

# **FOOD**

**REQUIREMENTS FOR QUALITY CONTROL  
AND SAFETY ACCORDING INTERNATIONAL  
AND EUROPEAN STANDARDS**

**by**

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## SUMMARY

This book is the first Russian handbook on the application of ISO food quality standards as of January 1, 2017. This handbook is intended for the Russian food industry, sanitary laboratories, and research centers.

This book is the 21st publication in the series of handbooks by Federal agency on technical regulating and metrology (Rosstandart) devoted to international standards. Table of contents is included below.

The inaugural book of the series, “Corrosion and corrosion protection. Encyclopedia of international standards” was published in 1994 (Library of Congress Control Number - LCCN 96154100). In 1998 Japan Society of Corrosion Engineering published this book in Japanese. Second Russian edition of the book was published in 1999. In 2003 Maney Publishing (UK), acting on behalf of the Institute of Materials, Minerals and Mining published this book in English under the title of “Encyclopaedia of International Corrosion Standards” (British Library System Number 009720284, LCCN 2004296600). Third Russian edition of “Corrosion and corrosion protection. Encyclopedia of international standards” was published in 2013.

Another book in the series – “Paint and surface coatings. Encyclopedia of international standards” was published in 1998. 1999 saw the publication of the first edition of “Powder metallurgy. Encyclopedia of international standards” (Second edition published in 2015).

The series devotes special attention to books on ecology. Handbook on ISO 14000 standards was published in 1997, marking the first handbook on the topic in Europe.

The fourth edition of the book on water quality control according to international standards was published in 2010 (first edition - 1992; second edition – 1995 (LCCN 96141359); third edition - 2000).

In 2001 handbooks titled “Soil. Inspection of quality and ecological safety according to international standards” and “Grain. Quality and safety inspection according to international standards” were published. In 2002 second edition of the book “Air. Pollution control according to international standards” was published (first edition - 1994 — LCCN 9516925).

In 2006 the book “Petroleum and petroleum products. Encyclopedia of international standards” was published. Second edition of the book “Paint and surface coatings. Encyclopedia of international standards” was published in 2008 (first edition – 1998). 2011 saw the publication of a book on milk quality control according to international standards.

In 2012 the book “Oil and gas encyclopedia of international standards” was published, and in 2013 the third edition of “Corrosion and corrosion protection. Encyclopedia of international standards” was published.

The next issue in the series will be the publication of the book “Cosmetics. Encyclopedia of international standards”.

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