

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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Leitlinie fuer Imkereien	Guidelines for beekeepers	AT	DE	Bundesministerium 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	?		www.bmgf.gv.at	Distribution (cold store)
Leitlinie für Gastgewerbebetriebe mit umfangreichem Speisenangebot	Guideline for the gastronomy sector (large establishments)	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	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	?		www.bmgf.gv.at	Personal hygiene
Leitlinie für Personalschulung	Guideline for Training	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	Training
Leitlinie für Kleinstbetriebe des Gastgewerbes mit geringem Speisenangebot	Guideline for the gastronomy sector (small establishments)	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	Catering (restaurant)
Leitlinie für Mühlbetriebe	Guideline for the milling sector	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	Milling industry
Leitlinie für bäuerliche Milchverarbeitungsbetriebe	Guideline for the artisanal milk production sector	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	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	?		www.bmgf.gv.at	Milk & Milk products
Leitlinie für Bäckereien	Guideline for bakery	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	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	?		www.bmgf.gv.at	Catering (collective nourishment)
Leitlinie für eine gute Betriebspraxis und die Anwendung der Grundsätze des HACCP in Schlachthöfen und Zerlegungsbetrieben für Schweine, Rinder, Schafe, Ziegen und Pferde sowie Herstellungsbetrieben von Fleischerzeugnissen	Guideline for GHP and application of the HACCP system for slaughterhouses and cutting plants for pork, beef, sheep, goat and horse as well as for the production of meat products	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	Meat & Meat products
Leitlinie für Konditoreien	Guideline for confectionery sector	AT	DE	Bundesministerium für Gesundheit und Frauen	?		www.bmgf.gv.at	Confectionary
Le guide de bonnes pratiques d'hygiène dans la friterie	GGHP in the chip-shop/chip-kiosk sector	BE	FR	L'union nationale des frituristes (UNAFRI)	2001		www.health.fgov.be	Fish products

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Guide de bonnes pratiques d'hygiène dans le secteur de la meunerie belge	GGHP in the Belgian milling sector	BE	FR	Association Royale des Meuniers belges	mars-01		www.health.fgov.be	Milling products
Guide pour la formation aux bonnes pratiques en matière d'hygiène en restauration collective	GGHP for collective kitchens	BE	FR	Union belge du catering. Formation continue en europe (FORCE)	?		www.health.fgov.be	Catering
Guide pour les bonnes pratiques d'hygiène dans la préparation des repas pour les collectivités et les maisons de soins	GGHP for collective kitchens and care facilities	BE	FR	Ministère des affaires sociales, de la santé publique et de l'environnement	fev-01		www.health.fgov.be	Catering (hospital)
Gids goede hygienische praktijken aardappelhandel	GGHP for the potato trade	BE	NL	BELGAPOM	?		www.health.fgov.be	Potatos
Guide de bonnes pratiques d'hygiène en boulangerie - pâtisserie - chocolaterie	GGHP in the bakery, confectionery, chocolate-making and ice-cream-	BE	FR	Confédération belge BPCG	2000		www.health.fgov.be	Bakery & Chocolate & Ice-cream
Guide de bonnes pratiques d'hygiène dans l'horeca	GGHP for contract catering (hotels and restaurants sector)	BE	FR	HORECA Vlaanderen/ HORECA Bruxelles-Brussel	fev-01		www.health.fgov.be	Catering
Gids goede hygienische praktijken aardappelschilbedrijf	GGHP for potato-peeling businesses	BE	FR	BELGAPOM	?		www.health.fgov.be	Potatos
Gids goede hygienische praktijken aardappelverwerkende industrie	GGHP for the potato-processing sector	BE	FR	BELGAPOM	?		www.health.fgov.be	Potatos
Guide pour l'autocontrôle pour la production primaire de lait cru	Guide for self-checking for primary production of raw milk	BE	FR	Groupe de Travail Interprofessionnel IKM/QFL/QMK/Interprofessionele	0 - 06/07/2005		www.ikm.be	Primary production milk Raw milk
Gids autocontrolesysteem Zuivelindustrie	Guide for self-checking in the milk industry	BE	FR	Belgische Confederatie van de Zuivelindustrie (BCZ)	1 - 14/01/2005		www.bcz-cbl.be	Milk & milk products
Generische autocontrole gids voor pluimveeslachthuis en-uitsnijderij	General guide for self-checking for slaughterhouses and cutting plants	BE	FR	VIP-Belgie vzw/ VIP-Belgique asbl (Vereniging van Industriële	d 22/12/2005			Meat Slaughterhouse
Gids voor autocontrole van de ophaling en het transport van rauwe melk	Guide for self-checking for collection and transport of raw milk	BE	FR	Interprofessionele Werkgroep IKM-QFL-QML Groupe de Travail	d 16/12/2005		www.ikm.be	Raw milk Transport
Gids voor de autocontrole in de slagerij Guide d'autocontrôle en boucherie	Guide for own-control in slaughterhouses	BE	FR	AFSCA/Fédération Nationale des Bouchers.; Charcutiers et Traiteurs	dec-05, jun-06		www.afsca.be	Meat
Autocontrole gids Dierenvoeders / Guide autocontrôle alimentation animale	Autocontrol Guide for Feed	BE	FR	Overlegplatform Voedermiddelenkolom / Plate-forme de Concertation de la Filière Alimentation Animale (OVOCOM)	Revisie 0.0 dd 15/12/2005		www.ovocom.be	Feed
Guide d'autocontrôle en boucherie Gids voor de autocontrole in de slagerij shops	Guide for self-checking in butcher shops	BE	FR	Fédération Nationale des Bouchers, Charcutiers et Traiteurs de Belgique Landbond der Beenhouwers, Spekslagers en Traiteurs van België	1 - 23/12/2005			Meat Butcher shops
	Guide to good manufacturing practice for "liquid, concentrated, frozen and dried egg products"	BE	EN					
Guide pour l'instauration d'un système d'autocontrôle dans le secteur HO.RE.CA Gids voor de invoering van een autocontrolesysteem in de Horecasector	Guide for self-checking in the HORECA sector	BE	FR	FED. Ho.Re.Ca Vlaanderen vzw FED. Ho.Re.Ca Bruxelles asbl FED. Ho.Re.Ca Wallonie asbl	1 - 17/08/2006		www.fedhorecavlaanderen.be www.horecabruxelles.be www.horecawallonie.be	Catering (hotel) Catering (restaurant)

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Guide sectoriel de l'autocontrôle pour la production primaire végétale Sectorgids autocontrole voor de primaire plantaardige productie	Sector guide for self-checking for primary production of plants	BE	FR NL	Algemeen Boerensyndicaat Boerenbond Fédération Wallone de l'Agriculture OVPG vzw - Overlegplatform voor de verwerking van handel in plantaardige grondstoffen en producten / PTMV asbl - Plateforme de concertation pour la transformation et le négoce des Matières premières et produits végétaux / CBB - Confédération des Betteraviers Belges asbl / Confereratie van de Belgische Bietenplanters	2 dd 05/07/2007		www.absvzw.be www.boerenbond.be www.fwa.be www.vegaplan.be www.cbb.be	Plant primary production
Guide d'autocontrôle pour le secteur Brassicole Gids voor de brouwerijsector	Guide for self-checking for breweries	BE	FR NL	Belgische Brouwers Brasseurs Belges	1 - 25/06/2007		www.beerparadise.be	Beverages (alcoholic) Beer
Guide pour l'instauration d'un système d'autocontrôle pour le commerce de détail en alimentation générale Gids voor de invoering van een autocontrolestelsel voor de detailhandel in algemene voedingswaren	Guide for self-checks in food shops	BE	FR NL	FEDIS VDV UCM	1 dd 25/10/2007		www.fedis.be www.unizo.be www.ucm.be	Retail (self-control)
Guide sectoriel pour l'instauration d'un système d'autocontrôle dans le secteur des compléments alimentaires Gids voor de invoering van een autocontrolestelsel 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 Belgique/Fédération Belge de l'Industrie et du Commerce des Compléments alimentaires, des Produits Naturels, de Réforme et de Diététique)	1 - 07/08/2007		www.naredi.be	Food supplements
Guide d'autocontrôle pour la filière des poulets de chair Autocontrolegids voor de braadkippenkolom	Guide for self-checking for primary production of chickens	BE	FR NL	Belplume vzw / Belplume asbl	dd 21/12/2006		www.belplume.be	Chicken primary production
Guide d'autocontrôle industrie de transformation et négoce des pommes de terre, fruits et légumes 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		www.belgapom.be www.nubelt.be www.vegebe.be	Food processing; Vegetables and fruits; potatoes

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Guide générique d'autocontrôle pour abattoirs, ateliers de découpe et établissements de production de viande hachée, de préparations de viande et de viandes séparées mécaniquement d'ongulés domestiques Generische autocontrolegids voor slachthuizen, uitsnijderijen en inrichtingen voor de vervaardiging van gehakt vlees, vleesbereidingen en separatorvlees voor als landbouwhuisdier gehouden hoefdieren	Generic guide self-checking for slaughterhouses, cutting plants and establishments of production of minced meat, preparations of meat and mechanically seperated meat of domestic ungulated	BE	FR NL	FEBEV; BVK	1 - dd 16/01/2008		www.febev.be	Slaughterhouse; Meat; Meat products
Guide pour l'implémentation des systèmes d'autocontrôle dans les secteurs de production des denrées alimentaires: Produits de viande - Plats préparés - Salades - Boyaux naturelles Gids voor het ontwikkelen van autocontrolystemen bij de productie van voedingsmiddelen in de sectoren: Vleesproducten - Kant en klaar gerechten - Salades - Natuurdarmen voor de detailhandel in algemene voedingswaren	Guide for self-checking in the production of food: meat products, precooked dishes, salads, natural intestines	BE	FR NL	FENAVIAN; BREMA; VEFASAL; BVBD	1 - 01/08/2007			Food industry; Meat products
Guide autocontrôle pour la meunerie Autocontrolegids voor de Maalderij	Guide for self-checking in the flour milling	BE	FR NL	Association Royale des Meuniers Belges (ARMB)/Koninklike 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 Gids autocontrole voor de sector van de biscuit-, chocolade-, praline- en suikergoedindustrie	Guide for self-checking in the biscuit, chocolate, filled chocolate, sweet sector	BE	FR NL	CHOPRABISCO; FENACO	1 dd 21/06/2007		www.choprabisco.be www.fenaco.org	Food processing; chocolate
Guide d'autocontrôle pour le secteur des cuisines de collectivités et les maisons de soins Autocontrolegids voor de sector van de grootkeukens en verzorgingsinstellingen	Guide for self-checking in the sector of catering and health facilities	BE	FR NL	HFDV; VGRB	1 - dd 17/01/2008		www.hfdv.be www.vgrb.be	Catering (hospital)
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

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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
	Guide to good practice for school canteens	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2007	ISBN: 978-9963-38-442-6		School canteens
	Guide to businesses of bottling of drinking water and Natural Mineral Water and the disposal and sale of drinking water by tanker vehicles and vendor machines	CY	CY	Republic of Cyprus, Ministry of Health, Medical and Public Health Services	2006	ISBN: 9963-38-437-4		Bottled water; Mineral Water; Transport and distribution
Pravidla správné hygienické praxe pro mlýnské výrobky	Guides to Good Hygiene and Manufacture Practice for Mill Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06			Milling products
Pravidla správné hygienické a výrobní praxe pro výrobce chleba a běžného pečiva	Guides to Good Hygiene and Manufacture Practice for producers of Bread and Bread-like Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06			Bakery
Pravidla správné výrobní praxe pro výrobce těstovin	Guides to Good Hygiene and Manufacture Practice for Producers of Pasta	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Pasta
Pravidla správné hygienické a výrobní praxe pro výrobce nealkoholických nápojů	Guides to Good Hygiene and Manufacture Practice for Production of Non-alcoholic Drinks	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Beverages (soft)
Pravidla správné hygienické a výrobní praxe pro výrobu škrobu	Guides to Good Hygiene and Manufacture Practice for Producers of Starch	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Potatos (Starch)
Pravidla správné hygienické a výrobní praxe pro zmrazené potraviny	Guides to Good Hygiene and Manufacture Practice for Producers of Deep-frozen Foods	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Distribution (cold store)
Pravidla správné hygienické a výrobní praxe – Mléko a mléčné výrobky; Czech Technical Standard – ČSN 56 9601	Guidelines for Good Hygiene and Manufacturing Practice - Milk and Milk Products; Czech Technical Standard – ČSN 56 9601	CZ	CZ	Czech food industry; Ministry of Agriculture	aug-06		www.mze.cz	Milk & Milk products
Pravidla správné hygienické a výrobní praxe porážek drůbeže a výrobě drůbežího masa	Guides to Good Hygiene and Manufacture Practice for Slaughtered Poultry and for the Production of Poultry Meat	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat (Poultry)

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Pravidla správné hygienické a výrobní praxe pro maso a msaňé výrobky	Guides to Good Hygiene and Manufacture Practice for Production of Meat and Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat & Meat products
Pravidla správné hygienické a výrobní praxe pro cukrářskou výrobu – šlehané hmoty	Guides to Good Hygiene and Manufacture Practice for Production of Confectionery Goods (Whipped Mixtures for their Production	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Confectionary
Pravidla správné hygienické a výrobní praxe – Vejce a výrobky z nich; Czech Technical Standard – ČSN 56 9603	Guidelines for Good Hygiene and Manufacturing Practice – Eggs and Eggs Products; Czech Technical Standard – ČSN 56 9603	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		www.mze.cz	Eggs & Egg products
Pravidla správné hygienické a výrobní praxe pro minerální vody a ochucené minerální vody	Guides to Good Hygiene and Manufacture Practice for Production of Mineral Waters and Flavoured Mineral Waters	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Mineral water
Pravidla správné hygienické a výrobní praxe pro výrobce jemného pečiva	Guides to Good Hygiene and Manufacture Practice for Production of Pastries and Tarts	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Bakery
Pravidla správné 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		www.mze.cz	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		www.mze.cz	Fruit & Vegetables
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích tepelně opracovaných a trvanlivých masných výrobků	Guides to Good Hygiene and Manufacture Practice for Production of Heat-Treated Poultry Meat Products and Durable Poultry Meat Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat products (Poultry)
Pravidla správné hygienické a výrobní praxe – Ryby, vodní živočichové a výrobky z nich; Czech Technical Standard – ČSN 56 9602	Guidelines for Good Hygiene and Manufacturing Practice – Fish, Aquatic Animals and their Products; Czech Technical Standard – ČSN 56 9602	CZ	CZ	Czech food industry; Ministry of Agriculture	may-06		www.mze.cz	Fish products, Aquaculture
Pravidla správné hygienické a výrobní praxe pro výrobce jedlé soli a solných výrobků	Guides to Good Hygiene and Manufacture Practice for Producers of Edible Salt and Salt Products	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Salt
Pravidla správné hygienické a výrobní praxe pro 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		www.mze.cz	

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Pravidla správné hygienické a výrobní praxe pro výrobu ovocných pomazánek a kompotů	Guides to Good Hygiene and Manufacture Practice for Production of Fruit Spreads and Stewed Fruits	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Fruit
Pravidla správné hygienické a výrobní praxe pro výrobu drůbežích polotovarů, drůbežního strojně odděleného masa, drůbežích kuchyňských polotovarů a drůbežích konzerv	Guides to Good Hygiene and Manufacture Practice for Production of Poultry Semi-Products, Poultry Mechanically Separated Meat, Cooked Poultry Products and Poultry cans	CZ	CZ	Czech food industry; Ministry of Agriculture	jun-06		www.mze.cz	Meat products (Poultry)
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		www.mze.cz	Medicated Feedingstuffs
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)			www.mze.cz	Premixtures, Compound Feedingstuffs
Hygieneleitlinien fuer Eierpackstellen	Hygiene guidelines for egg-packing centres	DE	DE	Zentralverband der deutschen Gefluogelwirtschaft e.V. (ZDG)	jul-99		Opletalova 4, 113 76 Praha 1	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		Opletalova 4, 113 76 Praha 1	Retail (fruit, vegetables)
Leitlinie fuer eine gute Hygienepraxis in Kühllhäusern (HACCP)	Guide to Good Hygiene Practice in cold stores	DE	DE	Verband Deutscher Kühllhäuser und Kühllogistikunternehmen e. V.	version 2: dec 2006		www.vdki.de	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		www.bmvel.bund.de	Foodstuff (transport)
Leitlinien fuer eine gute Hygienepraxis in der Fruchtsaft-Industrie	Guide to Good Hygiene Practice in the fruit juices industry	DE	DE	Verband der deutschen Fruchtsaft-Industrie e.V. (VdF)	janv-00		www.bmvel.bund.de	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		www.bmvel.bund.de	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		www.bmvel.bund.de	Cleaning & Desinfection

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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		www.bmvel.bund.de	Meat
Leitlinie fuer eine gute Hygiene-Praxis im Getraenke-Fachgrosshandel und Getraenke-Abholmarkt (GAM)	Guide to Good Hygiene Practice for drinks wholesalers and drinks retail warehouses	DE	DE	Bundesverband der Deutschen Getraenkefachgroßhandels e. V.	apr-98		www.din.de	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		www.bmvel.bund.de	Retail (mobil establishments)
Leitlinie fuer gute Hygiene-Praxis fuer Watercooler-Unternehmen	Guide to Good Hygiene Practice for watercooler establishments	DE	DE	GBWA	jun-05		www.bmvel.bund.de	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		www.gbwa.de	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		www.din.de	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		www.din.de	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		www.bmelv.bund.de	Wine
Hygiene-Leitlinie für Getreidemöhlen	Hygiene-Guide for flour mills	DE	DE	Arbeitsgemeinschaft Deutscher Handlungsmöhlen	oct-97		www.bmelv.bund.de	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		www.bmelv.bund.de	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		www.bmelv.bund.de	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		www.bmelv.bund.de	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		www.din.de	temperature

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Lebensmittelhygiene – Hygieneschulung; DIN 10514	Food Hygiene - Training in hygiene; DIN 10514	DE	DE	Deutsches Institute für Normung e.V.	may-04		www.din.de	Hygiene Training
Lebensmittelhygiene - Selbstbedienungseinrichtungen für unverpackte Lebensmittel – Hygieneanforderungen; DIN 10519	Food Hygiene – Self service for unpacked food – hygiene requirements DIN 10519	DE	DE	Deutsches Institute für Normung e.V	janv-01		www.din.de	Self Service; unpacked food
Lebensmittelhygiene - Arbeitsbekleidung in Lebensmittelbetrieben; DIN 10524	Food Hygiene – Working clothes in food establishments DIN 10524	DE	DE	Deutsches Institute für Normung e.V	janv-01		www.din.de	Working clothes
Hygienepraxis in der Aromenindustrie	Food Hygiene –Temperatures for food; DIN 10508	DE	DE	Deutsches Institute für Normung e.V.	oct-02		www.din.de	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		www.din.de	
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	Landsorganisasitonen af Danmarks Detailfiskehandlere	dec-99		www.din.de	Retail (fish-products)
Branchekode for egenkontrol i fiskeforretninger	Hygiene and own checks, code of practice for own checks in fishmongers'	DK	DK	Landsorganisasitonen af Danmarks Detailfiskehandlere	dec-99		www.din.de	Fish products
Hygiejne og egenkontrol i fiskeafdelingen	Hygiene and own checks, fish departments	DK	DK	FDB, DSK, Dansk supermarked grupper	dec-99, dec-01		www.uk.foedevarestyrelsen.dk/Forside.htm	Fish products

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Branchekode for hotel - og restauranterhvervet	Code of practice for the hotel and catering sector	DK	DK	HORESTA, DRC	feb-00, dec-01		www.uk.foedevarestyrelse.n.dk/Forside.htm	Catering
Hygiejne og egenkontrol slagterafdelingen	Hygiene and own checks, meat departments	DK	DK	FDB, DSK, Dansk supermarked gruppen	dec-99, dec-01		www.uk.foedevarestyrelse.n.dk/Forside.htm	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		www.uk.foedevarestyrelse.n.dk/Forside.htm	Retail (small foodstuff)
Hygiejne og egenkontrol bagerafdelingen	Hygiene and own checks, bakery departments	DK	DK	FDB, DSK, Dansk supermarked gruppen	dec-99, dec-01		www.uk.foedevarestyrelse.n.dk/Forside.htm	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		www.uk.foedevarestyrelse.n.dk/Forside.htm	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		www.uk.foedevarestyrelse.n.dk/Forside.htm	Supermarket
Branchekode for købmaend vedr. Oksekød: butikker uden opskæring/pakning	Hygiene and own checks, meat traceability	DK	DK	DSK	janv-02		www.uk.foedevarestyrelse.n.dk/Forside.htm	Supermarket (meat)
Branchevejledning for formidling og transport af fødevarer	Code of practice for transportation	DK	DK	DTL, ITD, danske speditorer	aug-02		www.uk.foedevarestyrelse.n.dk/Forside.htm	Transport
Branchekode for egenkontrol på fiskefartøjer med kogning, frysning eller tanksætning om bord	Code of practice for specific fishing boats	DK	DK	Danmarks fiskeriforening	jun-03		www.uk.foedevarestyrelse.n.dk/Forside.htm	Fishery
Egenkontrolprogram for produktion af aender	Code of practice for production of ducks	DK	DK	Dansk slgtefjerkrae	?		www.uk.foedevarestyrelse.n.dk/Forside.htm	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		www.uk.foedevarestyrelse.n.dk/Forside.htm	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		www.foedevaredirektoratet.dk	Slaughterhouse
Branchekode for virksomhedsforsegling af forsendelser med kødvarer	Code of practice for seling	DK	DK	Danske Slagterier	jun-01		www.mejeri.dk	Slaughterhouse
Branchekode for egenkontrol i osteforetninger	Hygiene and own checks, for cheese shops	DK	DK	Ostehandlerforeningen for Danmark	feb-04		www.foedevaredirektoratet.dk	Retail (cheese)
Egenkontrolprogram for produktion af slagtekyllinger	Code of practice for production of chickens	DK	DK	Dansk slgtefjerkrae	?		www.foedevaredirektoratet.dk	Meat (Poultry)
Branchekode for egenkontrol med kontrolmærket materiale	Code of practice for health mark labeling	DK	DK	Kodbranchens Faellesrad og Danske Slagterier	dec-03		www.foedevaredirektoratet.dk	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		www.foedevaredirektoratet.dk	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		www.foedevaredirektoratet.dk	Supermarket
Branchekode, danske slagtermestres landsforening	Hygiene and own checks, for butcher's shops	DK	DK	Danske Slagtermestres landsforening	feb-03		www.foedevaredirektoratet.dk	Butcher's shop
Branchekode for bager- og konditormestre i Danmark	Hygiene and own checks, bakery departments, special edition for bakeries	DK	DK	DSK for bager- og konditormestre i Danmark	janv-03		www.foedevaredirektoratet.dk	Bakery

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Branchekode til institutionskøkkener	Code of practice for institutional kitchens	DK	DK	Amtsradforeningen		?	www.foedevaredirektoratet.dk	Catering (hospital)
	Guidelines to Good Hygiene			Republic of Estonia, Ministry of Agriculture, Estonian Traders' Association			www.foedevaredirektoratet.dk	
	Practice for retail establishments	EE	EE		2005		www.foedevaredirektoratet.dk	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		www.foedevaredirektoratet.dk	Olive oil
	Guide to Good Hygienic Practice for food establishments in hotels	EL	EL	EFET, Hellenic Food Authority	2004		www.agri.ee	Catering (hotel)
	Guide to Good Hygienic Practice for establishments of storage and distribution of chilled, frozen foods and dry grocery	EL	EL	EFET, Hellenic Food Authority	2004		www.efet.gr	Storage, Distribution
	Guide to Good Hygienic Practice for supermarkets	EL	EL	EFET, Hellenic Food Authority	2003		www.efet.gr	Supermarket
	Guide to Good Hygienic Practice for bakeries and food businesses that distribute and place on the market bread and bakery products	EL	EL	EFET, Hellenic Food Authority	2002		www.efet.gr	Bakery
	Guide to Good Hygienic Practice for bottling enterprises	EL	EL	EFET, Hellenic Food Authority	2003		www.efet.gr	Beverages
Guía para el desarrollo de un programa de ARCCP 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
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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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
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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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 (ARPCPC) en la industria de vegetales congelados	Application of HACCP system in the frozen vegetable industry	ES	ES	Ministerio de Sanidad y Consumo; Asociación Española de Fabricantes de Vegetales Congelados (ASEVEC)	1998			Vegetables
Guía de aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria del refinado y envasado de aceites comestibles	Guidelines for the application of HACCP system in the production and bottling of edible refined oils	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); ANIERAC; ASOLIVA	1998			Oil
Aplicación del sistema de análisis de riesgos y control de puntos críticos en bebidas refrescantes	Application of HACCP system in the fizzy soft drinks sector	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB); Asociación de Fabricantes de Bebidas Refrescantes Analcohólicas (ANFABRA)	1998			Beverages (soft)

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Aplicación del sistema de análisis de riesgos y control de puntos críticos en la industria de zumos de frutas	Application of 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		http://www.aesa.msc.es	Catering (restaurant)
Guía de aplicación del sistema APPCC en los centros de embalaje de huevos de gallina	Guidelines for the application of HACCP system in centers for hens eggs packaging	ES	ES	Ministerio de Sanidad y Consumo; Organización Interprofesional del Huevo y sus Productos (IMPROVO)	2001			Eggs; Food packaging
Guía de implantación de sistemas de autocontrol en la restauración hospitalaria	Guidelines for the application of HACCP system in the catering sector at hospitals	ES	ES	Ministerio de Sanidad y Consumo; AESA; Consellería de Sanidade de la Xunta de Galicia	2003		http://www.aesa.msc.es	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		http://www.aesa.msc.es	Catering
Guía des practicas correctas de higiene en hostelería: III Entorno Limpio	Guide for Good Hygiene Practice in the catering sector: III clean environments	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Hostelería (FEHR)	2004		http://www.aesa.msc.es	Catering
Guía de apoyo para la aplicación del sistema APPCC en la elaboración, envasado, embotellado y almacenamiento de bebidas espirituosas	Guide for the application of the HACCP system for the production, bottling and storage of alcoholic beverages	ES	ES	Ministerio de Sanidad y Consumo; Federación Española de Industrias de Alimentación y Bebidas (FIAB);	2004		www.aesa.msc.es	Beverages (alcoholic)
Guía de 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		www.aesa.msc.es	Fish products, Aquaculture
Guía de buenas prácticas de higiene en granjas avícolas de puesta	Guide for Good Hygiene Practice for laying hens	ES	ES	Ministerio de Agricultura, Pesca y Alimentación, INPROVO	2004	251-04-071-2		Eggs
Guía para la aplicación del sistema de trazabilidad en la empresa agroalimentaria	Guidelines for the application of traceability system in the food sector	ES	ES	Ministerio de Sanidad y Consumo; AESA	2004		www.aesa.msc.es	

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Guía de practiques correctes d'higiene per als establiments d'elaboracio i comerç minorista de la carn i menjars per emportar	Guide for Good Hygiene Practice in retail food establishments related to meat products and delicatessen for importing purposes.	ES	Catalan	Federacio 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
El autocontrol en los establecimientos alimentarios: guía para la aplicación de los autocontroles basados en el sistema del análisis de peligros y puntos de control crítico	The own-control in food industry: guide for the application of own-controls based on HACCP system	ES	ES	Agència Catalana de Seguritat Alimentària	2004		www.aesa.msc.es	Food industry
La traçabilitat en Catalunya, claus per a la seva implantació i control	Traceability in Catalunya, keys for its application and control	ES	Catalan	Agència Catalana de Seguretat Alimentària	2005		www.aesa.msc.es	Food industry
Manual de buenas prácticas de crianza del sector bovino de carne	Guide for Good Practice for the meat bovine breeding	ES	ES	Centre de Promoció de la Carn de Vedella de Catalunya	2005		www.aesa.msc.es	Meat
Guía de prácticas correctas de higiene para panaderos	Guide for Good Hygiene Practice for bakers	ES	ES	Federació Catalana d'Associacions de Gremis de Flequers	?		www.aesa.msc.es	Bread
Guía de prácticas correctas de higiene para pasteleros	Guide for Good Hygiene Practice for patissier	ES	ES	Federació Catalana d'Associacions de Gremis de Pastissers	?		www.aesa.msc.es	Cake
Autocontrol en los mercados municipales	Own-control in local markets	ES	ES	Diputació de Barcelona i Xarxa de Municipis	?		www.aesa.msc.es	Local Markets
Guía de prácticas 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 Seguritat Alimentària	2007			Fish products
Manual de implantación y supervisión del autocontrol basado en el APPCC	Handbook: implementation of HACCP in food industry	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2004			HACCP
Guía Práctica de APPCC en establecimientos de comercio al por menor de carnes y derivados	Practical guidelines on HACCP for meat and derivate products in retail establishments	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2004			Retail, meat
Criterios higiénicos en establecimientos de comidas preparadas	Hygienic criteria for establishments of prepared meals	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2006			Prepared meals
Orientaciones para la aplicación del autocontrol en establecimientos de comidas preparadas	Guidelines on HACCP for establishments selling prepared meals	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2006			Prepared meals
Guía Práctica para la Inspección y Control de Centros de envasado y almacenamiento de huevos	Practical guideline for the inspection and control of centers for storing and packaging eggs	ES	ES	Servicio de Seguridad Alimentaria y Medioambiental, Gobierno de Aragón	2007			Eggs

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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
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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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 Food Safety Authority from the Department of Agriculture, Fisheries and Food of the Basque Government (DAPA)	juin-05	ISBN:84-457-2415--0	www.elika.net	laying hens
Estándar de referencia de los sistemas de autocontrol de empresas alimentarias basados en el APPCC/HACCP	HACCP Standard references for the food industry	ES	ES	Administración de la Comunidad Autónoma del País Vasco, Departamento de Sanidad	2007			HACCP
Guía para la aplicación del sistema de análisis de riesgos y control de puntos críticos en industrias elaboradoras de horchata de chufa natural	Guidelines for the application of HACCP system for producers of natural tiger nut milk	ES	ES	Generalitat Valenciana, Direccio General de Salut Publica, ANHCEA, Gremio de Horchateros	1999			Food processing; HACCP
Manual para la implantación de sistemas de autocontrol basados en el APPCC en la industria agroalimentaria	Handbook: implementation of HACCP in food industry	ES	ES	Federación Empresarial de Agroalimentación de la Comunidad Valenciana (FEDECOVA) Generalitat Valenciana, Direccio General de Salut Publica	2006		www.aesa.msc.es	Food Industry

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Guía genérica de prácticas correctas de higiene	General guide for GPH	ES	ES	Generalitat Valenciana, Direcció General de Salut Pública	2006		www.aesa.msc.es	Food industry
Manual practico de análisis de riesgos y control de puntos críticos en las industrias cármicas de Castilla-La Mancha	Handbook on HACCP for the meat industry in Castilla La-Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1998		http://www.iccm.es/sanidad	Meat
El sector lácteo de Castilla-La Mancha. Autocontrol basado en el sistema ARPCPC	Guidelines for the application of HACCP system for milk producers in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1998		http://www.iccm.es/sanidad	Milk
Manual de aplicación del sistema APPCC en el sector de la restauración colectiva en Castilla-La Mancha	Guidelines for the application of HACCP system for the catering sector in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	1999		http://www.iccm.es/sanidad	Catering
Guía de practicas correctas de higiene y manipulación en restauración colectiva	Guidelines on Good Hygiene Practice for the sector of catering	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2000		http://www.iccm.es/sanidad	Catering
Manual de aplicación del sistema APPCC en industrias de aceites vegetales comestibles de Castilla-La Mancha	Guidelines for the application of HACCP system for Edible Oil Manufacturers & Suppliers in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2001		http://www.iccm.es/sanidad	Oil
Guía de requisitos previos a la implantación del APPCC en la industria alimentaria de Castilla-La Mancha	Guidelines on Good Hygiene Practice for the food industry in Castilla-La Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2003		http://www.iccm.es/sanidad	Food industry
Manual de aplicación del sistema APPCC en industrias de confitería-pastelería, bollería y repostería de Castilla-La Mancha	Handbook HACCP: patisserie, bakery of Castilla La-Mancha	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2005		www.aesa.msc.es	Bakery
Requisitos previos del sistema APPCC.	Prerequisites for HACCP system.	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2005		www.aesa.msc.es	HACCP
Seguridad alimentaria		ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2006		www.aesa.msc.es	HACCP
Diseño del sistema APPCC	HACCP system design	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2006		www.aesa.msc.es	HACCP

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manual de aplicación del sistema APPCC en centros de clasificación de huevos e industrias de ovoproductos de Castilla-La Mancha	Handbook HACCP: eggs classification centres and egg products industry	ES	ES	Confederación Regional de Empresarios de Castilla -La Mancha (CECAM), Junta de Comunidades de Castilla -La Mancha	2006		www.aesa.msc.es	Eggs and egg products
Requisitos previos al autocontrol por el sistema APPCC para la seguridad alimentaria	Guidelines on Good Hygiene Practice previous to HACCP implementation in food safety	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2002			HACCP
Guía de prácticas correctes d'higiene per a l'elaboració i servei de menjars	Guidelines on Good Hygiene Practice in the elaboration and serving meals	ES	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 Hostelería de Mallorca	2005		www.aesa.msc.es	Catering
Guía de buenas prácticas de higiene alimentaria a bordo de buques pesqueros	Guide for Good Hygiene Practice on board of fishing vessels	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2006		www.aesa.msc.es	Fishing vessels
Guía de aplicación de sistemas de trazabilidad en las empresas alimentarias de las Islas Baleares	Guidelines about traceability applied to foodstuff production in the Baleares Islands	ES	ES	Dirección General de Salud Pública y Participación, Gobierno de las Islas Baleares	2007			
Guía de ayuda para el autocontrol en el comercio minorista de la carne	Help guide for own.control in retail (meat)	ES	ES	Consejería de Salud y Servicios Sanitarios, Gobierno del Principado de Asturias; Gremio Provincial de Empresarios Carniceros y Charcuteros.	2005		www.aesa.msc.es	Retail (meat)
Guía de ayuda para el autocontrol en las pequeñas industrias cárnicas	Help guide for own.control in small meat industry	ES	ES	Consejería de Salud y Servicios Sanitarios, Gobierno del Principado de Asturias; AIICPA; Fundación Asturiana de la Carne	2006		www.aesa.msc.es	Meat
Guía de ayuda para el autocontrol en las pequeñas industrias lácteas	Guidelines for the application of HACCP system for the small milk producers	ES	ES	Gobierno del Principado de Asturias, Consejería de Salud y Servicios Sanitarios, Agencia de Sanidad Ambiental y Consumo. Asociación de Queseros Artesanos de Asturias. Consejos Reguladores D.O.P. Cabrales, Gamonedo y Afuega'l Pitu	2007			Milk
Higiene y autocontrol en los establecimientos de comidas preparadas	Hygiene and own-control in prepared meals establishments	ES	ES	Gobierno de Cantabria, Consejería de Sanidad y Servicios Sociales, Dirección General de Salud Pública	2004	ISBN: 84-688-8306-9	www.aesa.msc.es	Prepared meals

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Pautas de higiene en restauración colectiva	Guidelines on Good Hygiene Practice for collective catering	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2003			Catering (collective nourishment)
Guía de prácticas correctas de higiene para el sector de la miel	Guide for Good Hygiene Practice for honey	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2006		www.aesa.msc.es	Honey
Guía de prácticas correctas de higiene para las queserías artesanales de Tenerife	Guide for Good Hygiene Practice for hand-made cheeses from Tenerife	ES	ES	Gobierno de Canarias, Servicio Canario de Salud, Dirección General de Salud	2006		www.aesa.msc.es	Cheese
Manual de procedimiento para la Supervisión de establecimientos alimentarios (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
Guía de aplicación del sistema de APPCC en Comedores escolares, de guarderías y de centros y residencias de tercera edad.	Guidelines for the application of HACCP system in the catering sector at school canteens and social centers for elderly people	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Catering
Guía de aplicación del sistema de APPCC en Comidas preparadas (restaurante y bares en los que se elaboran comidas preparadas).	Guidelines for the application of HACCP system for establishments where prepared meal is elaborated (restaurants and bars)	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Prepared meals
Guía de aplicación del sistema de APPCC en Centros de envasado de huevos	Guidelines for the application of HACCP system for centers of packing eggs	ES	ES	Dirección de Salud Pública del Gobierno de La Rioja en colaboración con el sector	2007			Eggs; Food packing

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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	www.journal-officiel.gouv.fr	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	www.journal-officiel.gouv.fr	Distribution (automatic)
Guides de bonnes pratiques hygiéniques: Distribution des produits surgelés	Guide to Good Hygiene Practice: Distribution of quick-frozen food	FR	FR	Fédération européenne du commerce et de la distribution des produits sous température dirigée (SYNDIGEL)	sept-01	ISSN: 0767-4538; ISBN: 2-11-075175-4	www.journal-officiel.gouv.fr	Distribution (quick-frozen food)
Guides de bonnes pratiques hygiéniques: Distribution automatique de produits frais	Guide to Good Hygiene Practice: Fresh products from vending machines	FR	FR	Chambre syndicale nationale de vente et services automatiques (NAVSA)	jul-01	ISSN: 0767-4538; ISBN: 2-11-075160-6	www.journal-officiel.gouv.fr	Distribution (automatic)
Guides de bonnes pratiques hygiéniques: Rayon "viandes" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "meat" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	mai-02	ISSN: 0767-4538; ISBN: 2-11-075357-9	www.journal-officiel.gouv.fr	Retail (meat)
Guides de bonnes pratiques hygiéniques: Rayon "fromage à la coupe" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cheese" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	mai-02	ISSN: 0767-4538; ISBN: 2-11-075353-6	www.journal-officiel.gouv.fr	Retail (cheese)
Guides de bonnes pratiques hygiéniques: Rayon "charcuterie à la coupe" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cold meat section" in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	mai-02	ISSN: 0767-4538; ISBN: 2-11-075355-2	www.journal-officiel.gouv.fr	Retail (meat)
Guides de bonnes pratiques hygiéniques: Collecte et stockage de céréales, d'oléagineux et de protéagineux	Guide to Good Hygiene Practice for storage of cereals, oil and proteoleaginous crops	FR	FR	Fédération française des coopératives agricoles de collecte d'approvisionnement et de transformation (FFCAT)	sept-04	ISSN: 0767-4538; ISBN: 2-11-075669-1	www.journal-officiel.gouv.fr	Cereals

Title (original)	Title (english)	Coun try	Lang ue	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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	www.journal-officiel.gouv.fr	Milling products (maïs)
Guides de bonnes pratiques hygiéniques: Fabrication de produits laitiers et fromages fermiers	Guide to Good Hygiene Practice: Milk products and artisanal cheese	FR	FR	Fédération national des éleveurs de chèvres et la Fédération national des producteurs de lait	sept-03	ISSN: 0767-4538; ISBN: 2-11-075660-8	www.journal-officiel.gouv.fr	Milk products
Guides de bonne pratiques hygiéniques: Fabrication des conserves des produits végétaux appertisés	Guide to Good Hygiene Practice: Tinned appertized vegetable products	FR	FR	Cetre technique de la conservation des produits agricoles (CTCPA)	juil-99	SSN: 0767-4538; ISBN: 2-11-074734-X	www.journal-officiel.gouv.fr	
Guide de bonnes pratiques hygiéniques Végétaux crus prêts à l'emploi	Guide to Good Hygiene Practice: Ready-to-eat raw vegetables	FR	FR	Centre Technique interprofessionnel des fruits et légumes (CTIFL)	mars-98	SSN: 0767-4538; ISBN: 2-11-074448-0	www.journal-officiel.gouv.fr	
Transformation et commercialisation de volailles et de porcs Collection: Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: pig and poultry processing and sale	FR	FR	Association nationale pour le développement agricole (ANDA)	nov-04	SSN: 0767-4538; ISBN:2-11-075929-1	www.journal-officiel.gouv.fr	
Collection : Guide de bonnes pratiques hygiéniques	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	juin-02	SSN: 0767-4538; ISBN:2-11-075354-4	www.journal-officiel.gouv.fr	
Guides de bonnes pratiques hygiéniques: Malterie	Guide to Good Hygiene Practice: Malting	FR	FR	Association des malteurs de France (AMF) + Institut français des boissons, de la brasserie, malterie	oct-00	ISSN: 0767-4538; ISBN: 2-11-074927-X	www.journal-officiel.gouv.fr	Brewery (Malt)
Guides de bonnes pratiques hygiéniques: Poissonnier détaillant	Guide to Good Hygiene Practice: Fishmongers	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec la Fédération nationale des syndicats professionnels du commerce du poisson et de la conchyliculture (FNSPCPC)	feb-01	ISSN: 0767-4538; ISBN: 2-11-075025-1	www.journal-officiel.gouv.fr	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	www.journal-officiel.gouv.fr	Brewery
Guides de bonnes pratiques hygiéniques: Emballages en matière plastique et emballages souples complexes	Guides to Good Hygiene Practice: Plastic packagings and complex flexible packagings	FR	FR	Chambre syndicale des emballages en matière plastique (CSEMP) + Union Nationale des Industries de transformation d'emballage souples (UNITES)	apr-01	ISSN: 0767-4538; ISBN: 2-11-075140-1	www.journal-officiel.gouv.fr	Food packaging
Guides de bonnes pratiques hygiéniques: Glacier-fabricant monovalent	Guide to Good Hygiene Practice: Ice cream makers	FR	FR	Confédération nationale des glaciers de France (CNGF)	jun-98	ISSN: 0767-4538; ISBN: 2-11-074890-7	www.journal-officiel.gouv.fr	Ice-cream
Guides de bonnes pratiques hygiéniques: Filière vins	Guide to Good Hygiene Practice: Wine sector	FR	FR	l'office interprofessionnel des vins (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	www.journal-officiel.gouv.fr	Wine

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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	www.journal-officiel.gouv.fr	Milk products
Guides de bonnes pratiques hygiéniques: Cafétérias	Guide to Good Hygiene Practice: Cafeteria	FR	FR	Syndicat national de la restauration publique organisé (SNRPO)	mars-02	ISSN: 0767-4538; ISBN: 2-11-075322-6	www.journal-officiel.gouv.fr	Coffee
Guides de bonnes pratiques hygiéniques: Traiteur	Guide to Good Hygiene Practice: Delicatessen	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-074694-7	www.journal-officiel.gouv.fr	Retail (delicatessen)
Guides de bonnes pratiques hygiéniques: Rayon "marée" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: Fish and fishery products section in large and medium retail markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	may-02	ISSN: 0767-4538; ISBN: 2-11-075356-0	www.journal-officiel.gouv.fr	Retail (fishery products)
Guides de bonnes pratiques hygiéniques: Restaurateur	Guide to Good Hygiene Practice: Restaurant	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-075094-4	www.journal-officiel.gouv.fr	Catering
Guides de bonnes pratiques hygiéniques: Meunerie	Guide to Good Hygiene Practice: Milling	FR	FR	Association nationale de la meunerie française (ANMF)	apr-01	ISSN: 0767-4538; ISBN: 2-11-075102-9	www.journal-officiel.gouv.fr	Milling products
Guides de bonnes pratiques hygiéniques: Boucher	Guide to Good Hygiene Practice: Butchers	FR	FR	Confédération générale de l'alimentation en détail (CGAD)	may-99	ISSN: 0767-4538; ISBN: 2-11-074693-9	www.journal-officiel.gouv.fr	Butcher's shop
Guides de bonnes pratiques hygiéniques: Charcuterie artisanale	Guide to Good Hygiene Practice: Artisanal pork butchers	FR	FR	Confédération nationale des charcutiers-traiteurs et traiteurs (CNCT) + Confédération générale de l'alimentation en détail (CGAD)	jun-01	ISSN: 0767-4538; ISBN: 2-11-075101-0	www.journal-officiel.gouv.fr	Meat products
Guides de bonnes pratiques hygiéniques: Chocolaterie; confiserie	Guide to Good Hygiene Practice: Chocolate, confectionary	FR	FR	Confédération générale de l'alimentation en détail (CGAD) en collaboration avec détaillants-fabricants et artisans de la confiserie chocolaterie, biscuiterie	oct-00	ISSN: 0767-4538; ISBN: 2-11-074992-X	www.journal-officiel.gouv.fr	Chocolate; Confectionary
Guides de bonnes pratiques hygiéniques: Fruits et légumes frais non transformés	Guide to Good Hygiene Practice: Unprocessed fresh fruit and vegetables	FR	FR	Centre Technique interprofessionnel des fruits et légumes (CTIFL) + Interprofession de la filière des Fruits et Légumes Frais (INTERFEL)	may-99	ISSN: 0767-4538; ISBN: 2-11-074801-X	www.journal-officiel.gouv.fr	Fruit and Vegetables
Guides de bonnes pratiques hygiéniques: Industrie de la semoulerie de blé dur	Guide to Good Hygiene Practice: Semolina processing sector	FR	FR	Comité français de la semoulerie industrielle (CFSI)	jul-00	ISSN: 0767-4538; ISBN: 2-11-074842-7	www.journal-officiel.gouv.fr	Milling products
Guides de bonnes pratiques hygiéniques: Rayon "pâtisserie et viennoiserie" en grandes et moyennes surfaces	Guide to Good Hygiene Practice: "Cakes and pastries" section in large and medium markets	FR	FR	Fédération des entreprises du commerce et de la distribution (FCD)	jul-02	ISSN: 0767-4538; ISBN: 2-11-075354-4	www.journal-officiel.gouv.fr	
Guides de bonnes pratiques hygiéniques: Pâtisserie	Guide to Good Hygiene Practice: Pastry-making	FR	FR	Confédération nationale de la pâtisserie-confiserie-chocolaterie-glacierie de France - Confédération nationale de la boulangerie-pâtisserie française	nov-99	ISSN: 0767-4538; ISBN: 2-11-074803	www.journal-officiel.gouv.fr	Pastry industry

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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	www.journal-officiel.gouv.fr	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
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		www.fsai.ie	Beverages
	Guide to Good Hygiene Practice for the food processing industry	IE	EN	National standards authority of Ireland (NSAI)	I.S. 342: 1997		www.fsai.ie	Food processing

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	HACCP for irish pork slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	dec-01	ISBN: 1-84170-2056	www.fsai.ie	Meat
	HACCP for irish beef slaughter	IE	EN	The national food centre; Teagasc agriculture and food development authority	sept-00	ISBN: 1-84170-121-1	www.fsai.ie	Meat
	Food safety management incorporating HACCP	IE	EN	Food Safety authority of Ireland (NSAI)	I.S. 343:2000		www.fsai.ie	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	?		www.fsai.ie	Distribution (automatic)
Manuale di corretta prassi igienica	Guide to Good Hygiene Practice for food warehouse and food retail shop managed by cooperative of Trentino region	IT	IT	Federazione trentina delle cooperative SAIT-consorzio delle famiglie cooperative	?		www.fsai.ie	Retail
Manuale di corretta prassi igienica per la aziende della Grande Distribuzione Organizzata e distribuzione organizzata	Guide to Good Hygiene Practice for large-scale and organised distribution companies	IT	IT	FEDERDISTRIBUZIONE; ASSOCIAZIONE NAZIONALE COOPERATIVE DI CONSUMATORI (A.N.C.C.); ASSOCIAZIONE NAZIONALE COOPERATIVE DETTAGLIANTI (A.N.C.D.)	may-06		www.ministerosalute.it	Distribution (large-scale)
Manuale di corretta prassi igienica per il settore della distribuzione(acquisto, scarico, identificazione, stoccaggio, preparazione ordine, carico, automezzi, spedizione) di additivi, aromi ed ingredienti	Guide to Good Hygiene Practice for the distribution of food additives and flavourings	IT	IT	ASSICC	mars-06		www.ministerosalute.it	Distribution (food additives, flavouring)
Manuale di corretta prassi igienica per il settore della vendita dei prodotti alimentari; guida all'autocontrollo	Guide to Good Hygiene Practice for the food products retail sector	IT	IT	FIESA	1998		www.ministerosalute.it	Retail
Manuale di corretta prassi igienica per trasporto terrestre e/o distribuzione prodotti alimentari	Guide to Good Hygiene Practice for the transportation and distribution by land of food products	IT	IT	Confederazione generale italiana del traffico e dei trasporti	apr-99		www.ministerosalute.it	Transport & Distribution
Manuale di corretta prassi igienica per la produzione dello zucchero	Guide to Good Hygiene Practice for sugar production	IT	IT	ASSOZUCCHERO	mars-00		www.ministerosalute.it	Sugar
Manuale di corretta prassi igienica per il settore artigianale dei dolciari	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore artigianale dei distillati e liquori	Guide to Good Hygiene Practice for the artisanal liquors and spirits sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	Beverages (alcoholic)
Manuale di corretta prassi igienica per il settore artigianale delle conserve vegetali	Guide to Good Hygiene Practice for the artisanal preserved vegetables sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	janv-01		www.ministerosalute.it	Preserved vegetables
Manuale di corretta prassi igienica per le attività dell'agriturismo	Guide to Good Hygiene Practice for agritourism	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		www.ministerosalute.it	Catering (agri-tourism)

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Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, al settore somministrazione di alimenti nell'agriturismo	Extension of the scope of the guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer, to catering in the agri-tourism sector	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	janv-01		www.ministerosalute.it	Catering (agri-tourism)
Manuale di corretta prassi igienica per le imprese agricole che esercitano attività di trasformazione e alienazione di prodotti al consumatore, redatto dalla confederazione nazionale coltivatori diretti	Guide to Good Hygiene Practice for farms processing food products and selling direct to the consumer	IT	IT	COLDIRETTI Confederazione Nazionale Coltivatori Diretti	fev-99		www.ministerosalute.it	Food processing (at farm level)
Manuale di corretta prassi igienica riguardante il settore delle imprese di commercializzazione alimentare all'ingrosso	Guide to Good Hygiene Practice for wholesale food marketers	IT	IT	FEDERGROSSISTI	jun-98		www.ministerosalute.it	Wholesale
Manuale di corretta prassi igienica riguardante il settore della produzione artigianale dei prodotti alimentari	Guide to Good Hygiene Practice for the food products retail sector	IT	IT	FIESA, FIEPET, CONFESCERCENTI	?		www.ministerosalute.it	Retail
Manuale di corretta prassi igienica per il trasporto di alimenti su natante	Guide to Good Hygiene Practice for the transportation of food on boats	IT	IT	CONFARTIGIANATO Venezia; EBAV.	apr-01		www.ministerosalute.it	Transport (small boats)
Manuale di corretta prassi igienica per il settore della ristorazione collettiva a bordo di navi di linea	Guide to Good Hygiene Practice for catering on board passenger vessels	IT	IT	ASSOSCILIA	?		www.ministerosalute.it	Catering (ferry boat)
Manuale di corretta prassi igienica per il settore della somministrazione dei prodotti alimentari	Guide to Good Hygiene Practice for the food and drink dispensing sector	IT	IT	FIEPET	?		www.ministerosalute.it	Dispensing
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for application of the own-checks rules for pork butchers', delicatessens, fishmongers', food shops and fruit and vegetable shops	IT	IT	FIDO-CONFCOMMERCIO (Federazione italiana dettaglianti della alimentazione)	mars-98		www.ministerosalute.it	Retail
L'autocontrollo nelle industrie di trasformazione dei prodotti ittici trattati con il calore	Own-checks handbook for the processing of heat-treated fish products	IT	IT	ANCIT (Associazione nazionale conservieri ittici e delle tonnare)	mars-98		www.ministerosalute.it	Fish products
Manuale di corretta prassi igienica per le strutture ricettive	Guide to Good Hygiene Practice for the accommodation sector	IT	IT	AICA, UNAI	?		www.ministerosalute.it	Catering (hotel)
Manuale di corretta prassi igienica per l'applicazione della normativa di autocontrollo in occasione di feste, sagre e simili	Guide to Good Hygiene Practice for application of the own-checks rules for fairs, festivals and similar events	IT	IT	UNPLI (Unione nazionale pro loco d'Italia)	mars-99		www.ministerosalute.it	Open air fairs & Exhibitions
Manuale di corretta prassi igienica per la ristorazione collettiva	Guide to Good Hygiene Practice for contract catering	IT	IT	FERCO (Federazione europea della ristorazione collettiva)	1994		www.ministerosalute.it	Catering

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Manuale di buona prassi igienica	Guide to Good Hygiene Practice for the nursery schools sector	IT	IT	FISM (Federazione italiana scuole materne)		?	www.ministerosalute.it	Catering (school)
Manuale di corretta prassi igienica nelle attività di raffinazione e di confezionamento degli oli di oliva e di sansa di oliva	Guide to Good Hygiene Practice for the refining and packaging of olive oil and olive residue oil	IT	IT	ASSITOL - FEDEROLIO	janv-02		www.ministerosalute.it	Olive oil
Manuale di corretta prassi igienica nelle attività di produzione degli oli di semi	Guide to Good Hygiene Practice for the manufacture of oil from oilseeds	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-01		www.ministerosalute.it	Oil
Manuale di corretta prassi igienica per il settore artigianale dei frantoi	Guide to Good Hygiene Practice for the artisanal oil-milling sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Olive oil
Manuale di corretta prassi igienica per il settore artigianale della torrefazione caffè	Guide to Good Hygiene Practice for the artisanal coffee roasting sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per la produzione ed il confezionamento del caffè torrefato	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee	IT	IT	Gruppo Triveneto Torrefattori di Caffè	janv-00		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per la produzione ed il confezionamento di caffè torrefato e per il confezionamento di caffè solubile predisposto dall'associazione italiana industrie prodotti alimentari	Guide to Good Hygiene Practice for the manufacture and packaging of roasted coffee and the packaging of soluble coffee	IT	IT	Ass. Italiana Industrie Prodotti Alimentari e Ass. Nazionale Torrefattori Caffè	may-99		www.ministerosalute.it	Coffee
Manuale di corretta prassi igienica per il settore 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		www.ministerosalute.it	Fruit & vegetables
Manuale di corretta prassi igienica destinato alle aziende di trasformazione industriale del pomodoro	Guide to Good Hygiene Practice for industrial tomato processing	IT	IT	Associazione italiana industrie prodotti alimentari	apr-99		www.ministerosalute.it	Processed tomatoes
Manuale di corretta prassi igienica per il settore 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		www.ministerosalute.it	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		www.ministerosalute.it	Wholesale (fruit, vegetables)
Manuale di corretta prassi igienica per la produzione di olio vergine die oliva presentato	Guide to Good Hygiene Practice for the manufacture of virgin olive oil	IT	IT	Federazione Regionale COLDIRETTI Lombardia	dec-98		www.ministerosalute.it	Olive oil
Manuale di corretta prassi igienica per la produzione di conserve vegetali stabilizzate mediante trattamenti termici	Guide to Good Hygiene Practice for the production of heat-treated preserved vegetables	IT	IT	ANICAV	incl. rev. 2006		www.ministerosalute.it	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		www.ministerosalute.it	Fruit & Vegetables

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Manuale di corretta prassi igienica per il settore oleario	Guide to Good Hygiene Practice for the oil sector	IT	IT	Consorzio nazionale degli olivicoltori (CNO)	dec-99		www.ministerosalute.it	Oil
Manuale di corretta prassi igienica per il settore delle margarine, grassi da spalmare e relative miscele	Guide to Good Hygiene Practice for margarine, spreadable fats and mixtures of fats	IT	IT	ASSITOL (Associazione italiana industria olearia)	janv-00		www.ministerosalute.it	Margarine & Fats
Manuale di corretta prassi igienica per la trasformazione e 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		www.ministerosalute.it	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, portatori ortofrutticoli e agrumari (ANEIOA)	jun-99		www.ministerosalute.it	Fruit & Vegetables
Manuale di corretta prassi igienica per la produzione di carne e prodotti carni nelle aziende agricole	Guide to Good Hygiene Practice for the production of meat and meat products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		www.ministerosalute.it	Meat & Meat products
Manuale di corretta prassi igienica e linee guida per l'adozione del sistema HACCP nella gestione di esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the adoption of the HACCP system in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma	jun-98		www.ministerosalute.it	Butcher's shop
Manuale di corretta prassi igienica in materia di igiene e di applicazione dei principi del sistema HACCP nella gestione degli esercizi di macelleria	Guide to Good Hygiene Practice and guidelines for the application of the HACCP principles in the management of butchers' shops	IT	IT	Confraternita di S. Maria della Quercia dei Macellai di Roma - Onlus	oct-07		??? Link does not work	Butcher's shop
Manuale di corretta prassi igienica per le attività di macelleria	Guide to Good Hygiene Practice for butchers	IT	IT	FEDERCARNI	?		www.ministerosalute.it	Butcher's shop
Manuale di corretta prassi igienica per le case di cura private	Guide to Good Hygiene Practice for private medical establishments	IT	IT	Associazione Italiana Ospedali Privati (AIOP)	janv-98		www.ministerosalute.it	Catering (hospital)
Manuale di corretta prassi igienica per il settore delle associazioni religiose e degli istituti socio-sanitari	Guide to Good Hygiene Practice for religious associations and social and healthcare institutes	IT	IT	ARIS	janv-98		www.ministerosalute.it	Catering (hospital)
Manuale di corretta prassi igienica sulle acque minerali naturali confezionate	Guide to Good Hygiene Practice for bottled natural mineral waters	IT	IT	MINERACQUA	1997		www.ministerosalute.it	Water
Manuale di corretta prassi igienica per l'industria delle bevande analcoliche	Guide to Good Hygiene Practice for the soft drinks industry	IT	IT	Associazione Italiana tra gli industriali delle bevande analcoliche (ASSOBIBE)	jun-98		www.ministerosalute.it	Beverages (soft)
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto	Guide to Good Hygiene Practice for the beer and malt industry	IT	IT	Associazione degli industriali della birra e del malto (ASSOBIRRA)	jun-98		www.ministerosalute.it	Brewery
Manuale di corretta prassi igienica per il settore enologico	Guide to Good Hygiene Practice for the wine sector	IT	IT	FEDERVINI, ASSOENOLOGI, UNIONVINI	mars-99		www.ministerosalute.it	Wine
Manuale di corretta prassi igienica per i settori vini, spiriti, frutta all'alcol, sciroppi, aceti	Guide to Good Hygiene Practice for the wines, spirits, fruits-in-alcohol, cordials and vinegars sectors	IT	IT	FEDERVINI	fev-99		www.ministerosalute.it	Wine & Spirits & Vinegar

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale di corretta prassi igienica e schede HACCP per l'industria della birra e del malto per il trasporto, lo stoccaggio e la miscela della birra	Supplements to the guide to Good Hygiene Practice and HACCP sheets for the beer and malt industry for the transportation, storage and dispensing of beer	IT	IT	Associazione degli Industriali della Birra e del Malto	jul-99		www.ministerosalute.it	Distribution (beer)
Manuale di corretta prassi igienica del processo produttivo degli alcolici e delle acquaviti	Guide to Good Hygiene Practice for the production of alcoholic drinks and spirits	IT	IT	Associazione Nazionale industriali distillatori di alcolici e di acquaviti & Istituto Nazionale Grappa	nov-98		www.ministerosalute.it	Beverages (alcoholic)
Manuale di corretta prassi igienica per le aziende viti-vinicole	Guide to Good Hygiene Practice for wine producers	IT	IT	Federazione Regionale COLDIRETTI Lombardia	oct-99		www.ministerosalute.it	Wine
Manuale di corretta prassi igienica e HACCP per i prodotti dolciari	Guide to Good Hygiene Practice and HACCP for confectionery products	IT	IT	Associazione Industrie Dolciarie Italiane (AIDI)	new edition 2007		www.ministerosalute.it	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)	feb-99		www.ministerosalute.it	Milling industry
Manuale di corretta prassi igienica per la produzione e stoccaggio di cereali	Guide to Good Hygiene Practice for production and storage of cereals	IT	IT	Federazione Regionale COLDIRETTI Lombardia	jun-99		www.ministerosalute.it	Cereals
Manuale di corretta prassi igienica per la pasticceria artigianale	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	Confederazione pasticceri italiani (CONPAIT)	may-99		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per la pasticceria artigianale	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	FIPE, FAITA, FEDERALGERGHI	?		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore artigianale della pasticceria	Guide to Good Hygiene Practice for the artisanal confectionery sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	dec-98		www.ministerosalute.it	Confectionary
Manuale di corretta prassi igienica per il settore della produzione e commercializzazione dei semilavorati per panificazione e pasticceria	Guide to Good Hygiene Practice for the production and marketing of semi-finished products for baking and confectionery	IT	IT	Associazione Italiana dell'Industria Olearia (ASSITOL)	oct-99		www.ministerosalute.it	Bakery & Confectionary
Manuale di corretta prassi igienica per l'industria molitura	Guide to Good Hygiene Practice for the milling industry	IT	IT	Associazione industriali mugnai e pastai d'Italia (ITALMOPA)	oct-99		www.ministerosalute.it	Milling industry
Manuale di corretta prassi igienica per il settore artigianale della panificazione e prodotti da forno	Guide to Good Hygiene Practice for the artisanal bread and bakery products sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	Bakery
Manuale di corretta prassi igienica per il settore della panificazione industriale	Guide to Good Hygiene Practice for the industrial bread-making sector	IT	IT	Associazione Italiana Industrie Prodotti Alimentari (AIIPA)	feb-08		www.ministerosalute.it	Bakery
Manuale di corretta prassi igienica per le aziende di stoccaggio di cereali e proteoleaginose	Guide to Good Hygiene Practice for storage of cereals and proteoleaginous crops	IT	IT	Unione nazionale cereali oleaginose e proteiche (U.N.A.C.O.P.)	dec-99		www.ministerosalute.it	Cereals
Manuale di corretta prassi igienica per le riserie non parboiled	Guide to Good Hygiene Practice for non-parboiled rice	IT	IT	AIRI, CCIAA, CNA	dec-00		www.ministerosalute.it	Rice
Manuale di corretta prassi igienica riguardante il settore artigianale della gelateria	Guide to Good Hygiene Practice for the artisanal ice-cream sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	?		www.ministerosalute.it	Ice-cream

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Manuale volontario di corretta prassi igienica per le aziende del settore lattiero-caseario	Voluntary Handbook of Good Hygiene Practice for the milk/cheese sector	IT	IT	ASSOLATTE	1998		www.ministerosalute.it	Milk & Milk products
Manuale di corretta prassi igienica per il settore artigianale della pizzeria	Guide to Good Hygiene Practice for the artisanal pizza sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	Pizza
Manuale di corretta prassi igienica per il settore artigianale della rosticceria gastronomia	Guide to Good Hygiene Practice for the artisanal gastronomic catering sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	oct-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per la ristorazione	Guide to Good Hygiene Practice for the restaurant trade	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per la gastronomia	Guide to Good Hygiene Practice for the gastronomy sector	IT	IT	FIPE, FAITA, FEDERALB, ERGHI, CONFCOMM	jun-98		www.ministerosalute.it	Catering
Manuale di corretta prassi igienica per il settore artigianale della pasta alimentare	Guide to Good Hygiene Practice for the artisanal pasta sector	IT	IT	EBNA (Ente Bilaterale Nazionale Artigianato)	nov-98		www.ministerosalute.it	Pasta
Manuale di corretta prassi igienica per l'imballaggio delle uova	Guide to Good Hygiene Practice for egg packing	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		www.ministerosalute.it	Eggs
Manuale di corretta prassi igienica per la produzione del miele	Guide to Good Hygiene Practice for honey production	IT	IT	Unione nazionale associazioni apicoltori italiani (UNAPI), Federazione apicoltori italiani (FAI)	oct-98	88-86296-04-5	www.ministerosalute.it	Honey
Linee guida per l'applicazione dei principi generali di igiene e del sistema HACCP nell'industria della pastificazione	Guidelines for application of the general rules of hygiene and the HACCP system in the pasta industry	IT	IT	Unione industriali pastai italiani (UNIFI)	sept-98		www.ministerosalute.it	Pasta
Manuale HACCP, procedure di controllo e sorveglianza dei punti critici nella produzione di gelato artigianale	Handbook of HACCP procedures for the control and surveillance of critical points in artisanal ice-cream making	IT	IT	Consorzio Gelato Artigianale Latte Fresco Trentino (SCARL)	?		www.ministerosalute.it	Ice-cream
Manuale di corretta prassi igienica per la gelateria artigianale	Guide to Good Hygiene Practice for artisanal ice-cream making	IT	IT	FIPE	jun-98		www.ministerosalute.it	Ice-cream
Manuale di corretta prassi igienica per le produzioni lattiero-casearie artigianali e d'alpeggio	Guide to Good Hygiene Practice for the artisanal/on-farm production of milk and milk products	IT	IT	Federazione Regionale COLDIRETTI Lombardia	?		www.ministerosalute.it	Milk & Milk products
Manuale di corretta prassi igienica per le industrie produttrici di conserve vegetali all'aceto, all'olio, in salamoia e specialità affini	Guide to Good Hygiene Practice for industries producing preserved vegetables	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	jun-02		www.ministerosalute.it	Preserved vegetables
Manuale di corretta prassi igienica sul confezionamento di funghi essiccati	Guide to Good Hygiene Practice for the packaging of dried mushrooms	IT	IT	Associazione italiana industrie prodotti alimentari (AIIPA)	fev-02		www.ministerosalute.it	Distribution (dried mushrooms)
Manuale di corretta prassi igienica per la gestione dei pasti ospedalieri non prodotti in loco	Guide to Good Hygiene Practice for hospitals concerning manufacturing of meals produced outside	IT	IT	Servizio igiene degli alimenti e della nutrizione del dipartimento di prevenzione della ASL Napoli 1	?		www.ministerosalute.it	Catering (hospital)
Manuale di corretta prassi igienica per la produzione di preparati per brodo, minestre, estratti e prodotti affini	Guide to Good Hygiene Practice for the production of preparations of extracts for soups, bouillon and other similar products	IT	IT	AIP	jun-03		www.ministerosalute.it	Soups, Bouillon

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
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		www.ministerosalute.it	Vegetables (heat treatment)
Manuale di corretta prassi igienica per l'applicazione della normativa in materia di autocontrollo e di rintracciabilità in attività di salumerie, gastronomie, pescherie, rivendite alimentari e ortofrutta	Guide to Good Hygiene Practice for the implementation of self-control and traceability in retail shops such as delicatessen shops, take away shops, fishery, fruits, vegetables and other type of retail shops	IT	IT	FIDA	janv-05		www.ministerosalute.it	Retail (self-control, traceability)
Linee guida per l'implementazione di un sistema di tracciabilità e rintracciabilità nei settori del commercio al dettaglio	Guideline for the implementation of a traceability system in retail sector	IT	IT	FIDA	janv-05		www.ministerosalute.it	Retail (traceability)
Manuale di corretta prassi igienica per gli integratori alimentari e i prodotti salutistici	Guide for Good Hygiene Practice for food supplements and special medical/health purposes	IT	IT	FEDER, SALUS	dec-04		www.ministerosalute.it	Food supplement & Special health purposes
Manuale di corretta prassi igienica per la prevenzione dei rischi igienico-sanitari nella produzione enologica siciliana	Guide to Good Hygiene Practice for the preservation of hygiene risks in the vine production in Sicily	IT	IT	L'istituto regionale della Vite e del Vino	sept-03		www.ministerosalute.it	Wine
Manuale di corretta prassi igienica per i centri di lavorazione e trasformazione della nocciola	Guide to Good Hygiene Practice for the centres for production and processing of nuts	IT	IT	A.PRO.N.VIT	Aug-07		link does not work	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		www.ministerosalute.it	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		www.ministerosalute.it	Fruit & Vegetables
Geros higienos praktikos taisyklės grūdų suprikimo, paruošimo ir saugojimo įmonėms	Guide to Good Hygiene Practice for grain preparation and storage establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		www.sam.lt	Milling products
Geros higienos praktikos taisyklės natūralaus mineralinio ir šaltinio vandens gamybos įmonėms	Guide to Good Hygiene Practice for mineral and spring water establishments	LT	LT	PATVIRTINTA, Ministry of health of the republic of Lithuania	2004		www.sam.lt	Water

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Geros higienos praktikos taisyklės viešojo maitinimo įmonėms	Guide to Good Hygiene Practice for catering establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-9535-5-1	www.sam.lt	Catering
Duonos ir pyrago kepimo įmonių geros higienos praktikos taisyklės	Guide to Good Hygiene Practice for bakery establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-09-662-4	www.sam.lt	Bakery
Geros higienos praktikos taisyklės maisto produktų prekybos įmonėms	Guide to Good Hygiene Practice for food retail establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-9535-7-8		Retail
Geros higienos praktikos taisyklės aromatizuotu gėrimų gamybos įmonėms	Guide to Good Hygiene Practice for soft drinks establishments	LT	LT	Ministry of health of the republic of Lithuania	2004			Beverages (soft)
Miltinės ir kreminės konditerijos įmonių geros higienos praktikos taisyklės	Guide to Good Hygiene Practice for confectionary establishments	LT	LT	Ministry of health of the republic of Lithuania	2004	ISBN: 9955-09-711-6		Confectionary
Guide de bonnes pratiques d'hygiène destiné aux bouchers charcutiers	Guide to Good Hygiene Practice: Meat	LU	DE FR	Centre de promotion et de recherche der Handwerkskammer, Chambre de metiers Grand-Duche de Luxembourg	1999		www.cdm.imprimerie-centrale.com	Meat
Guide de bonnes pratiques d'hygiène destiné aux traiteurs et restaurateurs	Guide to Good Hygiene Practice: Meat	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999		www.cdm.imprimerie-centrale.com	Meat
Guide de bonnes pratiques d'hygiène destiné aux boulangers et pâtisseries	Guide to Good Hygiene Practice: Bakery, Confectionery	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999		www.cdm.imprimerie-centrale.com	Bakery
Guide de bonnes pratiques d'hygiène destiné aux pâtisseries-confiseurs et	Guide to Good Hygiene Practice: Confectionery, Ice-cream	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999		www.cdm.imprimerie-centrale.com	Ice-cream
Guide de bonnes pratiques d'hygiène destiné aux meuniers	Guide to Good Hygiene Practice: Milling	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	1999		www.cdm.imprimerie-centrale.com	Milling industry
Guide de bonnes pratiques d'hygiène destiné aux stations-service	Guide to Good Hygiene Practice: Petrol- station-stores	LU	DE FR	Chambre de metiers Grand-Duche de Luxembourg	2001		www.cdm.imprimerie-centrale.com	Petrol-station stores
Guide de bonnes pratiques d'hygiène destiné aux brasseries		LU		Fédération des brasseurs luxembourgeois			www.fedil.lu	
Guide de bonnes pratiques pour établissements du secteur de soins		LU		Entente des hôpitaux			www.ehl.lu	
Guide de bonnes pratiques d'hygiène pour établissements de restauration	Guide to Good Hygiene Practice: in the HORESCA sector	LU		HORESCA			www.horesca.lu	Gastronomy Catering (restaurants)
	Code for the hygienic production and packaging of granulated sugar	NL	NL	Suikerstichting Nederland	sept-01		www.suikerstichting.nl	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	Mar-04, Jan-05		www.voedingscentrum.nl	Catering (hospital)
Hygiëncode voor de visdetailhandel	Guide to Good Hygiene Practice for fishmongers	NL	NL	Productschap Vis	janv-04		www.pvis.nl	Retail (fish)
Hygiëncode voor de broodbakkerij en de banketbakkerij	Guide to Good Hygiene Practice for bakers and confectioners	NL	NL	Nederlands Bakkerij Centrum	mars-03	ISBN: 90-74987-09-8	www.nbc.nl	Bakery
Keurslager hygiëncode	Code of hygiene: HACCP workbook "De Keurslagers"	NL	NL	Vereniging van Keurslagers	aug-02		www.keurslager.nl	Butcher's shop
Hygiëncode voor het poeliersbedrijf	Guide to Good Hygiene Practice for poultry retailing	NL	NL	Productschappen Vee, Vlees en Eieren	aug-02		www.pve.nl	Retail (poultry)

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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Hygiëncode voor de voedingsverzorging in woonunits, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden	Guide to Good Hygiene Practice for hospitals, kindergarden, social-treatment centre	NL	NL	Voedingscentrum Nederland	dec-01		www.voedingscentrum.nl	Catering (hospital, kindergarden, social centre)
Hygiëncode voor de AGF-detailhandel	Guide to Good Hygiene Practice for small retail shops and mobile shops selling fruit and vegetables	NL	NL	Productschap Tuinbouw	apr-02		www.tuinbouw.nl	Fruit & Vegetables
Hygiëncode voor de wijnsector	Guide to Good Hygiene Practice for the wine sector	NL	NL	Productschap Wijn	mars-03		www.wijninfo.nl	Wine
NAO hygiëncode kleinverpakkers van ongeschilde aardappelen	Guide to Good Hygiene Practice for small packages of unpealed potatoes	NL	NL	Nederlandse Aardappel Organisatie (NAO)	aug-03		www.minvws.nl	Potatos
Hygiëncode voor sportkantines	Code of hygiene for sports canteens	NL	NL	NOC*NSF	jul-03		www.nocnsf.nl	Canteen (sport)
Hygiëncode Stichting Overlegplatform Restaurantketens (STOR)	Guide to Good Hygiene Practice for restaurant chain	NL	NL	Stichting Overlegplatform Restaurantketens (STOR)	sept-03	ISBN: 90-9017744-2		Catering (restaurant)
Hygiëncode voor de contractcatering	Hygiene-code for contract catering	NL	NL	VENECA	aug-04		www.veneca.nl	Catering
Hygiëncode voor de voedingsverzorging in zorginstellingen, woonvormen, kinderdagverblijven, dienstencentra en bij uitbrengmaaltijden	Guide to Good Hygiene Practice for hospitals, kindergarden, social-treatment centre	NL	NL	Voedingscentrum Nederland	mars-04		www.minvws.nl	Catering (hospital, kindergarden, social centre)
Hygiëncode voedselveiligheidssysteem verkooppunt motorbrandstoffen	Good Hygiene Practice for food safety system of petrol stations	NL	NL	Vereniging Nederlandse Petroleumindustrie	nov-04		www.vnpi.nl	Petrol-station stores
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	apr-03		www.minvws.nl	Fruit & Vegetables & Mushrooms
CBL Hygiëncode	Guide to Good Hygiene Practice for supermarkets	NL	NL	Centraal Bureau Levensmiddelenhandel	apr-02		www.cbl.nl	Retail (supermarket)
Hygiëncode ambulante handel verkoop eet- en drinkwaren	Good Hygiene Practice for house to house sales of food and drinks	NL	NL	Hoofdbedrijfschap detailhandel	jun-04		www.hbd.nl	Retail
Voedselveiligheid certificaat akkerbouw(VVAK)	Good Hygiene Practice for storage and transfer for edible oil and fat	NL	NL	Vereniging van Onafhankelijke Tanksopslagbedrijven(VOTOB)	apr-03		www.votob.nl	Oil & Fats
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	2.0 march-05	Code Ref.: IF 2.0 CP	www.eurep.org	Plant primary production
Hygiëncode voor aan boord van een vaartuig gekookte schaal- en schelpdieren	Guide to Good Hygiene Practice for cooking of crustaceans and molluscs on board of vessels	NL	NL	Productschap Vis	6/09/2007		www.pvis.nl	Crustaceans and molluscs
Hygiëncode voor Verzend- en zuiveringscentra	Guide to Good Hygiene Practice for dispatch and purification centres	NL	NL	Productschap Vis	7/09/2007		www.pvis.nl	Dispatch and purification centres

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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	2003	ISBN: 83-88010-48-4	www.tuinbouw.nl	Retail
Przewodnik do wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego	GMP/GHP and HACCP system implementation guide for institution of collective nourishment (food serving establishments)	PL	PL	FAPA	2003	ISBN: 83-88010-483-3		Catering (collective nourishment)
Kuchnia serwuje system HACCP, Poradnik wdrażania zasad GMP/GHP i systemu HACCP w zakładach żywienia zbiorowego i firmach cateringowych	Kitchen serves HACCP system – guide for GHP/GMP and HACCP system implementation at institution of collective nourishment (food serving establishments) and catering companies	PL	PL	Gastropol group sp. Zo.o	2004	ISBN: 83-920721-0-3		Catering (collective nourishment)
Wdrażanie systemu HACCP w małych i średnich przedsiębiorstwach sektora żywnościowego, poradnik dla kierujących zakładem	HACCP system implementation in small and middle size food sector entrepreneurs, guides for managers	PL	PL	FAPA	2003	ISBN: 83-88010-53-0		Retail
Zasady systemu HACCP oraz GHP/GMP w zakładach produkcji i obrotu żywnością oraz żywienia zbiorowego	HACCP regulations for food plants, food operators and institution of collective nourishment (food serving establishments)	PL	PL	Publikacja powstała z inicjatywy głównego inspektora sanitarnego	2004		www.fapa.com.pl	Catering (collective nourishment)
Poradnik dla właścicieli piekarni i cukierni do wprowadzania GMP/GHP oraz zasad systemu HACCP	GMP/GHP, HACCP system implementation guides for bakery and confectionary owners	PL	PL	Handlowo-usługowa spółdzielnia samopomoc chłopska	2004	ISBN: 83-919549-3-5	www.fapa.com.pl	Bakery & Confectionary
Przewodnik dobrej praktyki higienicznej i przetwórczej w branży mleczarskiej	Guide of Good Hygiene and Processing Practice in Dairy Sector	PL	PL, EN	Związek prywatnych przetwórców mleka	nov-06	ISBN 83-917997-1-9		Dairy Sector
Código de boas práticas de higiene para a restauração	Guide to Good Hygiene Practice for the catering sector	PT	PT	UNIHSNOR	?		www.gastropolgroup.neost.rada.pl	Catering
Código de boas práticas de higiene para a restauração pública	Guide to Good Hygiene Practice for restaurants	PT	PT	ARESP	?		www.fapa.com.pl	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

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Código de boas práticas de higiene para as cafetarias e similares	Guide to Good Hygiene Practice for cafeterias and similar establishments	PT	PT	ARESP		?	www.aresp.pt	Catering
Código de boas práticas para o processamento tecnológico dos azeites virgens	Guide to Good Hygiene Practice for virgin oils production	PT	PT	CT39 Comissão Técnica de Normalização Gorduras, Óleos e Sementes de Oleaginosas	oct-01			Oil
Código de boas práticas para a 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		www.aresp.pt	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	www.ancipa.pt	
Código de boas práticas de higiene no processamento de Citrinos para a Comercialização em fresco apresentado pela uniprofrutol	Guide to Good Hygiene Practice for lemon	PT	PT		apr-07			Fruits
Branschriktlinjer för hygienisk produktion av mjölkprodukter	Guide for hygienic production of milk products	SE	SE	Svensk mjölk	Juni –06		http://www.slv.se/template/s/SLV_Page_11139.aspx	
Branschriktlinjer för äggpackerier	Guide for egg packing centres	SE	SE	Svenska ägg AB	Mars–06		http://www.slv.se/template/s/SLV_Page_11139.aspx	
Branschriktlinjer för livsmedelsindustri och dagligvaruhandel-allergi och annan överknsligheter, hantering och markning	Guide for food industry and retail sale:Allergy and other food intolerance, managements and labelling	SE	SE	Livsmedelsindustrin och dagligvaruhandel	Juli –06		http://www.slv.se/template/s/SLV_Page_11139.aspx	

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
Branschriktlinjer för bageri och konditori "Rent mjöl i påsen"	Guide for bakery and confectionary	SE	SE	Svensk mjölk	Juni -06		http://www.slv.se/templates/SLV_Page_11139.aspx	
Smernice dobre higijenske 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 higijenske 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 higijenskih navad na načelih sistema HACCP v trgovinski dejavnosti	Guide to good hygiene practice/HACCP for the retail sector	SI	SI	Ministry of Health, Sector for Safety and Health Suitability of Food, Slovenia	jun-05		www.mz.gov.si	Retail sector
	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 higijenske prakse ya predelavo grojtdja v vino	Guide to good practice/HACCP for wine maker	SI	SI	Kmetijsko gozdarske zbornice Slovenije	14.12. 2007		http://www.kqzs.si	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 hrudkového syra v salašných podmienkach	Guide to Good Hygiene Practice for hygiene on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")	SK	SK	Ministry of Agriculture of the Slovak Republic	fev-06			Milk products
Hygienická príručka na zásadách HACCP pre výrobu ovčieho hrudkového syra v salašných podmienkach	Guide to Good Hygiene Practice on principles of the HACCP for production of sheep cheese in the farm conditions ("salaš")	SK	SK	Ministry of Agriculture of the Slovak Republic	fev-06			Milk products
Príručka hygienickej praxe pre zariadenia spoločného stravovania	Guide to good hygiene practice intended for public catering services	SK	SK	Public Health Authority of the Slovak republic	11/01/2007			Catering
Kódex slovenských výrobcov krmív	Code of Slovak feed producers	SK	SK	Zväz výrobcov krmív, skladovateľov a obchodných spoločností	nov-05		Krížna 52, 821 08 Bratislava www.zvazpolnonakupu.sk	Feed
	Industry guide to Good Hygiene Practice: Baking guide	UK	EN	National Association of Master Bakers, Biscuit Cake Chocolate and Confectionery Alliance, Federation of Bakers, Scottish Association of Master Bakers, etc.	1997	ISBN: 0 900 103 55 8	www.food.gov.uk	Bakery

Title (original)	Title (english)	Country	Language	Author	Edition	ISBN, ISSN	Internet/Contact	Key word
	Industry guide to Good Hygiene Practice: Bottled Water Guide	UK	EN	British Soft Drinks Association	2001	ISBN: 1 9043 0631 4	www.food.gov.uk	Bottled Water
	Industry guide to Good Hygiene Practice: Butchers' Shop Licensing Supplement to the Retail Guide (England, Wales and Northern Ireland)	UK	EN	Meat and Livestock Commission	2001	ISBN: 19022423828	www.food.gov.uk	Butcher's shop
	Industry guide to Good Hygiene Practice: Butchers' Shop Licensing Supplement to the Retail Guide (Scotland)	UK	EN	Meat and Livestock Commission	2004	ISBN: 1-904306-43-8	www.food.gov.uk	Butcher's shop
	Industry guide to Good Hygiene Practice: Catering guide	UK	EN	British Hospitality Association	1997	ISBN: 0 900 103 00 0	www.food.gov.uk	Catering
	Industry guide to Good Hygiene Practice: Catering guide - Ships	UK	EN	Chamber of Shipping	2004	ISBN: 1 904306 42 X	www.food.gov.uk	Shipping
	Industry guide to Good Hygiene Practice: Flour Milling	UK	EN	National Association of British and Irish Millers	1999	ISBN: 1 902423 20 8	www.food.gov.uk	Flour Milling
	Industry guide to Good Hygiene Practice: Fresh Produce	UK	EN	Fresh produce Consortium	1999	ISBN: 1 902423 19 4	www.food.gov.uk	Fresh produce
	Industry guide to Good Hygiene Practice: Markets and fairs guide	UK	EN	National Association of British Market Authorities	1997	ISBN: 1 902423 00 3	www.food.gov.uk	Markets & Fairs
	Industry guide to Good Hygiene Practice: Retail guide	UK	EN	British Retail Consortium	1997	ISBN: 0 900 103 60 4	www.food.gov.uk	Retail
	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	www.food.gov.uk	Vending & Dispensing
	Industry guide to Good Hygiene Practice: Wholesale distributors guide	UK	EN	Federation of Wholesale Distributors	1998	ISBN: 0 900 103 65 5	www.food.gov.uk	Distribution (wholesale)
	Food Industry Guide to Good Hygiene Practice: Mail Order Food	UK	EN	The Mail Order Fine Foods Association	2007	ISBN: 978-0-11 243097-1	www.food.gov.uk	Dispensing; Mail Order
	Food Industry Guide to Good Hygiene Practice: Wholesale Distributors	UK	EN	The Federation of Wholesale Distributors	7/11/2007	ISBN: 978-0-11 243101-5	www.food.gov.uk	Distribution (Wholesale)
	Chilled Food Guidelines	UK	EN	TSO on behalf of Chilled Food Association (CFA)	2006	ISBN: 0117022837 CYP	www.tsoshop.co.uk/cfa	Food processing