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Date: 02 April 2024

Origin: International

Latest date for receipt of comments: 26 May 2024

Project No. 2023/01679

Responsible committee: AW/90 Quality systems for the food industry

Interested committees:

Title: Draft BS ISO 22002-6 Prerequisite programmes on food safety. Part 6: Feed and animal food production.

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

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UK Vote

Please indicate whether you consider the UK should submit a negative (with supporting technical reasons) or positive vote on this draft. Please indicate if you are aware of any reason why this draft standard should not be published as a British Standard.

Submission of Comments

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Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/ Figure/Table/Note	Type of comment	Comment (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	



DRAFT International Standard

ISO/DIS 22002-6

Prerequisite programmes on food safety —

Part 6: Feed and animal food production

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

Partie 6: Production des aliments pour animaux

ICS: 67.020; 65.120

ISO/TC 34/SC 17

Secretariat: **DS**

Voting begins on:
2024-04-02

Voting terminates on:
2024-06-25

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Reference number
ISO/DIS 22002-6:2024(en)

Full document details: 24/30491017 DC

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Published in Switzerland

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