

საქართველოს სტანდარტი

სურსათის გადამამუშავებელი დანადგარები - ახალი და შევსებული
მაკარონის გადამამუშავებელი დანადგარები (tagliatelle, cannelloni, ravioli,
tortellini, orecchiette და gnocchi) - უსაფრთხოების და ჰიგიენის
მოთხოვნები

საქართველოს სტანდარტებისა და მეტროლოგიის
ეროვნული სააგენტო
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დაუშვებელია წინამდებარე სტანდარტის სრული ან ნაწილობრივი კვლავწარმოება, ტირაჟირება და გავრცელება სსიპ საქართველოს სტანდარტებისა და მეტროლოგიის ეროვნული სააგენტოს ნებართვის გარეშე

English Version

Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

Machines pour les produits alimentaires - Machines pour pâtes alimentaires (tagliatelle, cannelloni, ravioli, tortellini, orecchiette et gnocchi) - Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Maschinen zur Herstellung von frischen und gefüllten Teigwaren (Tagliatelle, Cannelloni, Ravioli, Tortellini, Orecchiette und Gnocchi) - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 2 October 2010.

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Foreword

This document (EN 15774:2010) has been prepared by Technical Committee CEN/TC 153 “Machinery intended for use with foodstuffs and feed”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2011, and conflicting national standards shall be withdrawn at the latest by May 2011.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s).

For relationship with EU Directive(s), see informative Annex ZA, which is an integral part of this document.

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Introduction

This European Standard is a type C standard as defined in the introduction of EN ISO 12100:2003.

The machinery concerned and the extent to which hazards, hazardous situations and hazardous events are covered are indicated in the scope of this standard.

When provisions of this type C standard are different from those which are stated in type A or B standards, the provisions of this type C standard take precedence over the provisions of the other standards, for machines that have been designed and built according to the provisions of this type C standard.

Complementary to the hygiene requirements common to all food processing machines, specific requirements for cleanability and sanitation of the machines in the scope are formulated.

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.