

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

| Title (original)   | Title (english)   | Country | Langue | Author  | Edition        | ISBN, ISSN | Internet/Contact                                   | Key word                          |
|--|---|---------|--------|---|----------------|------------|--|-----------------------------------|
| Leitlinie fuer Imkereien   | Guidelines for beekeepers   | AT      | DE     | Bundesministerium fuer soziale Sicherheit und Generationen                                |                | ?          |  | Honey                             |
| Leitlinie zur praktischen Handhabung der Umsetzung der Lebensmittelhygieneverordnung in Betrieben, die sich mit der Tiefkühllogistik von Tiefkühlprodukten (ausgenommen Speiseeis) befassen                                    | Guideline for Good Hygiene Practice in cold stores  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Distribution (cold store)         |
| Leitlinie für Gastgewerbebetriebe mit umfangreichem Speisenangebot   | Guideline for the gastronomy sector (large establishments)  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Catering (restaurant)             |
| Leitlinie zur Sicherung der gesundheitlichen Anforderungen an Personen beim Umgang mit Lebensmitteln   | Guideline for personal hygiene  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Personal hygiene                  |
| Leitlinie für Personalschulung   | Guideline for Training  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Training                          |
| Leitlinie für Kleinstbetriebe des Gastgewerbes mit geringem Speisenangebot   | Guideline for the gastronomy sector (small establishments)  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Catering (restaurant)             |
| Leitlinie für Mühlbetriebe   | Guideline for the milling sector  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Milling industry                  |
| Leitlinie für bäuerliche Milchverarbeitungsbetriebe  | Guideline for the artisanal milk production sector  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Milk & Milk products              |
| Leitlinie für Milchverarbeitung auf Almen  | Guideline for the artisanal milk production sector in the mountain  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Milk & Milk products              |
| Leitlinie für Bäckereien   | Guideline for bakery  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Bakery                            |
| Leitlinie für Großküchen, Küchen des Gesundheitswesens und vergleichbare Einrichtungen der Gemeinschaftsverpflegung  | Guideline for canteens, hospitals, kindergarten and other institution of collective nourishment   | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Catering (collective nourishment) |
| Leitlinie für eine gute Betriebspraxis und die Anwendung der Grundsätze des HACCP in Schlachthöfen und Zerlegungsbetrieben für Schweine, Rinder, Schafe, Ziegen und Pferde sowie Herstellungsbetrieben von Fleischerzeugnissen | Guideline for GHP and application of the HACCP system for slaughterhouses and cutting plants for pork, beef, sheep, goat and horse as well as for the production of meat products | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Meat & Meat products              |
| Leitlinie für Konditoreien   | Guideline for confectionery sector  | AT      | DE     | Bundesministerium für Gesundheit und Frauen   |                | ?          | <a href="http://www.bmgf.gv.at">www.bmgf.gv.at</a> | Confectionary                     |
| Guide pour l'autocontrôle pour la production primaire de lait cru<br>Gids voor autocontrole van de primaire productie van rauwe melk<br>Gids autocontrolesysteem   | Guide for self-checking for primary production of raw milk  | BE      | NL     | Groupe de Travail Interprofessionnel IKM/QFL/QMK/Interprofessionele Werkgroep IKM/QFL/QMK | 0 - 06/07/2005 |            | <a href="http://www.ikm.be">www.ikm.be</a>         | Primary production<br>Raw milk    |
|  | Guide for self-checking in the milk   |         | FR     | Belgische Confederatie van de   |                |            |  |                                   |

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| Zuivelindustrie<br>Guide système d'autocontrôle industrie laitière   | industry   | BE      | NL       | Zuivelindustrie (BCZ)<br>vzw/Confédération belge de l'industrie laitière (CBL) asbl   | 1 - 14/01/2005  |            | <a href="http://www.bcz-cbl.be">www.bcz-cbl.be</a>   | Milk & milk products                      |
| Generische autocontrolegids voor pluimveeslachthuis en-uitsnijderij<br>Guide générique autocontrôle pour les abattoirs et ateliers de découpe de volailles | General guide for self-checking for slaughterhouses and cutting plants for poultry | BE      | FR<br>NL | VIP-Belgie vzw/ VIP-Belgique asbl (Vereniging van Industriële Pluimveeslachthuizen/Fédération des Abattoirs industriels de Volailles de Belgique)   | 1 dd 22/12/2005 |            |  | Meat<br>Slaughterhouse                    |
| Gids voor autocontrole van de ophaling en het transport van rauwe melk<br>Guide autocontrole pour la collecte et le transport de lait cru                  | Guide for self-checking for collection and transport of raw milk                   | BE      | FR<br>NL | Interprofessionele Werkgroep IKM-QFL-QML Groupe de Travail Interprofessionnel IKM/QFL/QMK   | 0 dd 16/12/2005 |            | <a href="http://www.ikm.be">www.ikm.be</a>   | Raw milk<br>Transport                     |
| Guide d'autocontrôle en boucherie<br>Gids voor de autocontrole in de slagerij  | Guide for self-checking in butcher shops   | BE      | FR<br>NL | Fédération Nationale des Bouchers, Charcutiers et Trateurs de Belgique<br>Landbond der Beenhouwers, Spekslagers en Traiteurs van België   | 1 - 23/12/2005  |            |  | Meat<br>Butcher shops                     |
| Guide pour l'instauration d'un système d'autocontrôle dans le secteur HO.RE.CA<br>Gids voor de invoering van een autocontrolesysteem in de Horecasector    | Guide for self-checking in the HORECA sector                                       | BE      | FR<br>NL | FED. Ho.Re.Ca Vlaanderen vzw<br>FED. Ho.Re.Ca Bruxelles asbl<br>FED. Ho.Re.Ca Wallonie asbl   | 1 - 17/08/2006  |            | <a href="http://www.fedhorecavlaanderen.be">www.fedhorecavlaanderen.be</a><br><a href="http://www.horecabruxelles.be">www.horecabruxelles.be</a><br><a href="http://www.horecawallonie.be">www.horecawallonie.be</a>   | Catering (hotel)<br>Catering (restaurant) |
| Guide sectoriel de l'autocontrôle pour la production primaire végétale<br>Sectorgids autocontrole voor de primaire plantaardige productie                  | Sector guide for self-checking for primary production of plants                    | BE      | FR<br>NL | Algemeen Boerensyndicaat Boerenbond<br>Fédération Wallone de l'Agriculture<br>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 / Confereratie van de Belgische Bietenplanters | 2 dd 05/07/2007 |            | <a href="http://www.absvzw.be">www.absvzw.be</a><br><a href="http://www.boerenbond.be">www.boerenbond.be</a><br><a href="http://www.fwa.be">www.fwa.be</a><br><a href="http://www.vegaplan.be">www.vegaplan.be</a><br><a href="http://www.cbb.be">www.cbb.be</a> | Plant primary<br>production               |
| Guide d'autocontrôle pour le secteur Brassicole<br>Gids voor de brouwerijsector  | Guide for self-checking for breweries  | BE      | FR<br>NL | Belgische Brouwers<br>Brasseurs Belges  | 1 - 25/06/2007  |            | <a href="http://www.beerparadise.be">www.beerparadise.be</a>   | Beverages (alcoholic)<br>Beer             |

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|---|---|---------|--------|--|-------------------|------------|--|--|
| Guide pour l'instauration d'un système d'autocontrôle pour le commerce de détail en alimentation générale<br>Gids voor de invoering van een autocontrolestelsysteem voor de detailhandel in algemene voedingswaren  | Guide for self-checks in food shops   | BE      | FR NL  | FEDIS VDV UCM  | 1 dd 25/10/2007   |            | <a href="http://www.fedis.be">www.fedis.be</a><br><a href="http://www.unizo.be">www.unizo.be</a><br><a href="http://www.ucm.be">www.ucm.be</a>               | Retail (self-control)                                  |
| Guide sectoriel pour l'instauration d'un système d'autocontrôle dans le secteur des compléments alimentaires<br>Gids voor de invoering van een autocontrolestelsysteem 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 Belgie/Fédération Belge de l'Industrie et du Commerce des Compléments alimentaires, des Produits Naturels, de Réforme et de Diététique) | 1 - 07/08/2007    |            | <a href="http://www.naredi.be">www.naredi.be</a>   | Food supplements                                       |
| Guide d'autocontrôle pour la filière des poulets de chair<br>Autocontrolegids voor de braadkippenkolom  | Guide for self-checking for primary production of chickens  | BE      | FR NL  | Belplume vzw / Belplume asbl   | dd 21/12/2006     |            | <a href="http://www.belplume.be">www.belplume.be</a>   | Chicken primary production                             |
| Guide d'autocontrôle industrie de transformation et négoce des pommes de terre, fruits et légumes<br>Gids Autocontrole aarappelen-groenten-fruit verwerkende industrie en handel  | Guide for self-checking in the potato, vegetable and fruit processing and trade   | BE      | FR NL  | BELGAPOM, NUBELT, VEGEBE   | 1 - 01/12/2006    |            | <a href="http://www.belgapom.be">www.belgapom.be</a><br><a href="http://www.nubelt.be">www.nubelt.be</a><br><a href="http://www.vegebe.be">www.vegebe.be</a> | Food processing;<br>Vegetables and fruits;<br>potatoes |
| 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<br>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 seperated meat of domestic ungulated | BE      | FR NL  | FEBEV; BVK   | 1 - dd 16/01/2008 |            | <a href="http://www.febev.be">www.febev.be</a>   | Slaughterhouse;<br>Meat;<br>Meat products              |

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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<br>Gids voor het ontwikkelen van autocontrolesystemen 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 - 01/08/2007    |            |  | Food industry; Meat products |
| Guide autocontrôle pour la meunerie<br>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   |            |  | Flour mills                  |
| Guide autocontrôle pour le secteur du biscuit, du chocolat, de la praline et de la confiserie<br>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   |            | <a href="http://www.choprabisco.be">www.choprabisco.be</a><br><a href="http://www.fenaco.org">www.fenaco.org</a>   | Food processing; chocolate   |
| Guide d'autocontrôle pour le secteur des cuisines de collectivités et les maisons de soins<br>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 |            | <a href="http://www.hfdv.be">www.hfdv.be</a><br><a href="http://www.vgrb.be">www.vgrb.be</a>   | Catering (hospital)          |
| Guide sectoriel de l'autocontrôle pour la production primaire animale<br>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   | 1 - dd 18/04/2008 |            | <a href="http://www.codiplan.be">www.codiplan.be</a> ;<br><a href="http://www.absvzw.be">www.absvzw.be</a> ;<br><a href="http://www.boerenbond.be">www.boerenbond.be</a> ;<br><a href="http://www.fwa.be">www.fwa.be</a> | Animal primary production    |
| 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        |

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| Οδηγός Υγιεινής για εχολικά κγλικεια   | Guide to good practice for school canteens   | CY      | CY     | Republic of Cyprus, Ministry of Health, Medical and Public Health Services |         | 2007<br>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<br>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                          | <a href="http://www.mze.cz">www.mze.cz</a> | Pasta  |
| Pravidla správné hygienické a výrobní praxe pro výrobce nealkoholických nápojů                               | Guides to Good Hygiene and Manufacture Practice for Production of Non-alcoholic Drinks   | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Beverages (soft)   |
| Pravidla správné hygienické a výrobní praxe pro výrobu škrobu  | Guides to Good Hygiene and Manufacture Practice for Producers of Starch  | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Potatos (Starch)   |
| Pravidla správné hygienické a výrobní praxe pro zmrazené potraviny   | Guides to Good Hygiene and Manufacture Practice for Producers of Deep-frozen Foods   | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Distribution (cold store)                                |
| Pravidla správné hygienické a výrobní praxe – Mléko a mléčné výrobky; Czech Technical Standard – ČSN 56 9601 | Guidelines for Good Hygiene and Manufacturing Practice - Milk and Milk Products; Czech Technical Standard – ČSN 56 9601  | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | aug-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Milk & Milk products                                     |
| Pravidla správné hygienické a výrobní praxe porážek drůbeže a výrobě drůbežního masa                         | Guides to Good Hygiene and Manufacture Practice for Slaughtered Poultry and for the Production of Poultry Meat   | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Meat (Poultry)   |
| Pravidla správné hygienické a výrobní praxe pro maso a msaé výrobky  | Guides to Good Hygiene and Manufacture Practice for Production of Meat and Meat Products   | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Meat & Meat products                                     |
| Pravidla správné ygienické a výrobní praxe pro cukrářskou výrobu – šlehané hmoty                             | Guides to Good Hygiene and Manufacture Practice for Production of Confectionery Goods (Whipped Mixtures for their Production                                   | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | jun-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Confectionary  |
| Pravidla správné hygienické a výrobní praxe – Vejce a výrobky z nich; Czech Technical Standard – ČSN 56 9603 | Guidelines for Good Hygiene and Manufacturing Practice – Eggs and Eggs Products; Czech Technical Standard – ČSN 56 9603  | CZ      | CZ     | Czech food industry; Ministry of Agriculture                               |         | may-06                          | <a href="http://www.mze.cz">www.mze.cz</a> | Eggs & Egg products                                      |

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| Pravidla správné hygienické a výrobní praxe pro minerální vody a ochucené minerální vody  | Guides to Good Hygiene and Manufacture Practice for Production of Mineral Waters and Flavoured Mineral Waters  | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Mineral water              |
| Pravidla správné hygienické a výrobní praxe pro výrobce jemného pečiva  | Guides to Good Hygiene and Manufacture Practice for Production of Pastries and Tarts   | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Bakery                     |
| Pravidla správné hygienické a výrobní praxe pro výrobu lahůdek  | Guides to Good Hygiene and Manufacture Practice for Production of Delicatessen   | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Retail (delicatessen)      |
| Pravidla správné hygienické a výrobní praxe – Sterilovaná zelenina a ovoce; Czech Technical Standard – ČSN 56904  | Guidelines for Good Hygiene and Manufacturing Practice – Sterilized Vegetable and Fruit; Czech Technical Standard – ČSN 56904  | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | may-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Fruit & Vegetables         |
| Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích tepelně opracovaných a trvanlivých masných výrobků   | Guides to Good Hygiene and Manufacture Practice for Production of Heat-Treated Poultry Meat Products and Durable Poultry Meat Products                                 | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Meat products (Poultry)    |
| Pravidla správné hygienické a výrobní praxe – Ryby, vodní živočichové a výrobky z nich; Czech Technical Standard – ČSN 56 9602  | Guidelines for Good Hygiene and Manufacturing Practice – Fish, Aquatic Animals and their Products; Czech Technical Standard – ČSN 56 9602                              | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | may-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Fish products, Aquaculture |
| Pravidla správné hygienické a výrobní praxe pro výrobce jedlé soli a solných výrobků  | Guides to Good Hygiene and Manufacture Practice for Producers of Edible Salt and Salt Products   | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Salt                       |
| Pravidla správné hygienické a výrobní praxe pro výrobce krmných směsí   | Guides to Good Hygiene and Manufacture Practice for Producers of Feedstuffs Mixtures   | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> |                            |
| Pravidla správné hygienické a výrobní praxe pro výrobu ovocných pomazánek a kompotů   | Guides to Good Hygiene and Manufacture Practice for Production of Fruit Spreads and Stewed Fruits  | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Fruit                      |
| Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích polotovarů, drůbežního strojně odděleného masa, drůbežích kuchyňských polotovarů a drůbežích konzerv | Guides to Good Hygiene and Manufacture Practice for Production of Poultry Semi-Products, Poultry Mechanically Separated Meat, Cooked Poultry Products and Poultry cans | CZ      | CZ     | Czech food industry; Ministry of Agriculture  | jun-06  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Meat products (Poultry)    |
| Správná výrobní a distribuční praxe při výrobě medikovaných krmiv   | Good Manufacturing and Distribution Practice in Manufacturing and Distribution of Medicated Feedingstuffs  | CZ      | CZ     | Českomoravské sdružení organizací zemědělského zásobování a nákupu (The Bohemian and Moravian Union of Organizations for Agriculture Supply and Purchase) | déc-05  |            | <a href="http://www.mze.cz">www.mze.cz</a> | Medicated Feedingstuffs    |

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|--|---|---------|--------|--|---------|---|---|-------------------------------------|
| Pravidla správné výrobní a hygienické praxe pro výrobce premixů a krmiv s použitím premixů nebo doplňkových krmiv určených k výživě hospodářských zvířat | The Code of Good Manufacturing and Hygiene Practice for the Manufacturers of Premixtures and Compound Feedingstuffs containing Premixtures or Complementary Feedingstuffs for Farm Animal Nutrition | CZ      | CZ     | Českomoravské sdružení organizací zemědělského zásobování a nákupu (The Bohemian and Moravian Union of Organizations for Agriculture Supply and Purchase)                                      |         |   | <a href="http://www.mze.cz">www.mze.cz</a>  | Premixtures, Compound Feedingstuffs |
| 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)   |         | ISBN 80-0201822-2 (part I); ISBN: 80-02-01823-0 (Part II) | <a href="http://www.npi.cz">www.npi.cz</a>  | Catering                            |
| Systém kritických bodů v gastronomii (HACCP)   | System of Critical Points in Gastronomy   | CZ      | CZ     | České a slovenské odborné nakladatelství, s.r.o.   |         | 2002 ISBN: 80-902553-7-X                                  | <a href="mailto:prodei@con-praha.cz">prodei@con-praha.cz</a>  | HACCP                               |
| Bezpečnost pokrmů v gastronomii  | Safety of meals in Gastronomy   | CZ      | CZ     | České a slovenské odborné nakladatelství, s.r.o.   |         | 2004 ISBN: 80-903401-0-5                                  | <a href="mailto:prodei@con-praha.cz">prodei@con-praha.cz</a> ; <a href="http://www.foodservice.cz">www.foodservice.cz</a>     | Gastronomy                          |
| Systém kritických bodů v obchodě   | System of Critical Points in Food Trade   | CZ      | CZ     | České a slovenské odborné nakladatelství, s.r.o.   |         | 2004 ISBN: 80-903401-2-1                                  | <a href="mailto:predplatne@con-praha.cz">predplatne@con-praha.cz</a> ; <a href="http://www.mobobchod.cz">www.mobobchod.cz</a> | Retail                              |
| Hygieneleitlinien fuer Eierpackstellen   | Hygiene guidelines for egg-packing centres  | DE      | DE     | Zentralverband der deutschen Geflügelwirtschaft e.V. (ZDG)   |         | jul-99  |   | Eggs                                |
| Leitlinien fuer eine gute Hygienepraxis im Fruchthandel  | Guide to Good Hygiene Practice in the fruit sector  | DE      | DE     | Bundesverband Deutscher Fruchthandelsunternehmen e. V. / Zentralverband des Deutschen Früchte-Import und Großhandels e. V. / Bundesvereinigung der Erzeugerorganisationen Obst und Gemüse e. V |         | sept-99   |   | Retail (fruit, vegetables)          |
| Leitlinie fuer eine gute Hygienepraxis in Kühlhäusern (HACCP)  | Guide to Good Hygiene Practice in cold stores   | DE      | DE     | Verband Deutscher Kühlhäuser und Kühllogistikunternehmen e. V.   |         | version 2: dec 2006                                       | <a href="http://www.vdki.de">www.vdki.de</a>  | Distribution (cold store)           |
| Leitlinien fuer eine gute Lebensmittelhygienepraxis beim Lebensmitteltransport   | Transportation of foodstuffs – Guide to Good Hygiene Practice for food transportation   | DE      | DE     | Transfrigoroute Deutschland e. V. und Bundesverbandes Güterkraftverkehr, Logistik und Entsorgung (BGL) e. V.   |         | mars-01   | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>  | Foodstuff (transport)               |
| Leitlinien fuer eine gute Hygienepraxis in der Fruchtsaft-Industrie  | Guide to Good Hygiene Practice in the fruit juices industry   | DE      | DE     | Verband der deutschen Fruchtsaft-Industrie e.V. (VdF)  |         | janv-00   | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>  | Fruit juices                        |
| Leitlinien fuer eine gute Lebensmittelhygienepraxis im Baecker- und Konditorenhandwerk   | Guide to Good Hygiene Practice in the bakery/confectionery sector   | DE      | DE     | Zentralverband des Deutschen Bäckerhandwerks e.V (ZDB)   |         | mars-00   | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>  | Bakery & Confectionary              |
| Lebensmittelhygiene - Reinigung und Desinfektion; DIN 10516  | Food hygiene - Cleaning and disinfection; DIN 10516   | DE      | DE     | Deutsches Institut für Normung e.V.  |         | janv-01   | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>  | Cleaning & Disinfection             |
| Leitlinie fuer eine gute Lebensmittelhygiene-Praxis im Anwendungsbereich der LMHV (Verkaufsbereich) in Fleischereibetrieben                              | Guide to Good Hygiene Practice for butchers   | DE      | DE     | Deutscher Fleischer-Verband e.V.   |         | mars-01   | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a>  | Meat                                |

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|--|---|---------|--------|---|---------|------------|--|-------------------------------|
| Leitlinie fuer eine gute Hygiene-Praxis im Getraenke-Fachgrosshandel und Getraenke-Abholmarkt (GAM)  | Guide to Good Hygiene Practice for drinks wholesalers and drinks retail warehouses              | DE      | DE     | Bundesverband der Deutschen Getraenkefachgroßhandels e. V.  | apr-98  |            | <a href="http://www.din.de">www.din.de</a>               | Retail (beverages)            |
| Leitlinie fuer eine gute Lebensmittelhygiene-Praxis, Eigenkontrollen in orts-veraenderlichen Betriebsstaetten                              | Guide to Good Hygiene Practice for mobile food establishments                                   | DE      | DE     | ASI, BGN  | 2002    |            | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a> | Retail (mobil establishments) |
| Leitlinie fuer gute Hygiene-Praxis fuer Watercooler-Unternehmen  | Guide to Good Hygiene Practice for watercooler establishments                                   | DE      | DE     | GBWA  | jun-05  |            | <a href="http://www.bmvel.bund.de">www.bmvel.bund.de</a> | Water                         |
| Textanalyse und Konzeptentwicklung, Situation in Handwerksbetrieben  | Text analysis and concept development; situation in handicraft business                         | DE      | DE     | Bundesministerium fuer Gesundheit                           | jun-00  |            |  | Retail                        |
| Lebensmittelhygiene - Schaedlingsbekaempfung im Lebensmittelbereich; DIN 10523   | Food hygiene - Pest control in the food area; DIN 10523   | DE      | DE     | Deutsches Institut für Normung e.V.                         | jul-05  |            | <a href="http://www.gbwa.de">www.gbwa.de</a>             | Pest control                  |
| Getraenkeschankanlagen - Teil 1: Allgemeine Anforderungen; DIN 6650-1  | Dispense systems for draught beverages - Part 1: General requirements                           | DE      | DE     | Deutsches Institut für Normung e.V.                         | apr-06  |            |  | Beverage dispensing systems   |
| Getraenkeschankanlagen - Teil 4: Hygieneanforderungen an Bau- und Anlagenteile; DIN 6650-4   | Dispense systems for draught beverages - Part 4: Hygienic requirements for system components    | DE      | DE     | Deutsches Institut für Normung e.V.                         | apr-06  |            | <a href="http://www.din.de">www.din.de</a>               | Beverage dispensing systems   |
| Getraenkeschankanlagen - Teil 6: Anforderungen an Reinigung und Desinfektion; DIN 6650-6   | Dispense systems for draught beverages - Part 6: Requirements for cleaning and disinfection     | DE      | DE     | Deutsches Institut für Normung e.V.                         | apr-06  |            | <a href="http://www.din.de">www.din.de</a>               | Beverage dispensing systems   |
| Leitlinien für eine gute Hygienepraxis in der Weinwirtschaft   | Guidelines for Good Hygiene Practice for wine business sector                                   | DE      | DE     | Wirtschaftsverbände im „Forum der Deutschen Weinwirtschaft“ | oct-00  |            | <a href="http://www.bmelv.bund.de">www.bmelv.bund.de</a> | Wine                          |
| Hygiene-Leitlinie für Getreidemühlen   | Hygiene-Guide for flour mills   | DE      | DE     | Arbeitsgemeinschaft Deutscher Handlungsmühlen               | oct-97  |            | <a href="http://www.bmelv.bund.de">www.bmelv.bund.de</a> | Flour, mills , cereals        |
| Leitlinien für die Durchführung betrieblicher Eigenkontrollen zur Hygienesicherung in landwirtschaftlichen Betrieben mit Direktvermarktung | Guidelines for company's food hygiene own checks in farms directly supplying the final consumer | DE      | DE     | Deutscher Bauernverband e.V.                                | fev-01  |            | <a href="http://www.bmelv.bund.de">www.bmelv.bund.de</a> | Farm                          |
| Leitlinie für eine gute Lebensmittelhygiene-Praxis zur Anwendung automatischer Melkverfahren   | Guide for Good Hygiene Practice for application of automatic milking systems                    | DE      | DE     | Deutscher Bauernverband e.V.                                | dec-01  |            | <a href="http://www.bmelv.bund.de">www.bmelv.bund.de</a> | automatic milking system      |
| Leitlinie für eine Gute Hygiene-Praxis in der Gastronomie  | Guide for Good Hygiene Practice in catering trade   | DE      | DE     | Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA)       | janv-06 |            | <a href="http://www.bmelv.bund.de">www.bmelv.bund.de</a> | Catering trade, gastronomy    |
| DIN 10508 Lebensmittelhygiene - Temperaturen für Lebensmittel  | Food Hygiene –Temperatures for food; DIN 10508  | DE      | DE     | Deutsches Institute für Normung e.V.                        | oct-02  |            | <a href="http://www.din.de">www.din.de</a>               | temperature                   |
| Lebensmittelhygiene – Hygieneschulung; DIN 10514   | Food Hygiene - Training in hygiene; DIN 10514   | DE      | DE     | Deutsches Institute für Normung e.V.                        | may-04  |            | <a href="http://www.din.de">www.din.de</a>               | Hygiene Training              |



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|---|--|---------|--------|---|----------------|------------|--|-----------------------------|
| Lebensmittelhygiene - Selbstbedienungseinrichtungen für unverpackte Lebensmittel – Hygieneanforderungen; DIN 10519  | Food Hygiene – Self service for unpacked food – hygiene requirements<br>DIN 10519  | DE      | DE     | Deutsches Institute für Normung e.V   | janv-01        |            | <a href="http://www.din.de">www.din.de</a>   | Self Service; unpacked food |
| Lebensmittelhygiene - Arbeitsbekleidung in Lebensmittelbetrieben; DIN 10524   | Food Hygiene – Working clothes in food establishments<br>DIN 10524                 | DE      | DE     | Deutsches Institute für Normung e.V   | janv-01        |            | <a href="http://www.din.de">www.din.de</a>   | Working clothes             |
| Hygienepraxis in der Aromenindustrie  | Food Hygiene –Temperatures for food; DIN 10508                                     | DE      | DE     | Deutsches Institute für Normung e.V.  | oct-02         |            | <a href="http://www.din.de">www.din.de</a>   | temperature                 |
| Leitlinie für eine gute Hygienepraxis and für Anwendung der Grundsätze des HACCP-Systems für das Herstellen, Behandeln und Inverkehrbringen von Fischereierzeugnissen                                 |  | DE      | DE     |   | aug-06         |            | <a href="http://www.din.de">www.din.de</a>   |                             |
| Leitlinie für eine gute Hygienepraxis in der Aromenindustrie des Deutschen Verbandes der Aromenindustrie e.V  | Guide for good hygiene practice in Flavoring Industry                              | DE      | DE     |   | jul-06         |            |  |                             |
| Hygienische Anforderungen an die Errichtung von Getränkeschankanlagen   | Hygiene requirements for beverage dispensing systems                               | DE      | DE     |   | mai-06         |            |  |                             |
| Leitlinie für eine Gute Verfahrenspraxis mit "Temperaturanforderungen für bestimmte Lebensmittel tierischen Ursprungs, die in Betrieben des Einzelhandels lose oder selbst verpackt" abgegeben werden | Guide for good practice - Temperatures in retail for certain food of animal origin | DE      | DE     | Hauptverband des Deutschen Einzelhandels e.V. (HDE), Deutscher Fleischerverband e.V. (DFV); Deutscher Hotel- und Gaststättenverband e.V. (DEHOGA), Deutscher Bauernverband e.V. (DBV), Bundesverband des Deutschen Lebensmittelhandels e. V. (BVL), Bund für Lebensmittelrecht und Lebensmittelkunde e.V. (BLL) | 2006           |            |  | Temperature; Retail         |
| Branchekode for levnedsmiddelhygiejne i fiskeforretninger   | Code of practice for food hygiene in fishmongers'                                  | DK      | DK     | Landsorganisatinonen af Danmarks Detailfiskehandlere  | dec-99         |            | <a href="http://www.din.de">www.din.de</a>   | Retail (fish-products)      |
| Branchekode for egenkontrol i fiskeforretninger   | Hygiene and own checks, code of practice for own checks in fishmongers'            | DK      | DK     | Landsorganisatinonen af Danmarks Detailfiskehandlere  | dec-99         |            | <a href="http://www.din.de">www.din.de</a>   | Fish products               |
| Hygiejne og egenkontrol fiskeafdelingen   | Hygiene and own checks, fish departments   | DK      | DK     | FDB, DSK, Dansk supermarked grupper   | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyreisen.dk/Forside.htm">www.uk.foedevares tyreisen.dk/Forside.htm</a> | Fish products               |
| Branchekode for hotel - og restauranterhvervet  | Code of practice for the hotel and catering sector                                 | DK      | DK     | HORESTA, DRC  | fev-00, dec-01 |            | <a href="http://www.uk.foedevares tyreisen.dk/Forside.htm">www.uk.foedevares tyreisen.dk/Forside.htm</a> | Catering                    |

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|---|--|---------|--------|--|----------------|------------|--|--------------------------|
| Hygiejne og egenkontrol slagterafdelingen   | Hygiene and own checks, meat departments   | DK      | DK     | FDB, DSK, Dansk supermarked gruppen          | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Butcher's shop           |
| Hygiejne og egenkontrol delikatesse, bistro, fastfood, ost                                    | Hygiene and own checks, delicatessens, bistros, fast-food, cheese counters               | DK      | DK     | FDB, DSK, Dansk supermarked gruppen          | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Retail (small foodstuff) |
| Hygiejne og egenkontrol bagerafdelingen   | Hygiene and own checks, bakery departments   | DK      | DK     | FDB, DSK, Dansk supermarked gruppen          | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Bakery                   |
| Hygiejne og egenkontrol supermarked-faelles funktioner  | Hygiene and own checks, supermarket joint functions                                      | DK      | DK     | FDB, DSK, Dansk supermarked gruppen          | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Supermarket              |
| Hygiejne og egenkontrol branchekode for supermarkeder   | Hygiene and own checks, code of practice for supermarkets                                | DK      | DK     | FDB, DSK, Dansk supermarked gruppen          | dec-99, dec-01 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Supermarket              |
| Branchekode for købmaend vedr. Oksekød: butikker uden opskaeing/pakning                       | Hygiene and own checks, meat traceability  | DK      | DK     | DSK  | janv-02        |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Supermarket (meat)       |
| Branchevejledning for formidling og transport af fødevarer                                    | Code of practice for transportation  | DK      | DK     | DTL, ITD, danske speditorer                  | aug-02         |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Transport                |
| Branchekode for egenkontrol på fiskefartøjer med kogning, frysning eller tanksaetning om bord | Code of practice for specific fishing boats  | DK      | DK     | Danmarks fiskeriforening                     | jun-03         |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Fishery                  |
| Egenkontrolprogram for produktion af aender   | Code of practice for production of ducks   | DK      | DK     | Dansk slgtefjerkrae                          | ?              |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Meat (Poultry)           |
| Branchekode for egenkontrol: Mejerier   | Hygiene and own checks, code of practice for production of milk                          | DK      | DK     | Mejeriforeningen, Danish dairy board         | mar-04, apr-04 |            | <a href="http://www.uk.foedevares tyrelsen.dk/Forside.htm">www.uk.foedevares tyrelsen.dk/Forside.htm</a> | Milk                     |
| Branchekode for kontrol med restkoncentrationer i svine-, okse-, fåre- og gedekød             | Code of practice for detection of residue  | DK      | DK     | Kodbranchens Faellesrad og Danske Slagterier | dec-02         |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Slaughterhouse           |
| Branchekode for virksomhedsforsegling af forsendelser med kødvarer                            | Code of practice for seling  | DK      | DK     | Danske Slagterier                            | jun-01         |            | <a href="http://www.mejeri.dk">www.mejeri.dk</a>   | Slaughterhouse           |
| Branchekode for egenkontrol i osteforretninger  | Hygiene and own checks, for cheese shops   | DK      | DK     | Ostehandlerforeningen for Danmark            | fev-04         |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Retail (cheese)          |
| Egenkontrolprogram for produktion af slagtekyllinger  | Code of practice for production of chickens  | DK      | DK     | Dansk slgtefjerkrae                          | ?              |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Meat (Poultry)           |
| Branchekode for egenkontrol med kontrolmaerket materiale                                      | Code of practice for health mark labeling  | DK      | DK     | Kodbranchens Faellesrad og Danske Slagterier | dec-03         |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Slaughterhouse           |
| Branchekode for statoil detailhandel A/S, hygiejne og egenkontrol                             | Hygiene and own checks, bistros, fast-food, 3 special editions for petrol-station stores | DK      | DK     | DSK for hydro-texaco, statoil an q8          | jul-02, dec-02 |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Petrol-station stores    |
| Branchekode for supermarkeder, butik uden tilvirkning, hygiejne og egenkontrol                | Hygiene and own checks, supermarket joint functions                                      | DK      | DK     | DSK, coop-Danmark, Dansk supermarked gruppen | jun-03         |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Supermarket              |
| Branchekode, danske slagtermestres landsforening  | Hygiene and own checks, for butcher's shops  | DK      | DK     | Danske Slagtermestres landsforening          | fev-03         |            | <a href="http://www.foedevaredire ktoratet.dk">www.foedevaredire ktoratet.dk</a>                         | Butcher's shop           |

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|--|--|---------|--------|---|---------|------------|--|-----------------------|
| Branchekode for bager- og konditormestre i Danmark   | Hygiene and own checks, bakery departments, special edition for bakeries   | DK      | DK     | DSK for bager- og konditormestre i Danmark  | janv-03 |            | <a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a> | Bakery                |
| Branchekode til institutionskøkkener   | Code of practice for institutional kitchens  | DK      | DK     | Amtsrådforeningen   | ?       |            | <a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a> | Catering (hospital)   |
|  | Guidelines to Good Hygiene Practice for retail establishments  | EE      | EE     | Republic of Estonia, Ministry of Agriculture, Estonian Traders' Association   | 2005    |            | <a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a> | Retail                |
|  | Guide to Good Hygienic Practice for establishments of standardization and refinement of olive oil and olive pomace oil             | EL      | EL     | EFET, Hellenic Food Authority   | 2003    |            | <a href="http://www.foedevaredirektoratet.dk">www.foedevaredirektoratet.dk</a> | Olive oil             |
|  | Guide to Good Hygienic Practice for food establishments in hotels  | EL      | EL     | EFET, Hellenic Food Authority   | 2004    |            | <a href="http://www.agri.ee">www.agri.ee</a>                                   | Catering (hotel)      |
|  | Guide to Good Hygienic Practice for establishments of storage and distribution of chilled, frozen foods and dry grocery            | EL      | EL     | EFET, Hellenic Food Authority   | 2004    |            | <a href="http://www.efet.gr">www.efet.gr</a>                                   | Storage, Distribution |
|  | Guide to Good Hygienic Practice for supermarkets   | EL      | EL     | EFET, Hellenic Food Authority   | 2003    |            | <a href="http://www.efet.gr">www.efet.gr</a>                                   | Supermarket           |
|  | Guide to Good Hygienic Practice for bakeries and food businesses that distribute and place on the market bread and bakery products | EL      | EL     | EFET, Hellenic Food Authority   | 2002    |            | <a href="http://www.efet.gr">www.efet.gr</a>                                   | Bakery                |
|  | Guide to Good Hygienic Practice for bottling enterprises   | EL      | EL     | EFET, Hellenic Food Authority   | 2003    |            | <a href="http://www.efet.gr">www.efet.gr</a>                                   | Beverages             |
| Guía para el desarrollo de un programa de ARPC 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    |            |  | 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         |

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|---|--|---------|--------|--|---------|------------|------------------|------------------------|
| 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);  | 1996    |            |                  | 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     | Ministerio de Sanidad y Consumo; 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                  |

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|---|--|---------|--------|--|---------|--------------|---|----------------------------|
| 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 practicas 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    |              | <a href="http://www.aesa.msc.es">http://www.aesa.msc.es</a> | 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    |              | <a href="http://www.aesa.msc.es">http://www.aesa.msc.es</a> | Catering (hospital)        |
| Guía de practicas 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    |              | <a href="http://www.aesa.msc.es">http://www.aesa.msc.es</a> | 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    |              | <a href="http://www.aesa.msc.es">http://www.aesa.msc.es</a> | 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    |              | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>        | Beverages (alcoholic)      |
| Guía de practicas 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    |              | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>        | 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    |              | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>        |                            |

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|---|---|---------|---------|---|---------|------------|---|-----------------------------|
| 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    |            | <a href="http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es">http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es</a> | Farm; primary production    |
| 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    |            | <a href="http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es">http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es</a> | Farm; primary production    |
| 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    |            | <a href="http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es">http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es</a> | Farm; primary production    |
| 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    |            | <a href="http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es">http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es</a> | Farm; primary production    |
| 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    |            | <a href="http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es">http://www.mapa.es/app/voc/estudios/estudios.aspx?lng=es</a> | Farm; primary production    |
| 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 colonies 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                    |
| <a href="#">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</a>    | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | Food industry               |
| <a href="#">La traçabilitat en Catalunya, claus per a la seva implantació i control</a>   | Traceability in Catalunya, keys for its application and control   | ES      | Catalan | Agència Catalana de Seguretat Alimentària                 | 2005    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | 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   | ?       |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | 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 | ?       |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | Cake                        |
| Autocontrol en los mercados municipales   | Own-control in local markets  | ES      | ES      | Diputació de Barcelona i Xarxa de Municipis               | ?       |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | Local Markets               |
| Guía de prácticas correctes 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               |

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|---|--|---------|--------|---|---------|------------|------------------|-----------------------------------|
| 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 practicas 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        |



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|---|---|---------|------------|--|---------|---------------------|--|---------------------------------------|
| 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)             |
| 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 Foundation for Agro-Food Safety from the Department of Agriculture, Fisheries and Food of the Basque Government (DAPA) | juin-05 | ISBN:84-457-2415--0 | <a href="http://www.elika.net">www.elika.net</a> | laying hens                           |

| Title (original)  | Title (english)   | Country | Langue | Author   | Edition | ISBN, ISSN | Internet/Contact                                      | Key word               |
|---|---|---------|--------|--|---------|------------|---|------------------------|
| 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | Food Industry          |
| Guía genérica de prácticas correctas de higiene   | General guide for GPH   | ES      | ES     | Generalitat Valenciana, Direccio General de Salut Publica  | 2006    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a>  | Food industry          |
| <a href="#">Manual practico de análisis de riesgos y control de puntos críticos en las industrias cármicas de Castilla -La Mancha</a>           | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Meat                   |
| <a href="#">El sector lácteo de Castilla -La Mancha. Autocontrol basado en el sistema ARCP</a>  | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Milk                   |
| <a href="#">Manual de aplicación del sistema APPCC en el sector de la restauración colectiva en Castilla-La Mancha</a>                          | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Catering               |
| <a href="#">Guía de practicas correctas de higiene y manipulación en restauración colectiva</a>   | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Catering               |
| <a href="#">Manual de aplicación del sistema APPCC en industrias de aceites vegetales comestibles de Castilla-La Mancha</a>                     | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Oil                    |
| <a href="#">Guía de requisitos previos a la implantación del APPCC en la industria alimentaria de Castilla-La Mancha</a>                        | 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    |            | <a href="http://www.iccm.es/">http://www.iccm.es/</a> | Food industry          |

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|--|---|---------|------------|---|---------|------------|--|-----------------------|
| <a href="#">Manual de aplicación del sistema APPCC en industrias de confitería-pastelería, bollería y repostería de Castilla-La Mancha</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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 pràctiques correctes d'higiene per a l'elaboració i servei de menjars  | Guidelines on Good Hygiene Practice in the elaboration and serving meals              | ES      | Valenciano | 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 Hostelera de Mallorca            | 2005    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            |  |                       |
| 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |            | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | Meat                  |

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|---|--|---------|--------|---|---------|---------------------|--|-----------------------------------|
| 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 | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |                     | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | 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    |                     | <a href="http://www.aesa.msc.es">www.aesa.msc.es</a> | Cheese                            |
| Manual de procedimiento para la Supervisión de establecimientos alimentarios (auditoria 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                    |

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|--|--|---------|--------|---|---------|--------------------------------------|--|----------------------------------|
| 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 packaing              |
| 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                            |
| Guides de bonnes pratiques hygiéniques: Industrie des jus de fruits, nectars et produits dérivés   | Guide to Good Hygiene Practice: Fruit juices, nectars and by-products sector   | FR      | FR     | Union nationale des producteurs de jus de fruits (UNPJF)  | dec-00  | ISSN: 0767-4538; ISBN: 2-11-074990-3 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Fruit juices                     |
| Guides de bonnes pratiques hygiéniques: Boissons en distribution automatique   | Guide to Good Hygiene Practice: Vending-machine drinks   | FR      | FR     | Chambre syndicale nationale de vente et services automatiques (NAVSA)                                     | jul-99  | ISSN: 0767-4538; ISBN: 2-11-074650-5 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Distribution (automatic)         |
| Guides de bonnes pratiques hygiéniques: Distribution des produits surgelés   | Guide to Good Hygiene Practice: Distribution of quick-frozen food  | FR      | FR     | Fédération européenne du commerce et de la distribution des produits sous température dirigée (SYNDIGEL)  | sept-01 | ISSN: 0767-4538; ISBN: 2-11-075175-4 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Distribution (quick-frozen food) |
| Guides de bonnes pratiques hygiéniques: Distribution automatique de produits frais   | Guide to Good Hygiene Practice: Fresh products from vending machines   | FR      | FR     | Chambre syndicale nationale de vente et services automatiques (NAVSA)                                     | jul-01  | ISSN: 0767-4538; ISBN: 2-11-075160-6 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Distribution (automatic)         |

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|---|---|---------|--------|--|---------|--------------------------------------|--|---------------------------|
| 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)   | mai-02  | ISSN: 0767-4538; ISBN: 2-11-075357-9 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (meat)             |
| Guides de bonnes pratiques hygiéniques: Rayon "fromage à la coupe" en grandes et moyennes surfaces                | Guide to Good Hygiene Practice: "Cheese" section in large and medium retail markets             | FR      | FR     | Fédération des entreprises du commerce et de la distribution (FCD)   | mai-02  | ISSN: 0767-4538; ISBN: 2-11-075353-6 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (cheese)           |
| Guides de bonnes pratiques hygiéniques: Rayon "charcuterie à la coupe" en grandes et moyennes surfaces            | Guide to Good Hygiene Practice: "Cold meat section" in large and medium retail markets          | FR      | FR     | Fédération des entreprises du commerce et de la distribution (FCD)   | mai-02  | ISSN: 0767-4538; ISBN: 2-11-075355-2 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (meat)             |
| Guides de bonnes pratiques hygiéniques: Collecte et stockage de céréales, d'oléagineux et de protéagineux         | Guide to Good Hygiene Practice for storage of cereals, oil and proteoleaginous crops            | FR      | FR     | Fédération française des coopératives agricoles de collecte d'approvisionnement et de transformation (FFCAT)   | sept-04 | ISSN: 0767-4538; ISBN: 2-11-075669-1 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Cereals                   |
| Guides de bonnes pratiques hygiéniques: Semoulerie de maïs  | Guide to Good Hygiene Practice: Maïs processing sector  | FR      | FR     | l'Union des semouliers de maïs (USM)   | sept-03 | ISSN: 0767-4538; ISBN: 2-11-075659-4 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Milling products (maïs)   |
| Guides de bonnes pratiques hygiéniques: Fabrication de produits laitiers et fromages fermiers                     | Guide to Good Hygiene Practice: Milk products and artisanal cheese                              | FR      | FR     | Fédération nationale des éleveurs de chèvres et la Fédération nationale des producteurs de lait  | sept-03 | ISSN: 0767-4538; ISBN: 2-11-075660-8 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Milk products             |
| Guides de bonnes pratiques hygiéniques: Fabrication des conserves des produits végétaux appertisés                | Guide to Good Hygiene Practice: Tinned appertized vegetable products                            | FR      | FR     | Centre technique de la conservation des produits agricoles (CTCPA)   | juil-99 | SSN: 0767-4538; ISBN: 2-11-074734-X  | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> |                           |
| Guide de bonnes pratiques hygiéniques: Végétaux crus prêts à l'emploi   | Guide to Good Hygiene Practice: Ready-to-eat raw vegetables                                     | FR      | FR     | Centre Technique interprofessionnel des fruits et légumes (CTIFL)  | mars-98 | SSN: 0767-4538; ISBN: 2-11-074448-0  | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> |                           |
| Transformation et commercialisation de volailles et de porcs<br>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   | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> |                           |
| Collection : Guide de bonnes pratiques hygiéniques  | Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium retail markets | FR      | FR     | Fédération des entreprises du commerce et de la distribution (FCD)   | juin-02 | SSN: 0767-4538; ISBN:2-11-075354-4   | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> |                           |
| Guides de bonnes pratiques hygiéniques: Malterie  | Guide to Good Hygiene Practice: Malting   | FR      | FR     | Association des malteurs de France (AMF) + Institut français des boissons, de la brasserie, malterie   | oct-00  | ISSN: 0767-4538; ISBN: 2-11-074927-X | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Brewery (Malt)            |
| Guides de bonnes pratiques hygiéniques: Poissonnier détaillant  | Guide to Good Hygiene Practice: Fishmongers   | FR      | FR     | Confédération générale de l'alimentation en détail (CGAD) en collaboration avec la Fédération nationale des syndicats professionnels du commerce du poisson et de la conchyliculture (FNSPCPC) | feb-01  | ISSN: 0767-4538; ISBN: 2-11-075025-1 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (fishery products) |
| Guides de bonnes pratiques hygiéniques: Brasserie   | Guide to Good Hygiene Practice: Brewing   | FR      | FR     | Brasseurs de France  | may-01  | ISSN: 0767-4538; ISBN: 2-11-074991-1 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Brewery                   |

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|---|--|---------|--------|---|---------|--------------------------------------|--|---------------------------|
| 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 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Food packaging            |
| Guides de bonnes pratiques hygiéniques: Glacier-fabricant monovalent                                    | Guide to Good Hygiene Practice: Ice cream makers   | FR      | FR     | Confédération nationale des glaciers de France (CNGF)   | jun-98  | ISSN: 0767-4538; ISBN: 2-11-074890-7 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Ice-cream                 |
| Guides de bonnes pratiques hygiéniques: Filière vins  | Guide to Good Hygiene Practice: Wine sector  | FR      | FR     | l'office interprofessionnel des vins (ONIVIN) avec la collaboration des organisations professionnelles représentatives de la viticulture et du négoce (ITV)   | jul-99  | ISSN: 0767-4538; ISBN: 2-11-075319-6 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Wine                      |
| Guides de bonnes pratiques hygiéniques: Détaillant en produits laitiers                                 | Guide to Good Hygiene Practice: Retailers of dairy products  | FR      | FR     | Fédération nationale des détaillants en produits laitiers (FNDPL)   | mars-98 | ISSN: 0767-4538; ISBN: 2-11-074398-0 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Milk products             |
| Guides de bonnes pratiques hygiéniques: Cafétérias  | Guide to Good Hygiene Practice: Cafeteria  | FR      | FR     | Syndicat national de la restauration publique organisé (SNRPO)  | mars-02 | ISSN: 0767-4538; ISBN: 2-11-075322-6 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Coffee                    |
| Guides de bonnes pratiques hygiéniques: Traiteur  | Guide to Good Hygiene Practice: Delicatessen   | FR      | FR     | Confédération générale de l'alimentation en détail (CGAD)   | may-99  | ISSN: 0767-4538; ISBN: 2-11-074694-7 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (delicatessen)     |
| Guides de bonnes pratiques hygiéniques: Rayon "marée" en grandes et moyennes surfaces                   | Guide to Good Hygiene Practice: Fish and fishery products section in large and medium retail markets | FR      | FR     | Fédération des entreprises du commerce et de la distribution (FCD)  | may-02  | ISSN: 0767-4538; ISBN: 2-11-075356-0 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Retail (fishery products) |
| Guides de bonnes pratiques hygiéniques: Restaurateur  | Guide to Good Hygiene Practice: Restaurant   | FR      | FR     | Confédération générale de l'alimentation en détail (CGAD)   | may-99  | ISSN: 0767-4538; ISBN: 2-11-075094-4 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Catering                  |
| Guides de bonnes pratiques hygiéniques: Meunerie  | Guide to Good Hygiene Practice: Milling  | FR      | FR     | Association nationale de la meunerie française (ANMF)   | apr-01  | ISSN: 0767-4538; ISBN: 2-11-075102-9 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Milling products          |
| Guides de bonnes pratiques hygiéniques: Boucher   | Guide to Good Hygiene Practice: Butchers   | FR      | FR     | Confédération générale de l'alimentation en détail (CGAD)   | may-99  | ISSN: 0767-4538; ISBN: 2-11-074693-9 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Butcher's shop            |
| Guides de bonnes pratiques hygiéniques: Charcuterie artisanale  | Guide to Good Hygiene Practice: Artisanal pork butchers  | FR      | FR     | Confédération nationale des charcutiers-traiteurs et traiteurs (CNCT) + Confédération générale de l'alimentation en détail (CGAD)                             | jun-01  | ISSN: 0767-4538; ISBN: 2-11-075101-0 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Meat products             |
| Guides de bonnes pratiques hygiéniques: Chocolaterie; confiserie  | Guide to Good Hygiene Practice: Chocolate, confectionary   | FR      | FR     | Confédération générale de l'alimentation en détail (CGAD) en collaboration avec détaillants-fabricants et artisans de la confiserie chocolaterie, biscuiterie | oct-00  | ISSN: 0767-4538; ISBN: 2-11-074992-X | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Chocolate; Confectionary  |
| Guides de bonnes pratiques hygiéniques: Fruits et légumes frais non transformés                         | Guide to Good Hygiene Practice: Unprocessed fresh fruit and vegetables                               | FR      | FR     | Centre Technique interprofessionnel des fruits et légumes (CTIFL) + Interprofession de la filière des Fruits et Légumes Frais (INTERFEL)                      | may-99  | ISSN: 0767-4538; ISBN: 2-11-074801-X | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Fruit and Vegetables      |

| Title (original)   | Title (english)  | Country | Langue | Author   | Edition | ISBN, ISSN                           | Internet/Contact   | Key word           |
|--|--|---------|--------|--|---------|--------------------------------------|--|--------------------|
| 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 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Milling products   |
| Guides de bonnes pratiques hygiéniques: Rayon "pâtisserie et viennoiserie" en grandes et moyennes surfaces | Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium markets | FR      | FR     | Fédération des entreprises du commerce et de la distribution (FCD)   | jul-02  | ISSN: 0767-4538; ISBN: 2-11-075354-4 | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> |                    |
| Guides de bonnes pratiques hygiéniques: Pâtisserie   | Guide to Good Hygiene Practice: pastry-making  | FR      | FR     | Confédération nationale de la pâtisserie-confiserie-chocolaterie-glacerie de France - Confédération nationale de la boulangerie-pâtisserie française | nov-99  | ISSN: 0767-4538; ISBN: 2-11-074803   | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | 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                          | sept-00 | ISSN: 0767-4538; ISBN: 2-11-074891   | <a href="http://www.journal-officiel.gouv.fr">www.journal-officiel.gouv.fr</a> | Sugar              |
| 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         |
| Kézikönyv a HACCP rendszer kialakításához, vendéglátók, közetkeztetők részére                              | Guidance document on HACCP in caterings  | HU      | HU     | CONSACT-MAVEMISZ   | 2001    |                                      |  | Catering           |
| Kézikönyv a HACCP rendszer kialakításához, élelmiszer-forgalmazók részére                                  | Guidance document on HACCP for retailers   | HU      | HU     | CONSACT  | 2003    |                                      |  | Retail             |
| Útmutató a fagyasztott és felengedett halak forgalmazásának jó higiéniai gyakorlatához                     | Guide for deep-frozen food and harving (decongelation)                                   | HU      | HU     | EFOSZ  | janv-03 | ISBN: 963-206-538-7                  |  | Food industry      |
| Útmutató a malomipar jó higiéniai gyakorlatához  | Guide for the brewery industry and mills   | HU      | HU     | CIAA, Phare, EFOSZ   | aug-01  | ISBN: 963-00-9403-7                  |  | Brewery            |
| Jó higiéniai gyakorlat a konzerviparban  | Good Hygiene Practice - Guide for preserve industry                                      | HU      | HU     | OMFO   | ?       |                                      |  | Food industry      |
| Jó higiéniai gyakorlat a sütőiparban   | Good Hygiene Practice - Guide for the bakery industry                                    | HU      | HU     | Sutoipari egyesules  | ?       |                                      |  | Bakery             |
| Útmutató az élelmiszer-kiskereskedelem jó higiéniai gyakorlatához  | Guide for food retailers   | HU      | HU     | Campden & Chorleywood  | jul-02  | ISBN: 963-202-881-3                  |  | Retail             |
| Útmutató az előhűtött zöldség-gyümölcs termékek előállításának jó higiéniai gyakorlatához                  | Guide for production/distribution of fruit and vegetables                                | HU      | HU     | CIAA, Phare, EFOSZ   | may-02  | ISBN: 963-202-557-1                  |  | Fruit & Vegetables |
| Útmutató a 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 száraztesztgyártás jó higiéniai gyakorlatához   | Guide for production of dry paste  | HU      | HU     | CIAA, Phare, EFOSZ   | jul-02  | ISBN: 963-00-9402-9                  |  | Pasta              |



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|---|--|---------|--------|--|----------------|----------------------|--|---|
| Útmutató az édesipar jó higiéniai gyakorlatához   | Guide for the confectionary industry   | HU      | HU     | CIAA, Phare, EFOSZ   | aug-01         | ISBN: 963-00-94024-5 |  | Confectionary                           |
|   | Hygiene in food retailing and wholesaling  | IE      | EN     | National standards authority of Ireland (NSAI)   | I.S. 341: 1998 |                      |  | Retail (wholesale)                      |
|   | Hygiene in the catering sector   | IE      | EN     | National standards authority of Ireland (NSAI)   | I.S. 340: 1994 |                      |  | Catering                                |
|   | Guide to Good Hygiene Practice for the Irish beverage manufacturing industry                                     | IE      | EN     | IBEC (Food and Drinking Federation)  | 1995           |                      | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Beverages                               |
|   | Guide to Good Hygiene Practice for the food processing industry  | IE      | EN     | National standards authority of Ireland (NSAI)   | I.S. 342: 1997 |                      | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Food processing                         |
|   | HACCP for irish pork slaughter   | IE      | EN     | The national food centre; Teagasc agriculture and food development authority   | dec-01         | ISBN: 1-84170-2056   | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Meat                                    |
|   | HACCP for irish beef slaughter   | IE      | EN     | The national food centre; Teagasc agriculture and food development authority   | sept-00        | ISBN: 1-84170-121-1  | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Meat                                    |
|   | Food safety management incorporating HACCP   | IE      | EN     | Food Safety autoritw of Ireland (NSAI)   | I.S. 343:2000  |                      | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Management                              |
| Manuale di corretta prassi igienica per la distribuzione automatica di bevande e alimenti   | Guide to Good Hygiene Practice for food and drink vending machines   | IT      | IT     | Confida – Ass. Italiana Distribuzione Automatica   | ?              |                      | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Distribution (automatic)                |
| Manuale di corretta prassi igienica   | Guide to Good Hygiene Practice for food warehouse and food retail shop managed by cooperative of Trentino region | IT      | IT     | Federazione trentina delle cooperative SAIT-consorzio delle famiglie cooperative   | ?              |                      | <a href="http://www.fsai.ie">www.fsai.ie</a>                       | Retail                                  |
| Manuale di corretta prassi igienica per la aziende della Grande Distribuzione Organizzata   | Guide to Good Hygiene Practice for large-scale and organised distribution companies                              | IT      | IT     | FEDERDISTRIBUZIONE; ASSOCIAZIONE NAZIONALE COOPERATIVE DI CONSUMATORI (A.N.C.C.); ASSOCIAZIONE NAZIONALE COOPERATIVE DETTAGLIANTI (A.N.C.D.) | may-06         |                      | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Distribution (large-scale)              |
| 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        |                      | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | 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           |                      | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Retail                                  |
| Manuale di corretta prassi igienica per trasporto terrestre e/o distribuzione prodotti alimentari   | Guide to Good Hygiene Practice for the transportation and distribution by land of food products                  | IT      | IT     | Confederazione generale italiana del traffico e dei trasporti  | apr-99         |                      | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Transport & Distribution                |
| Manuale di corretta prassi igienica per la produzione dello zucchero  | Guide to Good Hygiene Practice for sugar production  | IT      | IT     | ASSOZUCCHERO   | mars-00        |                      | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Sugar                                   |

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|--|--|---------|--------|--|---------|------------|--|---------------------------------|
| Manuale di corretta prassi igienica per il settore artigianale dei dolciari  | Guide to Good Hygiene Practice for the artisanal confectionery sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)                               | janv-01 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Confectionary                   |
| Manuale di corretta prassi igienica per il settore artigianale dei distillati e liquori  | Guide to Good Hygiene Practice for the artisanal liquors and spirits sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)                               | janv-01 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Beverages (alcoholic)           |
| Manuale di corretta prassi igienica per il settore artigianale delle conserve vegetali   | Guide to Good Hygiene Practice for the artisanal preserved vegetables sector   | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)                               | janv-01 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Preserved vegetables            |
| Manuale di corretta prassi igienica per le attività dell'agriturismo   | Guide to Good Hygiene Practice for agritourism   | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia                                 | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (agri-tourism)         |
| Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, al settore somministrazione di alimenti nell'agriturismo   | Extension of the scope of the guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer, to catering in the agri-tourism sector | IT      | IT     | COLDIRETTI Confederazione Nazionale Coltivatori Diretti                    | janv-01 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (agri-tourism)         |
| Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, redatto dalla confederazione nazionale coltivatori diretti | Guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer   | IT      | IT     | COLDIRETTI Confederazione Nazionale Coltivatori Diretti                    | fev-99  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Food processing (at farm level) |
| Manuale di corretta prassi igienica riguardante il settore delle imprese di commercializzazione alimentare all'ingrosso  | Guide to Good Hygiene Practice for wholesale food marketers  | IT      | IT     | FEDERGRROSSISTI  | jun-98  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wholesale                       |
| Manuale di corretta prassi igienica riguardante il settore della produzione artigianale dei prodotti alimentari  | Guide to Good Hygiene Practice for the food products retail sector   | IT      | IT     | FIESA, FIEPET, CONFESCERCENTI  | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Retail                          |
| Manuale di corretta prassi igienica per il trasporto di alimenti su natante  | Guide to Good Hygiene Practice for the transportation of food on boats   | IT      | IT     | CONFARTIGIANATO Venezia; EBAV.   | apr-01  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Transport (small boats)         |
| Manuale di corretta prassi igienica per il settore della ristorazione collettiva a bordo di navi di linea  | Guide to Good Hygiene Practice for catering on board passenger vessels   | IT      | IT     | ASSOSICILIA  | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (ferry boat)           |
| Manuale di corretta prassi igienica per il settore della somministrazione dei prodotti alimentari  | Guide to Good Hygiene Practice for the food and drink dispensing sector  | IT      | IT     | FIEPET   | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Dispensing                      |
| Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta                     | Guide to Good Hygiene Practice for application of the own-checks rules for pork butchers', delicatessens, fishmongers', food shops and fruit and vegetable shops           | IT      | IT     | FIDO-CONFCOMMERCIO (Federazione italiana dettaglianti della alimentazione) | mars-98 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Retail                          |

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| L'autocontrollo nelle industrie di trasformazione dei prodotti ittici trattati con il calore   | Own-checks handbook for the processing of heat-treated fish products   | IT      | IT     | ANCIT (Associazione nazionale conservieri ittici e delle tonnare)                        | mars-98 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fish products                 |
| Manuale di corretta prassi igienica per le strutture ricettive   | Guide to Good Hygiene Practice for the accommodation sector  | IT      | IT     | AICA, UNAI   | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (hotel)              |
| Manuale di corretta prassi igienica per l'applicazione della normativa di autocontrollo in occasione di feste, sagre e simili  | Guide to Good Hygiene Practice for application of the own-checks rules for fairs, festivals and similar events         | IT      | IT     | UNPLI (Unione nazionale pro loco d'Italia)   | mars-99 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Open air fairs & Exhibitions  |
| Manuale di corretta prassi igienica per la ristorazione collettiva   | Guide to Good Hygiene Practice for contract catering   | IT      | IT     | FERCO (Federazione europea della ristorazione collettiva)                                | 1994    |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering                      |
| Manuale di buona prassi igienica   | Guide to Good Hygiene Practice for the nursery schools sector  | IT      | IT     | FISM (Federazione italiana scuole materne)   | ?       |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (school)             |
| Manuale di corretta prassi igienica nelle attività di raffinazione e di confezionamento degli oli di oliva e di sansa di oliva   | Guide to Good Hygiene Practice for the refining and packaging of olive oil and olive residue oil                       | IT      | IT     | ASSITOL - FEDEROLIO  | janv-02 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Olive oil                     |
| Manuale di corretta prassi igienica nelle attività di produzione degli oli di semi   | Guide to Good Hygiene Practice for the manufacture of oil from oilseeds  | IT      | IT     | ASSITOL (Associazione italiana industria olearia)  | janv-01 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Oil                           |
| Manuale di corretta prassi igienica per il settore artigianale dei frantoi   | Guide to Good Hygiene Practice for the artisanal oil-milling sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | dec-98  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Olive oil                     |
| Manuale di corretta prassi igienica per il settore artigianale della torrefazione caffè  | Guide to Good Hygiene Practice for the artisanal coffee roasting sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | dec-98  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Coffee                        |
| Manuale di corretta prassi igienica per la produzione ed il confezionamento del caffè torrefato  | Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee                                     | IT      | IT     | Gruppo Triveneto Torrefattori di Caffè   | janv-00 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Coffee                        |
| Manuale di corretta prassi igienica per la produzione ed il confezionamento di caffè torrefato e per il confezionamento di caffè solubile predisposto dall'associazione italiana industrie prodotti alimentari | Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee and the packaging of soluble coffee | IT      | IT     | Ass. Italiana Industrie Prodotti Alimentari e Ass. Nazionale Torrefattori Caffè          | may-99  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Coffee                        |
| Manuale di corretta prassi igienica per il settore ortofrutticolo-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 ortofrutticoli e agrumari (U.N.A.C.O.A)        | apr-99  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & vegetables            |
| Manuale di corretta prassi igienica destinato alle aziende di trasformazione industriale del pomodoro  | Guide to Good Hygiene Practice for industrial tomato processing  | IT      | IT     | Associazione italiana industrie prodotti alimentari                                      | apr-99  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Processed tomatoes            |
| Manuale di corretta prassi igienica per il settore ortofrutticolo  | Guide to Good Hygiene Practice for the fruit and vegetable sector  | IT      | IT     | Federazione Trentina della Cooperative & Associazione Produttori Agricoli Trentini, APOT | may-99  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables            |
| Manuale di autocontrollo per la corretta prassi igienica ad uso degli operatori dei mercati ortofrutticoli all'ingrosso  | Own-checks handbook for good hygiene practice for fruit and vegetable wholesalers                                      | IT      | IT     | FEDAGRO  | janv-99 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wholesale (fruit, vegetables) |

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|--|---|---------|--------|--|---------|-------------------------|--|----------------------|
| Manuale di corretta prassi igienica per la produzione di olio vergine di oliva presentato  | Guide to Good Hygiene Practice for the manufacture of virgin olive oil  | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   |         |                         | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Olive oil            |
| Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici   | Guide to Good Hygiene Practice for the production of heat-treated preserved vegetables  | IT      | IT     | ANICAV   |         | fev-99, incl. rev. 2006 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Preserved vegetables |
| Manuale di corretta prassi igienica per il settore della vendita all'ingrosso dei prodotti ortofrutticoli  | Guide to Good Hygiene Practice for the fruit and vegetable wholesaling sector   | IT      | IT     | ASSOGROSSISTI (Associazione nazionale dei grossisti Italia mercati)                |         | janv-00                 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables   |
| Manuale di corretta prassi igienica per il settore oleario   | Guide to Good Hygiene Practice for the oil sector   | IT      | IT     | Consorzio nazionale degli olivicoltori (CNO)                                       |         | dec-99                  | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Oil                  |
| Manuale di corretta prassi igienica per il settore delle margarine, grassi da spalmare e relative miscele  | Guide to Good Hygiene Practice for margarine, spreadable fats and mixtures of fats  | IT      | IT     | ASSITOL (Associazione italiana industria olearia)                                  |         | janv-00                 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Margarine & Fats     |
| Manuale di corretta prassi igienica per la trasformazione e commercializzazione di prodotti ortofrutticoli   | Guide to Good Hygiene Practice for the processing and marketing of fruit and vegetable products   | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   |         | jun-99                  | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables   |
| Manuale di corretta prassi igienica per i centri di lavorazione e confezionamento dei prodotti ortofrutticoli freschi, surgelati, di IV gamma, degli agrumi della frutta a guscio ed essiccata | Guide to Good Hygiene Practice for processing and packaging centres for fresh, frozen, washed-cut-and-packed fruits and vegetables, citrus fruits, nuts and dried fruit | IT      | IT     | Associazione nazionale esportatori i, portatori ortofrutticoli e agrumari (ANEIOA) |         | jun-99                  | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables   |
| Manuale di corretta prassi igienica per la produzione di carne e prodotti carnei nelle aziende agricole  | Guide to Good Hygiene Practice for the production of meat and meat products   | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   |         | ?                       | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Meat & Meat products |
| Manuale di corretta prassi igienica e linee guida per l'adozione del sistema HACCP nella gestione di esercizi di macelleria  | Guide to Good Hygiene Practice and guidelines for the adoption of the HACCP system in the management of butchers' shops   | IT      | IT     | Confraternita di S. Maria della Quercia dei Macellai di Roma                       |         | jun-98                  | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Butcher's shop       |
| Manuale di corretta prassi igienica 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   |         | ?                       | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Butcher's shop       |
| Manuale di corretta prassi igienica per le case di cura private  | Guide to Good Hygiene Practice for private medical establishments   | IT      | IT     | Associazione Italiana Ospedali Privati (AIOP)                                      |         | janv-98                 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (hospital)  |
| Manuale di corretta prassi igienica per il settore delle associazioni religiose e degli istituti socio-sanitari  | Guide to Good Hygiene Practice for religious associations and social and healthcare institutes  | IT      | IT     | ARIS   |         | janv-98                 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (hospital)  |
| Manuale di corretta prassi igienica sulle acque minerali naturali confezionate   | Guide to Good Hygiene Practice for bottled natural mineral waters   | IT      | IT     | MINERACQUA   |         | 1997                    | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Water                |
| Manuale di corretta prassi igienica per l'industria delle bevande analcoliche  | Guide to Good Hygiene Practice for the soft drinks industry   | IT      | IT     | Associazione Italiana tra gli industriali delle bevande analcoliche (ASSOBIBE)     |         | jun-98                  | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Beverages (soft)     |

| Title (original)  | Title (english)  | Country | Langue | Author   | Edition                  | ISBN, ISSN | Internet/Contact   | Key word                |
|---|--|---------|--------|--|--------------------------|------------|--|-------------------------|
| Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto  | Guide to Good Hygiene Practice for the beer and malt industry  | IT      | IT     | Associazione degli industriali della birra e del malto (ASSOBIRRA)                                   | jun-98                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Brewery                 |
| Manuale di corretta prassi igienica per il settore enologico  | Guide to Good Hygiene Practice for the wine sector   | IT      | IT     | FEDERVINI, ASSOENOLOGI, UNIONVINI  | mars-99                  |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wine                    |
| Manuale di corretta prassi igienica per i settori vini, spiriti, frutta all'alcol, sciroppi, aceti  | Guide to Good Hygiene Practice for the wines, spirits, fruits-in-alcohol, cordials and vinegars sectors  | IT      | IT     | FEDERVINI  | fev-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wine & Sprits & Vinegar |
| Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto per il trasporto, lo stoccaggio e la mescita della birra | Supplements to the guide to Good Hygiene Practice and HACCP sheets for the beer and malt industry for the transportation, storage and dispensing of beer | IT      | IT     | Associazione degli Industriali della Birra e del Malto   | jul-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Distribution (beer)     |
| Manuale di corretta prassi igienica del processo produttivo degli alcoli e delle acquaviti  | Guide to Good Hygiene Practice for the production of alcoholic drinks and spirits  | IT      | IT     | Associazione Nazionale industriali distillatori di alcoli e di acquaviti & Istituto Nazionale Grappa | nov-98                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Beverages (alcoholic)   |
| Manuale di corretta prassi igienica per le aziende viti-vinicole  | Guide to Good Hygiene Practice for wine producers  | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   | oct-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wine                    |
| Manuale di corretta prassi igienica e HACCP per i prodotti dolciari   | Guide to Good Hygiene Practice and HACCP for confectionery products  | IT      | IT     | Associazione Industrie Dolciarie Italiane (AIDI)   | jun-98, new edition 2007 |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Confectionary           |
| Manuale di corretta prassi igienica per il settore artigianale della molitura   | Guide to Good Hygiene Practice for the artisanal milling sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | fev-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Milling industry        |
| Manuale di corretta prassi igienica per la produzione e stoccaggio di cereali   | Guide to Good Hygiene Practice for production and storage of cereals   | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   | jun-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Cereals                 |
| Manuale di corretta prassi igienica per la pasticceria artigianale  | Guide to Good Hygiene Practice for the artisanal confectionery sector  | IT      | IT     | Confederazione pasticceri italiani (CONPAIT)   | may-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Confectionary           |
| Manuale di corretta prassi igienica per la pasticceria artigianale  | Guide to Good Hygiene Practice for the artisanal confectionery sector  | IT      | IT     | FIPE, FAITA, FEDERALGERGHI   | ?                        |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Confectionary           |
| Manuale di corretta prassi igienica per il settore artigianale della pasticceria  | Guide to Good Hygiene Practice for the artisanal confectionery sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | dec-98                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Confectionary           |
| Manuale di corretta prassi igienica per il settore della produzione e commercializzazione dei semilavorati per panificazione e pasticceria          | Guide to Good Hygiene Practice for the production and marketing of semi-finished products for baking and confectionery                                   | IT      | IT     | Associazione Italiana dell'Industria Olearia (ASSITOL)   | oct-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Bakery & Confectionary  |
| Manuale di corretta prassi igienica per l'industria molitura  | Guide to Good Hygiene Practice for the milling industry  | IT      | IT     | Associazione industriali mugnai e pastai d'Italia (ITALMOPA)   | oct-99                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Milling industry        |
| Manuale di corretta prassi igienica per il settore artigianale della panificazione e prodotti da forno  | Guide to Good Hygiene Practice for the artisanal bread and bakery products sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | nov-98                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Bakery                  |
| Manuale di corretta prassi igienica per il settore della panificazione industriale  | Guide to Good Hygiene Practice for the industrial bread-making sector  | IT      | IT     | Associazione Italiana Industrie Prodotti Alimentari (AIIPA)  | feb-08                   |            | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Bakery                  |

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|--|--|---------|--------|--|---------|---------------|--|--------------------------------|
| Manuale di corretta prassi igienica per le aziende di stoccaggio di cereali e proteoleaginosi  | Guide to Good Hygiene Practice for storage of cereals and proteoleaginous crops                                | IT      | IT     | Unione nazionale cereali oleaginosi e proteici (U.N.A.C.O.P.)                                    | dec-99  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Cereals                        |
| Manuale di corretta prassi igienica per le riserie non parboiled   | Guide to Good Hygiene Practice for non-parboiled rice  | IT      | IT     | AIRI, CCIAA, CNA   | dec-00  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Rice                           |
| Manuale di corretta prassi igienica riguardante il settore artigianale della gelateria   | Guide to Good Hygiene Practice for the artisanal ice-cream sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | ?       |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Ice-cream                      |
| Manuale volontario di corretta prassi igienica per le aziende del settore lattiero-caseario  | Voluntary Handbook of Good Hygiene Practice for the milk/cheese sector   | IT      | IT     | ASSOLATTE  | 1998    |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Milk & Milk products           |
| Manuale di corretta prassi igienica per il settore artigianale della pizzeria  | Guide to Good Hygiene Practice for the artisanal pizza sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | nov-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Pizza                          |
| Manuale di corretta prassi igienica per il settore artigianale della rosticceria gastronomia   | Guide to Good Hygiene Practice for the artisanal gastronomic catering sector                                   | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | oct-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering                       |
| Manuale di corretta prassi igienica per la ristorazione  | Guide to Good Hygiene Practice for the restaurant trade  | IT      | IT     | FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM   | jun-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering                       |
| Manuale di corretta prassi igienica per la gastronomia   | Guide to Good Hygiene Practice for the gastronomy sector   | IT      | IT     | FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM   | jun-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering                       |
| Manuale di corretta prassi igienica per il settore artigianale della pasta alimentare  | Guide to Good Hygiene Practice for the artisanal pasta sector  | IT      | IT     | EBNA (Ente Bilaterale Nazionale Artigianato)   | nov-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Pasta                          |
| Manuale di corretta prassi igienica per l'imballaggio delle uova   | Guide to Good Hygiene Practice for egg packing   | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   | ?       |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Eggs                           |
| Manuale di corretta prassi igienica per la produzione del miele  | Guide to Good Hygiene Practice for honey production  | IT      | IT     | Unione nazionale associazioni apicoltori italiani (UNAPI), Federazione apicoltori italiani (FAI) | oct-98  | 88-86296-04-5 | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Honey                          |
| Linee guida per l'applicazione dei principi generali di igiene e del sistema HACCP nell'industria della pastificazione                     | Guidelines for application of the general rules of hygiene and the HACCP system in the pasta industry          | IT      | IT     | Unione industriali pastai italiani (UNIFI)   | sept-98 |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Pasta                          |
| Manuale HACCP, procedure di controllo e sorveglianza dei punti critici nella produzione di gelato artigianale                              | Handbook of HACCP procedures for the control and surveillance of critical points in artisanal ice-cream making | IT      | IT     | Consorzio Gelato Artigianale Latte Fresco Trentino (SCARL)                                       | ?       |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Ice-cream                      |
| Manuale di corretta prassi igienica per la gelateria artigianale   | Guide to Good Hygiene Practice for artisanal ice-cream making  | IT      | IT     | FIPE   | jun-98  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Ice-cream                      |
| Manuale di corretta prassi igienica per le produzioni lattiero-casearie artigianali e d'alpeggio   | Guide to Good Hygiene Practice for the artisanal/on-farm production of milk and milk products                  | IT      | IT     | Federazione Regionale COLDIRETTI Lombardia   | ?       |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Milk & Milk products           |
| Manuale di corretta prassi igienica per le industrie produttrici di conserve vegetali all'aceto, all'olio, in salamoia e specialità affini | Guide to Good Hygiene Practice for industries producing preserved vegetables                                   | IT      | IT     | Associazione italiana industrie prodotti alimentari (AIIPA)                                      | jun-02  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Preserved vegetables           |
| Manuale di corretta prassi igienica sul confezionamento di funghi essiccati  | Guide to Good Hygiene Practice for the packaging of dried mushrooms  | IT      | IT     | Associazione italiana industrie prodotti alimentari (AIIPA)                                      | fev-02  |               | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Distribution (dried mushrooms) |

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|--|--|---------|--------|--|---------|------------|--|---|
| Manuale di corretta prassi igienica per la gestione dei pasti ospedalieri non prodotti in loco   | Guide to Good Hygiene Practice for hospitals concerning manufacturing of meals produced outside  | IT      | IT     | Servizio igiene degli alimenti e della nutrizione del dipartimento di prevenzione della ASL Napoli 1 |         | ?          | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Catering (hospital)                       |
| Manuale di corretta prassi igienica per la produzione di preparati per brodo, minestre, estratti e prodotti affini   | Guide to Good Hygiene Practice for the production of preparations of extracts for soups, bouillon and other similar products   | IT      | IT     | AIIP   |         | jun-03     | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Soups, Bouillon                           |
| Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici (conserve vegetali appertizzate)  | Guide for Good Hygiene Practice for production of preserved vegetables products obtain by heat treatments  | IT      | IT     | Associazione Nazionale industriali distillatori conserve alimentari                                  |         | mars-99    | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Vegetables (heat treatment)               |
| Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo e di rintracciabilità in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta | Guide to Good Hygiene Practice for the implementation of self-control and traceability in retail shops such as delicatessen shops, take away shops, fishery, fruits, vegetables and other type of retail shops | IT      | IT     | FIDA   |         | janv-05    | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Retail (self-control, traceability)       |
| Linee guida per l'implementazione di un sistema di tracciabilità e rintracciabilità nei settori del commercio al dettaglio   | Guideline for the implementation of a traceability system in retail sector   | IT      | IT     | FIDA   |         | janv-05    | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Retail (traceability)                     |
| Manuale di corretta prassi igienica per gli integratori alimentari e i prodotti salutistici  | Guide for Good Hygiene Practice for food supplements and special medical/health purposes   | IT      | IT     | FEDER, SALUS   |         | dec-04     | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Food supplement & Special health purposes |
| Manuale di corretta prassi igienica per la prevenzione dei rischi igienico-sanitari nella produzione enologica siciliana   | Guide to Good Hygiene Practice for the preservation of hygiene risks in the vine production in Sicily  | IT      | IT     | L'istituto regionale della Vite e del Vino   |         | sept-03    | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Wine                                      |
| Manuale di corretta prassi igienica per i centri di lavorazione e trasformazione della nocciola  | Guide to Good Hygiene Practice for the centres for production and processing of nuts   | IT      | IT     | A.PRO.N.VIT  |         | Aug-07     | <a href="#">link does not work</a>                                 | 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     | CONVIDA (Associazione Italiana Distribuzione Automatica)   |         | feb-08     |  | 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     | CONVIDA (Associazione Italiana Distribuzione Automatica)   |         | feb-08     |  | 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     | CONVIDA (Associazione Italiana Distribuzione Automatica)   |         | feb-08     |  | Distribution (automatic)                  |
| Konservuotų vaisių ir daržovių geros higienos praktikos taisyklės  | Guide to Good Hygiene Practice for canned fruit and vegetables establishments  | LT      | LT     | PATVIRTINTA, Ministry of health of the republic of Lithuania   |         | 2004       | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables                        |
| Šviežių vaisių ir daržovių didmeninės prekybos įmonių geros higienos praktikos taisyklės   | Guide to Good Hygiene Practice for canned fruit and vegetables warehouses  | LT      | LT     | PATVIRTINTA, Ministry of health of the republic of Lithuania   |         | 2004       | <a href="http://www.ministerosalute.it">www.ministerosalute.it</a> | Fruit & Vegetables                        |

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|---|---|---------|----------|--|-------------------------|---------------------|--|--------------------------------------|
| Geros higienos praktikos taisyklės grūdų suprikimo, paruošimo ir saugojimo įmonėms            | Guide to Good Hygiene Practice for grain preparation and storage establishments                           | LT      | LT       | PATVIRTINTA, Ministry of health of the republic of Lithuania                               | 2004                    |                     | <a href="http://www.sam.lt">www.sam.lt</a>   | Milling products                     |
| Geros higienos praktikos taisyklės natūralaus mineralinio ir šaltinio vandens gamybos įmonėms | Guide to Good Hygiene Practice for mineral and spring water establishments                                | LT      | LT       | PATVIRTINTA, Ministry of health of the republic of Lithuania                               | 2004                    |                     | <a href="http://www.sam.lt">www.sam.lt</a>   | Water                                |
| Geros higienos praktikos taisyklės viešojo maitinimo įmonėms                                  | Guide to Good Hygiene Practice for catering establishments  | LT      | LT       | Ministry of health of the republic of Lithuania  | 2004                    | ISBN: 9955-9535-5-1 | <a href="http://www.sam.lt">www.sam.lt</a>   | Catering                             |
| Duonos ir pyrago kepimo įmonių geros higienos praktikos taisyklės                             | Guide to Good Hygiene Practice for bakery establishments  | LT      | LT       | Ministry of health of the republic of Lithuania  | 2004                    | ISBN: 9955-09-662-4 | <a href="http://www.sam.lt">www.sam.lt</a>   | Bakery                               |
| Geros higienos praktikos taisyklės maisto produktų prekybos įmonėms                           | Guide to Good Hygiene Practice for food retail establishments   | LT      | LT       | Ministry of health of the republic of Lithuania  | 2004                    | ISBN: 9955-9535-7-8 |  | Retail                               |
| Geros higienos praktikos taisyklės aromatizuotu gėrimų gamybos įmonėms                        | Guide to Good Hygiene Practice for soft drinks establishments   | LT      | LT       | Ministry of health of the republic of Lithuania  | 2004                    |                     |  | Beverages (soft)                     |
| Miltinės ir kreminės konditerijos įmonių geros higienos praktikos taisyklės                   | Guide to Good Hygiene Practice for confectionary establishments   | LT      | LT       | Ministry of health of the republic of Lithuania  | 2004                    | ISBN: 9955-09-711-6 |  | Confectionary                        |
| Guide de bonnes pratiques d'hygiène destiné aux bouchers charcutiers                          | Guide to Good Hygiene Practice: Meat  | LU      | DE<br>FR | Centre de promotion et de recherche der Handwerkskammer, Chambre de metiers Grand-Duche de | 1999                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Meat                                 |
| Guide de bonnes pratiques d'hygiène destiné aux traiteurs et restaurateurs                    | Guide to Good Hygiene Practice: Meat  | LU      | DE<br>FR | Chambre de metiers Grand-Duche de Luxembourg   | 1999                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Meat                                 |
| Guide de bonnes pratiques d'hygiène destiné aux boulangers et pâtisseries                     | Guide to Good Hygiene Practice: Bakery, Confectionery   | LU      | DE<br>FR | Chambre de metiers Grand-Duche de Luxembourg   | 1999                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Bakery                               |
| Guide de bonnes pratiques d'hygiène destiné aux pâtisseries-confiseurs et                     | Guide to Good Hygiene Practice: Confectionery, Ice-cream  | LU      | DE<br>FR | Chambre de metiers Grand-Duche de Luxembourg   | 1999                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Ice-cream                            |
| Guide de bonnes pratiques d'hygiène destiné aux meuniers                                      | Guide to Good Hygiene Practice: Milling   | LU      | DE<br>FR | Chambre de metiers Grand-Duche de Luxembourg   | 1999                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Milling industry                     |
| Guide de bonnes pratiques d'hygiène destiné aux stations-service                              | Guide to Good Hygiene Practice: Petrol- station-stores  | LU      | DE<br>FR | Chambre de metiers Grand-Duche de Luxembourg   | 2001                    |                     | <a href="http://www.cdm.imprimerie-centrale.com">www.cdm.imprimerie-centrale.com</a> | Petrol-station stores                |
| Guide de bonnes pratiques d'hygiène destiné aux brasseries                                    |   | LU      |          | Fédération des brasseurs luxembourgeois  |                         |                     | <a href="http://www.fedil.lu">www.fedil.lu</a>                                       |                                      |
| Guide de bonnes pratiques pour établissements du secteur de soins                             |   | LU      |          | Entente des hôpitaux   |                         |                     | <a href="http://www.ehl.lu">www.ehl.lu</a>   |                                      |
| Guide de bonnes pratiques d'hygiène pour établissements de restauration                       | Guide to Good Hygiene Practice: in the HORESCA sector   | LU      |          | HORESCA  |                         |                     | <a href="http://www.horesca.lu">www.horesca.lu</a>                                   | Gastronomy<br>Catering (restaurants) |
|   | Code for the hygienic production and packaging of granulated sugar  | NL      | NL       | Suikerstickting Nederland  | sept-01                 |                     | <a href="http://www.suikerstrichting.nl">www.suikerstrichting.nl</a>                 | Distribution (sugar)                 |
| Hygiëncode voor de voedingsverzorging in zorginstellingen                                     | Guide to Good Hygiene Practice: Framework code for catering in hospitals and care centres for the elderly | NL      | NL       | Voedingscentrum  | Sep -01, Mar-04, Jan-05 |                     | <a href="http://www.voedingscentrum.nl">www.voedingscentrum.nl</a>                   | Catering (hospital)                  |
| Hygiëncode voor de visdetailhandel  | Guide to Good Hygiene Practice for fishmongers  | NL      | NL       | Productschap Vis   | janv-04                 |                     | <a href="http://www.pvis.nl">www.pvis.nl</a>   | Retail (fish)                        |
| Hygiëncode voor de broodbakkerij en de banketbakkerij   | Guide to Good Hygiene Practice for bakers and confectioners   | NL      | NL       | Nederlands Bakkerij Centrum  | mars-03                 | ISBN: 90-74987-09-8 | <a href="http://www.nbc.nl">www.nbc.nl</a>   | Bakery                               |
| Keurslager hygiëncode   | Code of hygiene: HACCP workbook "De Keurslagers"  | NL      | NL       | Vereniging van Keurslagers   | aug-02                  |                     | <a href="http://www.keurslager.nl">www.keurslager.nl</a>                             | Butcher's shop                       |



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|---|---|---------|--------|--|----------------|------------|--|-------------------------------------|
| Hygiëncode voor het poeliersbedrijf   | Guide to Good Hygiene Practice for poultry retailing  | NL      | NL     | Productschappen Vee, Vlees en Eieren   | aug-02         |            | <a href="http://www.pve.nl">www.pve.nl</a>                                 | Retail (poultry)                    |
| Hygiëncode natuurlijk mineraal-en bronwater   | Guide to Good Hygiene Practice for natural mineral waters and spring waters<br>Guidelines for applying HACCP within the natural mineral waters and spring waters industry | NL      | NL     | Vereniging Nederlandse Frisdranken industrie (NFI)                               | jun-02         |            | <a href="http://www.frisdrank.nl">www.frisdrank.nl</a>                     | Water                               |
| Hygiëncode voor de kleinschalige detailhandel in zuivel   | Guide to Good Hygiene Practice for small-scale dairy retailing  | NL      | NL     | Productschap Zuivel  | feb-03         |            | <a href="http://www.prodzuivel.nl">www.prodzuivel.nl</a>                   | Retail (milk products)              |
| Kadercode voor de gedistilleerd en wijnsector, uitsluitend voor zover die code betrekking heeft op de gedistilleerd | Framework code for distilleries   | NL      | NL     | Productschap voor gedistilleerde dranken   | aug-95, mar-03 |            | <a href="http://www.pgd.nl">www.pgd.nl</a>                                 | Beverages (wholesale)               |
| Hygiëncode Transport, opslag en distributie van levensmiddelen  | Guide to Good Hygiene Practice for the hygienic transportation, storage and distribution of foodstuffs  | NL      | NL     | Transport en Logistiek Nederland   | 1.10. 2007     |            | <a href="http://www.tln.nl">www.tln.nl</a>                                 | Distribution & Transport            |
| Hygiëncode Groothandel in Dranken en Horecabenoedigheden  | Guide to Good Hygiene Practice for the wholesale trade in beverages and catering requisites   | NL      | NL     | Productschap Dranken   | dec-01         |            | <a href="http://www.minvws.nl">www.minvws.nl</a>                           | Wholesale (beverages, catering)     |
| Hygiëncode voor de horeca   | Guide to Good Hygiene Practice for hotel, restaurant, café, bar   | NL      | NL     | Bedrijfschap Horeca en Catering  | sept-07        |            | <a href="http://www.kenniscentrumhoreca.nl">www.kenniscentrumhoreca.nl</a> | Catering                            |
| Hygiëncode frisdranken  | Framework code for soft drinks:<br>Guide for applying HACCP within the soft drinks industry   | NL      | NL     | Vereniging Nederlandse Frisdrankenindustrie (NFI)                                | jul-02         |            | <a href="http://www.frisdrank.nl">www.frisdrank.nl</a>                     | Beverages (soft)                    |
| HACCP in de mouterij en brouwerij   | Guide to Good Hygiene Practices for malting and brewing   | NL      | NL     | Centraal Brouwerij Kantoor   | nov-02         |            | <a href="http://www.cbk.nl">www.cbk.nl</a>                                 | Brewery                             |
| Hygiëncode voor de ijsbereiding   | Guide to Good Hygiene Practice for ice-cream preparation  | NL      | NL     | Bedrijfschap Horeca en Catering  | mars-98        |            | <a href="http://www.bedr-horeca.nl">www.bedr-horeca.nl</a>                 | Ice-cream                           |
| Hygiëncode Eieren voor verzamelaars, pakstations en grossiers   | Guide to Good Hygiene Practice for egg gatherers, packers and wholesalers   | NL      | NL     | Productschappen Vee, Vlees en Eieren   | nov-96, mar-02 |            | <a href="http://www.pve.nl">www.pve.nl</a>                                 | Eggs & Egg products                 |
| Hygiëncode voor eiproducentenfabrikanten en -handelaren   | Guide to Good Hygiene Practice for manufacturers and sellers of egg products  | NL      | NL     | Productschappen Vee, Vlees en Eieren   | janv-98        |            | <a href="http://www.pve.nl">www.pve.nl</a>                                 | Eggs & Egg products                 |
| Hygiëncode voor het slagersbedrijf  | Good Hygiene Practice for butchers  | NL      | NL     | Koninklijke Nederlandse Slagersorganisatie                                       | apr-05         |            | <a href="http://www.knsnet.nl">www.knsnet.nl</a>                           | Meat & Butcher's shop               |
| Hygiëncode voor windmolens, watermolens en ambachtelijke maalderijen, malend voor menselijke consumptie             | Guide to Good Hygiene Practice for windmills, watermills and traditional mills milling products for human consumption   | NL      | NL     | Ambachtelijk korenmolenaars Gilde (AKG)<br>Gilde van vrijwillige molenaars (GVM) | jun-01, aug-05 |            | <a href="http://www.molenaarsgild.nl">www.molenaarsgild.nl</a>             | Milling products (wind-water mills) |
| Hygiëncode voor de graan-, zaden- en peulvruchten collecterende, verwerkende en afleverende industrie               | Guide to Good Hygiene Practice for the collecting, processing and supplying of grains, seeds and legumes  | NL      | NL     | Koninklijke Vereniging Het Comité van Graanhandelaren                            | aug-05         |            | <a href="http://www.graan.com/nl">www.graan.com/nl</a>                     | Cereals & Seeds & Vegetables        |
| Hygiëncode voor de binnenvaart  | Guide to Good Hygiene Practice on barges  | NL      | NL     | Centraal Bureau voor de Rijn- en binnenvaart                                     | mars-02        |            | <a href="http://www.cbrb.nl">www.cbrb.nl</a>                               | Transport (barge)                   |

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|--|---|---------|--------|---|--------------|----------------------|--|--|
| Hygiëncode voor de voedingsverzorging in woonunits, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden                    | Guide to Good Hygiene Practice for hospitals, kindergarten, social-treatment centre                 | NL      | NL     | Voedingscentrum Nederland                                 |              |                      |  | Catering (hospital, kindergarten, social centre) |
|  |   |         |        |   | dec-01       |                      | <a href="http://www.voedingscentrum.nl">www.voedingscentrum.nl</a> |  |
| Hygiëncode voor de AGF-detailhandel  | Guide to Good Hygiene Practice for small retail shops and mobile shops selling fruit and vegetables | NL      | NL     | Productschap Tuinbouw                                     |              |                      |  | Fruit & Vegetables                               |
|  |   |         |        |   | apr-02       |                      | <a href="http://www.tuinbouw.nl">www.tuinbouw.nl</a>               |  |
| Hygiëncode voor de wijnsector  | Guide to Good Hygiene Practice for the wine sector  | NL      | NL     | Productschap Wijn   |              |                      |  | Wine   |
|  |   |         |        |   | mars-03      |                      | <a href="http://www.wijninfo.nl">www.wijninfo.nl</a>               |  |
| NAO hygiëncode kleinverpakkers van ongeschilde aardappelen   | Guide to Good Hygiene Practice for small packages of unpeeled potatoes                              | NL      | NL     | Nederlandse Aardappel Organisatie (NAO)                   |              |                      |  | Potatos  |
|  |   |         |        |   | aug-03       |                      | <a href="http://www.minvws.nl">www.minvws.nl</a>                   |  |
| Hygiëncode voor sportkantines  | Code of hygiene for sports canteens   | NL      | NL     | NOC*NSF   |              |                      |  | Canteen (sport)                                  |
|  |   |         |        |   | jul-03       |                      | <a href="http://www.nocnsf.nl">www.nocnsf.nl</a>                   |  |
| Hygiëncode Stichting Overlegplatform Restaurantketens (STOR)   | Guide to Good Hygiene Practice for restaurant chain   | NL      | NL     | Stichting Overlegplatform Restaurantketens (STOR)         |              | ISBN: 90-9017744-2   |  | Catering (restaurant)                            |
|  |   |         |        |   | sept-03      |                      |  |  |
| Hygiëncode voor de contractcatering  | Hygiene-code for contract catering  | NL      | NL     | VENECA  |              |                      |  | Catering   |
|  |   |         |        |   | aug-04       |                      | <a href="http://www.veneca.nl">www.veneca.nl</a>                   |  |
| Hygiëncode voor de voedingsverzorging in zorginstellingen, woonvormen, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden | Guide to Good Hygiene Practice for hospitals, kindergarten, social-treatment centre                 | NL      | NL     | Voedingscentrum Nederland                                 |              |                      |  | Catering (hospital, kindergarten, social centre) |
|  |   |         |        |   | mars-04      |                      | <a href="http://www.minvws.nl">www.minvws.nl</a>                   |  |
| Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen   | Good Hygiene Practice for food safety system of petrol stations                                     | NL      | NL     | Vereniging Nederlandse Petroleumindustrie                 |              |                      |  | Petrol-station stores                            |
|  |   |         |        |   | nov-04       |                      | <a href="http://www.vnpi.nl">www.vnpi.nl</a>                       |  |
| Hygiëncode voor ongesneden vers(e) groenten, fruit en paddestoelen   | Guide to Good Hygiene Practice for uncut fresh vegetables, fruit and mushrooms                      | NL      | NL     | Productschap Tuinbouw                                     |              |                      |  | Fruit & Vegetables & Mushrooms                   |
|  |   |         |        |   | apr-03       |                      | <a href="http://www.minvws.nl">www.minvws.nl</a>                   |  |
| CBL Hygiëncode   | Guide to Good Hygiene Practice for supermarkets   | NL      | NL     | Centraal Bureau Levensmiddelenhandel                      |              |                      |  | Retail (supermarket)                             |
|  |   |         |        |   | apr-02       |                      | <a href="http://www.cbl.nl">www.cbl.nl</a>                         |  |
| Hygiëncode ambulante handel verkoop eet- en drinkwaren   | Good Hygiene Practice for house to house sales of food and drinks                                   | NL      | NL     | Hoofdbedrijfschap detailhandel                            |              |                      |  | Retail   |
|  |   |         |        |   | jun-04       |                      | <a href="http://www.hbd.nl">www.hbd.nl</a>                         |  |
| Voedselveiligheid certificaat akkerbouw(VVAK)  | Good Hygiene Practice for storage and transfer for edible oil and fat                               | NL      | NL     | Vereniging van Onafhankelijke Tanksopslagbedrijven(VOTOB) |              |                      |  | Oil & Fats                                       |
|  |   |         |        |   | apr-03       |                      | <a href="http://www.votob.nl">www.votob.nl</a>                     |  |
| Hygiëncode voor op-en overslag van eetbare oliën en vetten   | Certificate in field cropping   | NL      | NL     |   |              |                      |  |  |
|  |   |         |        |   | mai-06       |                      |  |  |
| EurepGap IFA Schema Plantaarding   | Good Hygiene Practice for plant primary production  | NL      | NL     | EUREPGAP c/o FoodPLUS GmbH                                |              | Code Ref.: IF 2.0 CP | <a href="http://www.eurep.org">www.eurep.org</a>                   | Plant primary production                         |
|  |   |         |        |   | 2.0 march-05 |                      |  |  |
| 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  |              |                      |  | Crustaceans and molluscs                         |
|  |   |         |        |   | 6/09/2007    |                      | <a href="http://www.pvis.nl">www.pvis.nl</a>                       |  |
| Hygiëncode voor Verzend- en zuiveringscentra   | Guide to Good Hygiene Practice for dispatch and purification centres                                | NL      | NL     | Productschap Vis  |              |                      |  | Dispatch and purification centres                |
|  |   |         |        |   | 7/09/2007    |                      | <a href="http://www.pvis.nl">www.pvis.nl</a>                       |  |

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|---|---|---------|--------|--|---------|------------------------------|--|-----------------------------------|
| Zasady GHP/GMP oraz system HACCP jako narzędzia zapewnienia bezpieczeństwa zdrowotnego żywności, poradnik dla przedsiębiorcy                        | GHP/GMP guide and HACCP system as tools ensuring food health safety, guidelines for food retailers  | PL      | PL     | FAPA   |         | ISBN: 83-88010-48-4<br>2003  | <a href="http://www.tuinbouw.nl">www.tuinbouw.nl</a>                                 | Retail                            |
| Przewodnik do wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego   | GMP/GHP and HACCP system implementation guide for institution of collective nourishment (food serving establishments)   | PL      | PL     | FAPA   |         | ISBN: 83-88010-483-3<br>2003 |  | Catering (collective nourishment) |
| Kuchnia serwuje system HACCP, Poradnik wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego i firmach cateringowych              | Kitchen serves HACCP system – guide for GHP/GMP and HACCP system implementation at institution of collective nourishment (food serving establishments) and catering companies | PL      | PL     | Gastropol group sp. Zo.o   |         | ISBN: 83-920721-0-3<br>2004  |  | Catering (collective nourishment) |
| Wdrażanie systemu HACCP w małych i średnich przedsiębiorstwach sektora żywnościowego, poradnik dla kierujących zakładem                             | HACCP system implementation in small and middle size food sector entrepreneurs, guides for managers   | PL      | PL     | FAPA   |         | ISBN: 83-88010-53-0<br>2003  |  | 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                         | <a href="http://www.fapa.com.pl">www.fapa.com.pl</a>                                 | Catering (collective nourishment) |
| Poradnik dla właścicieli piekarni i cukierni do wprowadzania GMP/GHP oraz zasad systemu HACCP   | GMP/GHP, HACCP system implementation guides for bakery and confectionary owners   | PL      | PL     | Handlowo-usługowa spółdzielnia samopomoc chłopska                |         | ISBN: 83-919549-3-5<br>2004  | <a href="http://www.fapa.com.pl">www.fapa.com.pl</a>                                 | Bakery & Confectionary            |
| Przewodnik dobrej praktyki higienicznej i przetwórczej w branży mleczarskiej  | Guide of Good Hygiene and Processing Practice in Dairy Sector   | PL      | PL, EN | Związek prywatnych przetwórców mleka                             |         | ISBN 83-917997-1-9<br>nov-06 |  | Dairy Sector                      |
| Código de boas práticas de higiene para a restauração   | Guide to Good Hygiene Practice for the catering sector  | PT      | PT     | UNIHSNOR   |         | ?                            | <a href="http://www.gastropolgroup.neostrada.pl">www.gastropolgroup.neostrada.pl</a> | Catering                          |
| Código de boas práticas de higiene para a restauração pública   | Guide to Good Hygiene Practice for restaurants  | PT      | PT     | ARESP  |         | ?                            | <a href="http://www.fapa.com.pl">www.fapa.com.pl</a>                                 | Catering                          |
| Código de boas práticas de higiene das águas minerais naturais e das águas de nascente  | Guide to Good Hygiene Practice for natural mineral waters and spring waters   | PT      | PT     | APIAM  |         | mars-01                      |  | Water                             |
| Código de boas práticas de higiene para a restauração colectiva   | Guide to Good Hygiene Practice for canteens   | PT      | PT     | ARESP  |         | ?                            |  | Catering                          |
| Guia para a aplicação do sistema de análise de perigos e controlo de pontos críticos na indústria de águas minerais naturais e de águas de nascente | Guide for application of the HACCP system in the natural mineral waters and spring waters industry  | PT      | PT     | APIAM  |         | mars-01                      |  | Water                             |
| Código de boas práticas de higiene para as cafetarias e similares   | Guide to Good Hygiene Practice for cafeterias and similar establishments  | PT      | PT     | ARESP  |         | ?                            | <a href="http://www.aresp.pt">www.aresp.pt</a>                                       | Catering                          |

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|---|--|---------|--------|---|----------|------------|---|--------------------------|
| Código de boas práticas para o processamento tecnológico dos azeites virgens  | Guide to Good Hygiene Practice for virgin oils production  | PT      | PT     | CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas | oct-01   |            |   | Oil                      |
| Código de boas práticas para a industria de óleos e gorduras vegetais refinados   | Guide to Good Hygiene Practice for refined vegetable oils and fats   | PT      | PT     | CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas | oct-01   |            | <a href="http://www.aresp.pt">www.aresp.pt</a>  | Oil & Fats               |
| Código de boas práticas de higiene para a industria de gorduras, margarinas e cremes de barrar  | Guide to Good Hygiene Practice for industry producing vegetable fats, margarine and spreadable fats            | PT      | PT     | CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas | oct-01   |            |   | Oil & Fats               |
| Boas praticas de produção de gelados  | Guide to Good Hygiene Practice for Ice-cream production  | PT      | PT     | ANIGA   | oct-01   |            |   | Ice-cream                |
| Código de boas práticas de higiene indústria de leite e produtos lácteos  | Guide to Good Hygiene Practice for dairy and milk industry   | PT      | PT     | ANIL  | jul-02   |            |   | Milk & Milk products     |
| Guia de boas práticas, higiene, segurança e controlo alimentar  | Guide to Good Practice for food hygiene, safety and control  | PT      | PT     | AHP, CRISTAL  | oct-05   |            |   | Catering                 |
| Código de boas práticas da distribuição alimentar   | Guide to Good Hygiene Practice for food distribution   | PT      | PT     | APED  | sept-04  |            |   | Transport                |
| Código de boas práticas de higiene e fabrico, sector da panificação e pastelaria  | Guide to Good Hygiene and Manufacturing Practice for the bakery and pastry sector                              | PT      | PT     | ACIP  | ?        |            |   | Bakery & Pastry industry |
| Código de boas práticas de higiene, para o serviço de alimentação escolar   | Guide to Good Hygiene Practice for school catering (or canteens)   | PT      | PT     | Propriedade-associacao de desenvolvimento do concelho de espinho, Elaboração    | ?        |            |   | Catering (school)        |
| Código de boas práticas de higiene, para o serviço de alimentação escolar   | Guide to Good Hygiene Practice for school catering (or canteens)   | PT      | PT     | Propriedade-associacao de desenvolvimento do concelho de espinho, Elaboração    | ?        |            |   | Catering (school)        |
| Código de boas práticas de conservas de sardinha e de tipo sardinha   | Guide to Good Hygiene Practice for canned sardines   | PT      | PT     | Associação de Indústria Alimentar pelo Frio                                     | 6        |            | <a href="http://www.ancipa.pt">www.ancipa.pt</a>  |                          |
| Código de boas práticas de higiene no processamento de Citrinos para a Comercialização em fresco  | Guide to Good Hygiene Practice for lemon   | PT      | PT     | Uniprofrutol - União de Produtores Horto - Frutícolas do Algarve                | march-07 |            |   | Fruits                   |
| Código de boas práticas higiene e segurança alimentar transporte de alimentos   | Guide to Good Hygiene Practice for transportation of food  | PT      | PT     | ARESP Associação da Restauração e similares de Portugal                         | march-08 |            |   | Transport                |
| 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   | 2007     |            |   | Fruit juices             |
| Branschriktlinjer för hygienisk produktion av mjölkprodukter  | Guide for hygienic production of milk products   | SE      | SE     | Svensk mjölk  | Juni -06 |            | <a href="http://www.slv.se/templates/SLV_Page_11139.aspx">http://www.slv.se/templates/SLV_Page_11139.aspx</a> |                          |
| Branschriktlinjer för äggpackerier  | Guide for egg packing centres  | SE      | SE     | Svenska ägg AB  | Mars-06  |            | <a href="http://www.slv.se/templates/SLV_Page_11139.aspx">http://www.slv.se/templates/SLV_Page_11139.aspx</a> |                          |

| Title (original)   | Title (english)   | Country | Langue | Author  | Edition       | ISBN, ISSN          | Internet/Contact  | Key word                |
|--|---|---------|--------|---|---------------|---------------------|---|-------------------------|
| Branschriktlinjer för livsmedelsindustri och dagligvaruhandel-allergi och annan överkänsligheter, hantering och märkning | Guide for food industry and retail sale:Allergy and other food intolerance, managements and labelling                                 | SE      | SE     | Livsmedelsindustrin och dagligvaruhandel  | Juli -06      |                     | <a href="http://www.slv.se/templates/SLV_Page11139.aspx">http://www.slv.se/templates/SLV_Page11139.aspx</a> |                         |
| Branschriktlinjer för bageri och konditori "Rent mjöl i påsen"   | Guide for bakery and confectionary  | SE      | SE     | Svensk mjölk  | Juni -06      |                     | <a href="http://www.slv.se/templates/SLV_Page11139.aspx">http://www.slv.se/templates/SLV_Page11139.aspx</a> |                         |
| Smernice dobre higienske prakse/HACCP za gostinstvo  | Guide to Good Hygiene Practice/HACCP for catering sector  | SI      | SI     | Republic of Slovenia, Ministry of Health  | dec-02        | ISBN: 961-6226-52-5 |   | 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 vrtce   | Guide to good hygiene practice/HACCP for kitchens in kindergartens  | SI      | SI     | Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia  | aug-05        |                     |   | Catering (kindergarden) |
| Smernice dobrih higienskih navad na načelih sistema HACCP v trgovinski dejavnosti  | Guide to good hygiene practice/HACCP for the retail sector  | SI      | SI     | Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia  | jun-05        |                     | <a href="http://www.mz.gov.si">www.mz.gov.si</a>  | Retail sector           |
|  | 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 grojčja v vino  | Guide to good practice/HACCP for wine maker   | SI      | SI     | Kmetijsko gozdarske zbornice Slovenije  | 14.12. 2007   |                     | <a href="http://www.kgzs.si">http://www.kgzs.si</a>   | Wine                    |
| Hygienická príručka, sušené nepasterizované cestoviny  | Guide to Good Hygiene Practice for production of pasta  | SK      | SK     | Ministry of Agriculture of the Slovak Republic  | 2004          |                     |   | Pasta                   |
| Špecifická hygienická príručka pre pekarsku výrobu   | Guide to Good Hygiene Practice for production of bread  | SK      | SK     | Ministry of Agriculture of the Slovak Republic  | 2004          |                     |   | Bakery                  |
| Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrdkového syra v salašných podmienkach                          | Guide to Good Hygiene Practice for hygiene on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš") | SK      | SK     | Ministry of Agriculture of the Slovak Republic  | fev-06        |                     |   | Milk products           |
| Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrdkového syra v salašných podmienkach                          | Guide to Good Hygiene Practice on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")             | SK      | SK     | Ministry of Agriculture of the Slovak Republic  | fev-06        |                     |   | Milk products           |
| Prírucka 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  | 11/01/2007    |                     |   | Catering                |
| Kódex slovenských výrobcov krmív   | Code of Slovak feed producers   | SK      | SK     | Zväz výrobcov krmív, skladovateľov a obchodných spoločností   | nov-05        |                     | Križna 52, 821 08 B<br><a href="http://www.zvazpolnonakupu.sk">www.zvazpolnonakupu.sk</a>                   | Feed                    |

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|--|--|---------|--------|---|---------|-------------------------|--|--------------------------------|
| Industry guide to Good Hygiene Practice: Baking guide  | Industry guide to Good Hygiene Practice: Baking guide  | UK      | EN     | National Association of Master Bakers, Biscuit Cake Chocolate and Confectionery Alliance, Federation of Bakers, Scottish Association of Master Bakers, etc. | 1997    | ISBN: 0 900 103 55 8    | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Bakery                         |
| Industry guide to Good Hygiene Practice: Bottled Water Guide   | Industry guide to Good Hygiene Practice: Bottled Water Guide   | UK      | EN     | British Soft Drinks Association   | 2001    | ISBN: 1 9043 0631 4     | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Bottled Water                  |
| Industry guide to Good Hygiene Practice: Catering guide  | Industry guide to Good Hygiene Practice: Catering guide  | UK      | EN     | British Hospitality Association   | 1997    | ISBN: 0 900 103 00 0    | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Catering                       |
| Industry guide to Good Hygiene Practice: Catering guide - Ships  | Industry guide to Good Hygiene Practice: Catering guide - Ships  | UK      | EN     | Chamber of Shipping   | 2004    | ISBN: 1 904306 42 X     | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Transport (Shipping)           |
| Food Industry guide to Good Hygiene Practice: Flour Milling  | Food Industry guide to Good Hygiene Practice: Flour Milling  | UK      | EN     | National Association of British and Irish Millers   | 2008    | ISBN: 978 1 11 243098 8 | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Milling Industry (Flour Mills) |
| Industry guide to Good Hygiene Practice: Fresh Produce   | Industry guide to Good Hygiene Practice: Fresh Produce   | UK      | EN     | Fresh Produce Consortium  | 1999    | ISBN: 1 902423 19 4     | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Fresh products                 |
| Industry guide to Good Hygiene Practice: Markets and fairs guide   | Industry guide to Good Hygiene Practice: Markets and fairs guide   | UK      | EN     | National Association of British Market Authorities  | 1997    | ISBN: 1 902423 00 3     | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Retail; Markets & Fairs        |
| Industry guide to Good Hygiene Practice: Retail  | Industry guide to Good Hygiene Practice: Retail  | UK      | EN     | British Retail Consortium   | 1997    | ISBN: 0 900 103 60 4    | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Retail                         |
| Industry guide to Good Hygiene Practice: Vending and Dispensing Guide Supplement (to the Catering Guide) | Industry guide to Good Hygiene Practice: Vending and Dispensing Guide Supplement (to the Catering Guide) | UK      | EN     | The Automatic Vending Association   | 2000    | ISBN: 1 902423 00 3     | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Vending & Dispensing           |
| Food Industry Guide to Good Hygiene Practice: Mail Order Food  | Food Industry Guide to Good Hygiene Practice: Mail Order Food  | UK      | EN     | The Mail Order Fine Foods Association   | 2007    | ISBN: 978-0-11 243097-1 | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Dispensing; Mail Order         |
| Food Industry Guide to Good Hygiene Practice: Wholesale Distributors                                     | Food Industry Guide to Good Hygiene Practice: Wholesale Distributors                                     | UK      | EN     | The Federation of Wholesale Distributors  | 2007    | ISBN: 978-0-11 243101-5 | <a href="http://www.food.gov.uk">www.food.gov.uk</a> | Distribution (Wholesale)       |