

Guide to Good Hygiene Practices in the Juice Industry

The aim of this Guide is to offer a state of the art guidance document for food business operators active in the production of fruit and vegetable juices, fruit and vegetable nectars and similar products to enable them to adhere to hygiene regulations in the European Union and to produce and market safe fruit and vegetable juice products.

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Scope

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The AIJN Guide to Good Hygiene Practices in the Juice Industry is available to [subscribers](#) of the AIJN COP.