



NSAI

ANNUAL REPORT 2019

NSAI TECHNICAL COMMITTEE
TC 13 FOOD INDUSTRY
STANDARDS COMMITTEE

The main activity in NSAI TC 13 Food industry standards committee was focused on the draft Irish Standard I.S. 342 "Hygiene for Food Processors". There was significant input to the draft from both regulators and industry stakeholders and despite the best efforts of all those involved the draft was not finalised in 2019.

The group involved in the draft ISO TS 22002-5 "Transport and Storage" completed their work in 2019 and the TS has been published and is available to use with ISO 22000:2018 in the certification area.

ISO/Casco JWG 36 took the decision to convert ISO TS 22003 into a full ISO standard and work on the document which will be divided into two parts commenced in 2019, the requirements in the new ISO standards will be more onerous for Certification bodies than the original TS standard. This work is expected to be completed in 2021 with the main work ongoing in 2020.

ISO TC 34 WG 14 "Carotenoids, minerals and vitamins" continues to generate standards (methods of analysis) to be used in the infant formula industry.

A new CEN TC 460 "Food Authenticity" was established in 2019 and the scope of the TC is to develop methods to detect food fraud and/or food adulteration.

CEN TC 463 "Microbiology of the food chain was also established in 2019 however this group was previously included under CEN TC 275 "Food Analysis Horizontal methods" WG 6 "Microbiology". This CEN TC will follow the work of ISO TC 34 SC 9 "Microbiology".

A new requirement for the beverage industry to ensure that plastic caps and lids are "tethered" from 2024 was published 2019 and resulted in the reinstatement of CEN TC 261 SC 05 WG 25 " Rigid plastic packaging as well as plastic caps and lids for any packaging containing plastic" to develop a standard to assess the "tether".

In 2020 new experts to be recruited to replace some experts who retired in 2019 particularly in the area of chemical analysis of food.

When I.S. 342 is published the other two food hygiene standards I.S. 340 "Hygiene in the Catering Sector" and I.S. 341 "Hygiene in Retail and wholesaling" will require revision to remove overlap between the three standards.

The other Irish Standard in Food industry standards committee I.S. 432 "Packaged Water" is due for revision following changes in regulatory requirements for potable water.

The is ongoing input from experts to the activities of

- **ISO TC 34 SC 5 "Dairy products"**
- **ISO TC 34 SC 9 "Microbiology"**
- **ISO TC 34 SC 12 "Sensory evaluation"**
- **ISO TC 34 SC 17 "Food safety management systems"**
- **ISO TC 166" Ceramic ware, glassware and glass ceramic in contact with food"**
- **CEN TC 153 WG 8 "Milk coolers"**
- **CEN TC 327 "Animal feeding stuffs methods of sampling and analysis"**
- **CEN TC 413 "Insulated means of transport for temperature sensitive goods with or without cooling and/or heating device"**
- **CEN TC 423 "Means of measuring and/or recording temperature in the cold chain"**



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Standards

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