

NEWS - Guide to Good Hygiene Practices in the Juice Industry

During 2011 and 2012, a group of experts worked on a review of the 'AIJN Hygiene Code'. This process was finalised end of last year and in December 2012 AIJN published the revised document, now with the title 'Guide to Good Hygiene Practices in the Juice Industry'. This document is available for COP subscribers and is divided as follows:

Guide to Good Hygiene Practices in the Juice Industry

Part A: Good Manufacturing Practices in fruit and vegetable juice industry

- Chapter 1: Scope
- Chapter 2: Normative references and applicable legislation
- Chapter 3: Definitions
- Chapter 4: Construction and layout of buildings
- Chapter 5: Layout of premises and workspace
- Chapter 6: Utilities, air, water, energy
- Chapter 7: Waste disposal
- Chapter 8: Equipment suitability, cleaning and maintenance
- Chapter 9: Management of purchased materials
- Chapter 10: Measures for prevention of cross-contamination
- Chapter 11: Cleaning and disinfection
- Chapter 12: Pest control
- Chapter 13: Personal hygiene and employee facilities
- Chapter 14: Product rework procedures
- Chapter 15: Product recall procedures
- Chapter 16: Warehousing and transport
- Chapter 17: Product information/consumer awareness
- Chapter 18: Food defence, biovigilance and bioterrorism

Part B: Hazards in fruit and vegetable juice industry

Biological Hazards

- Chapter 1: Pathogens, parasites & protozoa
- Chapter 2: Pests

Chemical Hazards

- Chapter 3: Pesticide residues
- Chapter 4: Toxic elements
- Chapter 5: Mycotoxins
- Chapter 6: Cleaning agents
- Chapter 7: Disinfectants
- Chapter 8: Lubricants
- Chapter 9: Allergens
- Chapter 10: Radionuclides

Physical Hazards

- Chapter 11: Solid sharp foreign bodies (metal, glass, wood, plastic, rubber)
- Chapter 12: Food defense

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