Food Related ISO Standards

ISO has more than 1 600 related to the food sector, with many more in development. These cover: Food products, Food safety management, Microbiology, Fisheries and aquaculture, Essential oils, Starch and its by-products

# Food products

* ISO/TS 15495: Milk, milk products and infant formulae – Guidelines for the quantitative determination of melamine and cyan uric acid by LC-MS/MS
* ISO 20633: Infant formula and adult nutritionals –This standard specifies important test methods for the quantitative determination of vitamins and other micronutrients in infant formula, to help ensure that its nutritional content conforms to its declaration.

# Food safety management

ISO 22000, Food safety management systems – Requirements for any organization in the food chain, developed by ISO/TC 34/SC 17, Management systems for food safety

* ISO 7304 provides guidelines for cooking pasta to perfection.

• ISO 3103 defines what makes a good cup of tea.

• ISO 3959 outlines the best conditions for ripening green bananas.

# Microbiology

ISO standards for microbiology are developed by ISO/TC 34/SC 9

* ISO 16140, Microbiology of the food chain – Method validation
* ISO 6579-1, Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of Salmonella – Part 1: Detection of Salmonella spp.
* ISO 10272-1, Microbiology of the food and animal feeding stuffs – Horizontal method for detection and enumeration of Campylobacter spp. – Part 1 : Detection method 1
* ISO 11290-1, Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of Listeria monocytogenes – Part 1 : Detection method 1

# Fisheries and aquaculture

• ISO/TC 234, Fisheries and aquaculture

* ISO 12875,Traceability of finfish products – Specification on the information to be recorded in captured finfish distribution chains
* ISO 12878, Environmental monitoring of the impacts from marine finfish farms on soft bottom

# Essential oils

• ISO/TC 54, Essential oils More than 130 standards for essential oils are used in food products, perfumes, cosmetics, phytotherapy and aromatherapy.

# Starch and its by-products

* ISO/TC 93, Starch (including derivatives and by-products)

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