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**CODE OF HYGIENIC PRACTICE FOR THE
MANUFACTURE OF FRUIT AND
VEGETABLE PRODUCTS (PROCESSED)**

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BUREAU OF CEYLON STANDARDS

**SRI LANKA STANDARDS INSTITUTION
CODE OF HYGIENIC PRACTICE
FOR THE MANUFACTURE OF FRUIT AND VEGETABLE PRODUCTS
(PROCESSED)**

SLS 209 : 1973

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Sri Lanka Standards are subject to periodical revision in order to accommodate the progress made by industry. Suggestions for improvement will be recorded and brought to the notice of the Committees to which the revisions are entrusted.

This Standard does not purport to include all the necessary provisions of a contract.

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**SRI LANKA STANDARD CODE OF
HYGIENIC PRACTICE FOR THE MANUFACTURE OF FRUIT
AND VEGETABLE PRODUCTS
(PROCESSED)**

FOREWORD

This Ceylon Standard was prepared by the Drafting Committee on the Code of Hygienic Practice for the Manufacture of Fruit and Vegetable Products. It was approved by the Agricultural and Chemicals Divisional Committee of the Bureau of Ceylon Standards and was authorised for adoption and publication by the Council of the Bureau on 27th September 1973.

This Standard was prepared at the request of the Export Promotion Secretariat for licencing manufacturers of processed fruit and vegetable products meant for export.

Assistance gained from the publications of the Codex Alimentarius Commission FAO/WHO and the Fruit Products Order 1955 of India is acknowledged.

1. SCOPE

This Standard recommends a Code of Hygienic practice that should be adopted in the manufacture of processed fruit and vegetable products.

2. RAW MATERIAL REQUIREMENTS

2.1 Fruit and Vegetables—The fruit and vegetables shall be sound, suitably ripe/mature as the case may be, free from infestation, contamination and harmful pesticides.

3. PLANT FACILITIES AND OPERATING REQUIREMENTS**3.1 Plant Construction and Layout**

a. Location, size and sanitary design —The building and surrounding area should be such as can be kept reasonably free of objectionable odours, smoke, or other contamination; should be of sufficient size for the purpose intended without crowding of equipment or personnel; should be of sound construction and kept in good repair; should be of such construction as to protect against the entrance and harbouring of insects or birds or vermin; and should be so designed as to permit easy and adequate cleaning.