

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	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Leitlinie fuer Imkereien	Guidelines for beekeepers	AT	DE	Bundesministerium für Gesundheit	BMGFJ-75220/0006-IV/B/7/2008v. 31.01.2008		www.bmg.gv.at	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	BMGFJ-31.950/8-IV/B/10/04v.24.05.2004		www.bmgf.gv.at	Distribution (cold store)
Leitlinie für Einzelhandelsunternehmen	Guideline for the retailer(food shops) and gastronomy sector	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0003-IV/B/7/2007 v. 19.02.2007		www.bmg.gv.at	Retailer ,Catering
Leitlinie zur Sicherung der gesundheitlichen Anforderungen an Personen beim Umgang mit Lebensmitteln	Guideline for personal hygiene	AT	DE	Bundesministerium für Gesundheit	?		www.bmg.gv.at	Personal hygiene
Leitlinie für Personalschulung	Guideline for Training	AT	DE	Bundesministerium für Gesundheit	?		www.bmg.gv.at	Training
Leitlinie für Speiseeiserzeugung	Guideline for the Ice cream production	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0003-IV/7/2007 v. 19.2.2007		www.bmg.gv.at	Ice cream production
Leitlinie für Mühlbetriebe	Guideline for the milling sector	AT	DE	Bundesministerium für Gesundheit	BMGFJ - 75220/0007 - IV/7/2008 v.04.02.2008		www.bmg.gv.at	Milling industry
Leitlinie für bäuerliche Milchverarbeitungsbetriebe	Guideline for milk and dairy products on farms	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0010-IV/B/7/2007v. 16.04.2007		www.bmg.gv.at	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	BMGF-75220/0010-IV/B/7/2007v. 16.04.2007		www.bmg.gv.at	Milk & dairy products
Leitlinie für Bäckereien	Guideline for bakery	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0054-IV/B/10/2005 v. 19.12.2005		www.bmg.gv.at	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	BMGF-75210/0005-II/B/13/2011 v. 02.08.2011		www.bmg.gv.at	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	BMGFJ-75220/0030-IV/B/7/2007 v.06.08.2007		www.bmg.gv.at	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	BMGF-75210/0050-II/B/7/2009 v.07.01.2010		www.bmg.gv.at	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	BMGFJ-75220/0023-IV/B/7/2008 v.14.05.2008		www.bmg.gv.at	Meat
Leitlinie Eierpack- und Eiersammelstellen	Guideline for egg-packing center	AT	DE	Bundesministerium für Gesundheit	BMGFJ - 75220/0054 - IV/B/7/2008 v. 12.01.2009		www.bmg.gv.at	egg
Leitlinie für gewerbliche Getränkeherstellungsbetrieben	Guideline for commercial drink production	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0032-IV/B/7/2007v. 30.07.2007		www.bmg.gv.at	drink
Leitlinie für die Ölabbfüllung in gewerblichen Betrieben	Guideline for the oilfilling in commercial enterprises	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0027-IV/B/7/2007v. 10.07.2007		www.bmg.gv.at	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	BMGFJ-75220/0040-IV/B/7/2007v. 06.12.2007		www.bmg.gv.at	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	BMGFJ-75220/0017-IV/B/7/2009 v. 10.06.2009		www.bmg.gv.at	Meat
Leitlinie für bäuerliche Obstverarbeitung	Guideline for a fruit processing	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0029-IV/B/7/2007v. 10.07.2007		www.bmg.gv.at	fruit products

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Leitlinie über mikrobiologische Kriterien für Milch und Milchprodukt	Guideline for microbiological criteria for Milk and dairy products	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0045-IV/7/2006 v. 20.11.2006		www.bmg.gv.at	milk and dairy products
Leitlinie für Konditoreien	Guideline for confectionery sector	AT	DE	Bundesministerium für Gesundheit	BMGF-75220/0054-IV/B/10/2005 v-19.12.2005		www.bmg.gv.at	Confectionary
Guide système d'autocontrôle industrie laitière Gids autocontrolesysteem Zuivelindustrie	Guide for self-checking in the milk industry	BE	FR NL	Belgische Confederatie van de Zuivelindustrie (BCZ) vzw Confédération belge de l'industrie laitière (CBL) asbl	2 - 27/02/2009		www.bcz-cbl.be	Milk milk products
Guide d'autocontrôle en boucherie Gids voor de autocontrole in de slagerij	Guide for self-checking in the butcher shops	BE	FR NL	De Landsbond der Beenhouwers, Spekslagers en Traiteurs van België Fédération Nationale des Bouchers, Charcutiers et Traiteurs de Belgique	1 - 23/12/2005			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		www.beerparadise.be	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	Groeping van de Roomijsindustrie vzw Groupement de l'Industrie des Crèmes Glacées	1 dd 21-10-08			Ice-cream
Guide générique autocontrôle pour abattoirs et ateliers de découpe de volailles et établissements de production de viande hachée, préparations de viande et viande séparée mécaniquement à base de volaille Generische 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-België asbl) Nationaal Verbond van Pluimveeslachthuizen en Uitsnijderijen / Union nationale des Abattoirs de Volailles (NVP vzw)	Ver. 2 Jun-11		www.pluimveeslachthuizen.be/	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	FEDI VDV UCM	1 dd 25/10/2007		www.fedis.be www.unizo.be www.ucm.be	Retail (supermarkets, small foodstuffs, beverages, fruit, vegetables, fishery products,...)
Guide autocontrole 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-QML Groupe de Travail Interprofessionnel IKM/QFL/QMK	16-12-05		www.ikm.be	Transport milk (Raw)
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 setor 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 dieetwaren 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		www.naredi.be	Food supplements (production)
Guide sectoriel de l'autocontrôle pour la production primaire végétale Sectorgids autocontrole voor de primaire plantaardige productie	Sector guide for self-checking for primary production of plants	BE	FR NL	Algemeen Boerensyndicaat Boerenbond Fédération Wallone de l'Agriculture OVPG vzw - Overlegplatform voor de verwerking van handel in plantaardige grondstoffen en producten / PTMV asbl Plateforme de concertation pour la transformation et le négoce des Matières premières et produits végétaux CBB - Confédération des Betteraviers Belges asbl / Conferentie van de Belgische Bietenplanters	3 dd 29/10/2010		www.absvzw.be www.boerenbond.be www.fwa.be www.vegaplan.be www.cbb.be	Plant primary 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	BELGAPOM Fresh Trade Belgium VEGÉBE	2dd 26.03.2010		www.belgapom.be/ www.freshtradebelgium.be/ www.vegebe.be/	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 en the storage in the food chain	BE	FR NL	FEBETRA SAV	1 -20/02/2009		www.febetra.be www.sav.be	Transport Storage
Guide générique d'autocontrôle pour abattoirs, ateliers de découpe et établissements de production de viande hachée, de préparations de viande et de viandes séparées mécaniquement d'ongulés domestiques Generische autocontrolegids voor slachthuizen, uitsnijderijen en inrichtingen voor de vervaardiging van gehakt vlees, vleesbereidingen en separatorvlees voor als landbouwhuisdier gehouden hoefdieren	Generic guide 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	1 - dd 16/01/2008		www.febev.be	Slaughterhouses Cutting plants Fresh meat Minced meat Preparations of meat Mechanically separated meat (domestic ungulated)

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Guide pour l'implémentation des systèmes d'autocontrôle dans les secteurs de production des denrées alimentaires: Produits de viande - Plats préparés - Salades - Boyaux naturelles Gids voor het ontwikkelen van autocontrolystemen bij de productie van voedingsmiddelen in de sectoren: Vleesproducten - Kant en klaar gerechten - Salades - Natuurdarmen voor de detailhandel in algemene voedingswaren	Guide for self-checking in the production of food: meat products, precooked dishes, salads, natural intestines	BE	FR NL	FENAVIAN BREMA VEFASAL BVBD	1 - Aug-07			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 29/06/2007			Milling industry
Guide autocontrôle pour le secteur du biscuit, du chocolat, de la praline et de la confiserie Gids autocontrole voor de sector van de biscuit-, chocolade-, praline- en suikergoedindustrie	Guide for self-checking in the biscuit, chocolate, filled chocolate, sweet sector	BE	FR NL	CHOPRABISCO FENACO	1 dd 21/06/2007		www.choprabisco.be www.fenaco.org	Biscuit, chocolate, filled chocolate, confectionery (processing, wholesale)
Guide pour l'instauration d'un système d'autocontrôle dans le secteur Horeca Gids voor de invoering van een autocontrolystemen in de Horecasector	Guide for self-checking in the HORECA sector	BE	FR NL	FED. Ho.Re.Ca Vlaanderen vzw FED. Ho.Re.Ca Bruxelles asbl FED. Ho.Re.Ca Wallonie asbl	1 - 17/08/2006		www.fedhorecavlaanderen.be www.horecabruxelles.be www.horecawallonie.be	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 autocontrolystemen 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 Margariinière Beroepsvereniging der margarinierijverheid (APIM)	1 - 07/10/10			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	HFDV VGRB	1 - dd 17/01/2008		www.hfdv.be www.vgrb.be	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	Confédération Belge des Boulangers, Pâtisseries, Chocolatiers, Glaciers Belgische Confederatie van de Broodbakkerij, Banketbakkerij, Chocoladebewerking en Ijsbereiding	1 – 08-10-2008			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 koffiebranderijen	Guide for self-checking in traceability for coffee roasting industry	BE	FR NL	Koninklijk Verbond van Koffiebranders vzw Union Royale des Torréfacteurs de Café asb	1 – dd 08-10-2008		www.koffiebureaucafe.be www.koffiecafe.be	Coffee
Guide autocontrôle des entreprises de la production des eaux conditionnées, des boissons rafraichissantes 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 rafraichissantes (FIEB)	1 - 20/10/10		www.fieb-viwf.be	Bottled water Beverages (soft) Fruit and vegetables juices
Guide de bonnes pratiques Apicoles Gids van goede Bijenteeltpraktijken	Guide for the good aparian practice	BE	FR NL	Cari - Informatiecentrum voor Bijenteelt	1 – 19-03-2009		www.cari.be www.honeybee.be	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"	1 - 31/05/11			Fish products
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de gros en alimentation Gids voor de invoering van een autocontrolystemen voor de groothandel in voedingswaren	Guide for self-checking for the trade in food	BE	FR NL	Comeos	1 - 19/07/11		www.comeos.be	Food (wholesale)
Guide sectoriel de l'autocontrôle pour la production primaire animale Sectorgids autocontrole primaire dierlijke productie	Sector guide for self-checking for animal primary production	BE	FR NL	CODIPLAN vzw/asbl Algemeen Boerensyndicaat Boerenbond Fédération Wallonne de l'Agriculture	2-dd 5/08/2009		www.codiplan.be www.absvzw.be www.boerenbond.be www.twa.be	Animal primary production
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 en farm inputs	BE	FR NL	Synagra vzw/asbl	1-dd15-12-2009		www.synagra.be/	Cereals, farm inputs (wholesale)
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		www.amb-bg.com	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		www.milkgb.org	milk
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		www.canning.bafdi.com	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		www.sunoil-bg.org	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		www.org-bg.net	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		www.bread-industrial.org	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		office@fcb-bg.org	bread

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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		www.pivovari.com	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		www.bsda-bg.org	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		www.amb-bg.com	meat
Leitlinie für eine gute Hygienepraxis in Fleischfachbetrieben	Guide to Good Hygiene Practice	CH	DE	SFF, Schweizer Fleischfachverband	4.10.2011, Version 27.09.2011		SFF Schweizer Fleischfachverband Steinwiesstrasse 59 Postfach 8032 Zurich	Meat and meat products
Branchenleitlinie für die gute Verfahrenspraxis in der gewerblichen Milchverarbeitung	Guide to Good Hygiene Practice	CH	DE	Fromarte	07.04.2010, Version April 2010		Fromarte Die Schweizer Käsespezialisten Schwarztorstrasse 26 Postfach 3001 Bern	Cheese and milk products
Hygieneleitlinie für eine Gute Verfahrenspraxis für das Bäckerei-, Konditorei und Confiseriegewerbe	Guide to Good Hygiene Practice: Bakery, Pastry-making, Confectionery	CH	DE	SBKV / ASPBP / ASMPP	03.03.2008, Version January 2008		SBKV / ASPBP / ASMPP Sellenstrasse, 9 Postfach 3001 Bern www.swissbaker.ch/ sbkv@swissbaker.ch	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	18.06.2006, version January 2008		USIS, Unione Svizzera Importatori di Salumi Presso Bernasconi SA Casella postale 91 6814 Cadempino	Meat products
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 γυμναστήρια	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
	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
Pravidla správné hygienické praxe pro mlýnské výrobky	Guides to Good Hygiene and Manufacture Practice for Mill Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06			Milling products
Pravidla správné hygienické a výrobní praxe pro výrobce chleba a běžného pečiva	Guides to Good Hygiene and Manufacture Practice for producers of Bread and Bread-like Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06			Bakery
Pravidla správné výrobní praxe pro výrobce těstovin	Guides to Good Hygiene and Manufacture Practice for Producers of Pasta	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Pasta
Pravidla správné hygienické a výrobní praxe pro výrobce nealkoholických nápojů	Guides to Good Hygiene and Manufacture Practice for Production of Non-alcoholic Drinks	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Beverages (soft)
Pravidla správné hygienické a výrobní praxe pro výrobu škrobu	Guides to Good Hygiene and Manufacture Practice for Producers of Starch	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Potatos (Starch)
Pravidla správné hygienické a výrobní praxe pro zmrazené potraviny	Guides to Good Hygiene and Manufacture Practice for Producers of Deep-frozen Foods	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Distribution (cold store)
Pravidla správné hygienické a výrobní praxe – Mléko a mléčné výrobky; Czech Technical Standard – ČSN 56 9601	Guidelines for Good Hygiene and Manufacturing Practice - Milk and Milk Products; Czech Technical Standard – ČSN 56 9601	CZ	CZ	Czech food industry; Ministry of Agriculture	aug-06		www.mze.cz	Milk & Milk products
Pravidla správné hygienické a výrobní praxe porážek drůbeže a výrobě drůbežního masa	Guides to Good Hygiene and Manufacture Practice for Slaughtered Poultry and for the Production of Poultry Meat	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat (Poultry)
Pravidla správné hygienické a výrobní praxe pro maso a msaňé výrobky	Guides to Good Hygiene and Manufacture Practice for Production of Meat and Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat & Meat products
Pravidla správné ygienické a výrobní praxe pro cukrářskou výrobu – šlehané hmoty	Guides to Good Hygiene and Manufacture Practice for Production of Confectionery Goods (Whipped Mixtures for their Production)	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	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	may-06		www.mze.cz	Eggs & Egg products
Pravidla správné hygienické a výrobní praxe pro minerální vody a ochucené minerální vody	Guides to Good Hygiene and Manufacture Practice for Production of Mineral Waters and Flavoured Mineral Waters	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Mineral water
Pravidla správné hygienické a výrobní praxe pro výrobce jemného pečiva	Guides to Good Hygiene and Manufacture Practice for Production of Pastries and Tarts	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Bakery
Pravidla správné ygienické a výrobní praxe pro výrobu lahůdek	Guides to Good Hygiene and Manufacture Practice for Production of Delicatessen	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Retail (delicatessen)

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Pravidla správné hygienické a výrobní praxe – Sterilovaná zelenina a ovoce; Czech Technical Standard – ČSN 56904	Guidelines for Good Hygiene and Manufacturing Practice – Sterilized Vegetable and Fruit; Czech Technical Standard – ČSN 56904	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		www.mze.cz	Fruit & Vegetables
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích tepelně opracovaných a trvanlivých masných výrobků	Guides to Good Hygiene and Manufacture Practice for Production of Heat-Treated Poultry Meat Products and Durable Poultry Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat products (Poultry)
Pravidla správné hygienické a výrobní praxe – Ryby, vodní živočichové a výrobky z nich; Czech Technical Standard – ČSN 56 9602	Guidelines for Good Hygiene and Manufacturing Practice – Fish, Aquatic Animals and their Products; Czech Technical Standard – ČSN 56 9602	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		www.mze.cz	Fish products, Aquaculture
Pravidla správné hygienické a výrobní praxe pro výrobce jedlé soli a solných výrobků	Guides to Good Hygiene and Manufacture Practice for Producers of Edible Salt and Salt Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	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	jun-06		www.mze.cz	Fruit
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích polotovarů, drůbežního strojně odděleného masa, drůbežích kuchyňských polotovarů a drůbežích konzerv	Guides to Good Hygiene and Manufacture Practice for Production of Poultry Semi-Products, Poultry Mechanically Separated Meat, Cooked Poultry Products and Poultry cans	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat products (Poultry)
Zásady správné výrobní a hygienické 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: 80-02-01823-0 (Part II)	www.npj.cz	catering
System kritických bodů v gastronomii (HACCP)	System of Critical Points in Gastronomy	CZ	CZ	Česká a slovenské odborné nakladatelství, s.r.o.	2002	ISBN: 80-902553-7-X	prodej@con-praha.cz	HACCP
Bezpečnost pokrmů v gastronomii	Safety of meals in Gastronomy	CZ	CZ	Česká a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-0-5	prodej@con-praha.cz www.foodservice.cz	gastronomy
System kritických bodů v obchodě	System of Critical Points in Food Trade	CZ	CZ	Česká a slovenské odborné nakladatelství, s.r.o.	2004	ISBN: 80-903401-2-1	prodej@con-praha.cz www.foodservice.cz	Retail
Hygiene-Leitlinien fuer Eierpackstellen	Hygiene guidelines for egg-packing centres	DE	DE	Zentralverband der deutschen Gefluegelwirtschaft e.V. (ZDG)	jul-99		www.zdg-online.de	Eggs
Leitlinien fuer eine Gute Hygienepraxis im Fruchthandel	Guide to Good Hygiene Practice in the fruit trade	DE	DE	Deutscher Fruchthandelsverband e.V. (DFHV)	sept-99		www.dfhv.de	Retail (fruit, vegetables)
Leitlinie fuer eine Gute Hygienepraxis in Kuehlhausern (HACCP)	Guide to Good Hygiene Practice in cold stores	DE	DE	Verband Deutscher Kuehlhaeuser und Kuehlogistikunternehmen e. V. (VDKL)	version 2: dec 2006		www.vdki.de	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 Gueterkraftverkehr, Logistik(BGL)	mars-01		www.bgl-ev.de	Foodstuff (transport)
Leitlinien fuer eine Gute Hygienepraxis in der Fruchtsaft-Industrie	Guide to Good Hygiene Practice in the fruit juices industry	DE	DE	Verband der deutschen Fruchtsaft-Industrie e.V. (VdF)	janv-00		www.fruchtsaft.org	Fruit juices
Leitlinien fuer eine Gute Lebensmittelhygienepraxis im Baecker- und Konditorenhandwerk	Guide to Good Hygiene Practice in the bakery/confectionery sector	DE	DE	Zentralverband des Deutschen Baeckerhandwerks e.V (ZDB)	version 2: spring 2006		www.baeckerhandwerk.de	Bakery & Confectionary
Leitlinie fuer eine Gute Lebensmittelhygienepraxis in fleischerhandwerklichen Betrieben (Verkaufsbereich)	Guide to Good Hygiene Practice for butchers (sale area)	DE	DE	Deutscher Fleischer-Verband e.V. (DFV)	may-03		www.fleischerhandwerk.de	Butcher
Leitlinie fuer eine Gute Hygienepraxis im Getraenkefachgrosshandel und Getraenkeabholmarkt (GAM)	Guide to Good Hygiene Practice for beverage wholesalers and retailers	DE	DE	Bundesverband des Deutschen Getraenkefachgroehandels e. V. (FGFH)	aug-02		www.bv-gfgh.de	Retail (beverages)
Leitlinie fuer eine Gute Lebensmittelhygienepraxis 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 Marktkaufleute e.V., Bundesverband Schnellgastronomie und Imbissbetriebe e.V., Deutscher Schaustellerbund e.V.	Jul-10		www.bgn.de	Retail (mobil establishments)
Leitlinie fuer Gute Hygienepraxis fuer Watercooler-Unternehmen	Guide to Good Hygiene Practice for watercooler establishments	DE	DE	German Bottled Watercooler Association e.V. (GBWA)	jun-05		www.gbwa.de	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.	apr-06		www.din.de	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.	apr-06		www.din.de	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 EN	DIN Deutsches Institut für Normung e.V.	apr-06		www.din.de	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.	nov-08		www.din.de	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.	dec-09		www.din.de	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.	feb-10		www.din.de	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.	avr-09		www.din.de	Sales arrangements of foodstuffs, Ventilation equipment

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DIN 10507 Lebensmittelhygiene - Sahneaufschlagmaschinen, Mischpatronentyp - Hygieneanforderungen, Prüfung	DIN 10507 Food hygiene - Cream whipping machines, compressed gas cartridge type - Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	nov-06		www.din.de	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.	juin-10		www.din.de	Temperature
Verkaufsfahrzeuge und ortsveränderliche, nicht ständige Verkaufseinrichtungen fuer leicht verderbliche Lebensmittel – Hygieneanforderungen, Pruefung	DIN 10509 Food hygiene – Sales vehicles and mobile sales stands for perishable foodstuffs Hygiene requirements, testing	DE	DE	DIN Deutsches Institut für Normung e.V.	May-09		www.din.de	Sales vehicle
DIN 10510 Lebensmittelhygiene - Gewerbliches Geschirrspülen mit Mehrtank -Transportgeschirrspülmaschinen - Hygienische Anforderungen, Verfahrensprüfung	DIN 10510 Food hygiene - Commercial dishwashing with multitank-transportdishwashers - Hygiene requirements, procedured testing	DE	DE	DIN Deutsches Institut für Normung e.V.	juin-08		www.din.de	Dishwasher
DIN 10511 Lebensmittelhygiene - Gewerbliches Gläserspülen mit Gläserpülmaschinen - Hygienische Anforderungen, Prüfung	DIN 10511 Food hygiene - Commercial glasswashing with glasswashing machines - Hygiene requirements, testing	DE	DE EN	DIN Deutsches Institut für Normung e.V.	Jun-08		www.din.de	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.	juin-08		www.din.de	Dishwasher
DIN 10514 Lebensmittelhygiene - Hygieneschulung	DIN 10514 Food Hygiene – Training in hygiene	DE	DE	DIN Deutsches Institut für Normung e.V.	mai-09		www.din.de	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.	mai-09		www.din.de	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.	mai-08		www.din.de	Ice-cream
DIN 10519 Lebensmittelhygiene – Selbstbedienungseinrichtungen fuer unverpackte Lebensmittel – Hygieneanforderungen	DIN 10519 Food Hygiene – Self service equipment for unpackaged food – Hygiene requirements	DE	DE	DIN Deutsches Institut für Normung e.V.	oct-00		www.din.de	Self Service; unpackaged food
DIN 10521 Lebensmittelhygiene – Leitungsunabhangige Haushaltswasserfilter – Haushaltswasserfilter auf der Basis von Kationenaustauschern und Aktivkohle	DIN 10521 Food hygiene – Household water filters which are not connected to the water supply – Household water filters using cation exchange resin and activated carbon	DE	DE	DIN Deutsches Institut für Normung e.V.	Feb-09		www.din.de	Household water filters
DIN 10523 Lebensmittelhygiene – Schadlingsbekaempfung im Lebensmittelbereich	DIN 10523 Food hygiene – Pest control in the food area	DE	DE	DIN Deutsches Institut für Normung e.V.	Jul-05		www.din.de	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.	may-04		www.din.de	Work wear
DIN 10527 Lebensmittelhygiene - Abgabe von leicht verderblichen Lebensmitte 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.	avr-04		www.din.de	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.	juin-09		www.din.de	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“	oct-00		www.dvw-online.de	Wine
Hygiene-Leitlinie fuer Getreidemuehlen	Hygiene–Guide for flour mills	DE	DE	Verband Deutscher Muehlen e.V. (VDM)	oct-97		www.muehlen.org	Flour, mills , cereals
Leitlinien fuer eine gute Lebensmittelhygienepaxis 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)	Jun-09		www.bauernverband.de	Farm
Leitlinie fuer eine gute Lebensmittelhygienepaxis 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)	dec-01		www.bauernverband.de	Automatic milking system
Leitlinie fuer eine Gute Hygienepaxis in der Gastronomie	Guide to Good Hygiene Practice in the restaurant and catering sector	DE	DE	Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA)	janv-06		www.dehoga-bundesverband.de	Restaurant, catering
Leitlinie fuer eine Gute Hygienepaxis und fuer die Anwendung der Grundsaeztes 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.	Dec-05		www.fischverband.de	Fish
Leitlinie fuer eine Gute Hygienepaxis in der Aromenindustrie	Guide to good hygiene practice in the Flavoring Industry	DE	DE	Deutscher Verband der Aromenindustrie e.V (DVAI)	Jun-06		www.aromenhaus.de	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)	Aug-06		www.bll.de , www.bundesverbandlebensmittel.de www.bauernverband.de www.dehoga.de www.fleischerhandwerk.de www.hde.de www.bvl.de	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)	oct-08		www.hde.de	Retail

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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.	juin-09		www.lambertus.de	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)	nov-09		www.bll.de	Minced meat meat
Leitlinie für Gute Hygiene-Praxis für Verteiler und Betreiber von leitungsgebundenen Wasserspendern	Guideline for Good Hygiene Practice for sellers and operators of pipeline-bound water dispensers	DE	DE	German Bottled Water Cooler Association (GBWA) Bundesverband der Deutschen Vending-Automatenwirtschaft e.V. (BDVA)	Jul-10		www.gbwa.de www.bd-vending.de	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.	oct-10		www.din.de	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.	Dec-10		www.vkskalisalz.de	salt
Leitlinie für eine gute Hygienepraxis in handwerklichen Fleischereien	Guideline to good hygiene practice for craft butchers	DE	DE	Deutscher Fleischer- Verband e.V.	Aug-11		www.fleischerhandwerk.de	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	oct-11		www.industriegaseverband.de	foodgases
Branchekode for hotel- og restauranterhvervet (HORESTA)	Code for hotels and restaurants	DK	DK	HORESTA, DRC	Dec-05		www.foedevarestyrelsen.dk	Retail
Branchekode for egenkontrol i fiskeforretninger	Hygiene and own checks, code of practice for own checks in fishmongers'	DK	DK	Landsorganisationen af Danmarks Detailfiskehandlere	2011		www.foedevarestyrelsen.dk	Fish products
Hygiejne og egenkontrol fiskeafdelingen	Hygiene and own checks, fish departments	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Fish products
Branchekode for hotel - og restauranterhvervet	Code of practice for the hotel and catering sector	DK	DK	HORESTA, DRC	May 2009		www.foedevarestyrelsen.dk	Catering
Hygiejne og egenkontrol slagterafdelingen	Hygiene and own checks, meat departments	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Butcher's shop
Hygiejne og egenkontrol delikatesse, bistro, fastfood, ost	Hygiene and own checks, delicatessens, bistros, fast-food, cheese counters	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Retail (small foodstuff)
Hygiejne og egenkontrol bagerafdelingen	Hygiene and own checks, bakery departments	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Bakery
Hygiejne og egenkontrol supermarked-fælles funktioner	Hygiene and own checks, supermarket joint functions	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Supermarket
Hygiejne og egenkontrol branchekode for supermarkeder	Hygiene and own checks, code of practice for supermarkets	DK	DK	FDB, DSK, Dansk supermarked grupper	May 2009		www.foedevarestyrelsen.dk	Supermarket
Branchekode for apoteker	Code for Pharmacies	DK	DK	Danmarks Apotekerforening	March 2010		www.foedevarestyrelsen.dk	Retail pharmacy
Branchevejledning for formidling og transport af fødevarer	Code of practice for transportation	DK	DK	DTL, ITD, danske speditører	March 2010		www.foedevarestyrelsen.dk	Transport
Branchekode for egenkontrol på fiskefartøjer med kogning, frysning eller tanksætning om bord	Code of practice for specific fishing boats	DK	DK	Danmarks fiskeriforening	jun-03		www.foedevarestyrelsen.dk	Fishery
Branchekode for restauranter og cafeer	Code for small restaurants and coffeshops etc.	DK	DK	DRC	June 2009		www.foedevarestyrelsen.dk	Restaurants
Branchekode for egenkontrol: Mejerier	Hygiene and own checks, code of practice for production of milk	DK	DK	Mejeriforeningen, Danish dairy board	Oct. 2006		www.foedevarestyrelsen.dk	Milk
Branchekode for kontrol med restkoncentrationer i svine-, okse-, fåre- og gedekød	Code of practice for detection of residue	DK	DK	Kodbranchens Fællesråd og Danske Slagterier	Dec. 2009		www.foedevarestyrelsen.dk	Slaughterhouse
Branchekode for virksomhedsforsegling af forsendelser med kødvarer	Code of practice for seling	DK	DK	Danish Meat Board (Danske slagterier)	Aug. 2011		www.foedevarestyrelsen.dk	Slaughterhouse
Branchekode for egenkontrol i osteforretninger	Hygiene and own checks, for cheese shops	DK	DK	Osthandlerforeningen for Danmark	July 2008		www.foedevarestyrelsen.dk	Retail (cheese)
Branchekode for øl-, læskedrikke- og vandprodukter	Code for Breweries (beer and softdrink)	DK	DK	Bryggeriforeningen	June 2009		www.foedevarestyrelsen.dk	Brewery
Branchekode for egenkontrol med kontrolmærket materiale	Code of practice for health mark labeling	DK	DK	Kodbranchens Fællesråd og Danske Slagterier	weekly update		www.foedevarestyrelsen.dk	Slaughterhouse
Branchekode for egenkontrol på fiskeauktioner med tilhørende samlecentraler	Code for Fish Auction halls	DK	DK	Foreningen af Fiskeauktionsmestre i Danmark	awaiting update		www.foedevarestyrelsen.dk	Fish Auction
Branchekode for konditor, bagere og chokolademagere	Code for confectioners	DK	DK	AKBC	Dec. 2010		www.foedevarestyrelsen.dk	Confectioners
Branchekode, danske slagtermestres landsforening	Hygiene and own checks, for butcher's shops	DK	DK	Danske Slagtermestres landsforening	Dec. 2010		www.foedevarestyrelsen.dk	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	May 2009		www.foedevarestyrelsen.dk	Bakery
Branchekode for egenkontrol i mælkeleverende besætninger	Code for milkproducers	DK	DK	Mejeriforeningen, Danish dairy board	Dec. 2007		www.foedevarestyrelsen.dk	Primary production
Vejledning om god produktionspraksis i primærproduktion	Dansk Landbrug	DK	DK	Dansk Landbrug	Dec. 2005		www.foedevarestyrelsen.dk	Primary production
God produktionspraksis for biavlere	Code for Beekeepers (honeyproduction)	DK	DK	Danmarks Biavlerforening	Apr. 2011		www.foedevarestyrelsen.dk	Primary production
AKVAKULTUR	Code for Aquaculture	DK	DK	Dansk Akvakultur	Jan. 2007		www.foedevarestyrelsen.dk	Primary production
GMP plan for produktion af konsumæg	Code for eggproduction	DK	DK	Det Danske Fjerkræraad	Dec. 2009		www.foedevarestyrelsen.dk	Primary production

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Kaupluse hea hügieenitava juhend	Guideline to Good Hygiene Practises for Retail Establishments	EE	EE	Estonian Traders' Association	2010		www.kaupmeesteliit.ee	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		www.efet.gr	Olive oil
	Guide to Good Hygienic Practice for food establishments in hotels	EL	EL	EFET, Hellenic Food Authority	2004		www.efet.gr	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		www.efet.gr	Storage, Distribution
	Guide to Good Hygienic Practice for supermarkets	EL	EL	EFET, Hellenic Food Authority	2003		www.efet.gr	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		www.efet.gr	Bakery
	Guide to Good Hygienic Practice for bottling enterprises	EL	EL	EFET, Hellenic Food Authority	2003		www.efet.gr	Beverages
Guía para el desarrollo de un programa de ARCCPC en una industria de derivados de harina: panificación, bollería, pastelería	Guide for the development of HACCP systems in industries of flour related products: processing bread, bakeries and confectionery	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB);	1995		www.hvsa.es/documentos/Guia_HACCP_Panaderia_y_Pasteleria.pdf	Bakery
Aplicación del sistema de análisis de riesgos y control de puntos críticos en helados	Application of HACCP system to the ice-cream production	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Española de Fabricantes de Helados	1995			Ice-cream
Aplicación del sistema de análisis de riesgos y control de puntos críticos en productos pesqueros congelados	Application of HACCP system for frozen fishery products	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Industrias de Elaboración de Productos del Mar	1995			Fish products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en nata tratada térmicamente	Application of HACCP system for thermal-treated cream	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Federación Nacional de Industrias Lácteas (FENIL)	1995			Milk products
Aplicación del sistema de análisis de riesgos y control de puntos críticos en leche tratada térmicamente	Application of HACCP system for thermal-treated milk	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Federación Nacional de Industrias Lácteas (FENIL)	1995			Milk
Aplicación del sistema de análisis de riesgos y control de puntos críticos en queso fresco	Application of HACCP system for white cheese	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Federación Nacional de Industrias Lácteas (FENIL)	1995			Milk products (Cheese)
Aplicación del sistema de análisis de riesgos y control de puntos críticos en productos cárnicos	Application of HACCP system for meat products	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Industrias de la Carne de España (AICE)	1995			Meat
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (otros platos)	Application of HACCP system for prepared meals (others)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Española Fabricantes de Platos Preparados	1996			Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (platos de pasta)	Application of HACCP system for prepared meals (pasta-based meals)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Española Fabricantes de Platos Preparados	1996			Prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (masas y masas rellenas)	Application of HACCP system for prepared meals (pastry and filling pastry)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Española Fabricantes de Platos Preparados	1996			Pizza; prepared meals
Aplicación del sistema de análisis de riesgos y control de puntos críticos en platos preparados (elaboración de croquetas)	Application of HACCP system for prepared meals (preparation of croquettes)	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Española Fabricantes de Platos Preparados	1996			Prepared meals
Guía para la aplicación del sistema de análisis de riesgos y control de puntos críticos en las industrias de agua de bebida envasadas	Guidelines for the application of HACCP system for bottled drinking water establishments	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Nacional de Empresas de Aguas de Bebida Envasadas (ANEABE)	1996			Bottled water
Aplicación del sistema de análisis de riesgos y control de puntos críticos en conservas de productos de la pesca	Application of HACCP system in the fish canning industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos (ANFACO)	1996			Fish products

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Análisis de Riesgos y control de puntos críticos (ARCP) en la industria de conservas vegetales	HACCP system applied to the canned vegetables	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Federación Nacional de asociaciones de la Industria de Conservas (FNACV)	1996			Preserved vegetables
Aplicación del sistema de análisis de riesgos y control de puntos críticos en el sector cervecero español	Application of HACCP system in the Spanish brewery sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Ministerio de Sanidad y Consumo;	1996		www.cerveceros.org/pdf/DocumentoAPPCCfinal.pdf	Beverages; Brewery
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos de la industria azucarera	Guidelines for the application of HACCP system in the sugar industry	ES	ES	Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación General de Fabricantes de Azúcar de España	1996			Sugar
Aplicación del sistema de análisis de riesgos y control de puntos críticos para la elaboración de semiconservas de anchoas	Application of HACCP system to the elaboration of semi-canned anchovies	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación General de Fabricantes de Conservas de Pescados y Mariscos (ANFACO)	1997			Fishery
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en el sector de la aceituna de mesa	Guidelines for the application of HACCP system in the sector of Table Olive	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Exportadores de Aceitunas de Mesa (AFHSE)	1997			???
Aplicación del sistema de análisis de riesgos y control de puntos críticos en vinos	Application of HACCP system in the wine sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Federación Española del Vino; La Semana Vitivinícola	1997			Wine
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en las industrias de fabricación de harinas y sémolas	Guidelines for the application of HACCP system in the flour and semolina production	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Fabricantes de Harinas y Sémolas de España (AFHSE)	1997			Milling industry
Aplicación del sistema de análisis de riesgos y control de puntos críticos (ARCP) en la industria de vegetales congelados	Application of HACCP system in the frozen vegetable industry	ES	ES	Ministerio de Sanidad y Consumo; Asociación Española de Fabricantes de Vegetales Congelados (ASEVEC)	1998			Vegetables
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria del refinado y envasado de aceites comestibles	Guidelines for the application of HACCP system in the production and bottling of edible refined oils	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); ANIERAC; ASOLIVA	1998			Oil
Aplicación del sistema de análisis de riesgos y control de puntos críticos en bebidas refrescantes	Application of HACCP system in the fizzy soft drinks sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Fabricantes de Bebidas Refrescantes Analcohólicas (ANFABRA)	1998			Beverages (soft)
Aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria de zumos de frutas	Application of HACCP system in the fruit juice industry	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación Española de Fabricantes de Zumos (ASOZUMOS)	1998			Fruit juices
Guía para la aplicación del sistema de análisis de peligros y de puntos de control crítico en empresas de almacenamiento manipulado y envasado de productos hortofrutícolas para comercialización en fresco	Guidelines for the application of HACCP system to enterprises related to the storage, food-handling and packaging of fresh fruits and vegetables	ES	ES	Ministerio de Sanidad y Consumo; FEPEX; CGC; Cooperativas Agrarias; Comité Económico de la Fruta	1999			Fruit and Vegetables
Guía des prácticas correctas de higiene en hostelería: I Restaurantes, cafeterías y bares	Guide for Good Hygiene Practice in the catering sector: I Restaurants, cafeterias and bars	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Hostelería (FEHR)	2000		www.aesa.msc.es	Catering (restaurant)
Guía de aplicación del sistema APPCC en los centros de embalaje de huevos de gallina	Guidelines for the application of HACCP system in centers for hens eggs packaging	ES	ES	Ministerio de Sanidad y Consumo; Organización Interprofesional del Huevo y sus Productos (IMPROVO)	2001			Eggs; Food packaging
Guía de implantación de sistemas de autocontrol en la restauración hospitalaria	Guidelines for the application of HACCP system in the catering sector at hospitals	ES	ES	Ministerio de Sanidad y Consumo; AESA; Consellería de Sanidade de la Xunta de Galicia	2003		www.aesa.msc.es	Catering (hospital)
Guía de prácticas correctas de higiene en hostelería: II Alimentos, microorganismos y ecología	Guide for Good Hygiene Practice in the catering sector: II Food products, micro-organisms and ecology	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Hostelería (FEHR)	2004		www.aesa.msc.es	Catering
Guía des practicas correctas de higiene en hostelería: III Entorno Limpio	Guide for Good Hygiene Practice in the catering sector: III clean environments	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Hostelería (FEHR)	2004		www.aesa.msc.es	Catering
Guía de apoyo para la aplicación del sistema APPCC en la elaboración, envasado, embotellado y almacenamiento de bebidas espirituosas	Guide for the application of the HACCP system for the production, bottling and storage of alcoholic beverages	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB);	2004		www.aesa.msc.es	Beverages (alcoholic)
Guía de prácticas correctas de higiene en establecimientos detallistas de productos de la pesca y de la acuicultura	Guide for Good Hygiene Practice for retail (fish products and aquaculture)	ES	ES	Ministerio de Sanidad y Consumo; AESA	2004		www.aesa.msc.es	Fish products, Aquaculture
Guía de buenas prácticas de higiene en granjas avícolas de puesta	Guide for Good Hygiene Practice for laying hens	ES	ES	Ministerio de Agricultura, Pesca y Alimentación, INPROVO	2004	251-04-071-2		Eggs
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	2004		www.aesa.msc.es	
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			

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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 practiques correctes d'higiene per als establiments d'elaboració i comerç minorista de la carn i menjars per emportar	Guide for Good Hygiene Practice in retail food establishments related to meat products and delicatessen for importing purposes.	ES	Catalan	Federació Catalana de Carnissers i Cansaladers Xarcuters	2001			Retail (delicatessen); meat
Guía de practicas correctas de higiene para las casas de colonias y albergues asociados a la ACCAC / Guía de practiques correctes d'higiene per cases de colonias i albergs associats a l'ACCAC	Guide for Good Hygiene Practice for Youth hostels associated to ACCAC	ES	ES	Asociación de Casas de Colonias y Albergues de Cataluña	2003			Catering
El autocontrol en los establecimientos alimentarios: guía para la aplicación de los autocontroles basados en el sistema del análisis de peligros y puntos de control crítico	The own-control in food industry: guide for the application of own-controls based on HACCP system	ES	ES	Agència Catalana de Seguretat Alimentària	2004		www.aesa.msc.es	Food industry
La traçabilitat en Catalunya, claus per a la seva implantació i control	Traceability in Catalunya, keys for its application and control	ES	Catalan	Agència Catalana de Seguretat Alimentària	2005		www.aesa.msc.es	Food industry
Manual de buenas prácticas de crianza del sector bovino de carne	Guide for Good Practice for the meat bovine breeding	ES	ES	Centre de Promoció de la Carn de Vedella de Catalunya	2005		www.aesa.msc.es	Meat
Guía de prácticas correctas de higiene para panaderos	Guide for Good Hygiene Practice for bakers	ES	ES	Federació Catalana d'Associacions de Gremis de Flequers	?		www.aesa.msc.es	Bread
Guía de prácticas correctas de higiene para pasteleros	Guide for Good Hygiene Practice for patissier	ES	ES	Federació Catalana d'Associacions de Gremis de Pastissers	?		www.aesa.msc.es	Cake
Autocontrol en los mercados municipales	Own-control in local markets	ES	ES	Diputació de Barcelona i Xarxa de Municipis	?		www.aesa.msc.es	Local Markets
Guía de prácticas correctas d'higiene per a les llotges de peix de Catalunya i activitats connexes	Guide for Good Hygiene Practice for fish products in Catalonia and related activities	ES	Catalan	Agència Catalana de Seguretat Alimentària	2007			Fish products
Manual de implantación y supervisión del autocontrol basado en el APPCC	Handbook: implementation of HACCP in food industry	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2004			HACCP
Guía Práctica de APPCC en establecimientos de comercio al por menor de carnes y derivados	Practical guidelines on HACCP for meat and derivate products in retail establishments	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2004			Retail, meat
Criterios higiénicos en establecimientos de comidas preparadas	Hygienic criteria for establishments of prepared meals	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2006			Prepared meals
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 Práctica para la Inspección y Control de Centros de envasado y almacenamiento de huevos	Practical guideline for the inspection and control of centers for storing and packaging eggs	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2007			Eggs
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 para la aplicación del sistema de análisis de peligros y de puntos de control crítico en la industria del pimentón	Guidelines for the application of HACCP system in the paprika industry	ES	ES	Junta de Extremadura, Consejería de Sanidad y Consumo	1999			HACCP;
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
Manual de buenas prácticas higiénico-sanitarias en comedores colectivos	Handbook on GHP in collective nourishment catering	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	1996			Catering (collective nourishment)
Guía de autocontrol en obradores de pastelería	HACCP Handbook for confectioner's establishments	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales	1999			Confectionery
Guía para la implantación del sistema APPCC en Hostelería	Guidelines for the application of HACCP system in the catering trade sector	ES	ES	Comunidad de Madrid, Consejería de Sanidad y Servicios Sociales. Asociación empresarial de hostelería de la Comunidad de Madrid	2003			Catering
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			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
Guía de buenas practicas higiénico -sanitarias en restauración colectiva	Guidelines on Good Hygiene Practice for the sector of catering	ES	ES	Región de Murcia, Consejería de Sanidad	1998			Catering
Guía practica de autocontroles sanitarios en establecimientos de venta directa al consumidor final de carnes y productos cárnicos	Introduction to GHP and HACCP system in small upscale retail establishments of meat and derivate products for sale to the ultimate consumer	ES	ES	Región de Murcia, Consejería de Sanidad	1998			Retail; meat
El sistema APPCC. Aplicación al Sector Hortofrutícola. Curso de formación.	HACCP system: application to the vegetables and fruit sector. Training course.	ES	ES	Región de Murcia, Consejería de Sanidad	2001			Fruit and vegetables; HACCP; Training
Guía practica de autocontroles sanitario en mataderos	Practical guideline on HACCP for slaughterhouses.	ES	ES	Región de Murcia, Consejería de Sanidad	2002			Slaughterhouse
Iniciación al autocontrol sanitario en establecimientos minoristas de alimentación en general de pequeño volumen de actividad	Introduction to GHP and HACCP system in small retail establishments of food products	ES	ES	Región de Murcia, Consejería de Sanidad	2003			Retail (small foodstuffs)

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Iniciación al autocontrol sanitario en establecimientos de comidas preparadas de venta directa al consumidor final, de pequeño volumen de actividad	Introduction to GHP and HACCP system in small upscale retail establishments of prepared meals for sale to the ultimate consumer	ES	ES	Región de Murcia, Consejería de Sanidad	2003			Retail; prepared meals
Implantación del sistema HACCP en la industria cárnica	HACCP implementation in the meat industry	ES	ES	Administración de la Comunidad Autónoma del País Vasco, Departamento de Sanidad	1996			HACCP; meat
Manual practico para el diseño e implantación de sistemas HACCP en la industria de semiconserva de anchoas en salazón	Handbook for the design and implementation of HACCP system in the industry of semi-canned salted anchovies	ES	ES	Administración de la Comunidad Autónoma del País Vasco, Departamento de Sanidad	1997			Fishery
Guía de Buenas Prácticas de Higiene en explotaciones avícolas de puesta	Good Hygiene Practice Guide in Layings hens	ES	Basque, ES	ELIKA, the Basque Food Safety Authority from the Department of Agriculture, Fisheries and Food of the Basque Government (DAPA)	juin-05	ISBN:84-457-2415-0	www.elika.net	laying hens
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
Guía para la aplicación del sistema de análisis de riesgos y control de puntos críticos en industrias elaboradoras de horchata de chufa natural	Guidelines for the application of HACCP system for producers of natural tiger nut milk	ES	ES	Generalitat Valenciana, Direccio General de Salut Publica, ANHCEA, Gremio de Horchateros	1999			Food processing; 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, Direccio General de Salut Publica	2006		www.aesa.msc.es	Food Industry
Guía genérica de prácticas correctas de higiene	General guide for GPH	ES	ES	Generalitat Valenciana, Direccio General de Salut Publica	2006		www.aesa.msc.es	Food industry
Manual practico de análisis de riesgos y control de puntos críticos en las industrias cárnicas de Castilla -La Mancha	Handbook on HACCP for the meat industry in Castilla-La-Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1998		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Meat
El sector lácteo de Castilla -La Mancha. Autocontrol basado en el sistema ARPCPC	Guidelines for the application of HACCP system for milk producers in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1998		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Milk
Manual de aplicación del sistema APPCC en el sector de la restauración colectiva en Castilla-La Mancha	Guidelines for the application of HACCP system for the catering sector in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1999		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Catering
Guía de practicas correctas de higiene y manipulación en restauración colectiva	Guidelines on Good Hygiene Practice for the sector of catering	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2000		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Catering
Manual de aplicación del sistema APPCC en industrias de aceites vegetales comestibles de Castilla-La Mancha	Guidelines for the application of HACCP system for Edible Oil Manufacturers & Suppliers in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2001		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Oil
Guía de requisitos previos a la implantación del APPCC en la industria alimentaria de Castilla-La Mancha	Guidelines on Good Hygiene Practice for the food industry in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2003		www.jccm.es/sanidad/salud/agroalimentaria/index.htm	Food industry
Manual de aplicación del sistema APPCC en industrias de confitería-pastelería, bollería y repostería de Castilla-La Mancha	Handbook HACCP: patisserie, bakery of Castilla-La-Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2005		www.aesa.msc.es	Bakery
Requisitos previos del sistema APPCC. Seguridad alimentaria	Prerequisites for HACCP system.	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2005		www.aesa.msc.es	HACCP
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		www.aesa.msc.es	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		www.aesa.msc.es	Eggs and egg products
Requisitos previos al autocontrol por el sistema APPCC para la seguridad alimentaria	Guidelines on Good Hygiene Practice previous to HACCP implementation in food safety	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2002			HACCP
Guía de prácticas correctes d' higiene per a l'elaboració i servei de menjars	Guidelines on Good Hygiene Practice in the elaboration and serving meals	ES	Valencia no	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2002			Catering
Prácticas correctas de higiene para la elaboración y servicio de comidas	Guide for Good Hygiene Practice for meals production and service	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares. Federación Empresarial Hostelería de Mallorca	2005		www.aesa.msc.es	Catering
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		www.aesa.msc.es	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 Baleares Islands	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2007		www.aesa.msc.es	

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Guía de ayuda para el autocontrol en el comercio minorista de la carne	Help guide for own.control in retail (meat)	ES	ES	Consejería de Salud y Servicios Sanitarios, Gobierno del Principado de Asturias; Gremio Provincial de Empresarios Carniceros y Charcuteros.	2005		www.aesa.msc.es	Retail (meat)
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		www.aesa.msc.es	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
Higiene y autocontrol en los establecimientos de comidas preparadas	Hygiene and own-control in prepared meals establishments	ES	ES	Gobierno de Cantabria, Consejería de Sanidad y Servicios Sociales, Dirección General de Salud Pública	2004	ISBN: 84-688-8306-9	www.aesa.msc.es	Prepared meals
Pautas de higiene en restauración colectiva	Guidelines on Good Hygiene Practice for collective nourishment catering	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2003			Catering (collective nourishment)
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		www.aesa.msc.es	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		www.aesa.msc.es	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
Guía de aplicación del sistema de APPCC en obradores de helados	Guidelines for the application of HACCP system for ice-cream producers	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Ice-cream
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
Guía de aplicación del sistema de APPCC en Comidas preparadas (restaurante y bares en los que se elaboran comidas preparadas).	Guidelines for the application of HACCP system for establishments where prepared meal is elaborated (restaurants and bars)	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 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 packing
Autocontrol en establecimientos de comidas	HACCP at establishments of prepared meals	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2004			Prepared meals
Autocontrol en industrias alimentarias	HACCP in the food industry	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2004			HACCP
Etapas para la implantación del APPCC	Steps in the implementation of HACCP systems	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2004			HACCP
Guía de trazabilidad	Guidelines on traceability	ES	ES	Agencia de Protección de la Salud y Seguridad Alimentaria. Consejería de Sanidad Junta de Castilla y León	2005			HACCP
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	www.elika.net	milk
Prácticas Correctas de higiene en el sector cárnico	GHP in the meat sector	ES	ES	FEDACOVA	2008		http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpccarne.pdf	Haccp, Meat Products

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Prácticas Correctas de higiene en el sector lácteo	GHP in the dairy sector	ES	ES	FEDACOVA	2008		http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/gpchlacteos.pdf	Haccp, Milk, Milk Products
Aplicación del sistema APPCC de higiene alimentaria en alojamientos turísticos	HACCP in tourist lodging	ES	ES	HOSBEC	2008		http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/material/publicaciones/ha/guias/guia_appcc_hosbec_2.pdf	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		www.plantecnologico.com/es/agendaynoticias/noticias/2007/01/08/1352.php	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		http://lematico8.asturias.es/seguridadAlimentaria/guiasHigiene/index.html	Bakery, patisserie
Guía de Prácticas Correctas de Higiene en el sector del pescado	GHP in the fishery sector	ES	ES	FEDACOVA	2009		http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PESCADO.PDF	Haccp, Milk, Milk 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		http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/PAN.PDF	Haccp, Catering (Hotel)
Guía de buenas practicas de higiene en granjas de selección, multiplicación y cría de aves reproductoras para el control y la prevención de <i>Salmonella</i> zoonótica	Guide of Good Hygiene Practice focussed on <i>Salmonella</i> control of breeding flocks of <i>Gallus gallus</i>	ES	ES	Ministerio de Medio Ambiente y Medio Rural y Marino	2005	ISSN: 251-04-071-2	www.mapa.es/ganaderia/pags/sanidad_ganadera/pn_control_salmonella/aves_reproductoras.pdf	Chicken Primary Production
Guía de buenas practicas de higiene para el control y la prevencion de Salmonella zoonótica en explotaciones avícolas de producción de carne de pollo	Guide of Good Hygiene Practice focussed on Salmonella control of Broilers	ES	ES	Ministerio de Medio Ambiente y Medio Rural y Marino	2005	ISSN: 251-04-071-2	www.mapa.es/ganaderia/pags/sanidad_ganadera/pn_control_salmonella/guia_higiene_pollo.pdf	Chicken Primary Production
Guía de Buenas Prácticas de Higiene Para la Elaboración de Ovó productos (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)	2009		Inovo@Inovo.Es	Gbp Food Hygiene Food Hygiene Egg Products Liquid Egg Boiled Egg

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Guía de prácticas correctas de higiene del sector de mataderos de ungulados domésticos y ratites		ES	ES	Federación Empresarial de Agroalimentación de la Comunidad Valenciana (FEDACOVA)			http://biblioteca.sp.san.gva.es/biblioteca/publicaciones/MATERIAL/PUBLICACIONES/HA/GUIAS/GUIA_HIGIENE_MATA-DEROS.PDF	HACCP, Meat, Slaughterhouse
Guía de prácticas correctas de higiene para la producción primaria en pesca. Mareas de menos de 48 horas.	Guide to good hygiene practices for primary production in fishing. Fishing trips of less than 48 hours.	ES	ES	Technical Committee AEN/CTN 195 Fishing. AENOR (Asociación Española de Normalización y Codificación)	2008		www.marm.es/es/pesca/temas/comercializacion-y-mercados-de-los-productos-de-la-pesca/calidad-de-los-productos-pesqueros/	Fishing
Guía para la trazabilidad de la producción primaria en pesca extractiva desde la captura hasta su expedición tras su primera venta.	Guide to traceability for primary production in caught fisheries form catching to dispatch after first sale.Caught fisheries.	ES	ES	Technical Committee AEN/CTN 195 Fishing. AENOR (Asociación Española de Normalización y Codificación)	2009		www.marm.es/es/pesca/temas/comercializacion-y-mercados-de-los-productos-de-la-pesca/calidad-de-los-productos-pesqueros/	Caught fisheries
Acuicultura. Trucha. Guía de prácticas correctas de higiene.	Aquaculture. Trout. Guide of good hygiene practices.	ES	ES	Technical Committee AEN/CTN 173 Processing and aquaculture products. AENOR (Asociación Española de Normalización y Codificación)	2008		www.marm.es/es/pesca/temas/comercializacion-y-mercados-de-los-productos-de-la-pesca/calidad-de-los-productos-pesqueros/	Trout
Acuicultura marina. Guía de prácticas correctas de higiene para producción primaria en piscicultura.	Marine aquaculture. Guide of good hygiene practices for primary production in aquaculture (finfish).	ES	ES	Technical Committee AEN/CTN 173 Processing and aquaculture products.. AENOR (Asociación Española de Normalización y Codificación)	2010		www.marm.es/es/pesca/temas/comercializacion-y-mercados-de-los-productos-de-la-pesca/calidad-de-los-productos-pesqueros/	Acuiculture.
Omaivalvonta ravintolassa elintarvikkeet	Own-check in a restaurant, food	FI	FI	Matkailu- ja ravintolapalvelut MaRa ry	2010		www.mara.fi www.restamark.fi	Catering (restaurant)
Guides de bonnes pratiques hygiéniques: Boissons en distribution automatique	Guide to Good Hygiene Practice: Vending-machine drinks	FR	FR	Chambre syndicale nationale de vente et services automatiques (NAVSA)	Jul-99	ISSN: 0767-4538; ISBN: 2-11-074650-5	www.journal-officiel.gouv.fr	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)	Sep-01	ISSN: 0767-4538; ISBN: 2-11-075175-4	www.journal-officiel.gouv.fr	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)	Jul-01	ISSN: 0767-4538; ISBN: 2-11-075160-6	www.journal-officiel.gouv.fr	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)	May-02	ISSN: 0767-4538; ISBN: 2-11-075357-9	www.journal-officiel.gouv.fr	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)	May-02	ISSN: 0767-4538; ISBN: 2-11-075353-6	www.journal-officiel.gouv.fr	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)	May-02	ISSN: 0767-4538; ISBN: 2-11-075355-2	www.journal-officiel.gouv.fr	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)	Sep-04	ISSN: 0767-4538; ISBN: 2-11-075669-1	www.journal-officiel.gouv.fr	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)	Sep-03	ISSN: 0767-4538; ISBN: 2-11-075659-4	www.journal-officiel.gouv.fr	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	Sep-03	ISSN: 0767-4538; ISBN: 2-11-075660-8	www.journal-officiel.gouv.fr	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)	Jul-99	SSN: 0767-4538; ISBN: 2-11-074734-X	www.journal-officiel.gouv.fr	
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)	Mar-98	SSN: 0767-4538; ISBN: 2-11-074448-0	www.journal-officiel.gouv.fr	
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)	Nov-04	SSN: 0767-4538; ISBN: 2-11-075929-1	www.journal-officiel.gouv.fr	
Collection : Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	Jun-02	SSN: 0767-4538; ISBN: 2-11-075354-4	www.journal-officiel.gouv.fr	
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	Oct-00	ISSN: 0767-4538; ISBN: 2-11-074927-X	www.journal-officiel.gouv.fr	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 (FNSPCCP)	feb-01	ISSN: 0767-4538; ISBN: 2-11-075025-1	www.journal-officiel.gouv.fr	Retail (fishery products)

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Guides de bonnes pratiques hygiéniques: Brasserie	Guide to Good Hygiene Practice: Brewing	FR	FR	Brasseurs de France	may-01	ISSN: 0767-4538; ISBN: 2-11-074991-1	www.journal-officiel.gouv.fr	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)	apr-01	ISSN: 0767-4538; ISBN: 2-11-075140-1	www.journal-officiel.gouv.fr	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)	jun-98	ISSN: 0767-4538; ISBN: 2-11-074890-7	www.journal-officiel.gouv.fr	Ice-cream
Guides de bonnes pratiques hygiéniques: Filière vins	Guide to Good Hygiene Practice: Wine sector	FR	FR	l'office interprofessionnel des vins (ONVIN) avec la collaboration des organisations professionnelles représentatives de la viticulture et du négoce (ITV)	jul-99	ISSN: 0767-4538; ISBN: 2-11-075319-6	www.journal-officiel.gouv.fr	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)	Mar-98	ISSN: 0767-4538; ISBN: 2-11-074398-0	www.journal-officiel.gouv.fr	Milk products
Guides de bonnes pratiques hygiéniques: Cafétérias	Guide to Good Hygiene Practice: Cafeteria	FR	FR	Syndicat national de la restauration publique organisé (SNRPO)	Mar-02	ISSN: 0767-4538; ISBN: 2-11-075322-6	www.journal-officiel.gouv.fr	Coffee
Guides de bonnes pratiques hygiéniques: Traiteur	Guide to Good Hygiene Practice: Delicatessen	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-074694-7	www.journal-officiel.gouv.fr	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)	may-02	ISSN: 0767-4538; ISBN: 2-11-075356-0	www.journal-officiel.gouv.fr	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)	may-99	ISSN: 0767-4538; ISBN: 2-11-075094-4	www.journal-officiel.gouv.fr	Catering
Guides de bonnes pratiques hygiéniques: Meunerie	Guide to Good Hygiene Practice: Milling	FR	FR	Association nationale de la meunerie française (ANMF)	apr-01	ISSN: 0767-4538; ISBN: 2-11-075102-9	www.journal-officiel.gouv.fr	Milling products
Guides de bonnes pratiques hygiéniques: Boucher	Guide to Good Hygiene Practice: Butchers	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-074693-9	www.journal-officiel.gouv.fr	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)	jun-01	ISSN: 0767-4538; ISBN: 2-11-075101-0	www.journal-officiel.gouv.fr	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	Oct-00	ISSN: 0767-4538; ISBN: 2-11-074992-X	www.journal-officiel.gouv.fr	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)	may-99	ISSN: 0767-4538; ISBN: 2-11-074801-X	www.journal-officiel.gouv.fr	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)	jul-00	ISSN: 0767-4538; ISBN: 2-11-074842-7	www.journal-officiel.gouv.fr	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)	jul-02	ISSN: 0767-4538; ISBN: 2-11-075354-4	www.journal-officiel.gouv.fr	
Guides de bonnes pratiques hygiéniques: Pâtisserie	Guide to Good Hygiene Practice: pastry-making	FR	FR	Confédération nationale de la pâtisserie-confiserie-chocolaterie-glaceries de France - Confédération nationale de la boulangerie-pâtisserie française	Nov-99	ISSN: 0767-4538; ISBN: 2-11-074803	www.journal-officiel.gouv.fr	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	Sep-00	ISSN: 0767-4538; ISBN: 2-11-074891	www.journal-officiel.gouv.fr	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)	Oct-06	ISBN: 2-11-076236-5	www.ladocumentationfrancaise.fr	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)	Jul-08	ISBN: 2-11-076440-9	www.ladocumentationfrancaise.fr	HACCP, Hygiene, good practices, fish, smoked
Conservateurs (artisanaux)	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)	Jun-10		www.ladocumentationfrancaise.fr	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 Elevages Marins (CNPMEM)	Jun-10	ISBN: 2-11-076608-3	www.ladocumentationfrancaise.fr	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	Nov-10	ISBN: 2-11-076629-8	www.ladocumentationfrancaise.fr	preventive measures, food safety, hygiene, healthiness, foods.

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Mareyage	Guides to good practice for hygiene and for the application of HACCP principles-Fish wholesalers	FR	FR	Union du Mareyage Français (UMF)	Nov-10	ISBN: 2-11-076630-4	www.ladocumentationfrancaise.fr	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)	Mar-11	ISBN: 2-11-076637 3	www.ladocumentationfrancaise.fr	preventive measures, food safety, hygiene,
Jó gyártási gyakorlat, GMP, útmutató a magyar élelmiszeripar számára	Quality standards within the food industry in Hungary, based on the HACCP	HU	HU	UNIDO, HFMI	feb-03	ISBN: 963-9003-10-7		Food industry
Útmutató a savanyított termékek előállításának jó higiéniai gyakorlatához	Guide for Good Hygiene Practice in production of pickled products	HU	HU	CIAA, Phare, EFOSZ	sept-01	ISBN: 963-00-9405-3		Vegetables
Rezkönyv a HACCP rendszer kialakításához, vendéglátók, közetkeztetők részére	Guidance document on HACCP in caterings	HU	HU	CONSACT-MAVEMISZ	2001			Catering
Kézikönyv a HACCP rendszer kialakításához, élelmiszer-forgalmazók részére	Guidance document on HACCP for retailers	HU	HU	CONSACT	2003			Retail
Útmutató a fagyasztott és felengedett halak forgalmazásának jó higiéniai gyakorlatához	Guide for deep-frozen food and harving (decongelation)	HU	HU	EFOSZ	janv-03	ISBN: 963-206-538-7		Food industry
Útmutató a malomipar jó higiéniai gyakorlatához	Guide for the browery industry and mills	HU	HU	CIAA, Phare, EFOSZ	aug-01	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 egyesületes	?			Bakery
Útmutató az élelmiszer-kiskereskedelem jó higiéniai gyakorlatához	Guide for food retailers	HU	HU	Campden & Chorleywood	jul-02	ISBN: 963-202-881-3		Retail
Útmutató az előhűtött zöldség-gyümölcs termékek előállításának jó higiéniai gyakorlatához	Guide for production/distribution of fruit and vegetables	HU	HU	CIAA, Phare, EFOSZ	may-02	ISBN: 963-202-557-1		Fruit & Vegetables
Útmutató a gyorsfagyasztott élelmiszergyártás jó higiéniai gyakorlatához	Guide for quick-frozen food production	HU	HU	CIAA, Phare, EFOSZ	apr-02	ISBN: 963-00-9405-3		Food industry
Útmutató a gyümölcslegyártás jó higiéniai gyakorlatához	Guide for production of fruit juices	HU	HU	CIAA, Phare, EFOSZ	jul-02	ISBN: 963-00-9401-0		Fruit juices
Útmutató a szárazasztagyártás jó higiéniai gyakorlatához	Guide for production of dry paste	HU	HU	CIAA, Phare, EFOSZ	jul-02	ISBN: 963-00-9402-9		Pasta
Útmutató az édesipar jó higiéniai gyakorlatához	Guide for the confectionary industry	HU	HU	CIAA, Phare, EFOSZ	aug-01	ISBN: 963-00-94024-5		Confectionary
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	01. 07. 2007	ISBN-978-963-9835-04-7	www.fvm.hu/main.php?folderID=2022 www.campden.hu/online_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	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	01. 07. 2007	ISBN-978-963-9835-12-2	www.fvm.hu/main.php?folderID=2022 www.campden.hu/online_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	Sugar Distribution Training-Hygiene training
Útmutató a baromfi és nyúlfiélék 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 Bleszán Margit	01. 07. 2007	ISBN-978-963-9835-01-6	www.fvm.hu/main.php?folderID=2022 www.campden.hu/online_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	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	01. 07. 2007	ISBN-978-963-9835-19-1	www.fvm.hu/main.php?folderID=2022 www.campden.hu/online_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	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	01. 07. 2007	ISBN-978-963-9835-10-8	www.fvm.hu/main.php?folderID=2022 www.campden.hu/online_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	Flour mills Milling products Milling products (mais), Cereals Distribution Training-Hygiene training Transport and distribution-shipping

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Útmutató a sörípar jó higiéniai gyakorlatához	Food Industry Guide to Good Hygiene Practice: beer industry	HU	HU	Berczell Attila Papp Attila Simon Éva	01. 07. 2007	ISBN-978-963-9835-17-7	www.fvm.hu/main.php?folderID=2022 www.campden.hu/fo_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	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	Berczell Attila Baltás Lászlóné Nagy Attila; Dégen Gyula; Werli József	01. 07. 2007	ISBN-978-963-9835-11-5	www.fvm.hu/main.php?folderID=2022 www.campden.hu/fo_higieniai_gyakorlat.php www.efosz.hu/aktualitasok/higieniai_utmutato_hu	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)	I.S. 341:2007		www.nsa.ie	Retail (wholesale)
Hygiene in the catering sector	Hygiene in the catering sector	IE	EN	National standards authority of Ireland (NSAI)	I.S. 340: 2007			Catering
Guide to Good Hygiene Practice for the Irish beverage manufacturing industry	Guide to Good Hygiene Practice for the Irish beverage manufacturing industry	IE	EN	IBEC (Food and Drinking Federation)	1995		www.nsa.ie	Beverages
Guide to Good Hygiene Practice for the food processing industry	Guide to Good Hygiene Practice for the food processing industry	IE	EN	National standards authority of Ireland (NSAI)	I.S. 342: 1997		www.nsa.ie	Food processing
HACCP for irish pork slaughter	HACCP for irish pork slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	dec-01	ISBN: 1-84170-2056	www.fsai.ie	Meat
HACCP for irish beef slaughter	HACCP for irish beef slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	sept-00	ISBN: 1-84170-121-1	www.fsai.ie	Meat
Packaged Bottled Water	Packaged Bottled Water	IE	EN	National standards authority of Ireland (NSAI)	I.S. 432: 2010		www.nsa.ie	bottled water
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	?		www.ministerosalute.it	Distribution (automatic)
Manuale di corretta prassi igienica	Guide to Good Hygiene Practice for food warehouse and food retail shop managed by cooperative of Trentino region	IT	IT	Federazione trentina delle cooperative SAIT-consorzio delle famiglie cooperative	?		www.ministerosalute.it	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.)	may-06		www.ministerosalute.it	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	mars-06		www.ministerosalute.it	Distribution (food attives, 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		www.ministerosalute.it	Retail
Manuale di corretta prassi igienica per trasporto terrestre e/o distribuzione prodotti alimentari	Guide to Good Hygiene Practice for the transportation and distribution by land of food products	IT	IT	Confederazione generale italiana del traffico e dei trasporti	apr-99		www.ministerosalute.it	Transport & Distribution
Manuale di corretta prassi igienica per la produzione dello zucchero	Guide to Good Hygiene Practice for sugar production	IT	IT	ASSOZUCCHERO	mars-00		www.ministerosalute.it	Sugar
Manuale di corretta prassi igienica per il settore artigianale dei dolciari	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore artigianale dei distillati e liquori	Guide to Good Hygiene Practice for the artisanal liquors and spirits sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	Beverages (alcoholic)
Manuale di corretta prassi igienica per il settore artigianale delle conserve vegetali	Guide to Good Hygiene Practice for the artisanal preserved vegetables sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	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	?		www.ministerosalute.it	Catering (agri-tourism)
Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, al settore somministrazione di alimenti nell'agriturismo	Extension of the scope of the guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer, to catering in the agri-tourism sector	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	janv-01		www.ministerosalute.it	Catering (agri-tourism)
Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, redatto dalla confederazione nazionale coltivatori diretti	Guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	fev-99		www.ministerosalute.it	Food processing (at farm level)
Manuale di corretta prassi igienica riguardante il settore delle imprese di commercializzazione alimentare all'ingrosso	Guide to Good Hygiene Practice for wholesale food marketers	IT	IT	FEDERGROSSISTI	jun-98		www.ministerosalute.it	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	?		www.ministerosalute.it	Retail
Manuale di corretta prassi igienica per il trasporto di alimenti su natante	Guide to Good Hygiene Practice for the transportation of food on boats	IT	IT	CONFARTIGIANATO Venezia; EBAV.	apr-01		www.ministerosalute.it	Transport (small boats)
Manuale di corretta prassi igienica per il settore della ristorazione collettiva a bordo di navi di linea	Guide to Good Hygiene Practice for catering on board passenger vessels	IT	IT	ASSOSCILIA	?		www.ministerosalute.it	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	?		www.ministerosalute.it	Dispensing
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for application of the own-checks rules for pork butchers', delicatessens, fishmongers', food shops and fruit and vegetable shops	IT	IT	FIDO-CONFCOMMERCIO (Federazione italiana dettaglianti della alimentazione)	mars-98		www.ministerosalute.it	Retail
L'autocontrollo nelle industrie di trasformazione dei prodotti ittici trattati con il calore	Own-checks handbook for the processing of heat-treated fish products	IT	IT	ANCIT (Associazione nazionale conservieri ittici e delle tonnare)	mars-98		www.ministerosalute.it	Fish products

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Manuale di corretta prassi igienica per le strutture ricettive	Guide to Good Hygiene Practice for the accommodation sector	IT	IT	AICA, UNAI	?		www.ministerosalute.it	Catering (hotel)
Manuale di corretta prassi igienica per l'applicazione della normativa di autocontrollo in occasione di feste, sagre e simili	Guide to Good Hygiene Practice for application of the own-checks rules for fairs, festivals and similar events	IT	IT	UNPLI (Unione nazionale pro loco d'Italia)	mars-99		www.ministerosalute.it	Open air fairs & Exhibitions
Manuale di corretta prassi igienica per la ristorazione collettiva	Guide to Good Hygiene Practice for contract catering	IT	IT	FERCO (Federazione europea della ristorazione collettiva)	1994		www.ministerosalute.it	Catering
Manuale di buona prassi igienica	Guide to Good Hygiene Practice for the nursery schools sector	IT	IT	FISM (Federazione italiana scuole materne)	?		www.ministerosalute.it	Catering (school)
Manuale di corretta prassi igienica nelle attività di raffinazione e di confezionamento degli oli di oliva e di sansa di oliva	Guide to Good Hygiene Practice for the refining and packaging of olive oil and olive residue oil	IT	IT	ASSITOL - FEDEROLIO	janv-02		www.ministerosalute.it	Olive oil
Manuale di corretta prassi igienica nelle attività di produzione degli oli di semi	Guide to Good Hygiene Practice for the manufacture of oil from oilseeds	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-01		www.ministerosalute.it	Oil
Manuale di corretta prassi igienica per il settore artigianale dei frantoi	Guide to Good Hygiene Practice for the artisanal oil-milling sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Olive oil
Manuale di corretta prassi igienica per il settore artigianale della torrefazione caffè	Guide to Good Hygiene Practice for the artisanal coffee roasting sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per la produzione ed il confezionamento del caffè torrefato	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee	IT	IT	Gruppo Triveneto Torrefattori di Caffè	janv-00		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per la produzione ed il confezionamento di caffè torrefato e per il confezionamento di caffè solubile predisposto dall'associazione italiana industrie prodotti alimentari	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee and the packaging of soluble coffee	IT	IT	Ass. Italiana Industrie Prodotti Alimentari e Ass. Nazionale Torrefattori Caffè	may-99		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per il settore ortofruttilicolo-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)	apr-99		www.ministerosalute.it	Fruit & vegetables
Manuale di corretta prassi igienica destinato alle aziende di trasformazione industriale del pomodoro	Guide to Good Hygiene Practice for industrial tomato processing	IT	IT	Associazione italiana industrie prodotti alimentari	apr-99		www.ministerosalute.it	Processed tomatoes
Manuale di corretta prassi igienica per il settore ortofruttilicolo	Guide to Good Hygiene Practice for the fruit and vegetable sector	IT	IT	Federazione Trentina della Cooperative & Associazione Produttori Agricoli Trentini. APOT	may-99		www.ministerosalute.it	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	janv-99		www.ministerosalute.it	Wholesale (fruit, vegetables)
Manuale di corretta prassi igienica per la produzione di olio vergine die oliva presentato	Guide to Good Hygiene Practice for the manufacture of virgin olive oil	IT	IT	Federazione Regionale COLDIRETTI Lombardia	dec-98		www.ministerosalute.it	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	feb-99, incl. rev. 2006		www.ministerosalute.it	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)	janv-00		www.ministerosalute.it	Fruit & Vegetables
Manuale di corretta prassi igienica per il settore oleario	Guide to Good Hygiene Practice for the oil sector	IT	IT	Consorzio nazionale degli olivicoltori (CNO)	dec-99		www.ministerosalute.it	Oil
Manuale di corretta prassi igienica per il settore delle margarine, grassi da spalmare e relative miscele	Guide to Good Hygiene Practice for margarine, spreadable fats and mixtures of fats	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-00		www.ministerosalute.it	Margarine & Fats
Manuale di corretta prassi igienica per la trasformazione e sommercializzazione di prodotti ortofruttili	Guide to Good Hygiene Practice for the processing and marketing of fruit and vegetable products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	jun-99		www.ministerosalute.it	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)	jun-99		www.ministerosalute.it	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	?		www.ministerosalute.it	Meat & Meat products
Manuale di corretta prassi igienica e linee guida per l'adozione del sistema HACCP nella gestione di esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the adoption of the HACCP system in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma	jun-98		www.ministerosalute.it	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	oct-07		??? 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	?		www.ministerosalute.it	Butcher's shop
Manuale di corretta prassi igienica per le case di cura private	Guide to Good Hygiene Practice for private medical establishments	IT	IT	Associazione Italiana Ospedali Privati (AIOP)	janv-98		www.ministerosalute.it	Catering (hospital)
Manuale di corretta prassi igienica per il settore delle associazioni religiose e degli istituti socio-sanitari	Guide to Good Hygiene Practice for religious associations and social and healthcare institutes	IT	IT	ARIS	janv-98		www.ministerosalute.it	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		www.ministerosalute.it	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)	jun-98		www.ministerosalute.it	Beverages (soft)
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Guide to Good Hygiene Practice for the beer and malt industry	IT	IT	Associazione degli industriali della birra e del malto (ASSOBIRRA)	jun-98		www.ministerosalute.it	Brewery
Manuale di corretta prassi igienica per il settore enologico	Guide to Good Hygiene Practice for the wine sector	IT	IT	FEDERVINI, ASSOENOLOGI, UNIONVINI	mars-99		www.ministerosalute.it	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	feb-99		www.ministerosalute.it	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 mescolta della birra	Supplements to the guide to Good Hygiene Practice and HACCP sheets for the beer and malt industry for the transportation, storage and dispensing of beer	IT	IT	Associazione degli Industriali della Birra e del Malto	jul-99		www.ministerosalute.it	Distribution (beer)
Manuale di corretta prassi igienica del processo produttivo degli alcoli e delle acquaviti	Guide to Good Hygiene Practice for the production of alcoholic drinks and spirits	IT	IT	Associazione Nazionale industriali distillatori di alcoli e di acquaviti & Istituto Nazionale Grappa	nov-98		www.ministerosalute.it	Beverages (alcoholic)
Manuale di corretta prassi igienica per le aziende viti-vinicole	Guide to Good Hygiene Practice for wine producers	IT	IT	Federazione Regionale COLDIRETTI Lombardia	oct-99		www.ministerosalute.it	Wine
Manuale di corretta prassi igienica e HACCP per i prodotti dolciari	Guide to Good Hygiene Practice and HACCP for confectionery products	IT	IT	Associazione Industrie Dolciarie Italiane (AIDI)	jun-98, new edition 2007		www.ministerosalute.it	Confectionary

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale di corretta prassi igienica per il settore artigianale della molitura	Guide to Good Hygiene Practice for the artisanal milling sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	fev-99		www.ministerosalute.it	Milling industry
Manuale di corretta prassi igienica per la produzione e stoccaggio di cereali	Guide to Good Hygiene Practice for production and storage of cereals	IT	IT	Federazione Regionale COLDIRETTI Lombardia	jun-99		www.ministerosalute.it	Cereals
Manuale di corretta prassi igienica per la pasticceria artigianale	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	Confederazione pasticceri italiani (CONPAIT)	may-99		www.ministerosalute.it	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	?		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore artigianale della pasticceria	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore della produzione e commercializzazione dei semilavorati per panificazione e pasticceria	Guide to Good Hygiene Practice for the production and marketing of semi-finished products for baking and confectionery	IT	IT	Associazione Italiana dell'Industria Olearia (ASSITOL)	oct-99		www.ministerosalute.it	Bakery & Confectionary
Manuale di corretta prassi igienica per l'industria molitura	Guide to Good Hygiene Practice for the milling industry	IT	IT	Associazione industriali mugnai e pastai d'Italia (ITALMOPA)	oct-99		www.ministerosalute.it	Milling industry
Manuale di corretta prassi igienica per il settore artigianale della panificazione e prodotti da forno	Guide to Good Hygiene Practice for the artisanal bread and bakery products sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	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)	feb-08		www.ministerosalute.it	Bakery
Manuale di corretta prassi igienica per le aziende di stoccaggio di cereali e proteoleaginosi	Guide to Good Hygiene Practice for storage of cereals and proteoleaginous crops	IT	IT	Unione nazionale cereali oleaginose e proteiche (U.N.A.C.O.P.)	dec-99		www.ministerosalute.it	Cereals
Manuale di corretta prassi igienica per le riserie non parboiled	Guide to Good Hygiene Practice for non-parboiled rice	IT	IT	AIRI, CCIAA, CNA	dec-00		www.ministerosalute.it	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)	?		www.ministerosalute.it	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		www.ministerosalute.it	Milk & Milk products
Manuale di corretta prassi igienica per il settore artigianale della pizzeria	Guide to Good Hygiene Practice for the artisanal pizza sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	Pizza
Manuale di corretta prassi igienica per il settore artigianale della ristoreria gastronomia	Guide to Good Hygiene Practice for the artisanal gastronomic catering sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	oct-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per la ristorazione	Guide to Good Hygiene Practice for the restaurant trade	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per la gastronomia	Guide to Good Hygiene Practice for the gastronomy sector	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per il settore artigianale della pasta alimentare	Guide to Good Hygiene Practice for the artisanal pasta sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	Pasta
Manuale di corretta prassi igienica per l'imballaggio delle uova	Guide to Good Hygiene Practice for egg packing	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		www.ministerosalute.it	Eggs
Manuale di corretta prassi igienica per la produzione del miele	Guide to Good Hygiene Practice for honey production	IT	IT	Unione nazionale associazioni apicoltori italiani (UNAPI), Federazione apicoltori italiani (FAI)	oct-98	88-86296-04-5	www.ministerosalute.it	Honey
Linee guida per l'applicazione dei principi generali di igiene e del sistema HACCP nell'industria della pastificazione	Guidelines for application of the general rules of hygiene and the HACCP system in the pasta industry	IT	IT	Unione industriali pastai italiani (UNIPI)	sept-98		www.ministerosalute.it	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)	?		www.ministerosalute.it	Ice-cream
Manuale di corretta prassi igienica per la gelateria artigianale	Guide to Good Hygiene Practice for artisanal ice-cream making	IT	IT	FIPE	jun-98		www.ministerosalute.it	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	?		www.ministerosalute.it	Milk & Milk products
Manuale di corretta prassi igienica per le industrie produttrici di conserve vegetali all'aceto, all'olio, in salamoia e specialità affini	Guide to Good Hygiene Practice for industries producing preserved vegetables	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	jun-02		www.ministerosalute.it	Preserved vegetables
Manuale di corretta prassi igienica sul confezionamento di funghi essiccati	Guide to Good Hygiene Practice for the packaging of dried mushrooms	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	fev-02		www.ministerosalute.it	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	?		www.ministerosalute.it	Catering (hospital)
Manuale di corretta prassi igienica per la produzione di preparati per brodo, minestre, estratti e prodotti affini	Guide to Good Hygiene Practice for the production of preparations of extracts for soups, bouillon and other similar products	IT	IT	AIIP	jun-03		www.ministerosalute.it	Soups, Bouillon
Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici (conserve vegetali appertizzate)	Guide to Good Hygiene Practice for production of preserved vegetables products obtain by heat treatments	IT	IT	Associazione Nazionale industriali distillatori conserve alimentari	mars-99		www.ministerosalute.it	Vegetables (heat treatment)
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo e di rintracciabilità in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for the implementation of self-control and traceability in retail shops such as delicatessen shops, take away shops, fishery, fruits, vegetables and other type of retail shops	IT	IT	FIDA	janv-05		www.ministerosalute.it	Retail (self-control, traceability)
Linee guida per l'implementazione di un sistema di tracciabilità e rintracciabilità nei settori del commercio al dettaglio	Guideline for the implementation of a traceability system in retail sector	IT	IT	FIDA	janv-05		www.ministerosalute.it	Retail (traceability)
Manuale di corretta prassi igienica per gli integratori alimentari e i prodotti salutistici	Guide to Good Hygiene Practice for food supplements and special medical/health purposes	IT	IT	FEDER, SALUS	dec-04		www.ministerosalute.it	Food supplement & Special health purposes
Manuale di corretta prassi igienica per la prevenzione dei rischi igienico-sanitari nella produzione enologica siciliana	Guide to Good Hygiene Practice for the preservation of hygiene risks in the vine production in Sicily	IT	IT	L'istituto regionale della Vite e del Vino	sept-03		www.ministerosalute.it	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	Aug-07		www.unaproa.com	Nuts
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti	Guide to Good Hygiene Practice for food vending machines according to temperature	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	feb-08		www.confida.com	Distribution (cold store)
Manuale di corretta prassi igienica per la distribuzione di acqua in boccioni	Guide to Good Hygiene Practice for food vending machines	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	feb-08		www.confida.com	Distribution (automatic)
Manuale di corretta prassi igienica per la distribuzione automatica di alimenti conservati in legame di temperatura	Guide to Good Hygiene Practice for bottled water vending machines	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)	feb-08		www.confida.com	Distribution (automatic)
Manuale per il settore della panificazione industriale	Guideline for field of industrial bakery	IT	IT	AIIPA (Associazione Italiana Industrie Prodotti Alimentari)			alipa@aiipa.it	Food industry

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale per le imprese agricole	Guideline for farms	IT	IT	CIA (Confederazione Italiana Agricoltori)			t.buffa@cia.it	Farm
Manuale per l'industria molitoria	Guideline for milling industry	IT	IT	ITALMOPA (Associazione Industriali Mugnai d'Italia)			italmopa@italmopa.it	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)			manfredini@coldiretti.it	Farm
Manuale per la distribuzione automatica di alimenti	Guideline for automatic distribution of food	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)			michele.evovi@confida.com	Distribution (automatic)
Manuale per la distribuzione automatica di acqua in bottioni	Guideline for automatic distribution of water in bottle	IT	IT	CONFIDA (Associazione Italiana Distribuzione Automatica)			michele.evovi@confida.com	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)			michele.evovi@confida.com	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	AIPA (Associazione Italiana Industrie Prodotti Alimentari) e ANT (Associazione Nazionale Torrefattori di Caffè)			aipa@aipa.it	Coffee
Manuale per la produzione primaria-attività di pesca	Guideline for primary production-fishing	IT	IT	Confcooperative-Lega Pesca			segreteria@legapesca.it	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)	Aug-10		flamini.q@aia.it	farm
Manuale di corretta prassi igienica per gli allevamenti bufalini	Good hygiene practice for farm buffalo	IT	IT	AIA (Associazione Allevatori Italiani)	Dec-10		flamini.q@aia.it	farm
Manuale di corretta prassi igienica per gli allevamenti suinicoli	Good hygiene practice for farm pig	IT	IT	AIA (Associazione Allevatori Italiani)			flamini.q@aia.it	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)			assitol.it	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	05/05/11		segreteria@assobirra.it	brewery
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
Sviežiųjų 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 supirkimo, paruošimo ir saugojimo įmonėms	Guide to Good Hygiene Practice for grain preparation and storage establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		www.sam.lt	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		www.sam.lt	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	www.sam.lt	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	www.sam.lt	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 kremtinės konditerijos įmonių geros higienos praktikos taisyklės	Guide to Good Hygiene Practice for confectionary establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-09-711-6		Confectionary
Guide de bonnes pratiques d'hygiène et d'application des principes HACCP destiné 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	Sep-11		www.cdm.lu/pls/CDM/download_file?id=100590&lg=FR&td=CO&ctvpe=1	hygiene, HACCP food establishments
Guide de bonnes pratiques d'hygiène destiné aux brasseries		LU	DE FR	Fédération des brasseurs luxembourgeois			www.fedil.lu	
Guide de bonnes pratiques pour établissements du secteur de soins		LU	DE FR	Entente des hôpitaux			www.ehl.lu	
Guide de bonnes pratiques d'hygiène pour établissements de restauration	Guide to Good Hygiene Practice: in the HORESCA sector	LU	DE FR	HORESCA			www.horesca.lu	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	15.05.2007		www.zm.gov.lv/?sadala=1062	meat/ slaughterhouse
Labas higiēnas prakses vadlīnijas trušu audzēšanā, pirmāpstrādē un realizācijā bioloģiskajā lauksaimniecībā	Guidelines of Good Hygiene Practice for rearing, primary treatment and distribution of rabbits in organic farming	LV	LV	association	15.05.2007		www.zm.gov.lv/?sadala=1062	hygiene
Labas higiēnas prakses vadlīnijas kaltētu garšaugu, tējas un ārstniecības augu pirmāpstrādei, 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	15.05.2008		www.zm.gov.lv/?sadala=1062	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	22.02.2007		www.zm.gov.lv/?sadala=1062	hygiene
Labas higiēnas prakses vadlīnijas atklāta tipa ēdināšanas uzņēmumiem	Guidelines of Good Hygiene Practice for public catering establishments	LV	LV	Working group	22.02.2007		www.zm.gov.lv/?sadala=1062	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	22.02.2007 updated: 22.03.2007.		www.zm.gov.lv/?sadala=1062	catering
Labas higiēnas prakses vadlīnijas gaļas ieguvei mobilajā kautuvē	Guidelines of Good Hygiene Practice for production of meet at a mobile slaughterhouse	LV	LV	association	22.02.2007		www.zm.gov.lv/?sadala=1062	meat/ slaughterhouse
Labas ražošanas prakses vadlīnijas strausu saimniecībām	Guidelines of Good Hygiene Practice for ostrich farms	LV	LV	association	22.02.2007		www.zm.gov.lv/?sadala=1062	hygiene
Labas higiēnas un ražošanas prakses vadlīnijas konditorejas un precu koctiekas uzņēmumos	Guidelines of Good Hygiene Practice for confectionery and precooked food establishments	LV	LV	association	22.02.2007		www.zm.gov.lv/?sadala=1062	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	22.02.2007		www.zm.gov.lv/?sadala=1062	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	22.02.2007		www.zm.gov.lv/?sadala=1062	Fishery/ Fish products
Labas higiēnas prakses vadlīnijas alus nozarei	Guidelines of good hygiene practice for brewage	LV	LV	Working group	22.02.2007		www.zm.gov.lv/?sadala=1062	Beverage/beer
Labas higiēnas prakses vadlīnijas pārtikas ražošanai mājas apstākļos	Guidelines of good hygiene practice for domestic production of food	LV	LV	Working group	22.02.2007		www.zm.gov.lv/?sadala=1062	Hygiene

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Labas higiēnas un ražošanas prakses vadlīnijas piena pārstrādes uzņēmumiem	Guidelines of good hygiene and production practice for milk processing establishments	LV	LV	association	22.02.2007		www.zm.gov.lv/?sadala=1062	Milk
Biškopības produktu primārās ražošanas vadlīnijas	Guidelines for primary production of beekeeping products	LV	LV	Working group	22.02.2007		www.zm.gov.lv/?sadala=1062	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	08.05.2007		www.zm.gov.lv/?sadala=1062	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	08.05.2007		www.zm.gov.lv/?sadala=1062	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	08.05.2007		www.zm.gov.lv/?sadala=1062	Meat products
Atzvēsētu, rūpnieciski ražotu gatavo produktu labas higiēnas prakses vadlīnijas	Guidelines of good hygiene practice for commercial ready-to-eat products	LV	LV	Working group	08.05.2007		www.zm.gov.lv/?sadala=1062	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	08.05.2007		www.zm.gov.lv/?sadala=1062	fruits and vegetables
Labas higiēnas prakses vadlīnijas gaļas produktu ražošanā	Guidelines of good hygiene practice for production of meat products	LV	LV	Working group	08.05.2007		www.zm.gov.lv/?sadala=1062	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	Aug-11		www.suikerstichting.nl	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	Oct-08		www.voedingscentrum.nl	Catering (hospital)
Hygiëncode voor de visdetailhandel	Guide to Good Hygiene Practice for fishmongers	NL	NL	Productschap Vis	Jan-04		www.pvis.nl	Retail (fish)
Hygiëncode voor de broodbakkerij en de banketbakkerij	Guide to Good Hygiene Practice for bakers and confectioners	NL	NL	Nederlands Bakkerij Centrum	Jun-08	ISBN: 90-74987-09-8	www.nbc.nl	Bakery
Hygiëncode voor het poeliersbedrijf	Guide to Good Hygiene Practice for poultry retailing	NL	NL	Productschappen Vee, Vlees en Eieren	Mar-11		www.pve.nl	Retail (poultry)
Hygiëncode natuurlijk mineraal- en bronwater	spring waters Guidelines for applying HACCP within the natural mineral waters and spring waters industry	NL	NL	Nederlandse Vereniging Frisdranken, Waters, Sappen	Jan-10		www.frisdrank.nl	Water
Hygiëncode voor de kleinschalige detailhandel in zuivel	Guide to Good Hygiene Practice for small-scale dairy retailing	NL	NL	Productschap Zuivel	Jan-11		www.produzuivel.nl	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	aug-95, mar-03		www.pgd.nl	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	1.10. 2007		www.tln.nl	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	dec-01		www.minvws.nl	Wholesale (beverages, catering)
Hygiëncode voor de horeca	Guide to Good Hygiene Practice for hotel, restaurant, café, bar	NL	NL	Bedrijfschap Horeca en Catering	Sep-07		www.kenniscentrumhoreca.nl	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)	Jan-10		www.frisdrank.nl	Beverages (soft)
HACCP in de mouterij en brouwerij	Guide to Good Hygiene Practices for malting and brewing	NL	NL	Centraal Brouwerij Kantoor	nov-02		www.cbk.nl	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	Mar-11		www.bedr-horeca.nl	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	nov-96, mar-02		www.pve.nl	Eggs & Egg products
Hygiëncode voor het slagersbedrijf	Good Hygiene Practice for butchers	NL	NL	Koninklijke Nederlandse Slagersorganisatie	Jun-10		www.knsnet.nl	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) / Gilde van vrijwillige molenaars (GVM)	jun-08		www.molenaarsgilde.nl	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	Sep-09		www.graan.com/nl	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	version no. 2 (apr-08)		www.tuinbouw.nl	Fruit & Vegetables
Hygiëncode voor de wijnsector 2011	Guide to Good Hygiene Practice for the wine sector 2011	NL	NL	Productschap Wijn	May-11		www.wijninfo.nl	Wine
NAO hygiëncode kleinverpakkers van ongeschilde aardappelen	Guide to Good Hygiene Practice for small packages of unpeeled potatoes	NL	NL	Nederlandse Aardappel Organisatie (NAO)	aug-03		www.minvws.nl	Potatos
Hygiëncode Stichting Overlegplatform Restaurantketens (STOR) 2009	Guide to Good Hygiene Practice for restaurant chain (STOR) 2009	NL	NL	Stichting Overlegplatform Restaurantketens (STOR)	Dec-09			Catering (restaurant)
Hygiëncode voor de contract- en inflightcatering	Hygiene-code for contract- and inflightcatering	NL	NL	VENECA	Jan-10		www.veneca	Catering
Hygiëncode voor de voedingsverzorging in woonvormen	Guide to Good Hygiene practice for social treatment centres	NL	NL	Voedingscentrum Nederland	Jan-07		www.vnpi.nl	Catering (hospital, kindergarten, social centre)

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Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen	Good Hygiene Practice for food safety system of petrol stations			Vereniging Nederlandse Petroleumindustrie	Jul-09		www.vnpi.nl	Petrol-station stores
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	Jun-11		www.minvws.nl	Fruit & Vegetables & Mushrooms
CBL Hygiëncode 2011	Guide to Good Hygiene Practice for supermarkets 2011	NL	NL	Centraal Bureau Levensmiddelenhandel	Mar-11		www.cbl.nl	Retail (supermarket)
Hygiëncode ambulante handel verkoop eet- en drinkwaren	Good Hygiene Practice for house to house sales of food and drinks	NL	NL	Hoofdbedrijfschap detailhandel	Jun-04		www.hbd.nl	Retail
Voedselveiligheid certificaat (VVAK)	Certificate in field cropping	NL	NL	Hoofproductschap Akkerbouw	Jan-06		www.hpa.nl	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)	May-04		www.votob.nl	Oil & Fats
Hygiëncode voor kleine instellingen (Jeugdzorg, Welzijn, Maatschappelijke Dienstverlening en Kinderopvang)	Guide to Good Hygiene Practice for small institutions (youth care, welfare, public service and child care)	NL	NL	Maatschappelijke Ondernemers Groep	Dec-07		www.mogroep.nl	catering
EurepGap IFA Schema Plantaardig	Good Hygiene Practice for plant primary production	NL	NL	EUREPGAP c/o FoodPLUS GmbH	2.0 march-05	Code Ref.: IF 2.0 CP	www.eurep.org	Plant primary production
Hygiëncode voor aan boord van een vaartuig gekookte schaal- en schelpdieren	Guide to Good Hygiene Practice for cooking of crustaceans and molluscs on board of vessels	NL	NL	Productschap Vis	Sep-07		www.pvis.nl	Crustaceans and molluscs
Hygiëncode voor Verzend- en zuiveringscentra	Guide to Good Hygiene Practice for dispatch and purification centres	NL	NL	Productschap Vis	Sep-07		www.pvis.nl	Dispatch and purification centres
Voedsel- en Voedselveiligheid Akkerbouw (VVAK)	Food- and Feed safety Arable Farming	NL	NL	Certificeringsoverleg Akkerbouw / Productschap Akkerbouw	seizoen 2007/2008		www.productschapakkerbouw.nl/teelt/voedsel--en-voedselveiligheid-akkerbouw-vvak	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	version no.7.5 (march 2008)		www.dgbbv.nl/ikb2004/index-ikb2004-p.htm?main/frames/reglement_frame.htm	primary production, pigs , private quality scheme
Regeling IKB Varken	Integrated chain control and quality scheme for pigs	NL	NL	CBD B.V.	Version 2.0 (Dec 2008)		85.17.176.217:8080/mediabasket/CBS%20-%20IKBVarken/documenten/IKBVarken_Voorschrift_en_Varkenshouders_2.0_071227.pdf?itemId=1381169	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	feb-09		www.cbrb.nl	Transport (barge)
Hygiëncode Vleeskalveren	Veal calves	NL	NL	Productschappen Vee, Vlees en Eieren, Productschap Vee en Vlees (PVV)	Mar-10		www.ikbkalveren.nl/upload/regeling/2010-079-NO145a%20versie%203%20website.pdf	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)	2010-025-NO024 17-03-2010		www.pve.nl/wdocs/dbedrlifsnat/up1/ZehcwbkIW_2010-025-NO024.doc-20110120140552.pdf	Cattle, beef, primary production, food, feed
Hygiëncode voor de boerderijzuivelsector	Guide for dairy production in farms	NL	NL	Productschap Zuivel	2006		www.prodzuivel.nl	dairy production on farms
Hygiëncode voor handelaren in chemische producten 2011	Guide for traders in chemical products	NL	NL	Verbond van handelaren in chemische producten	2011			chemical products
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	www.tuinbouw.nl	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 powstała z inicjatywy głównego inspektora sanitarnego	2004		www.fapa.com.pl	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-usługowa spółdzielnia samopomoc chlopska	2004	ISBN: 83-919549-3-5	www.fapa.com.pl	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	39022	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	1st edition 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)	Jun-08		www.aniga.pt	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)	Mar-07		www.aped.pt	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)	Sep-06		www.ancipa.pt	

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Código de boas práticas de higiene das águas minerais naturais e das águas de nascente	Guide to Good Hygiene Practice for natural mineral waters and spring waters	PT	PT	APIAM	Mar-01		www.apiam.pt	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)	?		www.acip.pt	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	Mar-08		www.anirsf.pt	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)	Jul-02		www.anilact.com	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)	Mar-07		www.uniprofrutol	Fruits
Código de boas práticas de higiene para a indústria de gorduras, margarinas e cremes de barrar	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39)	Oct-01			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	Nov-09		www.aihsa.pt	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)	?		www.aresp.pt	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)	?		www.fapa.com.pl	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)	?		www.aresp.pt	Catering (coffee shops)
Boas praticas de produção de gelados	Guide to Good Hygiene Practice for Ice-cream production	PT	PT	Associação Nacional dos Industriais de Gelados Alimentares (ANIGA)	Jun-08		www.aniga.pt	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)	Mar-07		www.aped.pt	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)	Sep-06		www.ancipa.pt	
Código de boas práticas de higiene das águas minerais naturais e das águas de nascente	Guide to Good Hygiene Practice for natural mineral waters and spring waters	PT	PT	APIAM	Mar-01		www.apiam.pt	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)	?		www.acip.pt	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	Mar-08		www.anirsf.pt	Fruit juices
Código de Boas Práticas de Higiene e Segurança Alimentar	Guide to Good Hygiene Practice and Food Safety	PT	PT	Associação Portuguesa de Hotelaria Restauração e Turismo	Nov-08		www.aphort	catering (hotel & restaurant)
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)	Jul-02		www.anilact.com	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)	Mar-07		www.uniprofrutol	Fruits
Código de boas práticas de higiene para a indústria de gorduras, margarinas e cremes de barrar	Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats	PT	PT	Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas (CT39)	Oct-01			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	Nov-09		www.aihsa.pt	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)	?		www.aresp.pt	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)	?		www.fapa.com.pl	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)	?		www.aresp.pt	Catering (coffee shops)
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)	Mar-08		www.aresp.pt	Transport
Código de Boas Práticas na Exploração Pecuária	Guide to Good Hygiene Practice for farming	PT	PT	Confederação dos Agricultores de Portugal	Dec-09		www.cap.pt	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)	Oct-01			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)	Oct-01			Oil
Guia de boas práticas, higiene, segurança e controlo alimentar	Guide to Good Practice for food hygiene, safety and control	PT	PT	Associação de Hotelaria de Portugal (AHOPT)	Oct-05		www.hoteis-portugal.pt	Catering
Manual de Segurança Alimentar	Guide to Good Practice for food safety	PT	PT	Associação Comercial de Braga	Aug-08		www.acbraga.pt	
Ghid de bune practici în agricultură	Guide of good agricultural practices	RO	RO	Romanian National Association of Milling and Bakery Industries (ANAMOB)	2006		www.anamob.ro	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	www.rompan.ro	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	www.anamob.ro	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	www.april.org.ro	milk

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Ghid de bune practici pentru siguranta alimentelor – managementul sigurantei	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	www.anamob.ro	wheat
Ghid de bune practici pentru siguranta alimentelor – managementul sigurantei 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	www.anamob.ro	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	www.anamob.ro	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	www.rompan.ro	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	www.anamob.ro	Pastry and confectionary products
Ghid de bune practici pentru siguranta alimentelor – managementul sigurantei	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	www.anamob.ro	bakery
Ghid de bune practici pentru siguranta alimentelor – anagementul sigurantei	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	www.anamob.ro	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	www.rma.ro	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	www.zahar.ro	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 Bussiness Operators in canned fruit and vegetables industry	2006		www.romalimenta.ro	Canned fruits and vegetables
Ghid de bune ractice privind retragerea/rechemarea produselor alimentare de pe piata	Guide of good practice for withdrawn/recall of food products from the market	RO	RO	Romanian Federation of Food Business Industry – Romalimenta	2008		www.romalimenta.ro	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		psipbr@clicknet.ro	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		www.rosilva.ro	wild game meat
Branschriktlinjer för hygienisk produktion av mjölkprodukter	Guide for hygienic production of milk products	SE	SE	Svensk mjölk	version 2a 2010		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	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		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Milk products
Branschriktlinjer för hygienisk mjölkproduktion	Guide for hygienic production of milk	SE	SE	Svensk mjölk	2007		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Milk
Branschriktlinjer för kontroll av den obehandlade mjölkens kvalitet	Guide for control of raw milk hygienic quality	SE	SE	Svensk mjölk	2007		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Milk
Branschriktlinjer för hygienisk intranspport av obehandlad mjölk från gård	Guide for hygienic transport of raw milk from farm	SE	SE	Svensk mjölk	2007		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Milk
Branschriktlinjer för äggpackerier	Guide for egg packing centres	SE	SE	Svenska ägg AB	2006		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	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		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Allergy
Branschriktlinjer för livsmedelsindustri och dagligvaruhandel-allergi och annan överkänslighet, hantering och märkning - ändringsblad	Guide for food industry and retail sale: Allergy and other food intolerance, managements and labelling - sheet of change	SE	SE	Livsmedelsindustrin och dagligvaruhandeln	2009		http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Allergy
Branschriktlinjer för bageri och konditori "Rent mjöl i påsen"	Guide for bakery and confectionary	SE	SE	Sveriges bagare och konditorier AB	2006	ISBN: 91-631-8123-1	http://www.slv.se/sv/grupp2/livsmedelstforetag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Bakery

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Branschriktlinjer för dagligvaruhandeln - Säker mat i din butik!	Guide for retail sale	SE	SE	Svensk dagligvaruhandel	2009		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Retail
Branschriktlinjer för dagligvaruhandeln - Säker mat i din butik! - ändringsblad	Guide for retail sale - sheet of change	SE	SE	Svensk dagligvaruhandel	nr 1 2010		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Retail
Branschriktlinjer för tillverkning av fiskprodukter	Guide for production of fish products	SE	SE	Fiskbranschens riksförbund	2007		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Fish products
Branschriktlinjer för räkfiske	Guide for shrimp fishing	SE	SE	Sveriges fiskares riksförbund	2007		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Shrimps
Branschriktlinjer för att undvika fusariumtoxiner i spannmål 2011	Guide to avoid fusarium toxins in grain 2011	SE	SE	Arbetsgruppen för fusariumtoxiner	2011		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Grain
Branschriktlinjer för hantering av honung - "Säker honung"	Guide for safe production of honey	SE	SE	Biodlarna	2010		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Honey
Branschriktlinjer för säkra kosttillskott till konsument	Guide for production of safe food supplements	SE	SE	Svensk Egenvård	2009		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Food supplements
Branschriktlinjer för säker mat i servicehandeln	Guide for safe food in fast food sector	SE	SE	Svensk servicehandel & Fast food	2009		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	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	SE	JTI - Institutet för jordbruks- och miljöteknik	2009		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Meat
Branschriktlinjer för temperaturdisciplin i hantering av kylda och djupfryssta livsmedel	Guide for cold and deep frozen food	SE	SE	Djupfrysingsbyrån	2007		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Cold and frozen food
Branschriktlinjer för vendingbranschen	Guide for vending sector	SE	SE	Svenska vendingföreningen	2010		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Vending
Branschriktlinjer för småskalig produktion av vin- och spritdrycker	Guide for small scale production of wine and spirit drinks	SE	SE	Svenska vinodlarföreningen	2008		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Wine and spirits
Branschriktlinjer för säker mat inom vård, skola och omsorg	Guide for safe food in public sector	SE	SE	Sveriges kommuner och landsting	2009		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Public sector
Branschriktlinjer för säker mat i idrottsrörelsen	Guide for safe food in the sports association	SE	SE	Riksidrottsförbundet	2011		http://www.slv.se/sv/grupp2/livsmedelstoretag/Va-gledningar-och-branschriktlinjer/Branschriktlinjer1/	Catering
Smernice za mikrobiološko varnost živil, ki so namenjena končnemu potrošniku	Guides to microbiological safety of food intended for final consumers	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	dec-05			Microbiology
Smernice dobre higienske prakse/HACCP za kuhinje vrte	Guide to good hygiene practice/HACCP for kitchens in kindergartens	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	aug-05			Catering (kindergarden)
Smernice dobrih higienskih navad na načelih sistema HACCP v trgovinski dejavnosti	Guide to good hygiene practice/HACCP for the retail sector	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	jun-05		www.mz.gov.si	Retail sector

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	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	december 2007			Farm Feed
Smernice dobre higienske prakse ya predelavo grojdyja v vino	Guide to good practice/HACCP for wine maker	SI	SI	Kmetijsko gozdarske zbornice Slovenije	14.12. 2007		www.kgzjs.si	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	1, Julay 2007		www.mg.gov.si/fileadmin/mg.gov.si/pageuploads/DNT/PPB/mg_smernice_higienskih_navad_1-49_68-76.pdf	meat and fish
Priručnik 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	1, Julay 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	1, February 2006		www.czs.si/Upload/cebelari_haccp.pdf	honey
Hygienická príručka, sušené nepasterizované cestoviny	Guide to Good Hygiene Practice for production of pasta	SK	SK	Ministry of Agriculture of the Slovak Republic	2 ed. 2010			Pasta
Špecifická hygienická príručka pre pekarsku výrobu	Guide to Good Hygiene Practice for production of bread	SK	SK	Ministry of Agriculture of the Slovak Republic	2004			Bakery
Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrudkového syra v salašných podmienkach	Guide to Good Hygiene Practice on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")	SK	SK	Association of sheep and goat breeders in Slovakia, Banská Bystrica	fev-06			Milk products
Príručka 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	39093			Catering
Špecifická hygienická príručka pre pekársku výrobu - dodatok	Guide to Good Hygiene Practice for production of bread - Supplement	SK	SK	Ministry of Agriculture of the Slovak Republic	29/06/1905			Bakery
Hygienická príručka na zásadách HACCP pre spracovanie ovčieho mlieka a výrobu tradičných výrobkov z ovčieho mlieka v podmienkach salaša - Spracovanie mlieka, Výroba ovčieho hrudkového syra pre bryndziarne, Výroba tradičných špecialít a to – „Ovčí hrudkový syr – salašnický“, „Ovčí salašnický údený syr“, „Žinčica“, Predaj tradičných špecialít	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 špecialít a to – „Ovčí hrudkový syr – salašnický“, „Ovčí salašnický údený syr“, „Žinčica“, Predaj tradičných špecialít	SK	SK	Cech výrobcov ovčieho syra v Turci, Turčianske Kľačany (Guild of sheep cheese producers in Turiec, Turčianske Kľačany)	feb-08			Milk products
Hygienická príručka 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)	01/09/2008			Milk products
Príručka správnej hygienickej praxe pre výrobu vína - "Hygienická príručka vinára"	Guide to Good Hygiene Practice for production of wine - "Hygienic Guide of Vintner"	SK	SK	Občianske združenie Vinna cesta Záhorie (Civil Association "Wine Route Záhorie")	Jul-05			Wine
Špecifická príručka - Technologické postupy a hygienicko-sanitačná príručka malovníára pre výrobu vína	Specific Guide - Technology procedures and hygiene-sanitation guide of small producer of wine for production of wine	SK	SK	Vinohradnícky spolek Rybník a Vinohradnícky spolek Čajkov (Viticulture Association Rybník and Viticulture Association Čajkov)	2010			Wine
Špecifická príručka - Hygienická príručka svätajurského vinohradníckeho spolku	Specific guide - Hygienic Guide of Viticulture Association from Svätý Jur	SK	SK	Svätajurský vinohradnícky spolek (Viticulture Association from Svätý Jur)	2010			wine
Špecifická príručka - Technologické postupy a hygienicko-sanitačná príručka malovníára pre výrobu vína	Specific Guide - Technology procedures and hygiene-sanitation guide of small producer of wine for production of wine	SK	SK	Občianske združenie NEKVINUM, Vinica (Civil Association NEKVINUM, Vinica)	2011			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
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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	www.food.gov.uk/industryguides	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	07/11/2007	ISBN: 978-0-11-243101-5	www.food.gov.uk/industryguides	Distribution (Wholesale)