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Livsmedelsmaskiner – Maskiner för färsk och fylld pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette och gnocchi) – Säkerhets- och hygienkrav

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

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EUROPEAN STANDARD

EN 15774

NORME EUROPÉENNE

EUROPÄISCHE NORM

November 2010

ICS 67.260

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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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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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of an identical text or by endorsement, at the latest by May 2011, and conflicting national standards shall be withdrawn at the latest by May 2011.

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