empresarial de Agroalimentación de la Comunidad Valenciana (FEDECOVA) Generalitat Valenciana, Direcció General de Salut Pública	2006			Food Industry
Diseño del sistema APPCC	HACCP system design	ES	ES	Confederación Regional de Empresarios de Castilla-La Mancha (CECAM), Junta de Comunidades de Castilla-La Mancha	2006			HACCP
Manual de aplicación del sistema APPCC en centros de clasificación de huevos e industrias de ovoproductos de Castilla-La Mancha	Handbook HACCP: eggs classification centres and egg products industry	ES	ES	Confederación Regional de Empresarios de Castilla-La Mancha (CECAM), Junta de Comunidades de Castilla-La Mancha	2006			Eggs and egg products
Guía de buenas prácticas de higiene alimentaria a bordo de buques pesqueros	Guide for Good Hygiene Practice on board of fishing vessels	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2006			Fishing vessels
Guía de aplicación de sistemas de trazabilidad en las empresas alimentarias de las Islas Baleares	Guidelines about traceability applied to foodstuff production in the Balearic Islands	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2007			
Guía de ayuda para el autocontrol en las pequeñas industrias cárnicas	Help guide for own control in small meat industry	ES	ES	Consejería de Salud y Servicios Sanitarios, Gobierno del Principado de Asturias; AIICPA; Fundación Asturiana de la Carne	2006			Meat
Guía de ayuda para el autocontrol en las pequeñas industrias lácteas	Guidelines for the application of HACCP system for the small milk producers	ES	ES	Gobierno del Principado de Asturias, Consejería de Salud y Servicios Sanitarios, Agencia de Sanidad Ambiental y Consumo. Asociación de Queseros Artesanos de Asturias. Consejos Reguladores D.O.P. Cabrales, Gamonedo y Afuega'l Pitu	2007			Milk
Guía de prácticas correctas de higiene para el sector de la miel	Guide for Good Hygiene Practice for honey	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2006			Honey
Guía de prácticas correctas de higiene para las queserías artesanales de Tenerife	Guide for Good Hygiene Practice for hand-made cheeses from Tenerife	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2006			Cheese
Manual de procedimiento para la Supervisión de establecimientos alimentarios (auditoría de sistemas APPCC), dirigido a agentes de control oficial	Handbook procedure on how to audit HACCP system addressed to staff carrying out official from the Competent Authority	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007			HACCP
Documento orientativo de especificaciones de los sistemas de Autocontrol dirigido tanto a operadores económicos como a agentes de control oficial	Guidelines for the application of HACCP system addressed both to food business operator and to staff carrying out official controls from the Competent Authority	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007			HACCP
Requisitos Simplificados de Higiene: Guía orientativa para la aplicación del sistema de autocontrol en ciertos establecimientos alimentarios en la que se aplican los criterios de flexibilidad a ciertas empresas alimentarias	Simplified requirements for the implementation of HACCP system in certain enterprises according to the flexibility criteria recorded in the EC Regulation on the hygiene of foodstuffs	ES	ES	Junta de Andalucía, Dirección General de Salud Pública y Participación	2007			HACCP

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Guía de aplicación del sistema de APPCC en establecimientos de comidas preparadas de venta directa al consumidor	Guidelines for the application of HACCP system in establishments of prepared meals for sale to the ultimate consumer	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Prepared meals
Guía de aplicación del sistema de APPCC en Comedores escolares, de guarderías y de centros y residencias de tercera edad.	Guidelines for the application of HACCP system in the catering sector at school canteens and social centers for elderly people	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Catering (collective nourishment) (kindergarten)
Guía de aplicación del sistema de APPCC en Centros de envasado de huevos	Guidelines for the application of HACCP system for centers of packing eggs	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Eggs; Food packaging
Criterios de referencia para la supervisión, verificación y auditoría de los sistemas de autocontrol basados en los principios del APPCC	Reference criteria on verification and audit of HACCP system	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2007			HACCP
Guía de Buenas Prácticas de Higiene para explotaciones de vacuno de leche	Guide to Good Hygiene Practices for dairy cattle	ES	ES, Basque	ELIKA, the Basque Foundation for Agro-Food Safety from the Department of Agriculture, Fisheries and Food of the Basque Government (DAPA)	2007	978-84-457-2542-9	<a href="http://www.elika.net">www.elika.net</a>	milk
Prácticas Correctas de higiene en el sector cárnico	GHP in the meat sector	ES	ES	FEDACOVA	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpcharne.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpcharne.pdf</a>	Meat Products
Prácticas Correctas de higiene en el sector lácteo	GHP in the dairy sector	ES	ES	FEDACOVA	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpchlacteos.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpchlacteos.pdf</a>	Milk, Milk Products
Aplicación del sistema APPCC de higiene alimentaria en alojamientos turísticos	HACCP in tourist lodging	ES	ES	HOSBEC	2008		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/guia_appcc_hosbec_2.pdf">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/guia_appcc_hosbec_2.pdf</a>	Haccp, Catering (Hotel)
Gestión de trazabilidad -Subsector Cárnico	Implementation of traceability - Meat Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Meat
Gestión de trazabilidad - Subsector Preparación y Conservación de Frutas y Hortalizas	Implementation of traceability - Fruit and Vegetable Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Fruit and vegetables
Gestión de trazabilidad. Subsector industrias de Elaboración de Bebidas	Implementation of traceability - Beverages Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Beverages
Gestión de trazabilidad. Subsector Industrias Lácteas	Implementation of traceability - Dairy Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Milk products
Gestión de trazabilidad. Subsector Aceites	Implementation of traceability - Oil Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Fats and oil
Gestión de trazabilidad. Subsector Molinería	Implementation of traceability - Milling Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Milling industry
Gestión de trazabilidad. Subsector Pescado	Implementation of traceability - Fish Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Fishery products
Gestión de trazabilidad. Subsector Fabricación de otros Productos Alimenticios	Implementation of traceability - Other Food Sector	ES	ES	ANAIN (Agencia Navarra de Innovación) y CONSEBRO (Asociación de Industrias Agroalimentarias)	2007		<a href="http://www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php">www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php</a>	Food industry
Guía de ayuda para el autocontrol en panaderías y pastelerías artesanales	Guidelines for handmade bakeries and patisseries own-checks.	ES	ES	Agencia de Sanidad Ambiental y Consumo del Principado de Asturias, Gremio de Artesanos Confiteros del principado de Asturias y Asociación de Fabricantes de Pan de Asturias	2009		<a href="http://tematico8.asturias.es/seguridadAlimentaria/guiasHigiene/index.html">http://tematico8.asturias.es/seguridadAlimentaria/guiasHigiene/index.html</a>	Bakery
Guía de Prácticas Correctas de Higiene en el sector del pescado	GHP in the fishery sector	ES	ES	FEDACOVA	2009		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PESCADO.PDF">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PESCADO.PDF</a>	Fishery products
Guía de Prácticas Correctas de Higiene en el sector del pan, bollería, pastelería, confitería y repostería	GHP for bakeries and patisseries	ES	ES	FEDACOVA	2010		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PAN.PDF">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PAN.PDF</a>	Bakery
Guía de Buenas Prácticas de Higiene Para la Elaboración de Ovoproductos (Huevo Líquido Pasteurizado Refrigerado y Huevo Cocido)	Guide Of Good Hygiene Practices for The Manufacturing of Egg Products (Pasteurised And Refrigerated Liquid Egg And Boiled Egg)	ES	ES	Asociación Española de Industrias de Ovoproductos (INOVO)	2011		<a href="http://www.inovo.es/images/archivos/guia_ovoproductos(1).pdf">http://www.inovo.es/images/archivos/guia_ovoproductos(1).pdf</a>	Egg products
Guía de aplicación del sistema de APPCC en la industria de zumos de frutas	Guide for the implementation of HACCP system in the fruit juice industries	ES	ES	Asociación Española de Fabricantes de Zumos (ASOZUMOS)	2011			Fruit juices; HACCP
Guía para la gestión de los alérgenos alimentarios y el gluten en la industria alimentaria	Managment of food allergens and gluten in the food industry	ES	ES	Asociación de celíacos de Cataluña, Asociación de Industrias de la Alimentación y Bebidas de Cataluña, Casa Tarradellas, Danone, Laboratorio de Análisis Dr. Echevarne, Laboratorios Ordesa SL.	2009			
Guía de prácticas correctas de higiene para los barcos de pesca	Guide of GHP in fishing boats	ES	ES	Federación Nacional Catalana de Cofradías de Pescadores	2008			Fishery products
Guía de prácticas correctas de higiene para el sector de setas y trufas basada en el sistema APPCC	Guide of GHP for mushrooms and truffles based on HACCP system	ES	ES	Federación Española de Empresarios de Setas y Trufas (Fetruse), Laboratorio de Diagnóstico General	2009			Mushrooms
Guías de prácticas correctas de higiene para la venta de alimentos en mercados no sedentarios y ferias	Guide of GHP for movable and/or temporary markets and fairs	ES	ES	Federación de Municipios de Cataluña; Asociación Catalana de Municipios y comarcas	2010			Markets and fairs
Guía de las prácticas correctas de higiene para pescaderías	Guide of GHP in fish retails	ES	ES	Gremio de Pescaderos de Cataluña	2008			Retail, fishery products
Guía de prácticas correctas de higiene para las explotaciones avícolas de producción de carne de pollo, pavo y otras aves.	Guide of GHP in poultry farms for meat production	ES	ES	Centro de Sanidad Avícola de Cataluña y Aragón; Federación Avícola Catalana; Unió de Pagesos de Catalunya	2011			
Guía de prácticas correctas de higiene para las explotaciones avícolas de reproductoras e incubación.	Guide of GHP in farms for breeding hens	ES	ES	Centro de Sanidad Avícola de Cataluña y Aragón; Federación Avícola Catalana; Unió de Pagesos de Catalunya	2011			
Guía de prácticas correctas de higiene para las explotaciones de ponedoras comerciales	Guide of GHP in farms for laying hens	ES	ES	Centro de Sanidad Avícola de Cataluña y Aragón; Federación Avícola Catalana; Unió de Pagesos de Catalunya	2011			

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Guía de prácticas correctas de higiene para el sector apícola	Guide of GHP in beekeeping	ES	ES	Asociación Catalana de Apicultores, Apicultores Gerundenses Asociados, Asociación de Apicultores de Barcelona, Unió de Pagesos, Apicultores Leridanos Asociados, Cooperativa Apícola Tarraconense SCC	2010			Honey
Guía de prácticas correctas de higiene para las explotaciones lecheras de ganado ovino y caprino	Guide of GHP for ovine and caprine dairy farms	ES	ES	Asociación de Ganaderos de Caprino de Cataluña, Asociación Interprofesional Lechera de Cataluña, Asociación de Defensa Sanitaria de Ovino y Caprino del Vallés-Maresma	2011			Milk
Guía de prácticas correctas de higiene para las explotaciones de ganado porcino	Guide of GHP for pig farms	ES	ES	ACPS, ADARCO, ADS Bellpuig, ADS Comarques Barcelonines, ADS Ebre-Delta, ADS Garrigues 2002, ANAFRIC GREMSA, ANCOPORC, ASAJA, ASBAPORC, ASABEPORC, ASFAC, ASSAPORC, FCAC, GSP Girona, GSP Lleida, JARC, PORCAT, UP	2009			
Guía de prácticas correctas de higiene para las explotaciones lecheras de ganado bovino	Guide of GHP for dairy farms	ES	ES	ALLIC, ASAJA, FEFRIC, Instituto Agrícola Catalán de San Isidro, JARC, PROLEC, UP, Agropecuaria Vallfogonina SCCL, COPIRINEO SCCL, ATO Corporación Alimentaria Peñasanta SA, DANONE SA, LECHE PASCUAL SL, LLET NOSTRA SCCL, LLETAREA DE CAMPLLONG SCCL, Lieters de Catalunya SCCL, PULEVA FOOD SL, Ramaders de Vaquí SAT 1284, Federación de cooperativas Agrarias de Cataluña, Balsa	2008			
Guía de buenas prácticas agrícolas para las explotaciones vitícolas	Guide of Good Agricultural Practice for wine sector	ES	ES	l'Institut Agrícola, Instituto del Cava, Unión Vinícola del Penedés, ASAJA, Asociación de Viticultores del Penedés, Federación de Cooperativas agrarias de Catalunya, JARC, UP, PIMECAVA, Asociación Vinícola Catalana	2010			Wine
Guía de buenas prácticas correctas de higiene para las explotaciones de conejos	Guide of GHP for rabbit farms	ES	ES	Federación Catalana de Asociaciones de Cunicultores	2011			
Guía de buenas prácticas agrícolas para la producción de aceitunas	Guide of Good Agricultural Practice for table olives	ES	ES	Unió de Pagesos, Consell Regulador DOP oli de Terra Alta, Consell Regulador DOP oli de Baix Ebre Montsia, Consell Regulador DOP Siurana, Unió Corporació Alimentària, Agroles, Organització de productors oliares de Catalunya, AEAE, Joves Agricultors y Ramaders de Catalunya, ASAJA, Consell Regulador DOP Les Garrigues, Col·legi Oficial d'Enginyers Tècnics Agrícoles de Catalunya, Federació Catalana d'Olis comestibles, Associació d'Oleicultors del Priorat, Federació de Cooperatives Agraries de Catalunya, IRTA, Generalitat de Catalunya	2011			Vegetables
Guía de Prácticas Correctas de Higiene. Sector Hostelería	Guide of GHP for catering	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública. Confederación Empresarial de Hostelería y Turismo de la Comunidad Valenciana (CONHOSTUR)	2006			Catering (restaurant)
Guía de Prácticas Correctas de Higiene del sector de almacenamiento frigorífico y no frigorífico	Guide of GHP for storage facilities	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública. FEDACOVA	2010			Storage
Guía de Prácticas Correctas de Higiene del sector de mataderos de ungulados domésticos y ratites	Guide of GHP for slaughterhouses of domestic ungulates and ratites	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública. FEDACOVA	2011		<a href="http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/GUIA_HIGIENE_MATEROS.PDF">http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/GUIA_HIGIENE_MATEROS.PDF</a>	HACCP, Meat, Slaughterhouse
Guía de Prácticas Correctas de Higiene del sector de mataderos de aves y lagomorfos	Guide of GHP for slaughterhouses of poultry and lagomorphs	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública. FEDACOVA	2012			Slaughterhouse
Guía de trazabilidad Alimentaria	Guide of traceability	ES	ES	Junta de Comunidades de Castilla-La Mancha	2007			
Manual de aplicación del sistema APPCC en Industrias lácteas de Castilla-La Mancha	Implementation of HACCP in dairy products industries	ES	ES	Junta de Comunidades de Castilla-La Mancha	2009			HACCP; Milk products
Manual del sistema APPCC en Sectores Productivos	HACCP system in producing sector	ES	ES	Junta de Comunidades de Castilla-La Mancha	2008			Food Industry
Guía para la aplicación de un sistema de trazabilidad. Sector harinero	Implementation of traceability: Flour industry	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2007			Milling products
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Cuajada		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Milk products
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Queso fresco		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Cheese
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Leche pasteurizada		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Milk
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de productos lácteos: Queso maduro		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Cheese
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Espárrago		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Preserved vegetables
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Judía verde		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Preserved vegetables
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Pimiento		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Preserved vegetables
Guías de aplicación del sistema de Autocontrol para el proceso de elaboración de conservas vegetales: Tomate		ES	ES	Departamentos de Salud y de Desarrollo Rural y Medio Ambiente del Gobierno de Navarra	2011			Processed tomatoes
Guía para la aplicación del sistema de trazabilidad en la empresa agroalimentaria	Guidelines for the application of traceability system in the food sector	ES	ES	Ministerio de Sanidad y Consumo; AESA	2009		<a href="http://www.aesan.msssi.gob.es">www.aesan.msssi.gob.es</a>	
Guía de Buenas Prácticas de Higiene en la Producción Primaria Agrícola	Guide of Good Practices of Hygiene in Primary Agricultural Production	ES	ES	Working group of Ministry of Agriculture, Food and Environment, and representatives of the food business operators (ASAJA, AFHSE, COAG, COEXPHAL, Cooperativas Agro-Alimentarias de España, FEPEX and PROEXPORT)	2015	NIPO 280-15-021-2 NIPO 280-15-020-7	<a href="http://www.magrama.gob.es">www.magrama.gob.es</a> <a href="mailto:www.bzn-dgspa@magrama.es">www.bzn-dgspa@magrama.es</a>	Primary production Fruit and vegetables Cereals

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
GUÍA DE ANÁLISIS DE PELIGROS Y PUNTOS DE CONTROL CRÍTICO (APPCC) EN EL SECTOR DEL CAFÉ TOSTADO	Hazard analysis and critical control points (HACCP) guide for roasted coffee	ES	ES	Federación Española del café	2016	2015074589	<a href="mailto:egordon@federacioncafe.com">egordon@federacioncafe.com</a> <a href="http://www.aecosan.msssi.gob.es">www.aecosan.msssi.gob.es</a>	Coffee
Omaavontonta ravintolassa elintarvikkeet	Own-check in a restaurant, food	FI	FI	Matkailu- ja ravintolapalvelut MaRa ry	2010		<a href="http://www.mara.fi">www.mara.fi</a> <a href="http://www.restamark.fi">www.restamark.fi</a>	Catering (restaurant)
Elintarvikkeiden kuljetusten yleiset hyvän käytännön ohjeet	General guidelines to good practices for food transport	FI	FI	Logistiikkayritysten liitto ry Elintarvikealan kuljetusyritykset ry	2011		<a href="http://www.skal.fi">www.skal.fi</a> <a href="http://ek2.ek.fi/logistiikkayritysten_liitto/fi/index.php">http://ek2.ek.fi/logistiikkayritysten_liitto/fi/index.php</a>	food transport
Myyntiläin omaavontontaohje	Own control system for grocery stores	FI	FI	Päivittäistavarakauppa ry	2012		<a href="http://www.ptv.fi">www.ptv.fi</a>	Retail (grocery stores)
Laatutarhaohjeisto puutarhakasvien alkutuotannolle	Guidelines for horticultural quality producers	FI	FI, SV	Finnish Horticultural Products Society	2013		<a href="http://www.puutarhaliitto.fi">www.puutarhaliitto.fi</a>	horticulture, primary production
Lihasiipikarjan hyvän hygienian opas- lihasiipikarjatilojen tautisuojausvaatimusten lakisääteinen ja kansallinen taso -ohje	Good hygiene practice for poultry reared for meat - on farms, during catching, loading and transport in Finland	FI	FI	The National Working Group for Meat Poultry Health Care	2013		<a href="http://www.ett.fi/sisalto/siipikarjaterveydenhuollon-ohjeita">http://www.ett.fi/sisalto/siipikarjaterveydenhuollon-ohjeita</a>	poultry meat
Hyvän käytännön ohje tuorekasviksia pilkkoville yrityksille	Guidance for best practices in fresh-cut vegetable processing industry	FI	FI	Tuorekasviteollisuuden hygieniayöryhmä; Working group for hygiene in fresh-cut vegetable processing industry	2015		<a href="http://urn.fi/URN:ISBN:978-952-326-09-2">http://urn.fi/URN:ISBN:978-952-326-09-2</a>	Pilkottu kasvis Fresh-cut vegetable
Luonnonryhtiopas	Good practice for collection and identification of wild herbs in Finland	FI	FI	Arktiset Aromit ry	2016	978-952-13-6134-0	<a href="http://www.oph/verkkokauppa/">www.oph/verkkokauppa/</a>	Wild herbs Primary production
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)	1999	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)	2001	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)
Guides de bonnes pratiques hygiéniques: Collecte et stockage de céréales, d'oléagineux et de protéagineux	Guide to Good Hygiene Practice for storage of cereals, oil and proteoleaginous crops	FR	FR	Fédération française des coopératives agricoles de collecte d'approvisionnement et de transformation (FFCAT)	2004	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 (USM)	2003	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	2003	ISSN: 0767-4538; ISBN: 2-11-075660-8	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Milk products
Guides de bonnes pratiques hygiéniques: Fabrication des conserves des produits végétaux appertisés	Guide to Good Hygiene Practice: Tinned appertized vegetable products	FR	FR	Centre technique de la conservation des produits agricoles (CTCPA)	1999	ISSN: 0767-4538; ISBN: 2-11-074734-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	
Guide de bonnes pratiques hygiéniques: Végétaux crus prêts à l'emploi	Guide to Good Hygiene Practice: Ready-to-eat raw vegetables	FR	FR	Centre Technique interprofessionnel des fruits et légumes (CTIFL)	1998	ISSN: 0767-4538; ISBN: 2-11-074448-0	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	
Transformation et commercialisation de volailles et de porcs Collection: Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: pig and poultry processing and sale	FR	FR	Association nationale pour le développement agricole (ANDA)	2004	ISSN: 0767-4538; ISBN: 2-11-075929-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	
Collection : Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	2002	ISSN: 0767-4538; ISBN: 2-11-075354-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	
Guides de bonnes pratiques hygiéniques: Malterie	Guide to Good Hygiene Practice: Malting	FR	FR	Association des malteurs de France (AMF) + 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>	Brewery (Malt)
Guides de bonnes pratiques hygiéniques: Poissonnier détaillant	Guide to Good Hygiene Practice: Fishmongers	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec la Fédération nationale des syndicats professionnels du commerce du poisson et de la conchyliculture (FNSPCC)	2001	ISSN: 0767-4538; ISBN: 2-11-075025-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (fishery 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	Chambre syndicale des emballages en matière plastique (CSEMP) + Union Nationale des Industries de transformation d'emballage souples (UNITES)	2001	ISSN: 0767-4538; ISBN: 2-11-075140-1	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Food packaging
Guides de bonnes pratiques hygiéniques: Glacier-fabricant monovalent	Guide to Good Hygiene Practice: Ice cream makers	FR	FR	Confédération nationale des glaciers de France (CNGF)	1998	ISSN: 0767-4538; ISBN: 2-11-074890-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Ice-cream

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Guides de bonnes pratiques hygiéniques: Filière vins	Guide to Good Hygiene Practice: Wine sector	FR	FR	l'office interprofessionnel des vins (ONIVIN) avec la collaboration des organisations professionnelles représentatives de la viticulture et du négoce (ITV)	1999	ISSN: 0767-4538; ISBN: 2-11-075319-6	<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)	1998	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: Cafeteria	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>	Coffee
Guides de bonnes pratiques hygiéniques: Traiteur	Guide to Good Hygiene Practice: Delicatessen	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	1999	ISSN: 0767-4538; ISBN: 2-11-074694-7	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Retail (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 (fishery products)
Guides de bonnes pratiques hygiéniques: Restaurateur	Guide to Good Hygiene Practice: Restaurant	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	1999	ISSN: 0767-4538; ISBN: 2-11-075094-4	<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	Confédération générale de l'alimentation en détail (CGAD)	1999	ISSN: 0767-4538; ISBN: 2-11-074693-9	<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 nationale des charcutiers-traiteurs et traiteurs (CNCT) + Confédération générale de l'alimentation en détail (CGAD)	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: Chocolate, confectionary	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec détaillants-fabricants et artisans de la confiserie chocolaterie, biscuiterie	2000	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	Centre Technique interprofessionnel des fruits et légumes (CTIFL) + Interprofession de la filière des Fruits et Légumes Frais (INTERFEL)	1999	ISSN: 0767-4538; ISBN: 2-11-074801-X	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Fruit and 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 (CFSI)	2000	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: Rayon "pâtisserie et viennoiserie" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	2002	ISSN: 0767-4538; ISBN: 2-11-075354-4	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Cakes and pastries
Guides de bonnes pratiques hygiéniques: Pâtisserie	Guide to Good Hygiene Practice: pastry-making	FR	FR	Confédération nationale de la pâtisserie-confiserie-chocolaterie-glacierie de France - Confédération nationale de la boulangerie-pâtisserie française	1999	ISSN: 0767-4538; ISBN: 2-11-074803	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Pastry industry
Guides de bonnes pratiques hygiéniques: Industrie sucrière et sucre liquide	Guide to Good Hygiene Practice: sugar industry	FR	FR	Chambre syndicale des raffineurs et conditionneurs de sucre de France - Syndicat national des fabricants de sucre de France	2000	ISSN: 0767-4538; ISBN: 2-11-074891	<a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a>	Sugar
Fabrication des boîtes, emballages et bouchages métalliques pour denrées alimentaires	Guide to good hygien and manufacturing practices for metal cans, packaging and closure for food stuffs	FR	FR	Syndicat national des fabricants de boîtes, emballages et bouchages métalliques (SNFBM)	2006	ISBN: 2-11-076236-5	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	Food packaging
Poissons fumés et/ou salés et/ou marinés	Guide to good practices and HACCP Application for smoked an/or salted and/or marinated fish	FR	FR	Confédération des Industries de Traitement des Produits des Pêches Maritimes (CITPPM) & Syndicat Saumon et Truite Fumés (STF)	2008	ISBN: 2-11-076440-9	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	HACCP, Hygiene, good practices, fish, smoked
Conserveurs (artisansaux)	Guide to good practice for hygiene and for the application of HACCP principles Activity canner as a complementary activity for butcher, pork butcher, restaurant, delicatessen and fishmonger	FR	FR	Confédération Général de l'Alimentation de Détail (CGAD)	2010		<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	Canner, SMEs, hygiene, HACCP
Navire expéditeur de coquillages vivants de pêche	Guide to good hygien practices for onboard dispatch centres of offshore shellfisheries	FR	FR	Comité National des Pêches Maritimes et des Élevages Marins (CNPMM)	2010	ISBN: 2-11-076608-3	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	dispatch centre, shellfisheries, vessel, conditioning, onboard
Restauration collective de plein air des accueils collectifs de mineurs	Guide to good hygien practices for Outdoor food services in under-18s residential camps	FR	FR	Jeunesse Plein Air	2010	ISBN: 2-11-076629-8	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	preventive measures, food safety, hygiene, healthiness, foods.
Mareyage	Guides to good practice for hygiene and for the application of HACCP principles-Fish wholesalers	FR	FR	Union du Mareyage Français (UMF)	2010	ISBN: 2-11-076630-4	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	Hygiene, HACCP, good practice, guide, food safety management, fish, wholesaler, hazard analysis, critical control point, prerequisite, program, operational prerequisite program, recall procedure, traceability
Industries charcutières	Guide to good hygien practices for Processed meat industry	FR	FR	fédération française des industriels charcutiers, traiteurs et transformateurs de viandes (FICT)	2011	ISBN: 2-11-076637 3	<a href="http://www.ladocumentationfrancaise.fr">www.ladocumentationfrancaise.fr</a>	preventive measures, food safety, hygiene,
Distribution de produits alimentaires par les organismes caritatifs		FR	FR	Banque Alimentaire de Paris et d'Île de France	2011	ISBN : 978-2-11-077066-0	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Distribution centres, retail Dispensing Food (in general) GHP, HACCP, recall

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Abattage et découpe de volailles maigres (toutes espèces)		FR	FR	Fédération des Industries Avicoles	2010	ISBN: 978-2-11-077067-7	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Slaughterhouse Cutting plant Poultry meat GHP, HACCP, recall
Poissons, mollusques et crustacés en conserves appertisées		FR	FR	Confédération des Industries de Traitement des Produits des Pêches Maritimes Fédération des Industries d'aliments conservés	2011	ISBN : 978-2-11-076715-8 ISSN : 0767-4538	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Fishery products GHP, HACCP
Petites structures d'abattage de volailles maigres, de lagomorphes et de ragondins		FR	FR	Institut technique de l'aviculture	2010	ISBN : 978-2-11-076901-5	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Slaughterhouse Poultry meat Lagomorph meat GHP, HACCP, recall
Abattage des palmipèdes à foie gras, éviscération dans les tueries, les salles d'abattage agréées et les abattoirs individuels à la ferme agréés		FR	FR	Comité interprofessionnel des palmipèdes à foie gras Centre Technique de la Conservation des Produits Agricoles	2011	ISBN: 978-2-11-076720-2 SSN: 0767-4538	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Slaughterhouse Poultry meat Foie Gras GHP, HACCP, recall
Abattage/découpe de palmipèdes gras (grandes structures)		FR	FR	Comité interprofessionnel des palmipèdes à foie gras Centre Technique de la Conservation des Produits Agricoles	2011	ISBN : 978-2-11-076721-9 ISSN : 0767-4538	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Slaughterhouse Cutting plant Poultry meat Foie Gras GHP, HACCP, recall
Transformation des palmipèdes à foie gras dans les ateliers artisanaux et les ateliers à la ferme		FR	FR	Comité interprofessionnel des palmipèdes à foie gras Centre Technique de la Conservation des Produits Agricoles	2011	ISBN : 978-2-11-076722-6 ISSN : 0767-4538	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Meat products GHP, HACCP, recall
Entreprises fabricantes de produits traiteurs frais et réfrigérés		FR	FR	Syndicat des fabricants de produits traiteurs frais	2011	ISBN: 978-2-11-077069-1	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Meat products Fishery products GHP, HACCP, recall
Elevage de gros bovins, veaux de boucherie, ovins et caprins		FR	FR	Confédération nationale de l'élevage	2011	ISBN : 978-2-11-076899-5	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Primary production Farmers Ruminants GHP, HACCP
Plats cuisinés et viande en conserves appertisées		FR	FR	Centre Technique de la Conservation des Produits Agricoles	2011	ISBN: 978-2-11-077070-7	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Fishery products Meat products GHP, HACCP, recall
Élevage de porcs		FR	FR	Institut du Porc, Fédération Nationale Porcine, Interprofession nationale porcine	2009	ISBN : 978-2-11-076903-9	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Primary production Farmers Swine GHP, HACCP
Collecte lait cru et fabrication de produits laitiers		FR	FR	Association de la transformation laitière française	2012	ISBN : 978-2-11-076880-3	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Primary production processing plant Milk, dairy products GHP, HACCP, recall
Anchois salés et/ou marinés		FR	FR	Confédération des Industries de Traitement des Produits des Pêches Maritimes Fédération des Industries d'aliments conservés	2012	ISBN: 978-2-11-076949-7	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Fishery products GHP, HACCP

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Consommateurs		FR	FR	Association Léo Lagrange Défense des Consommateurs, Confédération Syndicale des Familles, Familles rurales, Organisation générale des Consommateurs, Union Féminine Civique et Sociale	2013	ISBN : 978-2-11-076945-9	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Retail Consumer Food (in general) Good consumer practices
Transformation et valorisation des sous-produits animaux		FR	FR	Syndicat des Industries Françaises des Coproduits animaux	2015	ISBN 978-2-11-077115-5	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Processing plant Feed, oleochemicals, fertilizers, biofuel, incineration Animal by-products (C3) GHP, HACCP
Centres d'emballage d'œufs		FR	FR	Syndicat National des Industriels en Produits d'œufs Comité National pour la promotion de l'Œuf	2015	ISBN : 978-2-11-077132-2	<a href="http://www.ladocumentationfrancaise.fr">http://www.ladocumentationfrancaise.fr</a>	Primary production Processing plant Egg GHP, HACCP, recall
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	2003	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	2001	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 felengedtetett halak forgalmazásának jó higiéniai gyakorlatához	Guide for deep-frozen food and harving (decongelation)	HU	HU	EFOSZ	2003	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	2001	ISBN: 963-00-9403-7		Brewery
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	2002	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	2002	ISBN: 963-202-557-1		Fruit & Vegetables
Útmutató a gyorsfagyasztott élelmiszergyártás jó higiéniai gyakorlatához	Guide for quick-frozen food production	HU	HU	CIAA, Phare, EFOSZ	2002	ISBN: 963-00-9405-3		Food industry
Útmutató a gyümölcslegyártás jó higiéniai gyakorlatához	Guide for production of fruit juices	HU	HU	CIAA, Phare, EFOSZ	2002	ISBN: 963-00-9401-0		Fruit juices
Útmutató a szárzesttagyártás jó higiéniai gyakorlatához	Guide for production of dry paste	HU	HU	CIAA, Phare, EFOSZ	2002	ISBN: 963-00-9402-9		Pasta
Útmutató az édesipar jó higiéniai gyakorlatához	Guide for the confectionary industry	HU	HU	CIAA, Phare, EFOSZ	2001	ISBN: 963-00-94024-5		Confectionary
Útmutató a gyorsfagyasztott termékek jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: quick frozen products	HU	HU	Berczeli Attila Baár Csaba Binder István Reck Ádámné	2007	ISBN-978-963-9835-04-7	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Frozen Fruit and Vegetables, Frozen prepared ready meals, Distribution (quick frozen food), Training-Hygiene training
Útmutató a cukoripar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: sugar industry	HU	HU	Tóth György	2007	ISBN-978-963-9835-12-2	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Sugar Distribution Training- Hygiene training
Útmutató a baromfi és nyúlfélék vágásának és darabolásának jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: slaughtering and cutting of poultry and leporine	HU	HU	Berczeli Attila dr. Németh Antal Babilai Zoltánné Bajkai Tibor Domján Balázs Kanyóné Princes Gyöngyi Mihók Sándor Baár Csaba Bleszkan Margit	2007	ISBN-978-963-9835-01-6	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Meat (poultry), Slaughterhouse, Meat products (poultry), Distribution Training-Hygiene training
Útmutató a szikvíz -, szódavíz gyártás jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: Bottled soda	HU	HU	Berczeli Attila Papp Attila Ampovics Zsolt Rab Péter	2007	ISBN-978-963-9835-19-1	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Bottled water Distribution Training-Hygiene training
Útmutató a malomipar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: flour milling	HU	HU	Berczeli Attila dr. Keleti Ágnes Varga István Tóth Sándor	2007	ISBN-978-963-9835-10-8	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Flour mills Milling products Milling products (mais), Cereals Distribution Training- Hygiene training Transport and distribution-shipping
Útmutató a söripar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: beer industry	HU	HU	Berczeli Attila Papp Attila Simon Éva	2007	ISBN-978-963-9835-17-7	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Beer, Brewery, Malt Beverages (alcoholic), Beverages (soft), Beverage dispensing systems Distribution (Beer), Training- Hygiene training
Útmutató a sütőipar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: baking industry	HU	HU	Berczeli Attila Baltás Lászlóné Nagy Attila; Dégen Gyula; Werli József	2007	ISBN-978-963-9835-11-5	<a href="http://www.fvm.hu/main.php?folderID=2022">www.fvm.hu/main.php?folderID=2022</a> <a href="http://www.campden.hu/fo_higieniai_gyakorlat.php">www.campden.hu/fo_higieniai_gyakorlat.php</a> <a href="http://www.efosz.hu/aktualitasok/higieniai_utmutato_hu">www.efosz.hu/aktualitasok/higieniai_utmutato_hu</a>	Bakery, Bred, Cake Distribution Training-Hygiene training
Hygiene in food retailing and wholesaling	Hygiene in food retailing and wholesaling	IE	EN	National standards authority of Ireland (NSAI)	2007		<a href="http://www.nsai.ie">www.nsai.ie</a>	Retail (wholesale)
Hygiene in the catering sector	Hygiene in the catering sector	IE	EN	National standards authority of Ireland (NSAI)	2007		<a href="http://www.nsai.ie">www.nsai.ie</a>	Catering
Packaged Bottled Water	Packaged Bottled Water	IE	EN	National standards authority of Ireland (NSAI)	2010		<a href="http://www.nsai.ie">www.nsai.ie</a>	bottled water

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Safe Catering – your guide to making food safely	Safe Catering – your guide to making food safely	IE	EN	Food Safety Authority of Ireland	2012		<a href="http://www.fsai.ie/safecatering/">www.fsai.ie/safecatering/</a>	Catering
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 SALT-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 Organizzata 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.)	2006		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Distribution (large-scale)
Manuale di corretta prassi igienica per il settore della distribuzione (acquisto, scarico, identificazione, stoccaggio, preparazione ordine, carico, automezzi, spedizione) di additivi, aromi ed ingredienti	Guide to Good Hygiene Practice for the distribution of food additives and flavourings	IT	IT	ASSICC	2006		<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	1999		<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	2000		<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)	2001		<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)	2001		<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)	2001		<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	2001		<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	1999		<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	1998		<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.	2001		<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	ASSOSICILIA	?		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering (ferry boat)
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)	1998		<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)	1998		<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)	1999		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Open air fairs & Exhibitions
Manuale di corretta prassi igienica per la ristorazione collettiva	Good hygiene practice for catering (collective nourishment)	IT	IT	ANGEM(Associazione nazionale per la ristorazione collettiva)	2012		<a href="mailto:segreteria@fipe.it">segreteria@fipe.it</a>	Catering (collective nourishment)
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	2002		<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)	2001		<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)	1998		<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)	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Coffee

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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	2000		<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	1999		<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 ortofruttili e agrumari (U.N.A.C.O.A)	1999		<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	1999		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Processed tomatoes
Manuale di corretta prassi igienica per il settore ortofutticolo	Guide to Good Hygiene Practice for the fruit and vegetable sector	IT	IT	Federazione Trentina della Cooperative & Associazione Produttori Agricoli Trentini, APOT	1999		<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 ortofruttili all'ingrosso	Own-checks handbook for good hygiene practice for fruit and vegetable wholesalers	IT	IT	FEDAGRO	1999		<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	1998		<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	2006		<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 ortofruttili	Guide to Good Hygiene Practice for the fruit and vegetable wholesaling sector	IT	IT	ASSOGROSSISTI (Associazione nazionale dei grossisti Italia mercati)	2000		<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)	1999		<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)	2000		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Margarine & Fats
Manuale di corretta prassi igienica per la trasformazione e commercializzazione di prodotti ortofruttili	Guide to Good Hygiene Practice for the processing and marketing of fruit and vegetable products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	1999		<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 ortofruttili 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 ortofruttili e agrumari (ANEIOA)	1999		<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	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Butcher's shop
Manuale di corretta prassi igienica in materia di igiene e di applicazione dei principi del sistema HACCP nella gestione degli esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the application of the HACCP principles in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma - Onlus	2007		??? Link does not work	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)	1998		<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	1998		<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
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)	1998		<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)	1998		<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	1999		<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	1999		<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	1999		<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	1998		<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	1999		<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)	2007		<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)	1999		<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	1999		<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)	1999		<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)	1998		<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)	1999		<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)	1999		<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)	1998		<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)	2008		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Bakery
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.)	1999		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Cereals

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale di corretta prassi igienica per le riserie non parboiled	Guide to Good Hygiene Practice for non-parboiled rice	IT	IT	AIRI, CCIAA, CNA	2000		<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 formaggio Gorgonzola	Good hygiene practice for gorgonzola chees	IT	IT	Consorzio per la tutela del formaggio gorgonzola DOP	2013		<a href="mailto:Assolatte.Soria@assolatte.it">Assolatte.Soria@assolatte.it</a>	Milk products(chees)
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)	1998		<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)	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Catering
Manuale di corretta prassi igienica per la ristorazione	Good hygiene practice for catering (restaurant)	IT	IT	FIPE(Federazione Italiana Pubblici Esercizi)	2013		<a href="mailto:segreteria@fipe.it">segreteria@fipe.it</a>	Catering (restaurant)
Manuale di corretta prassi igienica per la gastronomia	Guide to Good Hygiene Practice for the gastronomy sector	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	1998		<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)	1998		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Pasta
Manuale di corretta prassi igienica per l'imbballaggio 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)	1998	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)	1998		<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	1998		<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)	2002		<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)	2002		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Distribution (dried mushrooms)
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	2003		<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	1999		<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	2005		<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	2005		<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	2004		<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	2003		<a href="http://www.ministerosalute.it">www.ministerosalute.it</a>	Wine
Manuale di corretta prassi igienica per i centri di lavorazione e trasformazione della nocciola	Guide to Good Hygiene Practice for the centres for production and processing of nuts	IT	IT	A.PRO.N.VIT	2007		<a href="http://www.unaproa.com">www.unaproa.com</a>	Nuts
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti	Guide to Good Hygiene Practice for food vending machines	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	2008		<a href="http://www.confida.com">www.confida.com</a>	Distribution (cold store)
Manuale di corretta prassi igienica per la distribuzione di acqua in boccioni	Guide to Good Hygiene Practice for bottled water vending machines	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	2008		<a href="http://www.confida.com">www.confida.com</a>	Distribution (automatic)
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti conservati in legame di temperatura	Guide to Good Hygiene Practice for food vending machines according to temperature	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	2008		<a href="http://www.confida.com">www.confida.com</a>	Distribution (automatic)
Manuale per il settore della panificazione industriale	Guideline for field of industrial bakery	IT	IT	AIIPA (Associazione Italiana Industrie Prodotti Alimentari)	?		<a href="mailto:aiipa@aiipa.it">aiipa@aiipa.it</a>	Food industry
Manuale per le imprese agricole	Guideline for farms	IT	IT	CIA (Confederazione Italiana Agricoltori)	?		<a href="mailto:t.buffa@cia.it">t.buffa@cia.it</a>	Farm
Manuale per l'industria molitoria	Guideline for milling industry	IT	IT	ITALMOPA (Associazione Industriali Mugnai d'Italia)	?		<a href="mailto:italmopa@italmopa.it">italmopa@italmopa.it</a>	Milling industry
Manuale per la rintracciabilità e l'igiene dei prodotti alimentari	Guideline for traceability and general hygiene food	IT	IT	COLDIRETTI (Confederazione Nazionale Coldiretti)	?		<a href="mailto:manfredini@coldiretti.it">manfredini@coldiretti.it</a>	Farm
Manuale per la distribuzione automatica di alimenti	Guideline for automatic distribution of food	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	?		<a href="mailto:michele.evulvi@confida.com">michele.evulvi@confida.com</a>	Distribution (automatic)
Manuale per la distribuzione automatica di acqua in boccioni	Guideline for automatic distribution of water in bottle	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	?		<a href="mailto:michele.evulvi@confida.com">michele.evulvi@confida.com</a>	Distribution (automatic)
Manuale per la distribuzione di alimenti conservati in legame di temperatura	Guideline for automatic distribution of food stored in bond temperature	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	?		<a href="mailto:michele.evulvi@confida.com">michele.evulvi@confida.com</a>	Distribution (automatic)
Manuale per la produzione e il confezionamento di caffè torrefatto e per il confezionamento di caffè	Guideline for the production and packaging of roasted coffee and packaging of coffee	IT	IT	AIIPA (Associazione Italiana Industrie Prodotti Alimentari) e ANT (Associazione Nazionale Torrefattori di Caffè)	?		<a href="mailto:aiipa@aiipa.it">aiipa@aiipa.it</a>	Coffee
Manuale per la produzione primaria-attività di pesca	Guideline for primary production-fishing	IT	IT	Confcooperative-Lega Pesca	?		<a href="mailto:segreteria@legapesca.it">segreteria@legapesca.it</a>	Fish products
Manuale di corretta prassi igienica per gli allevamenti cunicoli	National guide to good hygiene practice for rabbit farms	IT	IT	AIA (Associazione Allevatori Italiani)	2010		<a href="mailto:flamini.g@aia.it">flamini.g@aia.it</a>	farm
Manuale di corretta prassi igienica per gli allevamenti bufalini	Good hygiene practice for farm buffalo	IT	IT	AIA (Associazione Allevatori Italiani)	2010		<a href="mailto:flamini.g@aia.it">flamini.g@aia.it</a>	farm
Manuale di corretta prassi igienica per gli allevamenti suinicoli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)	?		<a href="mailto:flamini.g@aia.it">flamini.g@aia.it</a>	farm
Manuale di corretta prassi igienica nel settore dell'estrazione dell'olio di sansa	Good hygiene practice for extraction of olive residue-oil	IT	IT	ASSITOL(Associazione Italiana Industria Olearia)	?		<a href="mailto:assitol@assitol.it">assitol@assitol.it</a>	Olive oil
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Food industry Guide to Good Hygiene Practice: Beer and Malt Industry	IT	IT	ASSOBIRRA	2011		<a href="mailto:segreteria@assobirra.it">segreteria@assobirra.it</a>	brewery
Manuale di corretta prassi igienica ad uso degli operatori dei mercati ortofrutticoli all'ingrosso	Good hygiene practice for distribution(wholesale) of fruit and vegetables.	IT	IT	FEDAGRO mercati	2012			Distribution wholesale (fruit,vegetables)

Title (original)	Title (english)	Country	Langue	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale di corretta prassi igienica per gli integratori alimentari	Good hygiene practice for food supplements	IT	IT	Federsalus	2012		Segreteria [segreteria@federsalus.it]	Food supplements
Manuale di corretta prassi igienica per gli allevamenti di bovini da latte	Good hygiene practice for farm dairy cattle	IT	IT	AIA(Associazione Allevatori Italiani)	?		flamini.g@aia.it	Farm
	Guide to good practice for companies operating in the storage and distribution of food products	IT	IT	Assicic	Validated 7/11/2014			
	Guide to good practice for the production and marketing of semi-finished products for bakery and pastry	IT	IT	Assitol	Validated 2014			
	Guide to good practice for the activity in the Tuscan tannery applicable chain of cattle hides	IT	IT	Manuale redatto da Associazione Conciatori Toscana	Validated 19/5 2014			
	Manual for the distribution of refined water, and refrigerated (or sparkling water from public kiosks	IT	IT	Manuale redatto da Associazione Aqua Italia	Validated 29/5/2014			
	Guide to good practice for the direct sale of agricultural enterprises foods	IT	IT	Associazione Confederazione Nazionale Coldiretti	Validated 11/12/14			
	Manual Proper Hygienic Practice for the Butcher exercises	IT	IT	Asso carni – Federazione Nazionale Macellai	Validated 12/10/15			
	manual Correct Operating Practices for Direct Sales of by the Agricultural Companies Food.	IT	IT	Coldiretti Roma	Validated il 20/5/2015			
	Guide to good practice for the Automatic Distribution of Food	IT	IT	Associazione Asso G.E.P.I	Validated 30/9/15			
	Manual Proper Operational Practices for the Production of Ice Food	IT	IT	Associazione Conf. Industria Sicilia	Validated Maggio 2015			
	Manual Recovery Collection and Distribution for the purpose of Social Solidarity	IT	IT	Caritas Italiana Fondazione Banco Alimentare O.N.L.U.S	Validated Novembre 2015			
	Guide to good practice in the field of elicicoltura	IT	IT	Associazione Nazionale Elicicoltori	Validated 12/2/16			
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			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			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	<a href="http://www.sam.lt">www.sam.lt</a>	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	<a href="http://www.sam.lt">www.sam.lt</a>	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
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
Geros higienos praktikos taisyklės maisto produktų turgavietėms	Good hygiene practice guide for open markets	LT	LT	Ministry of Health of the Republic of Lithuania	2005		<a href="http://www.sam.lt">www.sam.lt</a>	Markets and Fairs
Geros higienos praktikos taisyklės mėsinėms	Good hygiene practice guide for butcheries	LT	LT	Ministry of Health of the Republic of Lithuania	2005		<a href="http://www.sam.lt">www.sam.lt</a>	Meat, Butchers shop
Pirminės grūdų gamybos geros higienos praktikos taisyklės	Good hygiene practice guide for primary grain production	LT	LT	Ministry of Health of the Republic of Lithuania	2006		<a href="http://www.sam.lt">www.sam.lt</a>	Milling industry
Tiesiogiai iš ūkių parduodamų pieno produktų geros higienos praktikos taisyklės	Good hygiene practice guide for primary dairy production and direct supply	LT	LT	Ministry of Health of the Republic of Lithuania	2006		<a href="http://www.sam.lt">www.sam.lt</a>	Milk products
Medžiagų ir gaminių, skirtų leisti su maistu geros gamybos praktikos taisyklės	Good hygiene practice guide for production of materials and articles coming into contact with foodstuffs	LT	LT	Ministry of Health of the Republic of Lithuania	2007		<a href="http://www.sam.lt">www.sam.lt</a>	Food packaging
Miltų ir kruopų gamybos geros higienos praktikos taisyklės	Good hygiene practice guide for flour and grits production	LT	LT	Ministry of Health of the Republic of Lithuania	2008		<a href="http://www.sam.lt">www.sam.lt</a>	Milling industry
Geros higienos praktikos taisyklės viešojo maitinimo įmonėms	Good hygiene practice guide for catering establishments	LT	LT	Ministry of Health of the Republic of Lithuania	2009		<a href="http://www.sam.lt">www.sam.lt</a>	Catering
Mazųjų alaus daryklų geros higienos praktikos taisyklės	Good hygiene practice guide for a small breweries	LT	LT	Ministry of Health of the Republic of Lithuania	2014		<a href="http://www.sam.lt">www.sam.lt</a>	Beer
Guide de bonnes pratiques d'hygiène et d'application des principes HACCP destinée aux métiers de la bouche	Guide to good hygiene practice and to application of HACCP principles for food establishments	LU	DE FR	Chambre de métiers Grand-Duché de Luxembourg	2011		<a href="http://www.cdm.lu/pls/CDM/download_file?cid=100590&amp;lg=FR&amp;td=CO&amp;ctype=1">www.cdm.lu/pls/CDM/download_file?cid=100590&amp;lg=FR&amp;td=CO&amp;ctype=1</a>	hygiene, HACCP food establishments
Guide de bonnes pratiques d'hygiène destinée aux brasseries		LU	DE FR	Fédération des brasseurs luxembourgeois	?		<a href="http://www.fedil.lu">www.fedil.lu</a>	
Guide de bonnes pratiques pour établissements du secteur de soins		LU	DE FR	Entente des hôpitaux	?		<a href="http://www.ehl.lu">www.ehl.lu</a>	
Guide de bonnes pratiques d'hygiène pour établissements de restauration	Guide to Good Hygiene Practice: in the HORESCA sector	LU	DE FR	HORESCA	?		<a href="http://www.horesca.lu">www.horesca.lu</a>	Gastronomy - Catering (restaurants)
Labas higiēnas prakses vadlīnijas dzīvnieku asins savākšanai un pārstrādei	Guidelines of Good Hygiene Practice for collection and processing of animal blood	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	meat/ slaughterhouse
Labas higiēnas prakses vadlīnijas trušu audzēšanā, pirmapstrādē un realizācijā bioloģiskajā lauksaimniecībā	Guidelines of Good Hygiene Practice for rearing, primary treatment and distribution of rabbits in organic farming	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	hygiene
Labas higiēnas prakses vadlīnijas kaltētu garšaugu, tējas un ārstniecības augu pirmapstrādei, pārstrādei un realizācijai bioloģiskajā lauksaimniecībā	Guidelines of Good Hygiene Practice for primary treatment, processing and distribution of dried flavoring herbs, herbal tea and medicinal herbs in organic agriculture	LV	LV	association	2008		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	hygiene
Labas higiēnas prakses vadlīnijas augļu un ogu pārstrādei un raudzētu alkoholisko dzērienu ražošanai no pašsaražotās augļu – ogu produkcijas	Guidelines of Good Hygiene Practice for processing of fruits and berries and production of fermented spirit beverages from own produced fruits and berries	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	hygiene
Labas higiēnas prakses vadlīnijas atklāta tipa ēdināšanas uzņēmumiem	Guidelines of Good Hygiene Practice for public catering establishments	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	beverages
Labas higiēnas prakses un paškontroles vadlīnijas slēgta tipa sabiedriskās ēdināšanas uzņēmumiem, pārvietojamām un pagaidu telpām	Guidelines of Good Hygiene Practice and Self-check for closed catering establishments, mobile and provisional premises	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	catering
Labas higiēnas prakses vadlīnijas gaļas ieguvei mobilajā kautuvē	Guidelines of Good Hygiene Practice for production of meat at a mobile slaughterhouse	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	meat/ slaughterhouse

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Labas ražošanas prakses vadlīnijas strausu saimniecībām	Guidelines of Good Hygiene Practice for ostrich farms	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	hygiene
Labas higiēnas un ražošanas prakses vadlīnijas konditorejas un kulinārijas ražošanas uzņēmumos	Guidelines of Good Hygiene Practice for confectionery and precooked food establishments	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Food industry
Labas higiēnas prakses vadlīnijas svaigpiena ražošanai saimniecībās Latvijā un izplatīšanai Latvijā	Guidelines of Good Hygiene Practice for fresh milk production on farms in Latvia and for distribution in Latvia	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	milk
Labas higiēnas prakses vadlīnijas zvejas produktu ražošanai mājas apstākļos	Guidelines of good hygiene practice for domestic production of fishery products	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Fishery/ Fish products
Labas higiēnas prakses vadlīnijas alus nozarei	Guidelines of good hygiene practice for brewage	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Beverage/beer
Labas higiēnas prakses vadlīnijas pārtikas ražošanai mājas apstākļos	Guidelines of good hygiene practice for domestic production of food	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Hygiene
Labas higiēnas un ražošanas prakses vadlīnijas piena pārstrādes uzņēmumiem	Guidelines of good hygiene and production practice for milk processing establishments	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Milk
Biškopības produktu primārās ražošanas vadlīnijas	Guidelines for primary production of beekeeping products	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Honey
Augļu, ogu un dārzeņu pārstrādes labas higiēnas un ražošanas prakses vadlīnijas	Guidelines of good hygiene and production practice for fruit, berry and vegetable processing	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Fruit and vegetables
Labas higiēnas prakses vadlīniju izstrāde graudaugu, eļļas augu un pākšaugu primārā ražošanā	Preparation of guidelines of good hygiene practice for primary production of cereals, oleaginous plants and pulses	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Cereals, fats and oils
Putnu gaļas pārstrādes labas higiēnas un ražošanas prakses vadlīnijas	Guidelines of good hygiene and production practice for poultry meat processing	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Meat products
Atdzesētu, rūpnieciski ražotu gatavo produktu labas higiēnas prakses vadlīnijas	Guidelines of good hygiene practice for commercial ready-to-eat products	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Hygiene
Dārzeņu produkcijas primārās ražošanas un pirmapstrādes labas higiēnas prakses vadlīnijas	Guidelines of good hygiene practice for primary production and pre-treatment of vegetables	LV	LV	association	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	fruits and vegetables
Labas higiēnas prakses vadlīnijas gaļas produktu ražošanā	Guidelines of good hygiene practice for production of meat products	LV	LV	Working group	2007		<a href="http://www.zm.gov.lv/?sadala=1062">www.zm.gov.lv/?sadala=1062</a>	Meat
Code voor de hygiënische productie en verpakking van kristalsuiker 2011	Code for the hygienic production and packaging of granulated sugar 2011	NL	NL	Suikerstichting Nederland	2011		<a href="http://www.suikerstichting.nl">www.suikerstichting.nl</a>	Distribution (sugar)
Hygiëncode voor de voedingsverzorging in zorginstellingen en Defensie	Guide to Good Hygiene Practice: Framework code for catering in hospitals, care centres for the elderly and for the Army	NL	NL	Voedingscentrum	2008		<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	2004		<a href="http://www.pvis.nl">www.pvis.nl</a>	Retail (fish)
Hygiëncode voor de broodbakkerij en de banketbakkerij	Guide to Good Hygiene Practice for bakers and confectioners	NL	NL	Nederlands Bakkerij Centrum	2008	ISBN: 90-74987-09-8	<a href="http://www.nbc.nl">www.nbc.nl</a>	Bakery
Hygiëncode voor het poeliersbedrijf	Guide to Good Hygiene Practice for poultry retailing	NL	NL	Productschappen Vee, Vlees en Eieren	2011		<a href="http://www.pve.nl">www.pve.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	Nederlandse Vereniging Frisdranken, Waters, Sappen	2010		<a href="http://www.frisdrank.nl">www.frisdrank.nl</a>	Water
Hygiëncode voor de kleinschalige detailhandel in zuivel	Guide to Good Hygiene Practice for small-scale dairy retailing	NL	NL	Productschap Zuivel	2011		<a href="http://www.prodzuivel.nl">www.prodzuivel.nl</a>	Retail (milk products)
Kadercode voor de gedistilleerd en wijnsector, uitsluitend voor zover die code betrekking heeft op de gedistilleerd	Framework code for distilleries	NL	NL	Productschap voor gedistilleerde dranken	2003		<a href="http://www.pgd.nl">www.pgd.nl</a>	Beverages (wholesale)
Hygiëncode Transport, opslag en distributie van levensmiddelen	Guide to Good Hygiene Practice for the hygienic transportation, storage and distribution of foodstuffs	NL	NL	Transport en Logistiek Nederland	2007		<a href="http://www.tln.nl">www.tln.nl</a>	Distribution & Transport
Hygiëncode Groothandel in Dranken en Horecabenoedigheden	Guide to Good Hygiene Practice for the wholesale trade in beverages and catering requisites	NL	NL	Productschap Dranken	2012		<a href="http://www.productschapdranken.nl">www.productschapdranken.nl</a>	Wholesale (beverages, catering)
Hygiëncode voor de horeca	Guide to Good Hygiene Practice for hotel, restaurant, café, bar	NL	NL	Bedrijfschap Horeca en Catering	2007		<a href="http://www.kenniscentrumhoreca.nl">www.kenniscentrumhoreca.nl</a>	Catering
Hygiëncode frisdranken, natuurlijke mineraal- en bronwaters	Guide to Good Hygiene Practice for soft drinks, natural mineral waters and spring water	NL	NL	Vereniging Nederlandse Frisdrankenindustrie (NFI)	2010		<a href="http://www.frisdrank.nl">www.frisdrank.nl</a>	Beverages (soft)
HACCP in de mouterij en brouwerij	Guide to Good Hygiene Practices for malting and brewing	NL	NL	Centraal Brouwerij Kantoor	2002		<a href="http://www.cbk.nl">www.cbk.nl</a>	Brewery
Hygiëncode voor de ambachtelijke ijsbereiding	Guide to Good Hygiene Practice for ice-cream preparation, prepared according to traditional methods	NL	NL	Bedrijfschap Horeca en Catering	2011		<a href="http://www.bedr-horeca.nl">www.bedr-horeca.nl</a>	Ice-cream
Hygiëncode Eieren voor verzamelaars, pakstations en grossiers	Guide to Good Hygiene Practice for egg gatherers, packers and wholesalers	NL	NL	Productschappen Vee, Vlees en Eieren	2002		<a href="http://www.pve.nl">www.pve.nl</a>	Eggs & Egg products
Hygiëncode voor het slagersbedrijf	Good Hygiene Practice for butchers	NL	NL	Koninklijke Nederlandse Slagersorganisatie	2010		<a href="http://www.knsnet.nl">www.knsnet.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) / Glde van vrijwillige molenaars (GVM)	2008		<a href="http://www.molenaarsgilde.nl">www.molenaarsgilde.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	Koninklijke Vereniging Het Comité van Graanhandelaren	2009		<a href="http://www.graan.com/nl">www.graan.com/nl</a>	Cereals & Seeds & Vegetables
Hygiëncode voor de AGF-detailhandel	Guide to Good Hygiene Practice for small retail shops and mobile shops selling fruit and vegetables	NL	NL	Productschap	2008		<a href="http://www.tuinbouw.nl">www.tuinbouw.nl</a>	Fruit & Vegetables
Hygiëncode voor de wijnsector 2011	Guide to Good Hygiene Practice for the wine sector 2011	NL	NL	Productschap Wijn	2011		<a href="http://www.wijninfo.nl">www.wijninfo.nl</a>	Wine
NAO hygiëncode voor ongeschilde aardappelen	Guide to Good Hygiene Practice for unpeeled potatoes	NL	NL	Nederlandse Aardappel Organisatie (NAO)	2012		<a href="http://www.nao.nl">www.nao.nl</a>	Potatoes
Hygiëncode Stichting Overlegplatform Restaurantketens (STOR) 2009	Guide to Good Hygiene Practice for restaurant chain (STOR) 2009	NL	NL	Stichting Overlegplatform Restaurantketens (STOR)	2009			Catering (restaurant)
Hygiëncode voor de contract- en inflightcatering	Hygiene-code for contract- and inflightcatering	NL	NL	VENECA	2010		<a href="http://www.veneca.nl">www.veneca.nl</a>	Catering
Hygiëncode voor de voedingsverzorging in woonvormen	Guide to Good Hygiene practice for social treatment centres	NL	NL	Voedingscentrum Nederland	2007		<a href="http://www.vnpi.nl">www.vnpi.nl</a>	Catering (hospital, kindergarden, social centre)
Hygiëncode voor ongesneden vers(e) groenten, fruit en paddestoelen 2011	Guide to Good Hygiene Practice for uncut fresh vegetables, fruit and mushrooms 2011	NL	NL	Productschap Tuinbouw	2011		<a href="http://www.minvws.nl">www.minvws.nl</a>	Fruit & Vegetables & Mushrooms
CBL Hygiëncode 2011	Guide to Good Hygiene Practice for supermarkets 2011	NL	NL	Centraal Bureau Levensmiddelenhandel	2011		<a href="http://www.cbl.nl">www.cbl.nl</a>	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	2004		<a href="http://www.hbd.nl">www.hbd.nl</a>	Retail
Voedselveiligheid certificaat (VVAK)	Certificate in field cropping	NL	NL	Hoofdproductschap Akkerbouw	2006		<a href="http://www.hpa.nl">www.hpa.nl</a>	Farming
Hygiëncode voor op-en overslag van eetbare oliën en vetten	Good Hygiene Practice for storage and transfer for edible oils and fats	NL	NL	Vereniging van Onafhankelijke Tankopslagbedrijven (VOTOB)	2004		<a href="http://www.votob.nl">www.votob.nl</a>	Oil & Fats
Hygiëncode voor kleine instellingen (Jeugdzorg, Kinderopvang, Welzijn & Maatschappelijke Dienstverlening)	Guide to Good Hygiene Practice for small institutions (youth care, welfare, public service and child care)	NL	NL	Brancheorganisatie Kinderopvang	2012		<a href="http://www.kinderopvang.nl">www.kinderopvang.nl</a>	youth and child care
EurepGap IFA Schema Plantaarding	Good Hygiene Practice for plant primary production	NL	NL	EUREPGAP c/o FoodPLUS GmbH	2005	Code Ref.: IF 2.0 CP	<a href="http://www.eurep.org">www.eurep.org</a>	Plant primary production

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Hygiëncode voor aan boord van een vaartuig gekookte schaal- en schelpdieren	Guide to Good Hygiene Practice for cooking of crustaceans and molluscs on board of vessels	NL	NL	Productschap Vis	2007		<a href="http://www.pvis.nl">www.pvis.nl</a>	Crustaceans and molluscs
Hygiëncode voor Verzend- en zuiveringscentra	Guide to Good Hygiene Practice for dispatch and purification centres	NL	NL	Productschap Vis	2007		<a href="http://www.pvis.nl">www.pvis.nl</a>	Dispatch and purification centres
Voedsel- en Voederveiligheid Akkerbouw (VVAK)	Food- and Feed safety Arable Farming	NL	NL	Certificeringsoverleg Akkerbouw / Productschap Akkerbouw	2008		<a href="http://www.productschapakkerbouw.nl/teelt/voedsel--en-voederveiligheid-akkerbouw-vvak">www.productschapakkerbouw.nl/teelt/voedsel--en-voederveiligheid-akkerbouw-vvak</a>	plant primary production, feed, food, crops, arable products
Kwaliteit Regeling IKB Nederland Varken	Quality System IKB Netherlands Pigs	NL	NL	De Groene Belangenbehartiger B.V	2008		<a href="http://www.dgbbv.nl/ikb2004/index-ikb2004-p.htm?main/frames/reglement_frame.htm">www.dgbbv.nl/ikb2004/index-ikb2004-p.htm?main/frames/reglement_frame.htm</a>	primary production, pigs , private quality scheme
Regeling IKB Varken	Integrated chain control and quality scheme for pigs	NL	NL	CBD B.V.	2008		<a href="http://85.17.176.217:8080/mediabasket/CBS%20-%20IKBVarken/documents/IKBVarken_voorschriften_Varkenshouders_2.0_071227.pdf?itemId=1381169">85.17.176.217:8080/mediabasket/CBS%20-%20IKBVarken/documents/IKBVarken_voorschriften_Varkenshouders_2.0_071227.pdf?itemId=1381169</a>	Pigs, primary production, pig meat; private quality scheme
Hygiëncode binnenvaart Levensmiddelen en Dievoeders	Guide to Good Hygiene Practice on barges for food and feed	NL	NL	Centraal Bureau voor de Rijn- en binnenvaart	2009		<a href="http://www.cbrb.nl">www.cbrb.nl</a>	Transport (barge)
Hygiëncode Vleeskalveren	Veal calves	NL	NL	Productschappen Vee, Vlees en Eieren, Productschap Vee en Vlees (PVV)	2010		<a href="http://www.ikbkalveren.nl/upload/regeling/2010-079-N0145a%20versie%203%20website.pdf">www.ikbkalveren.nl/upload/regeling/2010-079-N0145a%20versie%203%20website.pdf</a>	Veal calves, primary production, private quality scheme, food , feed
Hygiëncode Rundveehouderij ten behoeve van de vleesproductie	Cattle Farms / beef production	NL	NL	Productschappen Vee, Vlees en Eieren, Productschap Vee en Vlees (PVV)	2010		<a href="http://www.pve.nl/wdocs/dbedrijfsnet/up1/ZehcwbkiW_2010-025-N0024.doc-20110120140552.pdf">www.pve.nl/wdocs/dbedrijfsnet/up1/ZehcwbkiW_2010-025-N0024.doc-20110120140552.pdf</a>	Cattle, beef, primary production, food, feed
Hygiëncode voor de boerderijzuivelsector	Guide for dairy production in farms	NL	NL	Productschap Zuivel	2006		<a href="http://www.prodzuivel.nl">www.prodzuivel.nl</a>	dairy production on farms
Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen	Good Hygiene Practice for food safety system of petrol stations	NL	NL	Vereniging Nederlandse Petroleumindustrie	2009		<a href="http://www.vnpi.nl">www.vnpi.nl</a>	Petrol-station stores
Hygiëncode voor handelaren in chemische producten 2011	Guide for traders in chemical products	NL	NL	Verbond van handelaren in chemische producten	2011			chemical products
Hygiëncode voor de Nederlandse wijngaardeniers 2012	Guide to good hygiene practice for vineyards	NL	NL	Productschap Wijn	2012		<a href="http://www.wijninfo.nl">www.wijninfo.nl</a>	vineyards
Zasady GHP/GMP oraz system HACCP jako narzędzia zapewnienia bezpieczeństwa zdrowotnego żywności, poradnik dla przedsiębiorcy	GHP/GMP guide and HACCP system as tools ensuring food health safety, guidelines for food retailers	PL	PL	FAPA	2003	ISBN: 83-88010-48-4	<a href="http://www.tuinbouw.nl">www.tuinbouw.nl</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	2003	ISBN: 83-88010-483-3		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	2004	ISBN: 83-920721-0-3		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	2003	ISBN: 83-88010-53-0		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		<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	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	2004	ISBN: 83-919549-3-5	<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	Bakery & Confectionary
Przewodnik dobrej praktyki higienicznej i przetwórczej w branży mleczarskiej	Guide of Good Hygiene and Processing Practice in Dairy Sector	PL	PL, EN	Związek Polskich Przetwórców Mleka	2004	ISBN 83-917997-1-9		Dairy Sector
Przewodnik ustanawiania i wdrażania systemu zarządzania bezpieczeństwem żywności (w tym systemu HACCP) oraz jego oceny i utrzymywania dla producentów żywności i ich kooperantów w łańcuchu żywnościowym (wytyczne)	Guide on establishing and implementation of food safety management system (including HACCP system) and its assessment and maintenance for food producers and its cooperates in food chain (guidelines)	PL	PL	Polski Rejestr Statków Biuro Certyfikacji	2009	ISBN 978-83-7664-013-6	Polski Rejestr Statków Biuro Certyfikacji Al. Gen. Józefa Hallera 126 80-416 Gdańsk, Polska	HACCP
Boas praticas de produção de gelados	Guide to Good Hygiene Practice for Ice-cream production	PT	PT	Associação Nacional dos Industriais de Gelados Alimentares (ANIGA)	2008		<a href="http://www.aniga.pt">www.aniga.pt</a>	Ice-cream
Código de boas práticas da distribuição alimentar	Guide to Good Hygiene Practice for food distribution	PT	PT	Associação Portuguesa de Empresas de Distribuição (APED)	2007		<a href="http://www.aped.pt">www.aped.pt</a>	Transport
Código de boas práticas de conservas de sardinha e de tipo sardinha	Guide to Good Hygiene Practice for canned sardines	PT	PT	Associação de Indústria Alimentar pelo Frio (ALIF)	2006		<a href="http://www.ancipa.pt">www.ancipa.pt</a>	
Código de boas práticas de higiene das águas minerais naturais e das águas de nascente	Guide to Good Hygiene Practice for natural mineral waters and spring waters	PT	PT	APIAM	2001		<a href="http://www.apiam.pt">www.apiam.pt</a>	Water
Código de boas práticas de higiene e fabrico, sector da panificação e pastelaria	Guide to Good Hygiene and Manufacturing Practice for the bakery and pastry sector	PT	PT	Associação do Comércio e da Indústria de Panificação, Pastelaria e Similares (ACIP)	?		<a href="http://www.acip.pt">www.acip.pt</a>	Bakery & Pastry industry
Código de boas práticas de higiene e Guia prático de aplicação do HACCP para as indústrias de refrigerantes, sumos de frutos e nectares	Guide to Good Hygiene Practice and HACCP system implementation for the sector of fresh drinks and fruit juices	PT	PT	ANIRSF Associação Nacional dos Industriais de Refrigerantes e Sumos de Frutos	2008		<a href="http://www.anirsf.pt">www.anirsf.pt</a>	Fruit juices
Código de boas práticas de higiene indústria de leite e produtos lácteos	Guide to Good Hygiene Practice for dairy and milk industry	PT	PT	Associação nacional dos industriais de lacticínio (ANIL)	2002		<a href="http://www.anilact.com">www.anilact.com</a>	Milk & Milk products
Código de boas práticas de higiene no processamento de Citrinos para a Comercialização em fresco	Guide to Good Hygiene Practice for lemon	PT	PT	Uniprofrutol - União de Produtores Horto - Frutícolas do Algarve (Uniprofrutal)	2007		<a href="http://www.uniprofrutol">www.uniprofrutol</a>	Fruits
Código de boas práticas de higiene para a industria de gorduras, margarinas e cremes de barrar	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39 )	2001			Oil & Fats
Código de boas práticas de higiene para a restauração	Guide to Good Hygiene Practice for the catering sector	PT	PT	Associação dos Industriais Hoteleiros e Similares do Algarve	2009		<a href="http://www.aihsa.pt">www.aihsa.pt</a>	Catering (restaurant)
Código de boas práticas de higiene para a restauração colectiva	Guide to Good Hygiene Practice for canteens	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>	Catering (canteens)
Código de boas práticas de higiene para a restauração pública	Guide to Good Hygiene Practice for restaurants	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.fapa.com.pl">www.fapa.com.pl</a>	Catering (restaurant)
Código de boas práticas de higiene para as cafetarias e similares	Guide to Good Hygiene Practice for cafeterias and similar establishments	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	?		<a href="http://www.aresp.pt">www.aresp.pt</a>	Catering (coffee shops)
Código de Boas Práticas de Higiene e Segurança Alimentar	Guide to Good Hygiene Practice and Food Safety	PT	PT	Associação Portuguesa de Hotelaria Restauração e Turismo	2008		<a href="http://www.aphort">www.aphort</a>	catering (hotel & restaurant)
Código de boas práticas de higiene, para o serviço de alimentação escolar	Guide to Good Hygiene Practice for school catering (or canteens)	PT	PT	Associação de Desenvolvimento do Concelho de Espinho	?			Catering (school)
Código de boas práticas higiene e segurança alimentar transporte de alimentos	Guide to Good Hygiene Practice for transportation of food	PT	PT	Associação de Restauração e Similares de Portugal (ARESP)	2008		<a href="http://www.aresp.pt">www.aresp.pt</a>	Transport

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Código de Boas Práticas na Exploração Pecuária	Guide to Good Hygiene Practice for farming	PT	PT	Confederação dos Agricultores de Portugal	2009		<a href="http://www.cap.pt">www.cap.pt</a>	primary production
Código de boas práticas para a indústria de óleos e gorduras vegetais refinados	Guide to Good Hygiene Practice for refined vegetable oils and fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39)	2001			Oil & Fats
Código de boas práticas para o processamento tecnológico dos azeites virgens	Guide to Good Hygiene Practice for virgin oils production	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39)	2001			Oil
Guia de boas práticas, higiene, segurança e controlo alimentar	Guide to Good Practice for food hygiene, safety and control	PT	PT	Associação da Hotelaria de Portugal (AHP), CRISTA	2005		<a href="http://www.hoteis-portugal.pt">www.hoteis-portugal.pt</a>	Catering
Manual de Segurança Alimentar	Guide to Good Practice for food safety	PT	PT	Associação Comercial de Braga	2008		<a href="http://www.acbraga.pt">www.acbraga.pt</a>	
Guia de boas práticas de higiene para produtos da pesca frescos	Guide to hygiene good practices on fishery products – wholesalers and retail	PT	PT	Associação dos Comerciantes de Pescado (ACOPE)	2012		<a href="http://www.dqv.min-agricultura.pt/xeov21/attachfileu.jsp?look_parentBoui=9402103&amp;att_display=n&amp;att_download=y">http://www.dqv.min-agricultura.pt/xeov21/attachfileu.jsp?look_parentBoui=9402103&amp;att_display=n&amp;att_download=y</a>	Fishery products
HIGIENE NA PRODUÇÃO PRIMÁRIA DE HORTOFRUTÍCOLAS FRESCOS - Código de Boas Práticas	Guidance document on the implementation of hygiene requirements for fresh fruits and vegetables at primary production	PT	PT	CAP, CONFAGRI, CNA	2015		<a href="http://1.www.cap.pt/">1. www.cap.pt/</a> <a href="http://www.confagri.pt/">www.confagri.pt/</a> <a href="http://www.cna.pt/">www.cna.pt/</a>	Primary production Fruit and Vegetables
Ghid de bune practici în agricultură	Guide of good agricultural practices	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006		<a href="http://www.anamob.ro">www.anamob.ro</a>	agriculture
Ghid de bune practice de igienă în panificație	Guide of good hygiene practices in bakery	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 0 04027 3	<a href="http://www.rompan.ro">www.rompan.ro</a>	bakery
Ghid de bune practici – Sistemul de siguranță alimentelor HACCP –	Ghid de bune practici – Sistemul de siguranță alimentelor HACCP –	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	?	ISBN: 978-873-7765-41-3	<a href="http://www.anamob.ro">www.anamob.ro</a>	Public food sector
Ghid de bune practici de igienă și producție în industria laptelui și produselor lactate	Guide of good hygiene and production practices in milk and milk products industry	RO	RO	Romanian Food Business Association in Milk Industry (APRIL)	2007	ISBN: 978 973 7714 38 1	<a href="http://www.april.org.ro">www.april.org.ro</a>	milk
Ghid de bune practici pentru siguranța alimentelor – managementul siguranței	Guide of good practice for food safety – food safety management –	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973-7765-15-x	<a href="http://www.anamob.ro">www.anamob.ro</a>	wheat
Ghid de bune practici pentru siguranța alimentelor – managementul siguranței alimentelor – Industria de morărit –	Guide of good practice for food safety – food safety management – Milling Industry – Maize	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973-7765-15-x	<a href="http://www.anamob.ro">www.anamob.ro</a>	maize
Ghid de bune practici pentru industria de morărit – fortifierea făinii	Guide of good practices for milling industry – flour fortification	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2007	ISBN: 978-973-7765-46-8	<a href="http://www.anamob.ro">www.anamob.ro</a>	Flour fortification
Ghid de bune practici de igienă în patiserie și cofetărie	Guide of good hygiene practices for pastry and confectionary products	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 0 04276 4	<a href="http://www.rompan.ro">www.rompan.ro</a>	Pastry and confectionary products
Ghid de bune practici pentru siguranța alimentelor - Sistemul de siguranță	Guide of good practices for food safety – HACCP – Food safety	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006	ISBN: 973 7765 25 7	<a href="http://www.anamob.ro">www.anamob.ro</a>	Pastry and confectionary products
Ghid de bune practici pentru siguranța alimentelor – managementul siguranței	Guide of good practice for food safety – food safety management –	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2005	ISBN: 973 7765 11 7	<a href="http://www.anamob.ro">www.anamob.ro</a>	bakery
Ghid de bune practici pentru siguranța alimentelor – anagementul siguranței	Guide of good practice for food safety – food safety management –	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006	ISBN: (10) 973 7765 30 3	<a href="http://www.anamob.ro">www.anamob.ro</a>	seeds
Ghid de bune practici de igienă și producție pentru sectorul de procesare a cărnii	Guide of good hygiene and production practices for meat processing industry	RO	RO	Romanian Meat Association (ARC)	2006	ISBN (10) 973 87656 1 7	<a href="http://www.rma.ro">www.rma.ro</a>	meat
Ghid de bune practici de igienă în industria zahărului	Guide of good hygiene practices in sugar industry	RO	RO	Association of Food Bussiness Operators in sugar industry	2006	ISBN: 978-973-8942-16-15	<a href="http://www.zahar.ro">www.zahar.ro</a>	sugar
Ghid de bune practici de igienă în industria conservelor din legume și fructe	Guide of good hygiene practices in the Industry of canned fruit and vegetables	RO	RO	Association of Food Business Operators in canned fruit and vegetables industry	2006		<a href="http://www.romalimenta.ro">www.romalimenta.ro</a>	Canned fruits and vegetables
Ghid de bune ractice privind retragerea/rechemarea produselor alimentare de pe piața	Guide of good practice for withdrawn/recall of food products from the market	RO	RO	Romanian Federation of Food Business Industry – Romalimenta	2008		<a href="http://www.romalimenta.ro">www.romalimenta.ro</a>	withdrawn/recall of food products
Ghid de bune practice in industria malțului și a berii	Guide of good practice for malt and beer industry	RO	RO	Independent Food Business Association of Beer Producers (PSIPBR)	2006		<a href="mailto:psipbr@clicknet.ro">psipbr@clicknet.ro</a>	beer
Ghid de bune practice de igienă privind manipularea vânatului	Guide of good hygiene practices in handling wild game meat	RO	RO	National Forests Association - ROMSILVA	2008		<a href="http://www.rosilva.ro">www.rosilva.ro</a>	wild game meat
Branschriktlinjer för hygienisk produktion av mjölkprodukter	Guide for hygienic production of milk products	SE	SE	Svensk mjölk	2010		<a href="http://www.slv.se">www.slv.se</a>	Milk products
Branschriktlinjer för hygienisk praxis vid hantverksmässig produktion av ost och andra mjölkprodukter	Guide for hygienic practice in small scale production of cheese and other milkproducts	SE	SE	Eldrimner	2009		<a href="http://www.slv.se">www.slv.se</a>	Milk products
Branschriktlinjer för hygienisk mjölkproduktion	Guide for hygienic production of milk	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>	Milk
Branschriktlinjer för kontroll av den obehandlade mjölkens kvalitet	Guide for control of raw milk hygienic quality	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>	Milk
Branschriktlinjer för hygienisk intransport av obehandlad mjölk från gård	Guide for hygienic transport of raw milk from farm	SE	SE	Svensk mjölk	2007		<a href="http://www.slv.se">www.slv.se</a>	Milk
Branschriktlinjer för äggpackerier	Guide for egg packing centres	SE	SE	Svenska ägg AB	2006		<a href="http://www.slv.se">www.slv.se</a>	Egg
Branschriktlinjer för livsmedelsindustri och dagligvaruhandel-allergi och annan överkänslighet, hantering och märkning	Guide for food industry and retail sale: Allergy and other food intolerance, managements and labelling	SE	SE	Livsmedelsindustrin och dagligvaruhandeln	2005		<a href="http://www.slv.se">www.slv.se</a>	Allergy
Branschriktlinjer för bagerier	Guide for bakery and confectionary	SE	SV	Sveriges bagare och konditorer AB	2012		<a href="http://www.slv.se">www.slv.se</a>	Bakery, Bred, Cake
Branschriktlinjer för dagligvaruhandel - Säker mat i din butik!	Guide for retail sale	SE	SV	Svensk dagligvaruhandel	2009		<a href="http://www.slv.se">www.slv.se</a>	Retail
Branschriktlinjer för dagligvaruhandeln - Säker mat i din butik! - ändringsblad	Guide for retail sale - sheet of change	SE	SV	Svensk dagligvaruhandel	2010		<a href="http://www.slv.se">www.slv.se</a>	Retail
Branschriktlinjer för tillverkning av fiskprodukter	Guide for production of fish products	SE	SV	Fiskbranschens riksförbund	2007		<a href="http://www.slv.se">www.slv.se</a>	Fish products
Branschriktlinjer för räkfiske	Guide for shrimp fishing	SE	SV	Sveriges fiskares riksförbund	2007		<a href="http://www.slv.se">www.slv.se</a>	Shrimps
Branschriktlinjer för att undvika fusariumtoxiner i spannmål 2011	Guide to avoid fusarium toxins in grain 2011	SE	SV	Arbetsgruppen för fusariumtoxiner	2011		<a href="http://www.slv.se">www.slv.se</a>	Grain
Branschriktlinjer för hantering av honung - "Säker honung"	Guide for safe production of honey	SE	SV	Biodlarna	2010		<a href="http://www.slv.se">www.slv.se</a>	Honey
Säkra kosttillskott till konsument	Safe food supplements to consumers	SE	SV	Svensk Egenvård	2014		<a href="http://www.slv.se">www.slv.se</a>	Food supplements
Branschriktlinjer för säker mat i servicehandeln	Guide for safe food in fast food sector	SE	SV	Svensk servicehandel & Fast food	2009		<a href="http://www.slv.se">www.slv.se</a>	Fast food
Branschriktlinjer för småskalig slakt och styckning av storboskap, gris och lamm	Guide for small scale slaughter and cutting-up of livestock, pigs and lamb	SE	SV	JTI - Institutet för jordbruks- och miljöteknik	2009		<a href="http://www.slv.se">www.slv.se</a>	Meat
Branschriktlinjer för temperaturdisciplin i hantering av kylida och djupfrysta livsmedel	Guide for cold and deep frozen food	SE	SV	Djupfrysingsbyrån	2007		<a href="http://www.slv.se">www.slv.se</a>	Cold and frozen food
Branschriktlinjer för vendingbranschen	Guide for vending sector	SE	SV	Svenska vendingföreningen	2010		<a href="http://www.slv.se">www.slv.se</a>	Vending
Branschriktlinjer för småskalig produktion av vin- och spritdrycker	Guide for small scale production of wine and spirit drinks	SE	SV	Svenska vinodlarföreningen	2008		<a href="http://www.slv.se">www.slv.se</a>	Wine and spirits
Branschriktlinjer för säker mat inom vård, skola och omsorg	Guide for safe food in public sector	SE	SV	Sveriges kommuner och landsting	2009		<a href="http://www.slv.se">www.slv.se</a>	Public sector
Branschriktlinjer för säker mat i idrottsrörelsen	Guide for safe food in the sports association	SE	SE	Riksidrottsförbundet	2015	ISBN 978-91-88343-00-0	<a href="http://www.livsmedelsverket.se/produktion-handel--kontroll/branschriktlinjer2/">http://www.livsmedelsverket.se/produktion-handel--kontroll/branschriktlinjer2/</a>	Catering Canteen (sports)
Branschriktlinjer för hygienisk produktion av mjölkprodukter	Guide for hygienic production of milk products	SE	SV	Guide for hygienic production of milk products	2005			Feed, Primary production, dairy cattle, milk production
Nationella Branschriktlinjer för att undvika Fusariumtoxiner i spannmål 2012	Guide to avoid fusarium toxins in grain 2012	SE	SV	Arbetsgruppen för fusariumtoxiner	2012		<a href="http://www.slv.se">http://www.slv.se</a>	Grain

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Säker mat i din butik	Safe food in your store	SE	SV	Svensk Dagligvaruhandel	2014		<a href="http://www.slv.se">www.slv.se</a>	Retail (super-markets)
Säkra sport- och viktminsknings-produkter till konsument	Safe sport products and food for weight reduction to consumers	SE	SV	Svensk Egenvård	2015		<a href="http://www.slv.se">www.slv.se</a>	Food for special health purposes
Rätt temperatur under lagring och transport Nationella branschriktlinjer för fryst och kyld mat	Right temperature during storage and transport Guide for storage and transport of frozen and chilled food	SE	SV	Föreningen Fryst och Kyld Mat	2016		<a href="http://www.slv.se">www.slv.se</a>	Transport and distribution, distribution (cold store), distribution (quick-frozen food)
Fäbodhäringsens branschriktlinjer till god hygienpraxis vid fäbodan vid tillverkning av mjölkprodukter med traditionella metoder	The pasture associations guides to good hygiene practice in pastures in the manufacture of milk products using traditional methods	SE	SV	Eldrimmer – Nationellt resurscentrum för mathantverk tillsammans med Dalarnas fäbodbrukare-förening och Sveriges fäbodbrukare-förening	2013		<a href="http://www.slv.se">www.slv.se</a>	Milk products, cheese
Branschriktlinjer för restauranger	Guide for restaurants	SE	SV	VISITA	2013		<a href="http://www.slv.se">www.slv.se</a>	Catering (restaurant)
Branschriktlinjer Utomhusmatlagning	Guide to outdoor cooking	SE	SV	Progrezzum Ekonomisk Förening	2013		<a href="http://www.slv.se">www.slv.se</a>	Catering (agritourism)
Nationella branschriktlinjer för livsmedels- och fodersäkerhet vid grisproduktion	National guides on good practice for food and feed safety in pig production	SE	SV	LRF	2013		<a href="http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692c/1401875556707/Branschriktlinjer_grisproduktion.pdf">http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692c/1401875556707/Branschriktlinjer_grisproduktion.pdf</a> Contact: Margareta Åberg <a href="mailto:margareta.aberg@lrf.se">margareta.aberg@lrf.se</a>	Hygiene, safety Pig production, feeding, cleaning, water, animal health. Prophylactic production according to have a high biosecurity.
Nationella branschriktlinjer för livsmedels- och fodersäkerhet vid produktion av spannmål, oljväxter och trindsäd	National guides on good practice for food and feed safety in the production of cereals, oilseeds and pulses	SE	SV	LRF	2013		<a href="http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692e/1401875561485/Brl_spannmal_oljevaxter_trindsad.pdf">http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692e/1401875561485/Brl_spannmal_oljevaxter_trindsad.pdf</a> Contact: Kjell Ivarsson <a href="mailto:Kjell.Ivarsson@lrf.se">Kjell.Ivarsson@lrf.se</a>	Cereals, oilseeds and pulses production
Nationella branschriktlinjer för livsmedels- och fodersäkerhet vid lamm- och nötköttproduktion	National guides on good practice for food and feed safety of lamb and beef production	SE	SV	Lantbrukarnas Riksförbund	2013		<a href="http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692d/1401875558711/Branschriktlinjer_lamm_notkott.pdf">http://www.jordbruksverket.se/download/18.37e9ac46144f41921cd1692d/1401875558711/Branschriktlinjer_lamm_notkott.pdf</a> Contact: Viktoria Östlund <a href="mailto:Viktoria.ostlund@lrf.se">Viktoria.ostlund@lrf.se</a>	Feeding, cleaning, meat production, lamb, beef, water, slaughter
Nationella branschriktlinjer för övervakning av salmonella i fodertillverkning och åtgärder i händelse av fynd	National guides on good practice for monitoring of salmonella in animal feed production and action in the event of findings	SE	SV	Föreningen Foder och Spannmål, Kalmar Lantmän, Lantmännen och Svenska Foder AB	2014		<a href="http://www.jordbruksverket.se/download/18.1b8a384c144437186eacc94/1393926984245/Nationella+riktlinjer+salmonella.pdf">http://www.jordbruksverket.se/download/18.1b8a384c144437186eacc94/1393926984245/Nationella+riktlinjer+salmonella.pdf</a> Contact: Erik Hartman, <a href="mailto:erik.hartman@sinf.se">erik.hartman@sinf.se</a>	Salmonella, Salmonella in feed
Branschriktlinjer för hygienisk mjölkproduktion	National guides on good practice for hygienic milk production	SE	SV	LRF Mjolk, Dairy Sweden	2007 (under revision)		<a href="http://www.lrf.se/globalassets/dokument/om-lrf/branscher/lrf-mjolk/branschriktlinjer/branschriktlinjer_foer_hygienisk_mjolkproduktion.pdf">http://www.lrf.se/globalassets/dokument/om-lrf/branscher/lrf-mjolk/branschriktlinjer/branschriktlinjer_foer_hygienisk_mjolkproduktion.pdf</a> Contact: Anders Christiansson <a href="mailto:anders.christiansson@lrf.se">anders.christiansson@lrf.se</a>	Raw milk, hygiene, safety, milk production, milking, feeding, cleaning, water, animal health
Branschriktlinjer för säker mat i samlingslokaler	National guide for safe food in halls	SE	SV	Bygdegård-arnas riksförbund m.fl.	2014		<a href="http://www.slv.se">www.slv.se</a>	Catering (social centre)
Nationella branschriktlinjer för livsmedelssäkerhet vid produktion av frilandsodlade grönsaker och bär	Guide for safe production of field vegetables and berries	SE	SV	Lantbrukarnas Riksförbund, LRF Trädgård	2014		<a href="http://www.slv.se">www.slv.se</a>	Primary production, vegetables, berries
Allergi och annan överkänslighet – hantering och märkning av livsmedel	Allergy and Intolerance - handling and labelling of food	SE	SV	Svensk Dagligvaruhandel & Livsmedels-företagen	2015		<a href="http://www.slv.se">www.slv.se</a>	Retail & Food industry
Branschriktlinjer för vendingbranschen – Varmdrycks- och varuautomater	Guide for vendingmachines- hot drinks and food machines	SE	SV	Svenska Vendingföreningen	2015		<a href="http://www.slv.se">www.slv.se</a>	Vending machines, hot drinks, food
Säker mat i servicehandeln	Safe food in convenience stores	SE	SV	Svensk Servicehandel & Fast Food	2015		<a href="http://www.slv.se">www.slv.se</a>	Retail (super-markets)

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Nationella branschriktlinjer för foder- inklusive foderråvaru-producenter	National guides for feed manufacturers including producers of feed materials	SE	SV	Föreningen Veterinär foderråvarukontroll	2015		<a href="http://www.jordbruksverket.se/download/18.427773ab14d4e0f110d4b2b9/1434027981997/Branschriktlinjer+f%C3%B6der-foder-%C3%A5varuproducenter+-+version+2015-04-07.pdf">http://www.jordbruksverket.se/download/18.427773ab14d4e0f110d4b2b9/1434027981997/Branschriktlinjer+f%C3%B6der-foder-%C3%A5varuproducenter+-+version+2015-04-07.pdf</a>  Contact: Elisabeth Erichsen, <a href="mailto:elisabeth.erichsen@lantmannen.com">elisabeth.erichsen@lantmannen.com</a>	Feed production, production of feed materials, feed manufacturers
Nationella branschriktlinjer för besiktning och rengöring av fordon efter transport av foder innehållande fiskmjöl	National guides on inspections and cleaning of vehicles after transport of feed containing fish meal	SE	SV	Föreningen Foder och Spannmål, Kalmar Lantmän, Lantmännen och Svenska Foder AB	2015		<a href="http://www.jordbruksverket.se/download/18.2da5afd014dde384c964a88a/1434028463814/Riktlinjer+transporter+av+foder+med+fiskmj%C3%B6l+slutversion+antagna+%C3%A4ndringar.pdf">http://www.jordbruksverket.se/download/18.2da5afd014dde384c964a88a/1434028463814/Riktlinjer+transporter+av+foder+med+fiskmj%C3%B6l+slutversion+antagna+%C3%A4ndringar.pdf</a>  Contact: Erik Hartman, <a href="mailto:erik.hartman@sinf.se">erik.hartman@sinf.se</a>	Transport of feed, fish meal, cleaning of vehicles
Nationella bransch-riktlinjer för övervakning av salmonella i fodertillverkning och åtgärder i händelse av fynd	National guides on good practice for monitoring of salmonella in animal feed production and action in the event of findings	SE	SV	Föreningen Foder och Spannmål, Kalmar Lantmän, Lantmännen och Svenska Foder AB	2014		<a href="http://www.jordbruksverket.se/download/18.1b8a384c144437186eacc94/1393926984158/Nationella+riktlinjer+salmonella.pdf">http://www.jordbruksverket.se/download/18.1b8a384c144437186eacc94/1393926984158/Nationella+riktlinjer+salmonella.pdf</a>  Contact: Erik Hartman, <a href="mailto:erik.hartman@sinf.se">erik.hartman@sinf.se</a>	Salmonella, compound feed production
Branschriktlinjer för Småbryggerier	Guide for small scale breweries	SE	SV	Föreningen Sveriges Oberoende Småbryggerier	2016		<a href="http://www.livsmedelsverket.se/produktion-handel--kontroll/branschriktlinjer2/">http://www.livsmedelsverket.se/produktion-handel--kontroll/branschriktlinjer2/</a>	Brewery/Beer
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	2005			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	2005			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	2005		<a href="http://www.mz.gov.si">www.mz.gov.si</a>	Retail sector
	Guidelines on Good Practice in the Primary Production of Food and Feed	SI	EN	Republic of Slovenia, Ministry of Agriculture, Forestry and Food; Chamber of Agriculture, Forestry and Food of Slovenia	2007			Farm Feed
Smernice dobre higienske prakse za predelavo grojčja v vino	Guide to good practice/HACCP for wine maker	SI	SI	Kmetijsko gozdarske zbornice Slovenije	2007		<a href="http://www.kgzs.si">www.kgzs.si</a>	Wine
Smernice dobrih higienskih navad na načelih sistema HACCP v trgovinski dejavnosti za mesnice in ribarnice	Guide on good hygiene practice and HACCP principles in butcher shops and fish market	SI	SI	Chamber of Commerce, Ministry of Economy	2007		<a href="http://www.mg.gov.si/fileadmin/mg.gov.si/pageuploads/DNT/PPB/mg_smernice_higieniskih_navad_1-49_68-76.pdf">www.mg.gov.si/fileadmin/mg.gov.si/pageuploads/DNT/PPB/mg_smernice_higieniskih_navad_1-49_68-76.pdf</a>	meat and fish
Priložnik dobre higienske prakse za proizvodnjo mlečnih izdelkov in sirov na kmetiji	Manual on good hygiene practice in on-farm production of dairy products and cheese	SI	SI	Association of small cheesemakers	2009			milk and milk production
Smernice dobrih higienskih navad v čebelarstvu na načelih HACCP	Guide on good hygiene practice and HACCP principles in apiculture	SI	SI	Beekeepers Association of Slovenia	2006		<a href="http://www.czs.si/Upload/cebelarji_haccp.pdf">www.czs.si/Upload/cebelarji_haccp.pdf</a>	honey
Špecifična priručka "Technologické postupy a hygienicko-sanitačná priručka malovinára pre výrobu vína"	Specific Guide „Technological guide and hygienic-sanitation guide of small wine producer in wine production“	SK	SK	Občianske združenie Spoločenstvo vinárov a vinohradníkov spod Sorošky(Civil Association Spoločenstvo vinárov a vinohradníkov spod Sorošky)	2015			wine
Hygienická priručka, sušené nepasterizované cestoviny	Guide to Good Hygiene Practice for production of pasta	SK	SK	Ministry of Agriculture of the Slovak Republic	2010			Pasta
Špecifičná hygienická priručka pre pekársku výrobu	Guide to Good Hygiene Practice for production of bread	SK	SK	Ministry of Agriculture of the Slovak Republic	2004			Bakery
Hygienická priručka 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	Association of sheep and goat breeders in Slovakia, Banská Bystrica	2006			Milk products
Priručka hygienickej praxe pre zariadenia spoločného stravovania	Guide to good hygiene practice intended for public catering services	SK	SK	Public Health Authority of the Slovak Republic	?			Catering
Špecifičná hygienická priručka pre pekársku výrobu - dodatok	Guide to Good Hygiene Practice for production of bread - Supplement	SK	SK	Ministry of Agriculture of the Slovak Republic	?			Bakery
Hygienická priručka na zásadách HACCP pre spracovanie ovčieho mlieka a výrobu tradičných výrobkov z ovčieho mlieka v podmienkach salaša - Spracovanie mlieka, Výroba ovčieho hrudkového syra pre bryndziarne, Výroba tradičných špeciálov a to – „Ovčí hrudkový syr – salašnícky“, „Ovčí salašnícky údený syr“, „Žinčica“, Predaj tradičných špeciálov	Hygienic guide on HACCP principles for processing of sheep milk and manufacturing of traditional products from sheep milk in the chalet conditions - Spracovanie mlieka, Výroba ovčieho hrudkového syra pre bryndziarne, Výroba tradičných špeciálov a to – „Ovčí hrudkový syr – salašnícky“, „Ovčí salašnícky údený syr“, „Žinčica“, Predaj tradičných špeciálov	SK	SK	Cech výrobcov ovčieho syra v Turci, Turčianske Kľačany (Guild of sheep cheese producers in Turiec, Turčianske Kľačany)	2008			Milk products
Hygienická priručka na zásadách HACCP pre výrobu a predaj výrobkov z ovčieho mlieka v salašných podmienkach - Ovčí hrudkový syr na priamu spotrebu, ovčí údený syr, žinčica, bačovská bryndza, parenice, korbáčiky - časť 2	Hygienic guide on HACCP principles for production and distribution of sheep milk products in mountain conditions - Ovčí hrudkový syr na priamu spotrebu, ovčí údený syr, žinčica, bačovská bryndza, parenice, korbáčiky - part 2	SK	SK	Zväz chovateľov oviec a kôz na Slovensku, Banská Bystrica (Association of sheep and goat breeders in Slovakia, Banská Bystrica)	2008			Milk products
Priručka správnej hygienickej praxe pre výrobu vína - "Hygienická priručka vinára"	Guide to Good Hygiene Practice for production of wine - "Hygiene Guide of Vintner"	SK	SK	Občianske združenie Vína cesta Záhorie (Civil Association "Wine Route Záhorie")	2005			Wine
Špecifičná priručka - Technologické postupy a hygienicko-sanitačná priručka malovinára pre výrobu vína	Specific Guide - Technology procedures and hygiene-sanitation guide of small producer of wine for production of wine	SK	SK	Vinohradnícky spolok Rybník a Vinohradnícky spolok Čajkov (Viticulture Association Rybník and Viticulture Association Čajkov)	2010			Wine

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Špecifická príručka "Hygienická príručka malovníara"	Specific Guide „Hygienic guide of small wine producer“	SK	SK	Občianske združenie Vinohradnícke a vinárske združenie, Brhlovce (Civil Association Vinohradnícke a vinárske združenie, Brhlovce)	2013			Wine
Špecifická príručka - Hygienická príručka svätajurského vinohradníckeho spolku	Specific guide - Hygienic Guide of Viticulture Association from Svätý Jur	SK	SK	Svätajurský vinohradnícky spolok (Viticulture Association from Svätý Jur)	2010			wine
Hygienicko-sanitačná príručka vinára	Hygiene-sanitation guide of producer of wine	SK	SK	Občianske združenie SZEGAB Bátorove Kosihy (Civil Association SZEGAB Bátorove Kosihy)	2011			Wine
Špecifická príručka "Technologické postupy a hygienicko-sanitačná príručka malovníara pre výrobu vína"	Specific Guide „Technological guide and hygienic-sanitation guide of small wine producer in wine production“	SK	SK	Občianske združenie Vinohradnícky spolok Mojmírovce (Civil Association Vinohradnícky spolok Mojmírovce)	2014			Wine
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/industryguides">www.food.gov.uk/industryguides</a>	Bakery
Industry guide to Good Hygiene Practice: Bottled Water Guide	Industry guide to Good Hygiene Practice: Bottled Water Guide	UK	EN	British Soft Drinks Association	2001	ISBN: 1 9043 0631 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Bottled Water
Industry guide to Good Hygiene Practice: Catering guide	Industry guide to Good Hygiene Practice: Catering guide	UK	EN	British Hospitality Association	1997	ISBN: 0 900 103 00 0	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Catering
Industry guide to Good Hygiene Practice: Catering guide - Ships	Industry guide to Good Hygiene Practice: Catering guide - Ships	UK	EN	Chamber of Shipping	2004	ISBN: 1 904306 42 X	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Shipping
Industry guide to Good Hygiene Practice: Flour Milling	Industry guide to Good Hygiene Practice: Flour Milling	UK	EN	National Association of British and Irish Millers	1999	ISBN: 1 902423 20 8	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Flour Milling
Industry guide to Good Hygiene Practice: Fresh Produce	Industry guide to Good Hygiene Practice: Fresh Produce	UK	EN	Fresh produce Consortium	1999	ISBN: 1 902423 19 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Fresh produce
Industry guide to Good Hygiene Practice: Markets and fairs guide	Industry guide to Good Hygiene Practice: Markets and fairs guide	UK	EN	National Association of British Market Authorities	1997	ISBN: 1 902423 00 3	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Markets & Fairs
Industry guide to Good Hygiene Practice: Retail guide	Industry guide to Good Hygiene Practice: Retail guide	UK	EN	British Retail Consortium	1997	ISBN: 0 900 103 60 4	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Retail
Food Industry Guide to Good Hygiene Practice: Mail Order Food	Food Industry Guide to Good Hygiene Practice: Mail Order Food	UK	EN	The Mail Order Fine Foods Association	2007	ISBN: 978-0-11-243097-1	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Dispensing; Mail Order
Food Industry Guide to Good Hygiene Practice: Vending and Dispensing	Food Industry Guide to Good Hygiene Practice: Vending and Dispensing	UK	EN	Automatic vending Association	2008	ISBN: 978 0 11 243009 5	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Dispensing (Dispensing and vending)
Food Industry Guide to Good Hygiene Practice: Wholesale Distributors	Food Industry Guide to Good Hygiene Practice: Wholesale Distributors	UK	EN	The Federation of Wholesale Distributors	2007	ISBN: 978-0-11-243101-5	<a href="http://www.food.gov.uk/industryguides">www.food.gov.uk/industryguides</a>	Distribution (Wholesale)
Whitefish Processors	Whitefish Processors	UK	EN	Grimsby Fish Merchants Association	2013	978-0-11-708199 4	<a href="http://www.food.gov.uk/about-us/publications/industrypublications/">www.food.gov.uk/about-us/publications/industrypublications/</a>	Fishery products
Sandwich Bars & Similar Food Service Outlets	Sandwich Bars & Similar Food Service Outlets	UK	EN	British Sandwich Association	2013	978-0-11-708200 7	<a href="http://www.food.gov.uk/about-us/publications/industrypublications/">www.food.gov.uk/about-us/publications/industrypublications/</a>	Sandwiches
Industry Guide to Good Hygiene Practice Spirit Drinks	Industry Guide to Good Hygiene Practice Spirit Drinks	UK	EN	Scotch Whisky Association	2014	978-0-11-708239 7	<a href="http://www.food.gov.uk/about-us/publications/industrypublications/">www.food.gov.uk/about-us/publications/industrypublications/</a>	Spirit drinks